

# Christmas Dinner Menu Plan

Plan every course, decide who brings what, and enjoy the day you cooked for.

DINNER DATE \_\_\_\_\_

SERVING TIME \_\_\_\_\_

Tick the dishes you're serving, write in your own, and note who is making or bringing each one. Then flip to page 2 to shop and cook.

PAGE 1 OF 2 • THE MENU

## Starters & Appetizers

dish • who's making it

- ☐ Shrimp cocktail \_\_\_\_\_
- ☐ Cheese & charcuterie board \_\_\_\_\_
- ☐ Stuffed mushrooms \_\_\_\_\_
- ☐ Soup or bisque \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Side Dishes

dish • who's making it

- ☐ Mashed potatoes \_\_\_\_\_
- ☐ Roasted vegetables \_\_\_\_\_
- ☐ Stuffing / dressing \_\_\_\_\_
- ☐ Green bean casserole \_\_\_\_\_
- ☐ Dinner rolls & butter \_\_\_\_\_
- ☐ \_\_\_\_\_

## Desserts

dish • who's making it

- ☐ Christmas pudding \_\_\_\_\_
- ☐ Pumpkin or pecan pie \_\_\_\_\_
- ☐ Yule log / layer cake \_\_\_\_\_
- ☐ Cookies & sweets tray \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Main Course

dish • who's making it

- ☐ Roast turkey \_\_\_\_\_
- ☐ Honey-glazed ham \_\_\_\_\_
- ☐ Prime rib / beef roast \_\_\_\_\_
- ☐ Vegetarian main / nut roast \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Sauces & Extras

dish • who's making it

- ☐ Gravy \_\_\_\_\_
- ☐ Cranberry sauce \_\_\_\_\_
- ☐ Bread sauce \_\_\_\_\_
- ☐ Pickles & relishes \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

## Drinks & Toasts

dish • who's bringing it

- ☐ Mulled wine / cider \_\_\_\_\_
- ☐ Wine & sparkling \_\_\_\_\_
- ☐ Kids' punch / juice \_\_\_\_\_
- ☐ Coffee, tea & hot cocoa \_\_\_\_\_
- ☐ \_\_\_\_\_
- ☐ \_\_\_\_\_

Assign a dish to every guest who offers, sharing the cooking is the secret to a calm, joyful Christmas table.

# Shopping List & Cooking Timeline

Shop by section, then work backward from dinner so nothing is left to the last minute.

GUESTS

FOOD BUDGET

Fill your grocery list from the menu on page 1, count your guests, then tick off the make-ahead tasks as the big day gets closer.

PAGE 2 OF 2 • SHOP & COOK

## Shopping, Fresh

check as you buy

### PRODUCE



### MEAT, POULTRY & SEAFOOD



### DAIRY & EGGS



## Shopping, Pantry

check as you buy

### BAKING & PANTRY



### BAKERY & FROZEN



### DRINKS & EXTRAS



## Make-Ahead Timeline

work backward from dinner

### UP TO 1 WEEK BEFORE

- ☐ Finalize menu & guest count
- ☐ Order turkey / ham / roast
- ☐ Shop non-perishables

### 2-3 DAYS BEFORE

- ☐ Buy fresh produce & dairy
- ☐ Thaw turkey in fridge
- ☐ Bake pies & desserts

### CHRISTMAS EVE

- ☐ Prep veg, brine, set the table
- ☐ Make sauces & cranberry

### CHRISTMAS DAY

- ☐ Roast the main · start early
- ☐ Sides in oven · rest the meat
- ☐ Reheat, plate & serve warm

## Guest Headcount & RSVP

name · seats

### GUEST / FAMILY

### SEATS

## Dietary needs, allergies & last-minute reminders

TOTAL GUESTS

COURSES PLANNED

DISHES MADE AHEAD

FOOD BUDGET