## CREWMEN \& Co.

## 1 Month Before:

$\square$ Choose the theme of the party you want
$\square$ Set the date
$\square$ Prepare your guest list
$\square$ Send invitations, or call guests to invite them

## 3 Weeks Before:

$\square$ Choose the menu; organize recipes for easy reference
$\square$ Create a timeline for preparing your hors d'oeuvres; warm dishes last

Make lists of the ingredients you need to buy

Try any new recipes
$\square$ Arrange to borrow, rent, or buy serving pieces and other items that you might need, such as platters, glasses, flatware, or table linens

Hire a CREWMEN (or two) to bartender and waiter

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## 2 Weeks Before:

Purchase wine and liquor, and arrange to have cases delivered to your home
$\square$ If you're throwing a potluck, or if friends have offered to bring something, let guests know what to make

For formal dinners set the table, as a trial run, to make sure you have all the dishes and serving utensils you'll need

## 1 Week Before:

$\square$ Call or e-mail guests who have not yet RSVP'd to see if they plan to attend, and also follow up with guests who have offered to bring a dish
$\square$ Make space in the refrigerator or freezer so you'll have room to store groceries
$\square$ Prepare recipes that keep well frozen up to a week

## 3 Days Before:

Purchase all remaining non-perishables

## 2 Days Before:

$\square$ Wash serving pieces, plates, flatware, and glasses, and polish if necessary
$\square$ If using cloth napkins or tablecloths, iron them
$\square$ Place frozen food in the refrigerator to defrost overnight

## 1 Day Before:

$\square$ Purchase any perishables, such as salad greens, fresh bread, and seafood
$\square$ Pick up fresh flowers (or have them delivered)
$\square$ Assemble any foods that can be made in advance

Wash and prepare salad greens and other vegetables. Refrigerate all separately, in airtight containers

## 4 to 7 Hours Before:

$\square$ Set up the bar, if it isn't already done
$\square$ Cover tables or other surfaces
$\square$ Buy ice; prepare garnishes

## 2 to 4 Hours Before:

$\square$ Chill wine and sparkling wine
$\square$ Finish preparing food

## 1/2 Hour Before:

$\square$ Let our CREWMEN take care of the rest...

