

## New Years Eve hors d'oeuvres 40 guests



- Cheesy Tortellini with Bacon, Skewers - 4 orders
- Baked Almond Chicken, with Dipping Sauce - 4 orders
- Sesame Teriyaki Meatballs - 5 orders
- Canadian Stuffed French Bread - 5 orders
- Shrimp Scampi with Artichokes - 5 orders
- Grilled Sirloin with Caramelized Onions - 4 orders
- Beef Skewers - 5 orders
- Chocolate Lava Cakes - 6 orders
- Deli - Fresh Vegetable Platter

Your approximate cost

**\$22.10** per person

*Compared to \$67.50 per person  
with a professional caterer*

### Follow this Sample Timeline for Easy Party Preparation:

- 1 day before: Boil and thread 3 tortellini on each skewer, cover and refrigerate
- 1 day before: Grill Sirloin, slice thinly across the grain and top with caramelized onions, cover and refrigerate
- 1½ hrs before: Bake Teriyaki Meatballs - hold\*
- 1 hr before: Bake Almond Chicken, and cut into bite-size pieces serve with dipping sauce
- 1 hr before: Bake Canadian Stuffed French Bread, slice in 1 inch pieces - hold\*
- 30 min before: Saute Shrimp Scampi with Artichokes
- 15 min before: Heat cheese sauce with bacon and pour over tortellini skewers
- 10 min before: Broil or grill Beef Skewers
- 11:00 PM: Bake Lava Cakes and Serve at Midnight

\* To hold, use a large cooler to keep cooked dinners hot for up to 2 hours. Keep hot foods at a minimum temp. 140°  
Keep cold foods at a maximum temp. 41°

## Tips to Make Your Party Even Easier:



- Call your Dream Dinners store a week in advance, letting them know when you are coming in, so they may plan for helping you make your multiple dinners.
- Bring a friend with you to Dream Dinners to assist you while assembling your party menu.
- Hire, barter, or enlist family and friends to help you cook at home and help clean up.
- Chill your salads in serving bowls, so you can just pull them out and serve when needed.
- Ask your neighbor if you might use some of her refrigerator space.
- Call a party rental business to rent matching plates, glasses, silverware, linen and flatware.
- Use a food thermometer to check on cooking and holding temperatures.



### Local Store Contact Info:

## Easy Holiday Entertaining with Dream Dinners®

A “how-to” guide for  
self-catering a party using our  
October, November and  
December Menus



A Simple Way To Cater  
For 25, 50 or 100 Guests!



[dreamdinners.com](http://dreamdinners.com)

## Self-Cater Your Next Party



Dream Dinners makes it easy for you to host and cater fantastic parties, for any occasion.

Use this guide for step-by-step instructions on how to self-cater your next party with Dream Dinners.

### Checklist for Planning your Party:

- Determine how many people you will be serving
- Choose the date and place of your event
- Choose your menu using this brochure to guide you. For more ideas and menu choices, visit [dreamdinners.com](http://dreamdinners.com).

### Party Planning Timeline:

- 4 - 6 weeks prior to your party - Visit [dreamdinners.com](http://dreamdinners.com) and make a reservation to assemble your party menu selections at a Dream Dinners location near you. (Tip: In this guide, 1 order refers to a 6 serving Dream Dinner)
- 2 weeks prior - Purchase paper goods and beverages (see quantity tips)
- Less than 1 week prior - Purchase groceries for salads, butter for biscuits and fresh cut flowers



## Italian Buffet

50 guests



- Penne Pasta Bolognese - 7 orders
- Chicken Parmesan - 8 orders
- Italian Stuffed Shells - 6 orders
- Cheesy Tortellini with Bacon - 6 orders
- Steak Gorgonzola - 8 orders
- Tossed Green Salad - 2 recipes
- Orzo Salad - 2 recipes
- Garlic Bread - 4 orders
- Pumpkin Cheesecake - 3 orders

Your approximate cost

**\$16.75** per person

Compared to **\$53.75** per person  
with a professional caterer

### Follow this Sample Timeline for Easy Party Preparation:

- 1 day before: Make Orzo Salad, refrigerate
- 1 day before: Thaw Pumpkin Cheesecake in your refrigerator
- 1 day before: Make Tossed Green Salad, refrigerate
- 8 hrs before: Heat meat and sauce for the Penne Pasta Bolognese
- 2 hrs before: Bake Garlic Bread - hold\*
- 1½ hrs before: Bake Italian Stuffed Shells
- 1 hr before: Bake Chicken Parmesan
- 45 min before: Cook Cheesy Tortellini with Bacon
- 30 min before: Boil penne pasta, drain and serve under the sauce.
- 15 min before: Grill Steak Gorgonzola
- 10 min before: Toss Green Salad with dressing

## Company Christmas Party

75 guests



- Beef Skewers - 12 orders
- Shrimp Scampi with Artichoke Hearts - 12 orders
- Cheesy Tortellini with Bacon- 12 orders
- Honey Pecan Pork Roast - 10 orders
- Prime Rib - 12 orders  
(call Dream Dinners to order 4 whole roasts)
- Gorgonzola Mashed Potatoes - 12 orders
- Holiday Rice Salad - double recipe
- Tossed Green Salad - 2 recipes
- Garlic Bread - 7 loaves
- Pumpkin Cheesecake - 6 orders

Your approximate cost

**\$24.75** per person

Compared to **\$74.00** per person  
with a professional caterer

### Follow this Sample Timeline for Easy Party Preparation:

- 1 day before: Thaw Pumpkin Cheesecake in your refrigerator
- 1 day before: Make Holiday Rice Salad
- 2 hrs before: Bake Gorgonzola Mashed Potatoes - hold\*
- 2 hrs before: Bake Cheesy Tortellini with Bacon- hold\*
- 1½ hrs before: Bake Prime Rib, thinly slice
- 1 hr before: Bake Honey Pecan Pork Roast
- 1 hr before: Bake Garlic Bread, slice - hold\*
- 30 min before: Saute Shrimp Scampi with Artichoke Hearts
- 20 min before: Toss Green Salad with dressing
- 10 min before: Broil or Grill Beef Skewers

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## Holiday Rice Salad - Serves 25

- 2 c Wild Rice
- 6 c Brown Rice
- 4 large Braeburn Apples, 1 Inch Chunks
- 2 large Red Bell Peppers
- 2 c Dried Cranberries
- 2 c Pecan Pieces
- 1 c Red Onion, Chopped
- ½ c Chopped Parsley
- ¾ c Balsamic Vinegar
- 1 c Olive Oil
- 5 tsp Kosher Salt
- 3 tsp Black Pepper
- 2 tbsp Lemon Zest
- 3 tbsp Lemon Juice

Bring wild rice to boil with 6 cups water, cover and simmer 45 min. Bring brown rice and 12 cups water to boil, cover and simmer 30 min. Chill cooked rice uncovered in refrigerator 1 hour. While rice is cooking and chilling, chop apples and vegetables. Whisk last 6 ingredients, set a side. Toss rice with fruit, vegetables and pecans. Toss with 1/2 of the whisked dressing. Just before serving drizzle with remaining dressing.



## Tossed Green Salad - Serves 25

- 12 c Mixed Greens, Washed and Dried
- 2 c Arugula, Washed and Dried
- 5 med Tomatoes, Cut in Wedges
- 2 med Carrots, Chopped
- 3 Celery Stocks, Chopped
- ½ Red Onion, Sliced Thinly
- 1 c Marinated Artichoke Hearts, Drained and Slightly Chopped
- 1 14.5 Oz Can Garbanzo Beans, Drained
- 1 c Shredded Parmesan Cheese
- 2 c Garlic Croutons
- 2 c Of Your Favorite Italian Dressing

Place greens and arugula in large serving bowl. Top with the vegetables and beans, toss lightly. Top with cheese and croutons. Toss with dressing just before serving or serve on the side.

## Orzo Salad

Serves 25



- 3 c Orzo Pasta, Boiled in Water 10 Min, or Just Until Soft.
- 1½ c Chopped Scallions
- 1½ c Drained and Chopped Kalamata Olives
- 1½ c Crumbled Feta Cheese
- ¾ c Fresh Chopped Dill
- ¾ c Olive Oil
- ½ c Plus 1 Tbsp Fresh Lemon Juice
- 1 tbsp Lemon Zest
- ¾ c Red Wine Vinegar
- 1 tbsp Kosher Salt
- 1 tbsp Black Pepper

Rinse pasta with cold water. Combine the orzo, onions, olives, feta, and dill in a large bowl. Set aside. Whisk together the oil, lemon juice and zest, vinegar, salt and pepper in a bowl. Pour 1/2 of dressing over the pasta mixture and stir to coat all over. Toss with the remaining dressing just before serving.



### Paper Product calculations are assessed on

- a per person basis. Example: 25 guests, 50 dinner plates.
- 2 dinner plates per person
- 1 dessert plate per person
- 3 forks per person
- 1 knife per person
- 3 beverage napkins per person
- 2 dinner napkins per person
- 3 beverage cups per person
- 1 hot cup per person



**Beverage calculations** need to be assessed by evaluating who is attending your event, but as a standard rule, this can help.

- For 25 guests:
- 4 liters white wine
- 6 liters red wine
- 1 full case beer (24)
- 4 liters of champagne
- 2 2 liter bottles of soda