

## **Kitchen Schedule for Christmas Party (Dec 17)**

<b><u>Target</u></b>	<b><u>Start</u></b>	<b><u>What</u></b>
5:45		Serve Food (platters, bowls on rolling carts: take to tables)
5:45	5:30	Prepare platters and bowls for tables; keep warm
5:30	5:00	Carve meat; keep warm
5:30	4:40?	Potatoes done
5:30	5:20?	Squash done
5:00	4:45	Warm empty platters and bowls in oven if necessary
4:45	?	Meat out of oven (let sit for 15 min before carving)
?		Beef in oven
?		Turkey in oven
?		Take beef out of refrigerator (~ 2 hrs before cooking)