

First & Famous - Prep Timing Outline

Dish	Timing Notes				
	Elements	Week + ahead	2-3 day prior	night prior	Day of event
Salmon Mousse Crunch Blini	Blini	make and freeze			
	Salmon Mousse			make and refridge	
	Cucumbers				prep day of, brine for 15 min prior
	Dill garnish				prep day of
Mexi Street Corn Salad	Roasted corn	purchase frozen			
	Sauce blend				make as heating for serving
	Tomatoe garnish				prep
	Cilantro garnish	prep day of			prep
	Queso Fresco	no prep, use day of			use during
	Toasts				prep and toast
Carmelized Onion & Fig Tarte	Puff pastry	purchase frozen			keep froz until use
	Fig jam	purchase pre-made			heat for use
	Carmelized onion		batch cook w/bacon jam. Refridge		
	Goat cheese				prep
Mini Chicken Meatballs	Meatballs	make ahead and freeze		start defrost	skewer, heat up
	bbq sauce	purchase premade			heat & spice
	Green onion garnish				prep

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Pork Tenderloin Sliders	Pork				prep early, cook during event
	bacon onion jam		batch cook onions, make jam. Refridge		
	bread				prep
	arugula				prep

Chocolate Tort, Coffee Whip	brownie base	bake and wrap tightly to freeze			ensure defrosted
	ganache layer			make and add as top layer	
	whip cream			add coffee flavoring, refridge	whip prior to serving
	toasted walnuts	toast, chop, freeze			