



BBQ Party Checklist



GET THE BALL ROLLING (3 WEEKS BEFORE)

- Send invitations
- Take inventory of your tables, chairs, plates, cups, napkins and utensils

PLAN THINGS OUT (2 WEEKS BEFORE)

- Build your BBQ menu
- Sketch out a grocery list
- Create, cut and fold food label cards
- Buy any additional plates, cups, napkins or utensils you'll need

TIE UP LOOSE ENDS (1 WEEK BEFORE)

- Borrow any additional tables or chairs that you'll need (just ask friends or family members if you can borrow their extras)
- Clean the house (to keep things extra fresh, clean with vinegar)
- Follow up with guests who have not RSVP'd

GO TO THE GROCERY STORE & SPRUCE UP THE YARD (3 DAYS BEFORE)

- Double-check your grocery list
- Shop for your ingredients
- Wash the serving dishes you'll be using
- Mow the lawn
- Clean your grill from top to bottom

PREP, PREP, PREP! (1 DAY BEFORE)

- Spot-clean the house
- Buy a bag of extra ice
- Make as many mains, sides or desserts ahead of schedule as you can
- Cut up any fruit and / or vegetables
- Put beverages in the refrigerator to chill

SET THE TABLE (MORNING OF)

- Dress the buffet table and set serving dishes and platters on their desired spots
- Set out plates, cups, napkins and utensils
- Set up extra tables with tablecloths

FINAL PREP (2 HOURS BEFORE)

- Prep any raw food you plan to grill
- Begin reheating any premade hot foods
- Stock coolers with ice and beverages

GET READY TO EAT (30 MINUTES BEFORE)

- Set out food with corresponding labels on buffet table
- Preheat the grill
- Relax!

NOTES:

