

Marinate It! Checklist



Day Before the Party

- Confirm RSVPs and amount of servings needed
(Life happens, so be call or text guests with a friendly reminder.)
- Enter final tally and Print Grocery List
- Enter final tally and grocery totals into the Cost Tracker and print
- Complete any chopping or pre-measuring for recipes
- Clean up kitchen so you can start with a clean space
(i.e. put away any unnecessary items on the counter tops, make sure all dishes are clean, shine your sink, put away clutter, etc.)
- Print Recipe Name Cards (for your tables) and copies of printables for guests



Extras to Purchase or Borrow

- Plastic table cloths for easy clean up
- Paper products
- Snacks for the party
- Extra folding tables if needed
(maybe one of your guests can loan one to keep costs down)
- Extra measuring cups and spoons
(again borrow if you can)
- Extra freezer bags in case someone forgets



Day of the Party

- Complete any last minute cleaning and tidying up.
(Don't mop the floors - wait until after the party.)
- Prepare snacks and drinks for your guests
- Set up recipe stations including all the ingredients needed for each marinade plus:
 - Recipe Name Card (Free Printable)
 - Copies of the actual recipe card for them to use at home
 - Freezer Bag Label
 - any measuring tools needed for the recipe
- Once guests have arrived, give a quick introduction to freezer cooking.
(Sharing your own story is probably the best place to start, but you can use our Marinate It in a Minute Sheet as an outline.)
- Have guests take their freezer bags and go through the assembly line one at a time.
- Give assistance as needed
(make sure they select the right number of servings for their recipe card, help them with conversions (have a calculator handy), and answer questions.)
- Make sure each guest takes home a recipe card for each meal and labels their bags properly.
- Send them home happy and equipped to feed their family FIVE easy meals.

