

From Your Valentine Party



Emperor Claudius outlawed marriage from his empire because he thought married men made poor soldiers. However, Valentine would marry lovers secretly and when he was caught, he was ordered to be executed. During his last days, he fell in love with his jailors daughter. Legend has it he cured the daughters blindness and on the eve of his execution, Valentine wrote a farewell letter signed "From Your Valentine" and it has been used ever since!

We have created an elegant, yet fun Valentine's Day party to help you express your love and appreciation for the special people in your life. You can use all or part of the party box, or even mix and match from other party boxes, to create a Valentine's Day to remember.





From Your Valentine Party Invitations



Who's at the Party?

A little love and romance is good for the heart! The Valentine's Day Party can be for couples or a group of friends, because it really is all about love.

However you let people know about your party be sure your invitations include the following information:

- 1. Date*
- 2. Time*
- 3. Location*
- 4. Attire (semi formal for fun or casual dress with elegance)*
- 5. RSVP Info (usually 1 week before the party)*

Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a Valentine's Day dinner is from 7:00 pm - 10:00 pm.





From Your Valentine Party
Menu



Beverages

Cupid's Blush Martini

or

Sparkling Hearts

Appetizers

Brie Kisses

or

Shrimp Scampi



Entrees

*Salmon & Rice Wrapped in Heart Shaped Pastry
with Dill Sauce*

or

Beef Tenderloin with Roasted Shallot Port Wine Sauce

Side Dishes

Roasted Asparagus Spears with Prosciutto

or

Green Beans with Wild Mushrooms and Shallots

Hasselback Potatoes (to use with the Beef recipe only)

Dessert

Smoldering Lava Heart Cakes

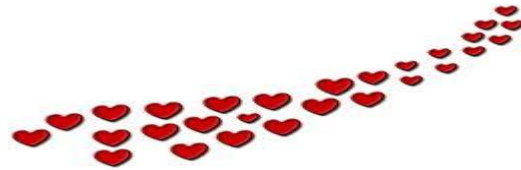
or

Orange Cheesecake Mousse



From Your Valentine Party

Recipes



Beverages

Cupid's Blush Martini



Ingredients for Infused Vodka:

- 1 pound fresh or frozen cranberries*
- 1 cup sugar*
- 2 teaspoons vanilla extract, or 1 vanilla bean, split*
- 2 oranges, zest* cut into 2-inch strips*
- 1 (750-ml) bottle good quality vodka (Kettle One)*
- Champagne or Club Soda*
- Orange curls for garnish*



Method:

Place cranberries, sugar and vanilla in a medium saucepan. Place pan over medium heat and stir. Simmer cranberry mixture until the berries burst, about 5 to 6 minutes.

Place orange zest in a large glass container with an airtight lid, or large mason jars with lids. Pour vodka over the orange zest strips.

Allow the cranberry mixture to cool. Pour the cooled mixture into the glass container(s). Cover tightly and set aside for 1 week. After 1 week, strain out the cranberries and orange zest and pour mixture into a clean bottle, using a funnel. Store the vodka in the refrigerator until ready to use.

To Serve: Pour 2 ounces of vodka mixture over ice in martini shake and shake until chilled. Pour into a chilled martini glass and top with a splash of club soda or champagne (if you are serving this with dinner) and garnish with an orange zest strip.

Sparkling Hearts



Ingredients:

- *1 bottle Italian Prosecco, Spanish cava, or sparkling wine, chilled*
- *1/4 cup white grape juice*
- *2 tablespoons brandy*
- *1 tablespoons simple syrup*
- *1/2 cup sliced strawberries from top to bottom in the shape of hearts*



- 8 mint leaves

Directions:

Stir sparkling wine, grape juice, brandy, and simple syrup together in a pitcher. Serve in champagne flutes with heart shaped strawberries and mint floating in the flutes.

Cranberry Sparkling Soda

3 bottles Cranberry Sparkling Soda (Non-alcoholic)

Appetizers

Brie Kisses



Ingredients:

*1/2 pound brie cheese (wedges are fine)
1 (17.3-ounce) box frozen puff pastry (use 1 sheet only)
Hot pepper jelly*

Method:

Cut the brie into 1/2-inch squares (leave the rind on if you like). Place on a dinner plate and put the cheese in the freezer while you thaw the puff pastry for 30 minutes at room temperature.

Unfold the thawed pastry, press together seams and roll lightly with a rolling pin to smooth it out. Cut each sheet into fourths, cut each fourth in half. Cut the halves in half to make 16 squares per sheet.



Lightly spray a mini muffin pan with nonstick spray. Fit a piece of dough into each cup, pushing into the cup but leaving the edges sticking up. Place a dab of pepper jelly in each cup, then top with a piece of cheese.

Bake at 400 degrees for 10 to 15 minutes, until golden. Serve warm.

NOTE: *Can be prepared ahead and refrigerated until ready to bake, or you can bake them and rewarm about 10 minutes in a 350-degree oven before serving.*

Yield: 16 servings

Individual Shrimp Scampi



Ingredients:

*1 pounds (12 to 15 per pound) shrimp in the shell
1 1/2 tablespoons good olive oil
2 tablespoons dry white wine
Kosher salt and freshly ground black pepper
6-8 tablespoons (1 stick) unsalted butter, at room temperature
2 teaspoons minced garlic (4 cloves)
1/4 cup minced shallots
2 tablespoons minced fresh parsley leaves
1/8 teaspoon crushed red pepper flakes
1 teaspoon grated lemon zest
2 tablespoons freshly squeezed lemon juice*



1 large egg yolk
1/3 cup panko (Japanese dried bread flakes)
Lemon wedges, for serving
Baguette (demi size)

Method:

Slice baguette in ½ inch slices on the diagonal. Place under the broiler until toasted to a golden brown on each side.

Preheat the oven to 425 degrees F.

Peel, devein, and butterfly the shrimp, leaving the tails on. Place the shrimp in a mixing bowl and toss gently with the olive oil, wine, 2 teaspoons salt, and 1 teaspoon pepper. Allow to sit at room temperature while you make the butter and garlic mixture.

In a small bowl, mash the softened butter with the garlic, shallots, parsley, rosemary, red pepper flakes, lemon zest, lemon juice, egg yolk, panko, 1/4 teaspoon salt, and 1/8 teaspoon of pepper until combined.

For a Large Single Serving:

Starting from the outer edge of a 6-inch individual oval gratin dish, arrange the shrimp in a single layer cut side down with the tails curling up and towards the center of the dish. Pour the remaining marinade over the shrimp. Spread the butter mixture evenly over the shrimp. Bake for 10 to 12 minutes until hot and bubbly. If you like the top browned, place under a broiler for 1 minute. Serve with lemon wedges.

Serve on a dish larger than the gratin and surround with the baguette slices for dipping up the juices.

For Individual Servings:

Follow recipe above and instead of placing shrimp in one large gratin dish, use smaller dishes or medium ramekins.



Entrees

Salmon & Rice Wrapped in Heart Shaped Pastry with Dill Sauce



Salmon, Rice, Pastry

- 1/2 C. long-grain white rice*
- 2 Tbs butter*
- 1 Tbs shallots, chopped*
- 1/2 C. minced leek (white and pale green parts only)*
- 6 oz. fresh shiitake mushrooms, stemmed, chopped*

- 2 sheets frozen puff pastry (one 17 1/4 oz. package), thawed*
- 4 6 oz. (4x2 1/2-inch) skinless salmon fillet*
- 1 egg beaten with 1 T. water*

Dill Sauce

- 2/3 C. bottled clam juice*
- 1/2 C. dry white wine*
- 1 1/4 C. crème fraîche or whipping cream*
- 3 T. minced fresh dill*

Method:

Bring medium saucepan of salted water to boil. Add rice; boil uncovered until just tender, about 18 minutes. Drain.



Melt butter in heavy medium skillet over medium-low heat. Add leek; sauté until beginning to soften, about 4 minutes. Add mushrooms. Cover skillet; cook until mushrooms release their juices, stirring occasionally, about 5 minutes. Uncover skillet. Increase heat to medium-high; sauté until liquid evaporates, about 3 minutes. Transfer to bowl. Add rice. Season with salt and pepper. Cool completely.

Butter large baking sheet. Roll out 1 pastry sheet on floured surface to 12-inch square. Cut into 4 circles with a large cookie cutter. Divide rice mixture among centers of each heart, mounding in oval shape. Set salmon atop rice. Sprinkle with salt and pepper. Roll out remaining pastry sheet on floured surface to 12-inch square. Cut into 4 circles. Lay 1 circle atop each salmon fillet. Pinch edges together to seal and brushing with egg mixture if necessary to adhere. Cut small heart shapes out and affix to top with egg wash. Arrange salmon packages on prepared baking sheet. Cover and chill 30 minutes. (Can be made 8 hours ahead. Keep chilled.)

Preheat oven to 400°F. Brush top of pastry with egg mixture. Bake until golden and thermometer inserted into fish registers 145°F, about 30 minutes.

For dill sauce:

Combine clam juice and wine in heavy small nonaluminum saucepan. Boil until reduced to 1/3 cup, about 9 minutes. Reduce heat to medium. Whisk in crème fraîche. Boil until reduced to 1 cup, about 5 minutes. Remove from heat. Stir in dill. Season with salt and pepper.

If crème fraîche is unavailable, heat 1 cup whipping cream to lukewarm (85°F). Remove from heat and mix in 2 tablespoons buttermilk. Cover and let stand in warm draft-free area until slightly thickened (24 to 48 hours, depending on temperature of room). Refrigerate until ready to use.



Transfer salmon packages to plates. Spoon Dill Sauce around and serve.

Beef Tenderloin with Roasted Shallot Port Wine Sauce

Recipe Courtesy of Bon Appétit, December 1997



Ingredients:

*1 1/2 pounds large shallots (about 24), halved lengthwise, peeled
3 tablespoons olive oil*

*6 cups canned beef broth
1 1/2 cups tawny Port
1 tablespoon tomato paste*

*3 to 3 1/2 pound beef tenderloin, trimmed
2 teaspoons dried thyme
7 bacon slices, chopped
6 tablespoons (3/4 stick) butter
1 1/2 tablespoons all purpose flour*

Method:

Position rack in center of oven and preheat to 375°F. In 9-inch-diameter pie pan, toss shallots with oil to coat. Season with salt and pepper. Roast until shallots are deep brown and very tender, stirring occasionally, about 30 minutes.

Boil broth and Port in large saucepan until reduced to 3 3/4 cups, about



30 minutes. Whisk in tomato paste. (Shallots and broth mixture can be made 1 day ahead. Cover separately; chill.)

Pat beef dry; sprinkle with thyme, salt and pepper. In large roasting pan set over medium heat, sauté bacon until golden, about 4 minutes. Using slotted spoon, transfer bacon to paper towels. Add beef to pan; brown on all sides over medium-high heat, about 7 minutes. Transfer pan to oven; roast beef until meat thermometer inserted into center registers 125°F for medium-rare, about 45 minutes. Transfer beef to platter. Tent loosely with foil.

Spoon fat off top of pan drippings in roasting pan. Place roasting pan over high heat. Add broth mixture and bring to boil, scraping up any browned bits. Transfer to medium saucepan; bring to simmer. Mix 3 tablespoons butter and flour in small bowl to form smooth paste; whisk into broth mixture and simmer until sauce thickens, about 2 minutes. Whisk in 3 tablespoons butter. Stir in roasted shallots and reserved bacon. Season sauce with salt and pepper. Cut beef into 1/2-inch-thick slices. Spoon some sauce over. Garnish with watercress. Pass remaining sauce.

Pour a full-bodied red wine, such as a Bordeaux, Merlot or Cabernet Sauvignon.

Side Dishes

Roasted Asparagus Spears with Prosciutto



Ingredients:

*32 spears of fresh asparagus
Good olive oil
11 slices of prosciutto
Kosher salt, plus extra for sprinkling
Freshly ground black pepper*

Method:

Preheat the oven to 400 degrees F.

Break off the tough ends of the asparagus and wash and dry them. Cut each slice of prosciutto in 3 pieces. This will be enough to wrap around each spear. Place the asparagus on a baking sheet, drizzle lightly with olive oil. Spread the asparagus in a single layer and sprinkle with salt and pepper. Roast the asparagus for 10-15 minutes, depending on the thickness of the asparagus, until tender but still crisp. Drizzle with the Lemon Aioli once plated with Salmon.

Lemon Aioli

Ingredients:

*1 large egg yolk at room temperature
1 Tablespoon of lemon juice and zest of the lemon
1 large garlic clove
10 Tablespoons of extra virgin olive oil
sea salt and freshly ground black pepper*

Method:

- 1. Place the egg yolk, vinegar, garlic into a food processor. Blend until smooth and with the motor still running; begin to add the olive oil.*
- 2. Blend until the sauce emulsifies. Season with sea salt and freshly*



ground pepper to taste.

Green Beans with Wild Mushrooms and Shallots



Ingredients:

1 pound fresh green beans, trimmed and cut into 1 inch pieces
1 tablespoon water
2 tablespoons olive oil
1/3 cup sliced shallots (about 2 medium)
3/4 pound assorted fresh mushrooms, (ie: button, baby bella, shiitake, oyster, chanterelle), sliced
Salt and freshly ground black pepper

Method:

Put green beans in a microwave-safe bowl with the water. Cover tightly and microwave on high for 4 minutes. Carefully remove the cover, drain in a colander, shaking off any excess water, and set aside.

While the beans are cooking, heat the oil over medium-high heat in a large nonstick skillet. Add the shallots and cook, stirring, until softened



slightly, about 2 minutes. Add the mushrooms and cook, stirring occasionally, until the water they release has evaporated and they begin to brown, about 10 minutes. Add the green beans and stir to combine and rewarm. Season with salt and pepper and serve.

Hasselback Potatoes (use with the Beef recipe only)



Ingredients:

8 long baking potatoes

1/4 cup fresh-grated Parmesan cheese

1/2 cup Panko crumbs (Japanese bread crumbs)

3 tablespoons olive oil, divided

1 teaspoon paprika

Kosher or sea salt, to taste

2 teaspoons fresh parsley, minced for garnish

Preheat oven to 450° degrees F. Oil a large shallow glass baking dish.

Peel the potatoes. Place the peeled potatoes on a cutting board and cut a narrow 1/4-inch slice from the bottom of each potato; discard the slice (this helps the potato lie flat and not roll).

Place two long handled wooden chopsticks on each side of the potato lengthwise. Use a sharp knife and slice each potato crosswise, making 1/4-inch apart slices, cutting down vertically. The chopsticks will prevent



the knife from cutting entirely through the potato. You need to leave 1/4-inch of the bottom of the potato intact.

As you finish cutting each potato, drop them into cold water to prevent discoloring. Gently flex the potato fans open while rinsing under cold running water. This rids the potatoes of excess starch that can impede fanning. Dry potatoes well before baking.

NOTE: *Potatoes may be prepared in advanced to the above point until ready to bake. To bake, dry potatoes very well.*

Place the Parmesan cheese, 1 tablespoon olive oil, paprika, and salt in a food processor; process until blended. Add Panko crumbs and combine.

Brush prepared potatoes with the remaining 2 tablespoons olive oil and pat the Panko crumb mixture on top of each potato. Place potatoes in the oiled baking dish; cover with aluminum foil and bake 30 minutes. Remove the aluminum foil and bake an additional 15 minutes. Remove from the oven.

To serve, sprinkle parsley over the tops of the baked potatoes.

Dessert

Smoldering Lava Heart Cakes



Ingredients:

6 (1-ounce) squares bittersweet chocolate
2 (1-ounce) squares semisweet chocolate
1 stick butter
1/2 cup all-purpose flour
1 1/2 cups confectioners' sugar
3 large eggs
3 egg yolks
1 teaspoon vanilla extract
2 tablespoons hazelnut or raspberry liqueur
Raspberries
Vanilla Ice Cream

Method:

Preheat oven to 400 degrees F.

Grease 6 (6-ounce) heart shaped (or round) custard cups. Melt the chocolates and butter in the microwave, or in a double boiler. Add the flour and sugar to chocolate mixture. Stir in the eggs and yolks until smooth. Stir in the vanilla and liqueur. Generously butter each mold so the baked cakes release easily onto your serving plate.

NOTE: *The batter can be made several hours in advance of baking. Just pour the batter into the individual molds, cover each mold with plastic wrap, and refrigerate until you are ready to bake them.*

Divide the batter evenly among the custard cups. Place in the oven and bake for 10-12 minutes. The cakes are baked until set/firm, yet the centers will still look a little wet and wobbly. On each white dessert plate, sprinkle cocoa powder in a sifter over the plate. Run a knife around the edges to loosen and invert onto dessert plates. Sprinkle raspberries around the lava cake. Serve with a scoop of vanilla ice cream and drizzle with chocolate sauce.



Orange Cheesecake Mousse

Recipe Courtesy of Taste of Home



8-10 servings

Ingredients:

1 cup orange marmalade

1/2 cup orange juice

1 teaspoon cornstarch

2 tablespoons cold water

1 teaspoon orange extract

2 - 8 ounce cartons whipped topping, thawed

2 - 8 ounce packages cream cheese, softened

2 cups sour cream

1 cup cold milk

2 packages (3.4 ounces each) instant vanilla pudding mix

Chocolate hearts

Method:

In a large saucepan, combine the orange marmalade and juice; cook and



stir over medium heat until melted and blended. In a small bowl, combine cornstarch and water until smooth. Gradually stir into marmalade mixture. Bring to a boil; cook and stir for 4 minutes or until thickened. Remove from the heat; stir in extract. Cool completely. Fold in whipped topping. Tint orange with yellow and red coloring if desired.

In a large mixing bowl, beat cream cheese until smooth. Add the sour cream; mix well. In a small bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Stir into cream cheese mixture.

Cut a large hole in the corner of a pastry or plastic bag; fill half full with cream cheese mixture. Press bag slightly to flatten. Cut a small hole in another bag; insert star tip No. 21.

Place filled bag in empty bag; fill empty bag with orange mixture. Pipe in a swirled design in parfait glasses; chill. Garnish with chocolate hearts.

Chocolate Hearts

From Martha Stewart Living, February 2010

The How-To Make:

Trace the inside of a 2-inch heart-shaped cookie cutter onto parchment 12 times using a pencil. Flip parchment, and transfer to a baking sheet.

Melt 4 ounces chopped bittersweet chocolate (not chocolate chips) in a double boiler or heatproof bowl set over a pan of simmering water. (don't let the water touch the bottom of the bowl and be sure not to scorch the melting chocolate) Let cool slightly. Transfer to a parchment cone or resealable plastic bag. Snip a tip to make a very small hole.

Pipe chocolate into hearts by following outlines. Make sure hearts are at least 1/4 inch thick so hearts won't break when removed.

Freeze hearts until set, about 15 minutes. Remove hearts using an offset



spatula. Makes 12-16.

For a fancier filigree heart:



Pipe chocolate into hearts by following outlines and filling in with squiggles (be sure squiggles and hearts are at least 1/4 inch thick so hearts won't break when removed).

Freeze hearts until set, about 15 minutes. Remove hearts using an offset spatula. Makes 12-16.

From Your Valentine Party Decorations



Creating the Mood

Tablescape - Cover your table with a white linen or solid color table cloth. The white cloth is a good base and then you can use accent colors that tie in with the Valentine's Day theme. A simple piece of pink Tulle (lightweight fine netting used in wedding veils) under the centerpiece flowers is simple and elegant. Purchase from a fabric store designed fabric with hearts, flowers or just the colors that represent Valentine's Day for a smaller overlay on the basic tablecloth or make a runner. Trim with wide accent colored ribbon and attach with iron on tape. The ends that run down the sides cross over to form a "V" tip at each corner.



*Centerpiece - For the flower arrangement, purchase a dozen roses or tulips from a wholesale florist or Costco so they are not so outrageously expensive this time of year. Use a short vase so that the guests can see each other across the table. A small round or **square vase** from a local discount retailer like Marshalls, Ross or TJ Maxx will have these. Cut the stems of the flowers so that only a small amount of the stem with the flower is above the edge of the vase. This creates a tight cluster of flowers*



and a few leaves and is very dramatic and elegant.



Heart shaped boxes - (in the theme color, does not have to be red) Run a ribbon diagonally across the top of the heart shaped box. Create a name card on the computer, print out and cut in a swag shape. Run the name card thru the ribbon on the front of the box. Fill the box with purchased or homemade chocolates. Place the box in a martini glass in the center of each plate. These are part of the decorations but also are the party favors for your guests.

*Candles and Sparkles - Place a tall candlestick on each side of the floral arrangement or place an odd number (3-5) of small votives around the table top. Sprinkle colored glass vase gems, **small glass heart shapes** and “diamonds” over the table top.*





From Your Valentine Party

Music



Music speaks to people in different ways. What is romantic to one person is not the same for another. Choose music that reminds you of special times together. Target has a wonderful selection of music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes under Romance music. Start a playlist on Pandora you can revisit whenever you are in the mood for romance!

A few classics to spark your imagination:

Albums

- 1. Amore, Romanza - Andrea Bocelli*
- 2. Dino! Italian Love Songs - Dean Martin*



3. *As Time Goes By* - *Great American Songbook Vol 1 & 2* - *Rod Stewart*
Singles

1. *Unforgettable* - *Nat King Cole and Natalie Cole*
2. *Unchained Melody* - *Righteous Brothers*
3. *You Make Me Feel Brand New* - *Stylistics*
4. *Have I Told You Lately That I Love You* - *Rod Stewart*
5. *Let's Get It On* - *Marvin Gaye*
6. *Everything I Do (I Do For You)* - *Bryan Adams*
7. *When a Man Loves a Woman* - *Michael Bolton or Percy Sledge*
8. *Always and Forever* - *Heatwave*
9. *Wonderful Tonight* - *Eric Clapton*
10. *Power of Love* - *Jennifer Rush*
11. *Kiss You All Over* - *Exile*
12. *Lady* - *Kenny Rogers*
13. *Valentine* - *Kina Grannis*
14. *Endless Love* - *Lionel Richie and Diana Ross*
15. *I Just Call You Mine* - *Martina McBride*
16. *Love Me Tender, Can't Help Falling In Love With You* - *Elvis Presley*
17. *More Than Words* - *Extreme*
18. *My Heart Will Go On and On (Titanic Theme)* - *Celine Dion*



19. *Nothing Compares 2 U* - *Sinead O'Connor*
20. *Your Song* - *Elton John*
21. *I Will Always Love You* - *Whitney Houston*
22. *I'll Make Love to You* - *Boyz II Men*
23. *Breathe, The way You Love Me, This Kiss* - *Faith Hill*
24. *When You Kiss Me, Forever and Always, You're Still the One, From This Moment On* - *Shania Twain*

From Your Valentine Party Activities

Candy Heart Conversation



You will need:

*A Bag of Candy Conversation Hearts
Pen and Paper*

How to play:

Each team gets a bag of Conversation Hearts, pen and paper. Set a timer for 5 minutes and each team must make a list of sentences or full phrases



that match each heart in their bag. If there are duplicates, the sentences must be different. The score is tallied by the number of sentences/phrases completed. Give a little romantic prize for the winning team.

From Your Valentine Party

Favors



Valentine's Day favors are meant to be a small gift of love and appreciation for your dearest friends and a lasting memory of how fun and special this Valentine's Day was.

***Heart shaped boxes** (in the theme color, does not have to be red) Run a ribbon diagonally across the box. Create a name card on the computer, print out and cut in a swag shape. Run the name card thru the ribbon on the front of the box. Fill the box with purchased or homemade chocolates. Place the box in a martini glass in the center of each plate.*



From Your Valentine Party

Ready, Set, Go



The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.

One Month Before

- 1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.*
- 2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items, order them now.*
- 3. Consider the areas for the party and any touch ups that may be needed.*



One Week Before

- 4. Make a list of all accessories, serving pieces and tableware you will need. Plates, tablecloth and napkins, glassware and utensils from your own collection that will tie into your color scheme.*
- 5. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.*
- 6. Shop for any non-food type items. Party favors, decorations and conversation hearts and prize for the game.*
- 7. Make Cranberry infused Vodka. Select the wine to serve with dinner. Serve a white or Pinot Noir with the Salmon and a full-bodied red wine, such as a Bordeaux, Merlot or Cabernet Sauvignon with the Tenderloin.*
- 8. Make tablecloth or runner if you are using this decorating tip.*
- 9. Make Heart Shaped Boxes for decoration and party favor combo.*

1-2 Days Before

- 10. Shop for all food items (2 days before). Create a shopping list that will make it so much easier to plan and shop for your party. Our customized **Shopping List** will help you get organized.*
- 11. Buy the flowers and make the centerpiece.*
- 12. Make the simple syrup for the Sparkling Hearts drink.*
- 13. Make Cheesecake Mousse and chocolate hearts if using this dessert.*
- 14. Make green beans to reheat day of party if using this.*



Day of the Party

15. *Pick a time you must begin getting yourself ready and stick to it.*
16. *Set up the bar area for drinks. Chill champagne or cranberry soda.*
17. *Assemble Shrimp Scampi (if using this appetizer) Refrigerate until ready to bake.*
18. *Make Lava Cakes and refrigerate until ready to bake. (if you are using this dessert) See NOTE in recipe.*
19. *Assemble Brie Kisses (if using this appetizer) Refrigerate until ready to bake.*
20. *Make Dill Sauce and assemble Heart Salmon packets (if using this)*
21. *Wrap asparagus spears with prosciutto and Aioli (if using this)*
22. *Prepare Hasselback potatoes (if making this) See NOTE in recipe if pre-prepping the potatoes.*
23. *Review lists to make sure everything is ready.*
24. *Get dressed in your party attire.*
25. *Begin the music and have music playing the entire time.*
26. *Place appetizer of choice in the oven 5 minutes before guests arrive*

Once Guests Arrive

27. *Greet your guests with a welcoming cocktail.*
28. *Serve appetizer and mingle with your guests.*
29. *Prepare the main entrée and reheat the side dishes (potatoes need to*



be baked now)

30. Pour the wine and chat with friends while the entrée is cooking.

31. Don't forget to take pictures!

32. Serve dinner.

33. Play the Conversation Hearts Game.

34. Serve dessert and coffee.

35. Remind the guests to take their party favor and wish them all a Happy Valentine's Day!

