

# Fall Brunch for 8–12

*A sneak peek from Brunches, Luncheons & Tea Parties*

One of six menus — the cookbook I'm writing now.

Scan for every  
recipe →



## ► The Menu

- ☐ Quiche Lorraine
- ☐ Bacon Wrapped Little Smokies
- ☐ Benedictine Sandwiches
- ☐ Lemon Scones
- ☐ Apricot Pecan Scones
- ☐ Warm Cranberry Apple Salad
- ☐ Chocolate Mousse
- ☐ Coffee, Hot Tea & Apple Cider

## ► The Table

### Decor

Use the fall decorations you already own. Mine do double duty — they dress the room and they are the centerpieces.

### Dishes

I set this one with my amber depression glass and my 1940s red glass. Use whatever you have. Thrifting is a very affordable way to buy dishes — my favorite set is made up entirely of mismatched pieces from Goodwill.

### Party favor

A glass jar of homemade candied pecans, tied with fall ribbon.

## Why this menu works

Almost none of it happens the morning of. The scones are baked two days ahead, the quiches and the little smokies are assembled the night before, and the mousse is already portioned and chilling. On the day itself you are turning on the oven and putting the kettle on — which is the whole point, because you should get to sit down at your own table.



*Bacon wrapped little smokies*



*Apricot pecan scones*



*Candied pecans, tied with ribbon*

## This is one menu. The book has six.

Brunches, Luncheons & Tea Parties — three kinds of gathering, in two seasons, each one planned start to finish the way this one is. The menu, the table, and the timeline, already decided.

**Subscribers hear first — turn this sheet over for the whole timeline.**

# Your Brunch Timeline

*Start a month out and none of it lands on you the morning of.*

## ► 1 Month Out

- ☐ Set the date, the guest list, and a theme if you want one
- ☐ Start buying non-perishables to spread out the grocery cost
- ☐ Buy or borrow the decor items and dishes you need
- ☐ Get the paper for your invitations

## ► 3 Weeks Out

- ☐ Check Goodwill and thrift stores for serving dishes, linens and decor
- ☐ If you are making a party favor, decide what and gather supplies

## ► 2 Weeks Out

- ☐ Send or hand out the invitations
- ☐ Finish the non-perishables and anything else you need
- ☐ Decide the itinerary — games, entertainment, activities

## ► 1 Week Out

- ☐ Solidify the guest list and count your place settings
- ☐ Plan your cooking strategy and the errands you need to run
- ☐ Buy all the groceries except the very perishable things

## ► 2 Days Before

- ☐ Make the scones
- ☐ Wash any dishes you are going to need
- ☐ Finish the party favors

## ► 1 Day Before

- ☐ Assemble the quiches and refrigerate, ready to bake
- ☐ Assemble the little smokies, airtight in the fridge
- ☐ Make the cream cheese mixture and cook the bacon for the sandwiches
- ☐ Make the chocolate mousse, portion into cups, refrigerate
- ☐ Set the tables and put the decorations out if you can
- ☐ Set out the serving dishes you will need

## ► Day Of

- ☐ Bake the bacon wrapped little smokies
- ☐ Bake the quiches
- ☐ Assemble the cranberry apple salad and bake it, covered, with the quiches
- ☐ Assemble the Benedictine sandwiches
- ☐ Set up the coffee, hot tea and cider station
- ☐ Plate up the serving dishes
- ☐ Welcome your guests
- ☐ Enjoy yourself
- ☐ Hand out the party favors
- ☐ Pat yourself on the back. You did it.

## ► Your Guest List

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

7. \_\_\_\_\_
8. \_\_\_\_\_
9. \_\_\_\_\_
10. \_\_\_\_\_
11. \_\_\_\_\_
12. \_\_\_\_\_

*Every recipe on this menu is free on my website — scan the code on the front.*