

# GAME DAY FOOD PREP CHECKLIST

Score big with your game day food plans and reduce stress. Use this checklist to make sure your party is a winner!

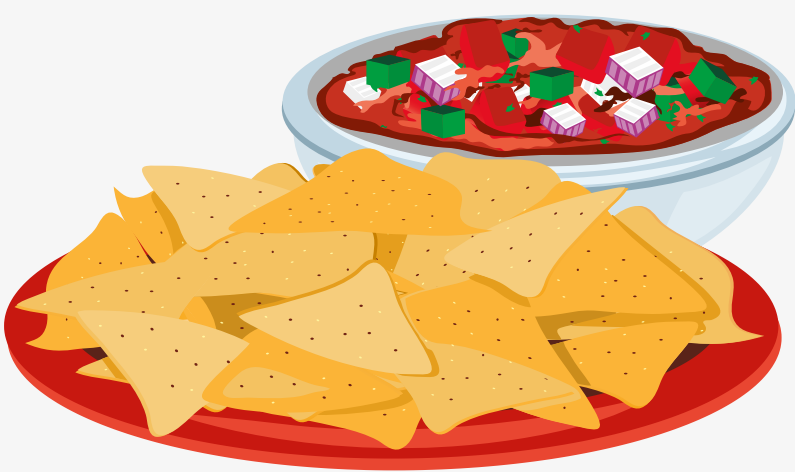
## PRE-GAME PREP: CREATE A GAME PLAN FOR THE CELEBRATION

- Make the party a team effort. Ask guests to contribute a dish, drink, or supplies.
- Plan for any dietary restrictions the group may have.
- Create a list of foods to bring and have people sign up. To avoid repeat dishes, ensure everyone knows the collective potluck menu.



## MENU IDEAS: AVOID A HAIL MARY

- Develop your menu around easy buffet-style eats and drinks.
- Go for fast snack favorites like a variety of chips and dips.
- DIY BBQ sliders, tacos, and chili bowls are low-effort foods that deliver big flavor.
- To save time, consider serving pre-made desserts.



## TEAM EQUIPMENT: TACKLE THE TINY DETAILS

- Create a list of platters, serving pieces, and other equipment to help display the food and keep it at the right temp.
- Buy catering supplies like disposable chafers, sterno flames, and disposable platters.
- Have ice and coolers ready for beverages to keep the fridge clear.
- To reduce dishes, buy disposable goods—plates, utensils, cups, napkins.



## GET AHEAD: OFFENSIVE PREP STRATEGY

- Create a list of items that you need to cook and what comes pre-made.
- Grocery shop days before the big game. Hit your local bulk food supply store to score everything you need under one roof.
- Don't leave food prep on the day of the big game. Pre-chop vegetables, cook off meats, and arrange snack platters the day or two before, depending on your menu.



## MAKE IT TO THE END ZONE: THE BIG GAME DAY

- Have tables set and ready for guests to put their food.
- Set out to-go boxes for leftovers.
- Have trash and recycling bins easily accessible and labeled.
- Relax and enjoy the game!

