							Party:		Date:	
At The same of the							# Guests:		Guests Arrive:	
Menu & Ingredients						Go Time:				
Items										
I										
N										
G										
R										
E										
D										
I										
E N										
T										
S										
5										
OTHERS: (rice, bread, ice, beverages)							NOTES: (allergies, things others are bringing)			
										Hot Thai 🍕 Kitchen N

Party: Criag's office party

Date: Fri, Nov 22

Guests: 10 + 1 child

Guests Arrive: 5 PM

Go Time: 7 PM

Menu & Ingredients (Example)

Items	Laab Hed Yang	Nam Prik Ong	5 Spice Beef	Pla Neung Manao	Red Curry	Tua Pad Prik King	Mango Sticky Rice
	Portobello	Ground pork	Beef shank	Fish	Coconut milk	String beans	Mango
	Shimeji	Cherry tomatoes	Onion	Prik Chee Fah	Chicken wings	Red curry paste	Sticky rice
	Mint	Cilantro roots	Cinnamon	Thai chilies	Pineapple	Red bell	Blk rice
I	Shallots	Tao Jiew	Star anise	Celery	Thai basil	Fish sauce	Coconut milk
N	Cilantro	Dried Chilies	Coriander	Cilantro	Red curry paste	Kaffir lime leaves	Sugar
G	Green onion	Shallots	Wh. Peppercorns	Garlic	Bamboo shoots	Palm sugar	Salt
R	Toasted rice	Garlic	Cloves	Lime	Fish Sauce	Nam prik pow	Mung beans
Е	Chili flakes	Cucumber	Gai lan	Palm sugar	Palm sugar		
D	Lime	Carrots	Soy sauce	Fish sauce	Cherry tomatoes		
I	Lemongrass	Rice crackers	Dark soy				
Е	Galangal	Lemongrass	Oyster sauce				
N	Kaffir lime leaves	Galangal	Palm sugar				
Т	Fish sauce	Fish sauce	Tofu				
S	Butter lettuce	cilantro	Carrots				
		green onion	Celery				

OTHERS: (rice, bread, beverages)

Jasmine rice

Thai tea - don't forget ice!

NOTES: (allergies, things others are bringing)

Cameron is gluten free

Scallop allergy

Garnet is making martinis



How to Use the Menu & Ingredients Template

- 1. List all the menu items across the top row. Put items belonging to the same category next to each other, i.e. apps, mains, sides, desserts. Make sure all items are balanced in terms of flavour, level of difficulty, time required, oven/stove space needed. Also make sure you don't have too many dishes that need to be served immediately after cooking, since you can only do so many things at a time!
- 2. At the bottom, add any notes relevant to the party. This will serve as your reminder so you don't forget that someone has a gluten intolerance, or to buy ice for your iced tea!
- 3. For each item, list all of its ingredients underneath, including things you already have and any repeats from another dish.
- 4. Using the list, check your pantry/fridge and cross of any ingredients you already have. Also cross off any repeated ingredients. Now you have your complete shopping list that you can take to the store!

