

The Dining Diva  
Autumn Company Dinner  
**Culinary Countdown!**

**Up to One Month Before :** Shop for small pumpkins for soup—look in craft stores, grocery stores, and garden centers. Try to get them similar in size (1-cup capacity), with intact, pretty stems.

**4 Days Before:** Follow up on RSVPs; verify number of guests.

**3 Days Before:** Gather (and make ready) all table linens, dishes, flatware, glasses, serving utensils, and salt and pepper grinders; plan or order centerpiece; decide on all beverages.

**2 Days Before:** Edit grocery list; shop for all items; purchase wines, spirits, and liqueurs.

Set the table—completely! Remember you'll need a soup spoon and another plate for the pumpkin serving containers!

Prepare Butternut Bisque. Put crème fraîche in a squeeze bottle.

Make walnuts for salad; store in zip-top bag.

Marinate pork tenderloins.

**1 Day Before:** Make vinaigrette; refrigerate in a squeeze bottle.

Wash salad greens.

Sear pork tenderloins, transfer to sheet pan, and refrigerate. Make Apricot Sauce and refrigerate in microwaveable container.

Slice all veggies for sauté; mince herbs and juice lemons. Store in zip-top bags in the refrigerator.

Make and frost Carrot Cake; store in refrigerator.

**Party Day: Fall is in the air!**

**Mid-day:** Slice apples and cover with lemon-lime soda; refrigerate.

Prepare pumpkins, oil, and place on baking sheet.

Sauté garlic and parsley for veggies. Add lemon juice and horseradish; set skillet aside.

**1 Hour Before:** Remove Bisque from refrigerator and slowly heat.

Preheat oven to 350° for soup.

Remove pork tenderloins from refrigerator to allow them to come to room temperature. Place sauce in microwave.

Cook long grain and wild rice; keep warm.

Remove veggies for sauté from refrigerator.

Put hot soup in pumpkins and bake. Garnish and serve.

Increase oven temperature to 375° for pork tenderloins.

**30 Minutes Before:** Remove Carrot Cake from the refrigerator.

Put in pork tenderloins to cook for 20 minutes.

After putting pork in oven, plate the salad and serve.

After clearing salad, remove pork from oven. Heat sauce in microwave. Let tenderloins rest 5-7 minutes. In the meantime, prepare the veggies. Heat skillet on stove for veggies; add veggies and toss to heat and lightly cook through. Slice pork.

Prepare plates. Start coffee.

Serve carrot cake and coffee.

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## Shopping List

For 6-8 people

### Produce

2 Ripe apples—any type

1 Granny Smith apple

2 Large Lemons

2 Medium Yellow squash

2 Medium Zucchini

2 lbs Butternut squash

2 Small Red bell peppers

6 Medium Carrots

2 Medium Russet potatoes

3 Large Roma tomatoes

2-3 Hearts of Romaine lettuce

5 Cloves Garlic  
1 Medium Onion  
1 Medium Shallot  
8 Green onions  
6 Tbsp Fresh minced Italian flat-leaf parsley  
½ Cup Fresh minced Italian flat-leaf parsley for Butternut Bisque

### **garnish**

5 tsp Fresh minced thyme  
2 tsp Fresh minced marjoram  
1 Tbsp Fresh minced gingerroot (or 1 tsp dried ground ginger)

### **Dairy & Eggs**

1¾ Cups Unsalted butter  
1-2 Tbsp Milk (2% or whole)  
1 Cup Half & Half  
½ Cup Crème fraîche or sour cream  
4 Eggs

### **Meat & Fish**

2 Pork Tenderloins—about 1 lb each

### **Cheese & Deli**

8 oz Cream cheese  
6 oz Blue cheese, crumbled (or feta, if preferred)

### **Canned Vegetables & Fruits & Dried Fruits**

4 Cups Chicken broth

### **Baking, Spices, & Nuts**

2¼ Cups Sugar  
1 lb Powdered sugar  
2 Cups Flour  
2 tsp Pure vanilla extract  
2 tsp Baking soda  
1 Tbsp Cornstarch  
½ tsp Dried crushed red peppers  
2 tsp Ground cinnamon  
3 tsp Dry mustard  
1 Bay leaf (use dry or fresh)  
1½ Cups Walnuts

1 Cup Pecans (optional)

### **Condiments**

5 Tbsp Olive oil

1 $\frac{2}{3}$  Cups Canola oil

$\frac{1}{3}$  Cup Walnut oil

$\frac{1}{4}$  Cup Apple cider vinegar

$\frac{1}{2}$  Cup Soy sauce

2 Tbsp Prepared horseradish (not horseradish sauce or cream)

1 $\frac{1}{4}$  Cups Apricot preserves

### **Miscellaneous**

1 liter Lemon-lime soda

### **Wine & Spirits**

$\frac{1}{2}$  Cup Dry sherry

Syrah or Shiraz (*recommended wine with meal*)