

# Progressive Dinner Tips

<b>Question 1</b>	What time should the host for the next dinner course leave the current hosts home in order to set up?
Tip Advice	<ul style="list-style-type: none"> <li>• Prepare your course and set-up ahead of time in order to enjoy the entire experience.</li> <li>• Keep prep work to minimum on the day of and conduct a trial run in order to gauge the amount of time needed, {be sure to include travel time}.</li> <li>• Delegating tasks to someone that is not attending the party is also an option. Label serving dishes and provide pictures of final set-up so there won't be any mix-ups prior to their guest arriving.</li> </ul>
Advice provided by Melanie from Living Luxuriously for Less <a href="http://www.youtube.com/user/MshOntaOnthemOve/videos">www.youtube.com/user/MshOntaOnthemOve/videos</a>	
<b>Question 2</b>	How do I address children?
Tip Advice	<ul style="list-style-type: none"> <li>• Drop off all children at the host's home that will be serving the final course. Also, have someone that will not be attending the party to supervise, (i.e. older child or babysitter).</li> <li>• Create a separate table for kids only (who doesn't love the venerable "kids table"?) with special place settings just for them.</li> <li>• Feed the kids right away, after they all arrive. This helps ward off grumpiness. Make sure you have asked if there are any food allergies or diet restrictions.</li> <li>• Have some activities in mind, and be prepared to help keep the kids active. Some ideas are coloring, board games, or crafts. All activities should be age-appropriate.</li> <li>• Keep snacks on hand for picky eaters or those who get hungry (again!).</li> <li>• Play lively music. Everyone is happier when the atmosphere is upbeat. Or you can put on a movie (with permission from the parents). They can watch it or you can just have it playing in the background.</li> </ul>
Advice provided by Cherie from LiveLoveLatte <a href="http://www.youtube.com/user/livelovelatte/videos">www.youtube.com/user/livelovelatte/videos</a>	
<b>Question 3</b>	How do I keep food warm/cold while I am away attending the other meal courses?
Tip Advice	<ul style="list-style-type: none"> <li>• Choose foods that can be served at room temperature</li> <li>• Make use of your Crock-Pot. It is safe to use this appliance while away from home.</li> <li>• Set your oven on low, and warm food until guest arrive.</li> <li>• Use chafing dishes (use this option ONLY if someone is there to supervise).</li> <li>• Prepare and place any cold food items in the fridge until guest arrive.</li> </ul>
Tip Advice provided by Keri from VeriKeri <a href="http://www.youtube.com/channel/UCnjW1fD-y1hmT6Ww4Ll6Q/videos">www.youtube.com/channel/UCnjW1fD-y1hmT6Ww4Ll6Q/videos</a>	
<b>Question 4</b>	How do I make sure guests do not stay too long at one place?
Tip Advice	<ul style="list-style-type: none"> <li>• Be ready to serve your guest as soon as they arrive. Any delay in serving your guest immediately will cause a delay in the entire progressive dinner.</li> <li>• Set a designated amount of time prior to the dinner to ensure that each participant in the progressive dinner knows how long to entertain their guest before moving them along to the next home. Creating time limits will ensure a successful dinner for everyone.</li> <li>• Create a menu card and give to the guest at the beginning of the progressive dinner. On this menu card you can put what time each dinner starts. This is a great way to let guest know when they need to arrive to each home.</li> </ul>
Tip Advice provided by Nikki from AtHomeWithNikki <a href="http://www.youtube.com/user/AtHomeWithNikki/videos">www.youtube.com/user/AtHomeWithNikki/videos</a>	
<b>Question 5</b>	How much food should I serve?
Tip Advice	<ul style="list-style-type: none"> <li>• Make portion sizes smaller than normal, as you will be sampling 5 different courses.</li> <li>• It would be a good idea not to have guest "help themselves" in a buffet style setting as they will be sure to overeat. Plating their entree is a good option. You don't want guests to become too full and not have room for dessert.</li> <li>• Using tasting dishes for the appetizers, soup, salad and dessert is a good option. This aids in controlling portion sizes. Not to mention they are also fun and visually pleasing.</li> </ul>
Tip Advice provided by Keri from VeriKeri <a href="http://www.youtube.com/channel/UCnjW1fD-y1hmT6Ww4Ll6Q/videos">www.youtube.com/channel/UCnjW1fD-y1hmT6Ww4Ll6Q/videos</a>	
<b>Question 6</b>	What about cleaning up after my course of the party is over?
Tip Advice	<ul style="list-style-type: none"> <li>• Make sure your dishwasher is empty the night before.</li> <li>• The day of the party right before guests come fill your sink with soapy warm water and kindly tell everyone to place their dish inside the sink when done.</li> <li>• When you get home all you have to do is load the dishwasher.</li> </ul>
Tip Advice provided by Denise from BeMyGuestWithDenise <a href="http://www.youtube.com/channel/UCMYJPnrSnbRPuPyO49HeCZA/videos">www.youtube.com/channel/UCMYJPnrSnbRPuPyO49HeCZA/videos</a>	