

Saturday Day	
	<i>Paella:</i> Brown chicken and chorizo and refrigerate.
	<i>Croquettes:</i> Cook and mash potatoes. Refrigerate.
	<i>Almond cake:</i> Make, bake, and wrap at room temperature.
Saturday Evening	
	<i>Prep:</i> Clean fennel. Clean parsley and chop. Mince garlic. Slice onions for fennel. Clean apples. Clean shrimp (store in Zip-Lock). Prep red peppers and onions for paella.
	<i>Olives:</i> Toast Almonds. Stuff Almonds. Leave at room temp.
	<i>Stuffed mushrooms:</i> Fill mushroom caps. Wrap tightly until use.
	<i>Croquettes:</i> Form croquettes, cover with plastic, and refrigerate.
	<i>Sangria:</i> Prepare drink with apples. Store in ceramic or glass in the refrigerator overnight. Place blueberries in refrigerator to defrost.
	<i>Drinks:</i> Chill beer in cooler. Make ice.
Sunday Morning	
	<i>Tortilla:</i> Cook potatoes. Set aside until use. Cook tortilla. Keep covered at room temperature.
	<i>Chorizo:</i> Slice chorizo. Cork wine.
	<i>Organizing:</i> Assemble serving plates, utensils, cups, etc.
	<i>Paella:</i> Measure rice, tomatoes, and chicken stock.
Sunday Afternoon	
	<i>Cheese plate and accompaniments:</i> Toast bread.
Pre-Guest Kitchen Show (5:00 or 5:30)	
	<i>Tortilla:</i> Bring to room temperature 1 hour before guests arrive.
	<i>Cheese plate:</i> Unwrap cheeses and plate.
	<i>Olives:</i> Plate for serving.
	<i>Sangria:</i> Add berries. Mix.
	<i>Drinks:</i> Uncork wine, etc.

Kick-off (6:30)	
	<i>Chorizo:</i> Bake and serve.
	<i>Stuffed mushrooms:</i> Bake and serve.
	<i>Tortilla:</i> Serve.
Middle First Quarter	
	<i>Fennel:</i> Place in oven. Bake and serve.
	<i>Paella:</i> Heat stock and saffron, simmer.
Middle of Second Quarter	
	<i>Paella:</i> Assemble and place in oven.
Half-Time	
	<i>Paella:</i> Serve with fresh bread.
Third Quarter	
	<i>Croquettes:</i> Fry and serve.
Fourth Quarter	
	<i>Almond cake:</i> Serve.