

Menu

[Cheese Board with Date Walnut Bread](#)
[Chicken Paillard with Roasted Green Beans and Red Onions](#)
[Mini Boston Cream Pies](#)

The Game Plan

The day before:

(About 45 minutes hands on, plus baking and cooling time, about 3 hours total)

- Make the Date Walnut Bread, and chill it overnight.
- While the bread bakes, make the pastry cream for the Boston Cream Pie, and chill it overnight.

Early in the day:

(About 45 minutes hands on, plus baking, cooling and chilling time, about 3 hours total)

- Bake the cake for the Boston Cream Pie, let it cool, then fill and frost the cake. Chill until serving.
- Clean up the kitchen and run the dishwasher.

4 hours before dinner:

(5 minutes)

- Take the Date Walnut Bread and the cheeses out of the refrigerator and let them sit for 2 hours at room temperature.

2 hours before dinner:

(10 minutes)

- Empty the dishwasher.
- Arrange the cheese board.

Enjoy the cheese as a first course.

1 hour before dinner:

(1 hour)

- Heat the oven for the chicken.
- Put away any leftovers from the cheese board, and load the dishes into the dishwasher.
- Set the table for dinner.
- Make the Chicken Paillard.
- Start the dinner music.
- Light the candles.

After dinner:

(10 minutes)

- Clear the table. While your partner loads the dishwasher, serve the Boston Cream Pie.

Notes:

- *We like to enjoy an appetizer about 2 hours before dinner, then have some time to relax before proceeding with the rest of the meal. If you prefer to serve the appetizer closer to dinner, adjust the timing to your liking.*
- *The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated, shortening the prep time.*