

Menu

[Stuffed Zucchini Blossoms](#)

[Steamed Clams, Mussels and Shrimp in Garlic Butter Broth](#)

Garlic Ciabatta Toasts · Salad

[Zucchini Cake Cheesecake](#)

The Game Plan

The day before, or early in the day:

(About 1 hour hands on, total time including baking and cooling is between 3 and 4 hours depending on how many pans you use for baking the cake)

- Make the Zucchini Cake Cheesecake. Store it in the refrigerator until serving.
- While the cake bakes, make the ricotta filling for the zucchini blossoms.
- Make salad dressing, such as [basic vinaigrette](#) or one of its variations.
- Load and run the dishwasher.
- Clean up the kitchen.

2½ hours before dinner:

(About 30 minutes)

- Heat oil for frying. While the oil heats, unload the dishwasher.
- Assemble and fry the Stuffed Zucchini Blossoms and heat marinara sauce for dipping.

Enjoy the appetizer with a glass of wine.

1 hour before dinner:

(1 hour)

- Wash and/or load the dishwasher with the appetizer dishes.
- Set the table.
- Make the Steamed Clams, Mussels and Shrimp in Garlic Butter Broth and the ciabatta toasts.
- Make a simple salad with whatever greens and vegetables you like, tossed with the dressing made earlier in the day.
- Light the candles.
- Start the dinner music.
- Pour the wine.

After dinner:

(10 minutes)

- Clear the table. While your partner washes the dishes, slice and plate the Zucchini Cake Cheesecake.

Note:

- 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.