

GALENTINE'S DAY MENU PLAN



CHARCUTERIE

VALENTINE'S DAY CHARCUTERIE





PANTRY STAPLES

DIP

STRAWBERRY CHEESECAKE DIP



RECIPE HERE

SNACK

CINNAMON POPCORN





RUIT

CHEESECAKE STUFFED STRAWBERRIES





CHOCOLATE

OREO TRUFFLES





PROTEIN

SHOPPING LIST

APE JAM (1/2 CUP)
RAWBERRY JAM (1/3 CUP)
WDERED SUGAR (1/2 CUP + 1/3 CUP)
NILLA (1 1/2 TSP)
AHAM CRACKER CRUMBS (1/4 CUP)
EOS (1 14-OZ PGK)
HITE CHOC CHIPS (2 CUPS)
MI SWEET CHOC CHIPS (2 CUPS)
POPPED POPCORN (14 CUPS, OR
CUP KERNALS)
RN SYRUP (1/2 CUP)
ANULATED SUGAR (1/2 CUP)

BAKING SODA (1/2 TSP)

RED HOTS OR CINNAMON IMPERIALS
(2 5.5-OZ BOXES OR 1 1/2 CUPS)
LINDOR CHOC TRUFFLES (1 8.5-OZ
BAG)
CONVERSATION HEARTS (1 5-OZ BAG)
CINNAMON HEARTS (1 12-OZ BAG)
CHOCOLATE HEARTS (1 9.2-OZ BAG)
PRODUCE
STRAWBERRIES (2 LB)
RASPBERRIES (1 PINT)
BLUEBERRIES (1 PINT)

RED GRAPES (2 LBS)

CHERRIES (1 LB, IF AVAILABLE)

PANTRY STAPLES CONT

DAIRY	<u>.</u>
CREAM CHEESE (3 8-OZ PGKS)	
HEAVY CREAM (1/2 CUP)	
UNSALTED BUTTER (/2 CUP)	
GARLIC & HERB BOURSIN (1 5.3-0	Z PKG)
WENSLEYDALE W/CRANBERRIES	S (5.3 OZ)
SHARP CHEDDAR (8 OZ)	
GOAT CHEESE (8 OZ)	Add
<u>SEASONINGS</u>	l pink
SALT (1/2 TSP)	fre
	C

Add heart-shaped cookies, pink-dipped pretzels, and fresh berries for extra charm. Finish with a sprinkle of edible glitter to make it extra magical!

DRY ITALIAN SALAMI (8 OZ)