

SUCCESS+

HOLIDAY DINNER GUIDE



As each holiday season rolls around, the to-do list seems to grow longer while the energy and time needed to check everything off become more and more elusive. With so many options for making the holidays special for your family and friends, it's easy to feel overwhelmed. That's where the SUCCESS+ Holiday Dinner Guide comes in handy!

Take the guesswork out of the joy-making and unwrap a little peace of mind with this detailed guide to the perfect holiday dinner.

This guide includes a complete menu—from appetizers to dessert (with plenty of vegetarian options as well)—and a comprehensive shopping list to help you pull it all together. Plus, you'll find recommendations on setting the perfect table, creating a festive ambiance, and navigating lively conversation.



THE MENU



VG Vegetarian options

V Vegan options

For guests of all ages

Beverages

For those 21 and up

THE COZY NOG

VG

A rich and creamy holiday classic spiced with rum, nutmeg, and cinnamon

You'll need: premade eggnog, rum, nutmeg, cinnamon

THE WINTER WINE

VG V

A festive and flavorful warm drink

Heat cabernet sauvignon with cinnamon, cloves, and orange slices, then strain.

You'll need: cabernet sauvignon, cinnamon, cloves, oranges

THE FESTIVE FIZZ

VG V

The perfect drink for toasting the holiday season

You'll need: champagne, oranges

THE SNOWY SIPPER

VG

A comforting, chocolatey beverage topped with a mountain of mini marshmallows

You'll need: hot chocolate mix, mini marshmallows

THE ORCHARD'S GIFT

VG V

A crisp and refreshing drink served warm with cinnamon sticks and apple slices

Heat apple cider with cinnamon sticks and apple slices, then strain.

You'll need: apple cider, apples, cinnamon sticks

THE HOLIDAY PUNCH

VG V

A refreshing, tangy blend of cranberry and pineapple juice mixed with ginger ale for a fizzy kick

You'll need: cranberry juice, pineapple juice, ginger ale, cranberries, limes, almond extract

[RECIPE HERE](#)

Appetizers

THE MODERN CHARCUTERIE BOARD

VG

A delightful spread of creamy cheeses, fresh veggies, and crunchy bread, perfect for snacking all evening long

You'll need: celery, carrots, cheddar, brie, gouda, cranberries, oranges, pomegranate seeds, baguette, premade roasted red pepper hummus

THE CLASSIC SHRIMP COCKTAIL

Tender shrimp paired with zesty cocktail sauce—an elegant appetizer for your holiday party

You'll need: pre-cooked, peeled, and deveined shrimp, cocktail sauce



ROASTED HAM

A perfectly glazed ham so full of flavor that it is sure to be the star of your holiday spread

You'll need: ham, butter, brown sugar, honey, cloves, cinnamon, garlic, dijon mustard

[RECIPE HERE](#)

WINTER RATATOUILLE WITH A SIDE OF QUINOA

VG V

A hearty, vegetable-packed ratatouille served alongside fluffy quinoa

You'll need: eggplant, zucchini, bell pepper, yellow onion, garlic, flour, olive oil, canned tomatoes, thyme, salt, quinoa

[RECIPE HERE](#) **[SIDE QUINOA RECIPE HERE](#)**

Side Dishes

BRUSSELS SPROUTS

VG

Crispy Brussels sprouts, roasted to perfection and lightly caramelized for a flavorful bite

You'll need: Brussels sprouts, olive oil, salt, pepper, balsamic vinegar, honey

[RECIPE HERE](#)

ROASTED POTATOES

VG V

Golden, crispy roasted potatoes with a hint of garlic—simple, savory, and always a crowd favorite

You'll need: russet potatoes, olive oil, salt, pepper, garlic powder, thyme, parsley, paprika

[RECIPE HERE](#)

SWEET POTATO MASH

VG

Creamy, buttery sweet potato mash... a go-to comforting side dish

You'll need: sweet potatoes, brown sugar, allspice, cinnamon, marshmallows

[RECIPE HERE](#)

DEVEILED EGGS

VG

Classic deviled eggs, with a creamy filling and just the right touch of tangy goodness

You'll need: eggs, mayonnaise, Dijon mustard, apple cider vinegar, salt, pepper, and paprika

[RECIPE HERE](#)

STEAMED CARROTS

VG

Vibrant, tender carrots, gently steamed and tossed with honey, lemon juice, and ginger

You'll need: carrots, honey, lemon juice, ginger

[RECIPE HERE](#)

CORNBREAD

VG

No holiday spread is complete without warm, fluffy cornbread cooked to golden perfection

You'll need: cornbread mix, milk, eggs

[RECIPE HERE](#)

Desserts

PUMPKIN PIE

VG

A spiced, velvety pumpkin pie with a buttery crust—make your own from scratch, or snag one of the delicious options from the freezer section.

You'll need: frozen pumpkin pie, whipped topping

APPLE CRISP

VG

Warm, spiced apple crisp is the definition of comfort in every bite!

You'll need: apples, sugar, cinnamon, lemon juice, brown sugar, old fashioned oats, flour, salt, butter

[RECIPE HERE](#)

SUGAR COOKIES

VG

Everyone loves soft melt-in-your-mouth sugar cookies, decorated with all the holiday spirit

You'll need: flour, sugar, butter, salt, eggs, vanilla extract, baking powder, red and green sprinkles

[RECIPE HERE](#)

WINTER FRUIT SELECTION

VG V

A fresh, colorful assortment of seasonal fruits—juicy, sweet, and perfectly ripe

You'll need: oranges, pomegranates, cranberries



THE SHOPPING LIST



Browse through the list and put an x in front of the items you need to buy at the store. As you shop, use the checklist on the other side of the page to conveniently mark off ingredients and keep tabs on your progress.

Need	In cart	Need	In cart	Need	In cart
<i>Liquor</i>					
<input type="checkbox"/> Rum	<input type="checkbox"/>	<input type="checkbox"/> Flour	<input type="checkbox"/>	<input type="checkbox"/> Milk	<input type="checkbox"/>
<input type="checkbox"/> Cabernet sauvignon	<input type="checkbox"/>	<input type="checkbox"/> Baking powder	<input type="checkbox"/>	<input type="checkbox"/> Cheddar	<input type="checkbox"/>
<input type="checkbox"/> Champagne	<input type="checkbox"/>	<i>Produce</i>		<input type="checkbox"/> Brie	<input type="checkbox"/>
<i>Herbs, Spices, and Baking</i>		<input type="checkbox"/> Oranges	<input type="checkbox"/>	<input type="checkbox"/> Gouda	<input type="checkbox"/>
<input type="checkbox"/> Cloves	<input type="checkbox"/>	<input type="checkbox"/> Honeycrisp apples	<input type="checkbox"/>	<input type="checkbox"/> Eggs	<input type="checkbox"/>
<input type="checkbox"/> Nutmeg	<input type="checkbox"/>	<input type="checkbox"/> Cranberries	<input type="checkbox"/>	<input type="checkbox"/> Whipped topping	<input type="checkbox"/>
<input type="checkbox"/> Ginger	<input type="checkbox"/>	<input type="checkbox"/> Limes	<input type="checkbox"/>	<i>Pantry</i>	
<input type="checkbox"/> Cinnamon	<input type="checkbox"/>	<input type="checkbox"/> Pomegranate seeds	<input type="checkbox"/>	<input type="checkbox"/> Cranberry juice	<input type="checkbox"/>
<input type="checkbox"/> Cinnamon sticks	<input type="checkbox"/>	<input type="checkbox"/> Lemon juice	<input type="checkbox"/>	<input type="checkbox"/> Pineapple juice	<input type="checkbox"/>
<input type="checkbox"/> Allspice	<input type="checkbox"/>	<input type="checkbox"/> Celery	<input type="checkbox"/>	<input type="checkbox"/> Hot chocolate mix	<input type="checkbox"/>
<input type="checkbox"/> Red and green sprinkles	<input type="checkbox"/>	<input type="checkbox"/> Carrots	<input type="checkbox"/>	<input type="checkbox"/> Mini marshmallows	<input type="checkbox"/>
<input type="checkbox"/> Brown sugar	<input type="checkbox"/>	<input type="checkbox"/> Eggplant	<input type="checkbox"/>	<input type="checkbox"/> Ginger ale	<input type="checkbox"/>
<input type="checkbox"/> Granulated sugar	<input type="checkbox"/>	<input type="checkbox"/> Zucchini	<input type="checkbox"/>	<input type="checkbox"/> Cocktail sauce	<input type="checkbox"/>
<input type="checkbox"/> Honey	<input type="checkbox"/>	<input type="checkbox"/> Bell pepper	<input type="checkbox"/>	<input type="checkbox"/> Balsamic vinegar	<input type="checkbox"/>
<input type="checkbox"/> Garlic powder	<input type="checkbox"/>	<input type="checkbox"/> Yellow onion	<input type="checkbox"/>	<input type="checkbox"/> Mayonnaise	<input type="checkbox"/>
<input type="checkbox"/> Paprika	<input type="checkbox"/>	<input type="checkbox"/> Garlic	<input type="checkbox"/>	<input type="checkbox"/> Dijon mustard	<input type="checkbox"/>
<input type="checkbox"/> Thyme	<input type="checkbox"/>	<input type="checkbox"/> Brussels sprouts	<input type="checkbox"/>	<input type="checkbox"/> Quinoa	<input type="checkbox"/>
<input type="checkbox"/> Parsley	<input type="checkbox"/>	<input type="checkbox"/> Russet potatoes	<input type="checkbox"/>	<input type="checkbox"/> Canned tomatoes	<input type="checkbox"/>
<input type="checkbox"/> Oregano	<input type="checkbox"/>	<input type="checkbox"/> Sweet potatoes	<input type="checkbox"/>	<input type="checkbox"/> Cornbread mix	<input type="checkbox"/>
<input type="checkbox"/> Olive oil	<input type="checkbox"/>	<i>Bakery</i>		<input type="checkbox"/> Old fashioned oats	<input type="checkbox"/>
<input type="checkbox"/> Apple cider vinegar	<input type="checkbox"/>	<input type="checkbox"/> Baguette	<input type="checkbox"/>	<i>Meat Department</i>	
<input type="checkbox"/> Salt	<input type="checkbox"/>	<i>Refrigerated</i>		<input type="checkbox"/> Ham	<input type="checkbox"/>
<input type="checkbox"/> Black pepper	<input type="checkbox"/>	<input type="checkbox"/> Roasted red pepper hummus	<input type="checkbox"/>	<input type="checkbox"/> Shrimp	<input type="checkbox"/>
<input type="checkbox"/> Red pepper	<input type="checkbox"/>	<input type="checkbox"/> Eggnog	<input type="checkbox"/>	<i>(pre-cooked, peeled, and deveined)</i>	
<input type="checkbox"/> Vanilla extract	<input type="checkbox"/>	<input type="checkbox"/> Apple cider	<input type="checkbox"/>	<i>Frozen</i>	
<input type="checkbox"/> Almond extract	<input type="checkbox"/>	<input type="checkbox"/> Butter	<input type="checkbox"/>	<input type="checkbox"/> Frozen pumpkin pie	<input type="checkbox"/>

THE DECOR

Classic Elegance

By combining these elements, you can create a beautiful and inviting table setting that captures the spirit of the holiday season.

- **Tablecloth:** A lace tablecloth adds a touch of vintage charm, while festive colors such as red, green, or a mix of both bring a warm, seasonal touch.
- **Centerpiece:** Create a timeless centerpiece using a combination of fresh greenery, pine cones, and seasonal berries. Add a touch of elegance with gold, rose gold, or silver accents. For a sustainable option, consider repurposing a thrift store find.
- **Candles:** Use mismatched candlesticks adorned with ribbons or greenery for a rustic and romantic look.
- **Ornaments:** Incorporate vintage or antique ornaments into your table decor for a nostalgic touch.
- **Plates and flatware:** Fine china or porcelain plates with gold or silver detailing will elevate your setting. Crystal glassware, cheerful mugs, and silver, gold, or rose gold flatware will complete the look.



THE AMBIANCE

A Feast for the Senses

A warm and inviting ambiance sets the perfect tone for a holiday dinner, creating an atmosphere where guests can relax and connect. Thoughtful lighting, music, and aromas will help transform your meal into a memorable occasion.

- **Festive lighting:** Dim the main lights and use soft, warm lighting from candles, string lights, or lamps.
- **Holiday music:** Play soft, instrumental holiday carols or other festive tunes in the background.

Simmer pot

Fill your home with a delightful smell while making a delicious drink for you to enjoy later. Here's how:

1. Fill a pot about halfway with water.
2. Add aromatic ingredients to the pot such as:
 - Orange slices
 - Cinnamon sticks
 - Whole cloves
 - Nutmeg
 - A splash of apple cider
(The amount of each ingredient will depend on your preference and the size of the pot.)
3. Bring the mixture to a boil, then reduce heat to low and let it simmer.
4. Keep an eye on the water level, adding more as needed to prevent the pot from boiling dry.

THE TABLE TALK

Conversation Well-Served

When people recall an event, they reminisce over the food, the company, and the conversation. Consider your guests and current topics before and during your festive meal to create a positive and lasting impression.

Before the Dinner

- **Plan conversation starters:** Have a few topics in mind to get the conversation flowing, especially if you have guests from different friend and family groups.
- **Consider your guests:** Think about who's coming and what topics might interest them.

During the Dinner

- **Set the tone:** Be positive and enthusiastic. Your attitude will influence the mood at the table.
- **Be mindful of timing:** Don't let one conversation dominate the entire dinner.
- **Read the room:** Pay attention to the energy of the group and adjust the conversation accordingly.
- **Ask open-ended questions:** Encourage deeper conversations by asking questions that require more than simple yes or no answers, such as:

Nostalgic:

- What's your favorite holiday memory from childhood?
- What's a holiday tradition you've always loved?

Thought-provoking:

- If you could travel anywhere for the holidays, where would you go?
- What are you most grateful for this year?

Fun and lighthearted:

- If you could have any superpower for the holidays, what would it be?
- What's the funniest holiday gift you've ever received or given?



ADDITIONAL TIPS

Savor the Evening

- **Buffet style:** Consider a buffet-style meal for easy serving and a relaxed atmosphere.
- **Dessert lounge:** Move dessert (and coffee!) to the living room for cozy conversation.
- **Nonalcoholic options:** Offer nonalcoholic wine, beer, or cocktails to be inclusive of all guests.
- **Leftover magic:** Plan your meals realistically, considering what you'll eat after the main event. Repurpose leftovers into sandwiches, soups, or salads.
- **Delegate and relax:** Share responsibilities to better enjoy the holiday.
- **Gift-to-table sweets:** Repurpose holiday gifts like peppermint candies and chocolates as extra dessert options!
- **Delicious memories:** Shell out leftovers as party favors.

