Weekend Brunch Prep & Shopping

Your master timeline and categorized grocery list for stress-free morning hosting.

Host a flawless morning gathering without spending hours stuck in the kitchen. This easy menu plan ensures you can shop efficiently and execute a beautifully styled spread.



Menu Essentials

10-12 in
Skillet for overnight strata soak

1
Room-temp sweet category focus

3
Color zones on fresh grazing board

2
Full trays of juice ice cubes

15 min
Bought by separate coffee station

24 hours
Upright fridge chill for sparkling wine

Warm Store-Bought Sweets

Warm store-bought pastries in a 300-degree oven for just 5 minutes before guests arrive to revive their buttery texture.

Weekend Prep Timeline

1. **Friday Afternoon** Buy artisan bread and pastries so they dry out slightly for the rich custard.
2. **Friday Night** Assemble strata, freeze juice cubes, and lay out serving utensils next to platters.
3. **Morning Of** Assemble the grazing board, leaving delicate berries for the very last moment.
4. **T-Minus 90 Minutes** Take the strata out of the fridge to start your active morning prep.

Baking Vessel Heat Retention

Find your row: **Your dish material**

Your dish material	Your pick	Why
Cast iron skillet	45 minutes	Rustic table presentation
Ceramic baking dish	30 minutes	Even, gentle cooking
Glass casserole	20 minutes	Monitoring bottom crust

Casual Buffet Setting

Guests	8-inch ceramic plates	Rolled linen napkins	Speckled ceramic mugs
6	6 plates	6 napkins	6 mugs
10	10 plates	10 napkins	10 mugs
14	14 plates	14 napkins	14 mugs

Stack tableware directly on the dining surface for a relaxed flow.

Master Grocery Categories

- [ ] Bakery: Artisan bread, croissants, and sturdy scones
- [ ] Dairy: Whole milk, heavy cream, and oat milk
- [ ] Produce: Seasonal citrus, berries, and crisp grapes
- [ ] Beverages: Orange juice, dry Cava or Prosecco Brut
- [ ] Pantry: Coffee and tea for the self-serve station

Friday Ingredient Storage

- Keep crusty breads in loosely closed paper bags.
- Store tender scones in paper-towel-lined airtight containers.
- Leave all breakfast pastries at room temperature.
- Wash and dry grapes, but leave berries unwashed.

Brunch Planning Notes

Enjoy a beautiful, stress-free morning gathering with your favorite people.