

Brunch Make-Ahead Timeline Printable

Treat the night before as the production shift and brunch morning as a controlled finish with one protected hot-food window.

BRUNCH START	GUEST COUNT	SERVE STYLE	MAIN HOT ITEM
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NIGHT BEFORE ☐ Prep cold components ☐ Bake stable items ☐ Set table / buffet gear ☐ Stage coffee station	MORNING 90-45 ☐ Start hot item by recipe ☐ Assemble cold foods ☐ Open water / coffee ☐ Clear dishwasher / sink
FINAL 20 ☐ Finish fragile toppings ☐ Put out smaller cold wave ☐ Transfer hot food safely ☐ Leave kitchen ready for refills	

HOST NOTE / CHANGE I WANT TO REMEMBER

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Assign each brunch dish to night-before, morning cold assembly, or hot finish so the oven and coffee station do not collide.

GUESTS	SERVE TIME	OVEN SLOTS	COFFEE OWNER
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DISH / JOB	NIGHT BEFORE	MORNING	HOT FINISH	READY BY	OWNER / NOTE