

Convivium – Christmas Jubilee Menu

The Christmas Jubilee edition of Convivium is an easy menu for a festive dinner during the holidays. Convivium is an interactive board game played in 3 rounds to determine who will prepare and serve the following delicious menu.

Round 1: Appetizer Round

Warm Cranberry Brie and Crackers
Sparkling Christmas Cider (Alcoholic or Nonalcoholic versions)

Round 2: Main Entrée Round

Pork Tenderloin with Dried Plum Sauce
(recipe from Mary Holmes – marycooks4u@comcast.net)
Garlic Green Beans

Round 3: Dessert and After Dinner Drink Round

Chocolate Cherry Brandy Sundae
Eggnog Coffee

This menu is intended to supplement the Convivium Casual Dinner Party Board Game. The standard game includes the board, game play cards, instructions, invitation post cards, finish line recipe cards, ingredient list, and Mexican Fiesta Menu.

Whether you decide to host one or all three rounds of the game, you can be assured of a great time. Please continue to visit our website as we introduce new menus submitted by our staff and Convivium enthusiasts. The free Christmas Jubilee edition includes the following downloadable items:

Ingredient List
Rounds 1-3 Finish Line Recipe Cards
10 Step Host/Hostess Guide
Kitchen Equipment List
Invitations

Convivium Cooking

a Casual Dinner Party

INGREDIANT LIST

Amount for
8-10 Guests
(Divide in 1/2 for 4 guests)

Name of Guest
Bringing Item

Sparkling Christmas Cider

Sparkling Champagne or Sparkling Cider ----- 2 bottles
Cranberry Juice ----- 1 Cup
Grand Orange Mariner ----- 2 Tablespoons

Warm Cranberry Brie

Brie Cheese ----- 10 oz Brie
Box of Gourmet Crackers ----- 1 Box
Brown Sugar ----- 4 Tablespoons
Rum Extract ----- 2 Tablespoons
Can of Whole Berry Cranberry Sauce----- 1 Can
Apple Spice Seasoning ----- a Dash
Pecans ----- 1 Cup
Mandarin Oranges ----- 1 Can

Garlic Green Beans

Family Size bag of frozen French Beans ----- 1 Bag
Large package of toasted sliced almonds ----- 1 large Package
Butter ----- 4 Tablespoons
Salt & Pepper ----- Large S&P Shakers
Jar of minced garlic ----- 1/2 Jar

Pork Tenderloin with Dried Plum Sauce

Pork Tenderloin ----- 3 pounds
Butter ----- 1 Tablespoon
Olive Oil ----- 1 Tablespoon
Salt & Pepper ----- Large S&P Shakers
Chopped Shallot ----- 1
Red Wine ----- 1 cup
Chicken Stock ----- 1 cup
Red Wine Vinegar ----- 2 Tablespoons
Pitted Chopped Dried Plums ----- 1/2 cup
Dried Thyme ----- 1/8 teaspoon

Chocolaté Cherry Brandy Sundae

Vanilla Ice Cream ----- 1 gallon
Can of Cherries ----- 1 can
Brandy ----- 6 Tablespoons
Cherry preserves ----- 1 Cup
Bittersweet Chocolate Chips ----- 1 Bag
Sliced Almonds ----- 1 Bag

EggNog Coffee

Eggnog ----- 1 quart
Premium Coffee ----- Qty for 1 to 2 pots

Quick Reference Equipment List

These are the items you should have available for your party. The items should all be set out in the kitchen, available for use by the as the chefs prepare the course.

Round 1:

To be used for Sparkling Christmas Cider

Cork Screw
Cutting Board
Knife

To be used for the Warm Christmas Brie

Serving Plate
Knife
Cutting Board
2 cookie sheets

Round 2:

To be used for Pork Tenderloin

Large Skillet
Ovenproof Baking Pan
Serving Platter

To be used for Garlic Green Beans

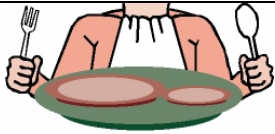
Large Pot
Serving Bowl

Round 3:

To be used for Chocolate Cherry Brandy Sundae

Ice Cream scoop
Skillet
Ice cream Bowls or Martini Serving Glasses
Coffee Pot

The game play will result in certain individuals assigned as wait staff. These folks will be instructed to clear, clean, and serve various items while assisting the chefs in the kitchen.



Round 1: Winner – Appetizer Round

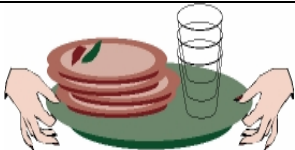
Congratulations!!!

You are the winner of Round 1. Simply relax and enjoy yourself while the chefs prepare the appetizer and drinks that will be served prior to the beginning of Round 2.

Round 2 of the game will begin in the next 15-20 minutes once the wait staff has served the appetizer and drinks.

Please keep an eye on the clock so that the game and evening stay on schedule.

Play Round 2 while enjoying the appetizer and sparkling cider.

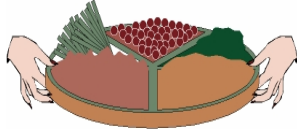


Round 1: Wait Staff

This card is for the player or team that ended in the wait staff block following the finish line. Please serve your fellow Convivium guests by following the instructions prior to beginning Round 2:

- Clear the table of any used dishes or beverages.
- Pass out additional napkins as needed.
- Refresh any beverages.
- Check with the Beverage Manager and serve the wine once it is prepared.
- Check with the Appetizer Chef and serve the appetizer once it is prepared.
- Check with the Chefs to see if any equipment or dishes may be washed as the appetizer is being prepared.

Enjoy mingling with your guests as you have fun with these responsibilities. The Sparkling Christmas Cider and Warm Cranberry Brie will be enjoyed while playing Rounds 2 and 3.

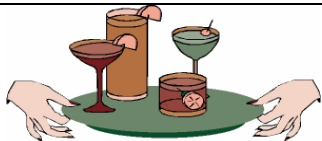


Round 1: Appetizer Chef -- Cranberry Brie

This card is for the player or team that ended in the Appetizer Chef block following the finish line. Please move into the kitchen in order to prepare tonight's Cranberry Brie by completing the following instructions:

- Set the oven to 450 degrees
- While the oven heats, prepare the festive Brie Topping:
 - ✓ Combine in bowl 4T brown sugar, 2T rum extract, 1 can whole berry cranberry sauce, 1 can mandarin oranges, dash of apple spice seasoning and 1 cup chopped pecans
- Slice off the top rind of Brie and place on a baking sheet
- Cover the top of the Brie with $\frac{1}{2}$ of cranberry topping
- Bake for 7 minutes or until cheese softens
- Place on serving plate with crackers
- Top off the Brie with remaining $\frac{1}{2}$ of the cranberry topping and notify the wait staff that the appetizer is ready to be served.

Enjoy mingling with your guests as you have fun with these responsibilities. The Sparkling Christmas Cider and Warm Cranberry Brie will be enjoyed while playing Rounds 2 and 3.



Round 1: Beverage Manager -- Sparkling Christmas Cider

This card is for the player or team that ended in the Beverage Manager block following the finish line. Please move into the kitchen in order to prepare tonight's Sparkling Christmas Cider by completing the following instructions:

- Combine in a large pitcher the Champagne or Sparkling Cider, cranberry juice and 2 T (tablespoons) of grand mariner
- Slice oranges for garnish
- Pour into glasses and serve with a slice of orange

Enjoy mingling with your guests as you have fun with these responsibilities. The Sparkling Christmas Cider and Warm Cranberry Brie will be enjoyed while playing Rounds 2 and 3.



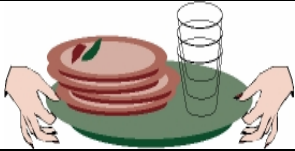
Round 2: Winner

Congratulations!!!

You are the winner of Round 2. Simply relax and enjoy yourself while the chefs prepare the main entrée and side dish, which will be served following Round 3.

The Pork Tenderloin will be cooking while Round 3 of Convivium is played. Upon completion of Round 3, the board game will be complete and the main course and dessert will be enjoyed.

Please keep an eye on the clock so that the game and evening stay on schedule.



Round 2: Wait Staff

This card is for the player or team that ended in the wait staff block following the finish line. The Round 2 wait staff has current responsibilities, as well as responsibilities that follow the conclusion of Round 3.

Current Responsibilities:

- Clear the table of any used dishes or beverages.
- Pass out additional napkins as needed.
- Refresh any beverages if needed.
- Check with the main entrée and side Chefs to see if any equipment or dishes may be washed.

Future Responsibilities:

- Set the table for the main course following Round 3.
- Serve the Main Entrée and Side after Round 3.

Enjoy mingling with your guests as you have fun with these responsibilities. Once the Tenderloin is cooking, the final round (Round 3) will be played. Upon completion of Round 3, the table will be set and the game will have created a wonderful meal.



Round 2: Side Chef – Garlic Green Beans

This card is for the player or team that ended in the Side Chef block following the finish line. Please proceed to the kitchen and follow the instructions below in order to prepare the Garlic Green Beans that will be enjoyed after playing Round 3.

- In a medium size pot, add 1 cup of water and bring to a strong boil
- Add beans and cover pan, cook 6 minutes or until tender
- Drain beans and place the beans into a baking dish
- add butter, garlic, salt and pepper
- Toss and sprinkle almonds on top
- Cover the beans allowing them to soak in the flavor as Round 3 of the game is played. The beans will be served along with the tenderloin at the conclusion of Round 3.

Enjoy mingling with your guests as you have fun with these responsibilities. Once the tenderloin is baking, please proceed with the final round of the board game. Upon completion of Round 3, the table will be set and the game will have created a wonderful meal.



Round 2: Main Entrée Chef – Pork Tenderloin

This card is for the player or team that ended in the Main Entree Chef block following the finish line. Please proceed to the kitchen and follow the instructions below in order to prepare the Pork Tenderloin with Plum Sauce that will be enjoyed after playing Round 3.

- Turn on to 450 degrees. While the oven is heating, Salt and Pepper pork tenderloin.
- Heat olive oil and butter in a skillet over medium/high heat. Be careful not to burn the butter. Place the tenderloin in the skillet and Sear on all sides.
- Remove pork from skillet and place in pan and bake in oven until internal temp reaches 155 degrees – about 10 minutes
- While tenderloin is baking, add chopped shallot to hot skillet (olive oil and butter blend used to sear) and cook the shallot until it is soft
- Add remaining ingredients (1 cup Red Wine, 1 cup Chicken Stock, 2T Red Wine Vinegar, ½ Cup Pitted Chopped Diced Plums, 1/8 T of Dried Thyme) and reduce sauce till thickened.
- Allow the tenderloin to rest while playing Round 3 of the game.
- Slice the pork and place on platter and spoon over the plum sauce following the conclusion of Round 3. Notify the wait staff to assist with serving following round 3.

While the tenderloin is resting, please proceed with the final round of the board game. Upon completion of Round 3, the table will be set and the game will have created a wonderful meal.



Round 3: Winner

Congratulations!!!

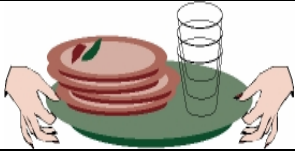
You are the winner of Round 3. Simply relax and enjoy yourself while the chefs prepare tonight's dessert and the after dinner drink (Chocolate Cherry Brandy Sundae and Eggnog Coffee) which will be served following the main entrée.

Round 3 concludes the game and it is now time to enjoy the meal that everyone has been helping to create.

Please Remind the Round 2 wait staff to remember to now do the following:

- Set the table for the main course
- Serve the main entrée and side.

Once the main entrée and dinner salad have been served and enjoyed, the dessert chefs will top the evening off with the Chocolate Cherry Brandy Sundae.



Round 3: Wait Staff

The Round 3 wait staff has responsibilities relating to serving the dessert and the dreaded final clean up / dish washing.

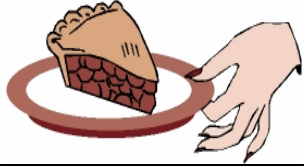
Dessert Responsibilities:

- Clear the table of any used main course dishes and beverages.
- Serve the dessert once the desert chefs have prepared it.

Clean Up / Dish Washing:

- Please assist the host with clean up and dishwashing after the desert has been enjoyed.

Once the main entrée and dinner salad have been served and enjoyed, the dessert chefs will top the evening off with the Chocolate Brandy Sundae and Eggnog Coffee.



Round 3: Dessert Chef -- Chocolate Cherry Brandy Sundaes

The game is now complete. The Round 2 wait staff should serve the tenderloin and garlic green beans and the Convivium guests should enjoy the fruits of the game. Once the main course is enjoyed, please proceed to the kitchen and follow the instructions below in order to prepare the Chocolate Cherry Brandy Sundaes.

- Melt the cup of cherry preserves over low heat in a small saucepan
- Stir in the brandy, chocolate chips and cherries and turn off the heat
- Scoop 2 scoops of ice cream into bowls or serving glasses
- Top the ice cream with cherry sauce from the saucepan
- Sprinkle with Almonds and notify the wait staff that dessert is ready to be served.

Enjoy the dessert.



Round 3: Beverage Manager – Eggnog Coffee

This card is for the player or team that ended in the Beverage Manager block following the Round 3 finish line.

The game is now complete. The Round 2 wait staff should serve the tenderloin and garlic green beans and the Convivium guests should enjoy the fruits of the game.

Once the main course is enjoyed, please proceed to the kitchen and follow the instructions below for the guests that are interested.

- Prepare coffee in the kitchen
- Serve with $\frac{1}{2}$ eggnog and $\frac{1}{2}$ coffee per cup

10 Step Host/Hostess Guide

1. Review the ingredient list and required cooking equipment to host a party. Determine how many rounds of the game you would like to play.
2. Invite 4-8 guests using the ingredient list to request items to be brought to the party. (The host may select to purchase all of the ingredients or request that the guests bring various items) Invitations may be addressed if desired.
3. Set up the table displaying the board, cards, and dice prior to the arrival of your guests. Review the cards and instructions at this time. The host may get as creative as he/she desires (music, signs, decoration).
4. Have the required cooking equipment readily available in the kitchen prior to beginning the game. You will want to make the transition from each round to the kitchen as smooth and quick as possible to avoid delay in the game. (Try setting up “stations”) in the kitchen for the players to identify their equipment)
5. Have the Round 1, Round 2, and Round 3 finish line (instruction cards) readily available to hand out after each round, Review them prior to the game so that you will know what will be required of each player or team after the round.
6. **Because this game is a re-fill to the original game menu, remember to print out your finish line cards from the computer and cut apart for the finish line positions.**
7. When your guests arrive, provide them with a beverage because they will need the beverage when toasting n Round 1.
8. Provide an overview of the game and cards to all participants prior to starting play. Remember that when a player crosses the finish line and selects a category, they must correctly answer a Convivium question. If the answer is incorrect they must move back to their previous position.
9. Have each player roll the dice to determine who will start the game and begin play in a clockwise order.
10. Enjoy the game remembering the goal of Convivium is to foster a fun, interactive, dinner party that combines competition with good and humor. Transition between each round is key.

Convivium Cooking

a Casual Dinner Party

You're Invited

Please join us for
 an evening of fun
 and dining as we
 play Convivium™,
 the board game
 that results in a meal!

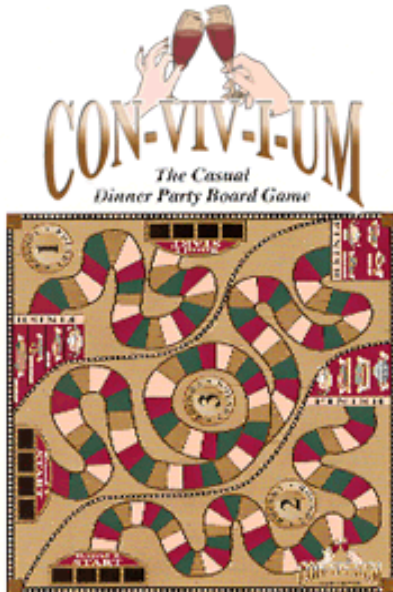


Date:	
Place:	
Address:	
City, ST:	
Zip:	
Phone:	
Time:	

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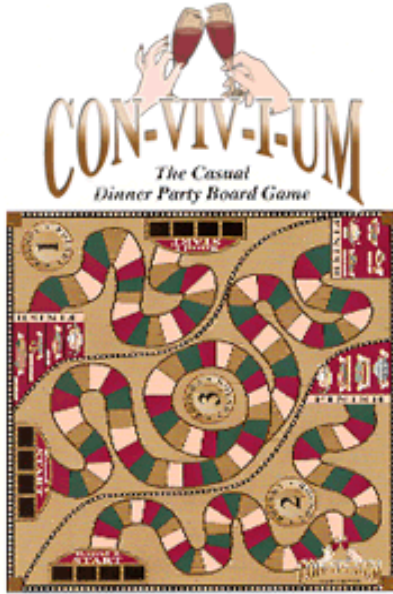
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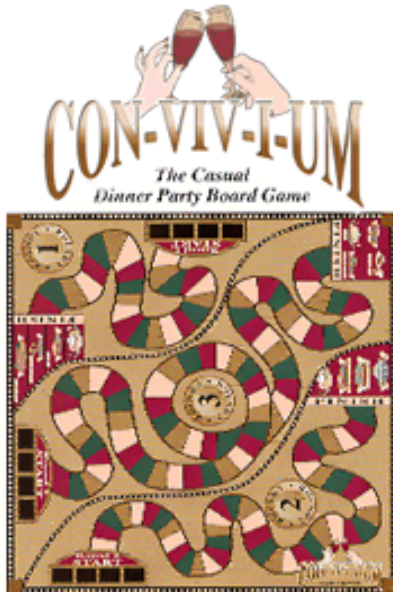


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