YOUR PLAN FOR THE PARTY

HOLIDAY HOSTING BOX

THE TIMELINE

WHEN YOUR BOX ARRIVES	Put everything straight into the freezer. It keeps there until you're ready to host.
THE NIGHT BEFORE	Move everything you're serving from the freezer to the fridge to thaw overnight. Always thaw in the fridge, never on the counter. Hosting a smaller group? Only thaw what you need and leave the rest frozen for another night.
MORNING OF	▪ Mix your crab dip, put it in a baking dish, cover it, and refrigerate. ▪ Make your lobster salad and keep it chilled. ▪ Toast your crostini and store them in an airtight container.
1 HOUR BEFORE GUESTS ARRIVE	▪ Set out your maple sockeye nuggets. ▪ Pat your scallops dry and season them, then keep them in the fridge until it's time to sear.
30 MINUTES BEFORE	Bake the crab dip so it comes out hot and bubbly as people walk in.
AS GUESTS ARRIVE	Sear the scallops last. They take about 5 minutes and are best served straight from the pan.

THE DISHES · 01

HOT CRAB DIP



The crowd-pleaser. One pack makes a big, shareable dish.

YOU'LL NEED

- 1 pack Rock Crab Meat (16 oz, thawed and drained)
- 8 oz cream cheese, softened
- ½ cup sour cream
- ¼ cup mayo
- 1 cup shredded cheddar or mozzarella, divided
- 2 green onions, sliced
- Juice of ½ lemon
- 1 tsp Worcestershire
- A pinch of salt, pepper, and paprika

METHOD

1. Preheat the oven to 375°F.
2. Mix the cream cheese, sour cream, mayo, lemon, Worcestershire, and half the cheese until smooth.
3. Gently fold in the crab and green onions so the crab stays in chunks.
4. Spread the mixture in a baking dish, top with the remaining cheese and a dusting of paprika.
5. Bake for 20-25 minutes, until bubbling and golden on top.

SERVE WITH

Baguette slices, crackers, or tortilla chips.

MAKE THE FULL BATCH.

Once crab is thawed it shouldn't be refrozen, and leftover dip keeps in the fridge for a day or two.

THE DISHES · 02

SEARED SCALLOP BITES



The “wow” bite, ready in 5 minutes.

1. Pat the thawed scallops very dry with paper towel. This is the secret to a golden crust.
2. Season with salt and pepper.
3. Heat a little oil in a pan over high heat until it’s shimmering.
4. Sear the scallops for 1½–2 minutes per side without moving them.
5. Add a knob of butter and a squeeze of lemon for the last 30 seconds and spoon it over the scallops.

SERVE WITH
A toothpick in each, or on tasting spoons with a few flakes of sea salt. For something extra, top each one with a dot of garlic aioli.

THE DISHES · 03

LOBSTER CROSTINI OR MINI LOBSTER ROLLS



Fully cooked and ready to use. Just thaw and assemble.

Gently mix the thawed lobster meat (pat it dry first) with 2 tbsp mayo, a squeeze of lemon, a little finely diced celery, chopped chives, and salt and pepper.

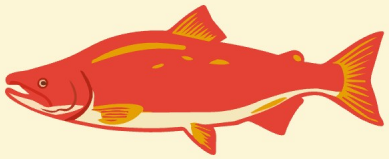
CROSTINI
Spoon onto toasted baguette slices.

MINI ROLLS
Fill buttered, toasted slider buns or mini brioche.

WARM VERSION For a warm version, toss the lobster in melted butter with garlic and spoon it onto toast.

THE DISHES · 04

MAPLE SMOKED SOCKEYE NUGGETS



The easiest dish on the table. Fully cooked, no prep needed.

Thaw them and set them out on a board with toothpicks. They're great at room temperature. If you'd like them warm, give them 5 minutes in a 350°F oven.

SERVE WITH

Crackers, cream cheese, pickled red onion, and capers for a quick smoked salmon board.

YOUR SHOPPING LIST

To round out the spread, pick up:

- [ ] Baguette (for crostini and dip)
- [ ] Slider buns or mini brioche (if making lobster rolls)
- [ ] Shredded cheddar or mozzarella
- [ ] Butter
- [ ] Toothpicks
- [ ] Crackers or tortilla chips
- [ ] Cream cheese, sour cream, mayo
- [ ] Lemons, green onions, chives, celery
- [ ] Pickled red onion and capers (optional)

LARRY'S CATCH

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