

Dinner Party Kit

BE THE LIGHT

Featuring:

Planning Tips and Tricks

Invitations for Printing

Recipe Ideas

Icebreaker Suggestions

Dinner Party Games



Why do you do it?

Great job on taking the first step in throwing a Be The Light Dinner Party- you've got the Kit! But why do we believe this is such an important step in sharing the love of Jesus with our friends?

This may seem like a stretch. You might even be thinking, "How is this going to help anyone come to know Jesus? Shouldn't I just go on a mission trip? Jesus said we should "Love our neighbour as ourselves."

(Mark 12:37). One way we apply this "Love your neighbour" teaching is by making our neighbour anyone we might meet in our daily lives such as co-workers and friends. What if we took building a friendship with them seriously? What if Jesus was thinking of the people you see every day at work, school or home when he said, "Love your neighbours as yourself?"

By using this Kit, we hope that you will begin to build relationships with the people you see everyday. People rarely come to know Jesus in isolation. Most people won't wander into a church just out of curiosity. For most, the only way they will have an encounter with the risen Saviour is by having a conversation with YOU! This little party may be your friend's first glimpse of the Kingdom!



BE THE LIGHT - DINNER PARTY KIT

What do you need to do?

You've already taken the first step in getting this Kit. The next thing you'll want to do is read through the whole guide and then decide who you'll want to invite and what you'll want to include in your party. Will you host a few friends or have a larger gathering with several families? Will you host it inside or is it warm enough to do an outside dinner? Will there be adults only or will there be families with kids? This guide will walk you through the thinking process and help you plan so you're ready for a great party!

Who will you invite?

Will this party be aimed at neighbours or will you focus on work colleagues or friends you know from someplace else? Be specific about who you'll invite.

Whoever you plan to invite you'll want to be sure you've had a conversation and introduced yourself before you hand out your invites. Here's some ideas for how to meet your nearby neighbours.

One simple way is to knock on the doors of your neighbours and introduce yourself to them. Introduce yourself by saying, "Hello, I'm _____ and I live just down the street from here. I'm going around introducing myself to my neighbours and I realised that even though we've lived here for _____ years/months we've never met." You can let them know that you're planning a Dinner Party in the coming weeks.

You can adjust this to fit any setting, for example, I realised I've been

going to this gym for 3 months and I see you all the time but I've never said hello. OR I realised our kids have been going to the same school this whole year and we've never met. You get the idea.

After meeting them, be sure to write their names down somewhere along with any info. that would help you pray for them and remember who they are.





BE THE LIGHT - DINNER PARTY KIT

One Month Before Your Dinner Party

TO DO:

You can use this checklist to plan your event.

- ☐ Pray! Before you plan or promote your dinner spend time in prayer for your friends. Ask God to help you love them and that they will be open to attending the dinner.
- ☐ Choose a date and time. Be sure to specify an end time for your dinner for the sake of clarity.
- ☐ Plan the menu. To minimise expense, plan for about 6 people. If you're single, you may want to consider co-hosting with a friend so you can do it together. You can each invite a couple friends or just have your friend help you to host your friends. Check to be sure your recipes will feed 6 people, if not double or triple as needed.
- ☐ Choose a location. Hosting your dinner party in your home would be the most traditional means, but, if the weather permits, you may choose to host outside in the garden.
- ☐ Fill in the blanks on the invite included in the Kit or make your own. Be sure to include all the info. for your party. Ask each guest to RSVP to you via email or phone call so you can plan for food.



Dinner Party Games

For an extra bit of fun you can choose to play one of these games over coffee or dessert or just after all the meal is cleared away.

*Who Am I? Write a different name of a famous person from history or pop culture on a Post-It Note, one for each guest. Use the 20 questions format to ask questions of other dinner guests to try to guess who your famous person is. The person who guesses with the fewest questions wins.

*Never Have I Ever - Have each guest write a secret about themselves that begins, Never have I... Put the slips all into a bowl and pull them out and try to guess who wrote it.



BE THE LIGHT - DINNER PARTY KIT

Two Weeks Before Your Dinner Party

TO DO:

☐ Personally invite your friends. If you're inviting someone you don't know very well you can say something like, "Hey, I'm _____. We met a few weeks ago. I was thinking it would be great to get to know you better. Here's an invitation for a dinner party. I'd love for you to join us!"



Be sure to make it explicit whether or not children are invited. (Of course, you can adjust what you say to fit the people you are inviting whether work, school, kid friendly, etc.)

☐ Consider whether any guests have allergies or special dietary needs. Be sure to ask when inviting if you're unsure.

☐ You could invite a one or two people from your small group or church to help out with the dinner so you can be present and get to know the people who come.

☐ Keep in mind the number of guests you'll have. You don't want to overwhelm your friends with lots of church people. Keep it at less than 50% attending from your church or small group so your friends and neighbours don't feel it's a "set-up."

☐ If planning to host your dinner outside, be sure to have a back-up plan in place in case of bad weather!

☐ Consider whether you'll need to borrow extra tables or chairs. Do you or a friend have folding tables or chairs?

☐ Consider whether you'll want any table decorations or anything else.

☐ Pray again! After you have planned and promoted the dinner party, lay the event at God's feet and surrender the outcome to Him.



BE THE LIGHT - DINNER PARTY KIT

Hosting Your Dinner Party

TO DO:

The day of your dinner party has arrived! People have RSVP'd and you are ready. Here are some tips for hosting your dinner party:

- ☐ Set up any tables, chairs or other equipment.
- ☐ Set up any food or drinks and provide easy space for those who are bringing something to share.
- ☐ Set up any decorations you may have chosen.
- ☐ Keep your mobile phone on in case people get delayed or can't find you.
- ☐ Have music playing in the background.
- ☐ After the majority of people have arrived, be sure to welcome the group. You might say something like, "Hello everyone! Welcome! It's great to have you all here tonight for our dinner party. I know that some of us know one another and others don't so please don't be shy about chatting with the person next to you while we eat."
- ☐ You might decide to have an icebreaker to help people get into conversation with one another while you eat. You could also use one of the dinner party game suggestions over coffee or dessert.
- ☐ Enjoy the time with your guests and linger with them until the final person has left. As they leave, thank each person for coming and let them know you look forward to getting to know them more in the future.





BE THE LIGHT - DINNER PARTY KIT

Some Do's and Don'ts

Don't intentionally make the dinner party "Christian" – Don't feel pressure to pray before your meal or make the party have any significant spiritual emphasis. As much as we want your relationships to turn into spiritual relationships, we don't want your friends to be quickly turned off before you have earned the right to share Christ. We believe the wisest action at the start of any relationship with a non-believer is to demonstrate hospitality, curiosity and genuine care before we share our spiritual beliefs.

Do remember names -

Remembering names in our culture is a powerful act of care. Your new friends will be impressed if you can remember their names. We encourage you to write their names down with some characteristics based on how you know them and look at it before they come to the party.

Do include your guests in

planning - Feel free to ask your guests to bring something that is needed such as a fold up table or extra serving dishes. Your guests want to participate. The more you can include your guests, the healthier the relationship will become.

Don't stress out about meeting "strangers" – It's normal to feel nervous about meeting new people. We have found it best to ask God for a spirit of curiosity when meeting new friends. Try to view them as people to get to know and learn about rather than people you are trying to spiritually engage with.

Do be yourself – God made you valuable, unique and special and He has placed you in each person's path for a reason. The more genuine you can be, the more Jesus will be seen in you. We believe that a genuine person, with a genuine faith will be a contagious Christian.



You're Invited

Join us for a Dinner Party

Hosted By:

Date:

Time:

Location:

We look forward to seeing you there!

RSVP to:

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Recipe Ideas

Starters

- Humus Dip, Tzatziki Dip, or Spinach Dip with Veggies
- Buy It

Spicy Roasted Parsnip Soup

Prep: 10min Cook: 35min Serves: 4 Diff: Easy

Ingredients:

2 tbsp olive oil
1 tsp coriander seeds
1 tsp cumin seed + garnish
1/2 tsp ground numeric
1/2 tsp mustard seeds
1 large onion cut into 8 chunks
2 garlic cloves
675g parsnips, diced
2 plum tomatoes, quartered
1.2 l vegetable stock
1 tbsp lemon juice

Method:

1. Heat oven to 220C/fan 200C/gas 7. In a bowl, mix together the oil and spices. Add the vegetables and mix well. Spread over a heavy baking sheet, then roast for 30 mins until tender.

2. Spoon into a food processor or liquidiser with half the stock and process until smooth. Pour into a pan with the remaining stock, season, then heat until barely simmering. Remove from the heat and stir in the lemon juice. Garnish with cumin seeds.

Taken From: <https://www.bbcgoodfood.com/recipes/3198/spicy-roasted-parsnip-soup>

Smoked Salmon with Prawns, Horseradish Cream and Lime Vinaigrette

Prep: 20min Serves: 2 Diff: Easy

Ingredients:

1 tbsp crème fraîche
1 tsp horseradish sauce
4 slices smoked salmon
10 large cooked prawns, peeled but tails left on

For the salad:

juice 1 lime, finely grated zest of 1/2
1 tsp clear honey
1/2 tsp finely grated fresh root ginger
2 tbsp light olive oil
2 handfuls small leaf salad

Method:

1. Mix the crème fraîche with the horseradish and a little salt and pepper. For the dressing, whisk the lime juice and zest with the honey, ginger and seasoning, then whisk in the oil. Lay the smoked salmon and prawns on 2 plates, then top with a dollop of the horseradish cream. Toss the salad in most of the dressing and pile on top. Drizzle the remaining dressing around the plate and serve.

Taken From:

<https://www.bbcgoodfood.com/recipes/9081/smoked-salmon-with-prawns-horseradish-cream-and-li>



Recipe Ideas

Mains

- Bolognese or Pasta Bake
- Roast Dinner

Summer-in-Winter Chicken

Prep: 5min Cook: 20min Serves: 4 Diff: Easy

Ingredients:

1 tbsp olive oil
4 boneless skinless chicken breasts
200g pack cherry tomatoes
3 tbsp pesto
3 tbsp crème fraîche (half fat is fine)
fresh basil, if you have it

Method:

1. Heat the oil in a non-stick frying pan. Add the chicken and fry without moving it until it takes on a bit of colour. Turn and cook on the other side. Continue cooking for 12-15 mins until chicken is cooked through. Season with a little salt and pepper.

2. Halve the tomatoes and throw them into the pan, stirring until they start to soften. Reduce heat and stir in the pesto and crème fraîche until it makes a sauce. Scatter with a few basil leaves, then serve with rice and salad or mash and broccoli.

Taken From:

<https://www.bbcgoodfood.com/recipes/1521/summerinwinter-chicken>



Recipe Ideas

Mains Continued

Butternut Squash and Sage Risotto

Prep: 10min Cook: 40min Serves: 4 Diff: Easy

Ingredients:

1kg butternut squash, peeled and cut into bite-size chunks
3 tbsp olive oil
bunch sage, leaves picked, half roughly chopped, half left whole
1½ l vegetable stock
50g butter
1 onion, finely chopped
300g risotto rice
1 small glass white wine
50g parmesan or vegetarian alternative, finely grated

Method:

1. Before you make the risotto, heat oven to 220C/fan 200C/gas 7. Toss the squash in 1 tbsp oil together with the chopped sage. Scatter into a shallow roasting tin and roast for 30 mins until it is brown and soft.
2. While squash is roasting, prepare risotto. Bring stock to a boil and keep on a low simmer. In a separate pan, melt half the butter over a medium heat. Stir in onions and sweat gently for 8-10 mins until soft but not coloured, stirring occasionally. Stir the rice into the onions until completely coated in butter, then stir continuously until rice is shiny and the edges of the grain start to look transparent.
3. Pour in wine and simmer until evaporated. Add stock, a ladleful at a time, stirring rice over a low heat for 25-30 mins, until rice is cooked al dente (with a slightly firm, starchy bite in the middle). The risotto should be creamy and slightly soupy. When you draw a wooden spoon through it, there should be a wake that holds for a few moments but not longer.
4. At the same time, gently fry the whole sage leaves in a little olive oil until crisp, then set aside. When squash is cooked, mash half into a rough purée and leave half whole. When risotto is just done, stir through the purée, then add the cheese and butter and leave to rest for a few mins. Serve risotto scattered with the whole chunks of squash and the crisp sage leaves.

Taken From:

<https://www.bbcgoodfood.com/recipes/7767/butternut-squash-and-sage-risotto>



Recipe Ideas

Desserts

- Cookies or Tray Bake
- Buy It

Raspberry Bakewell Cake

Prep: 10min Cook: 50min Serves: 8 Diff: Easy

Ingredients:

140g ground almond
140g butter, softened
140g golden caster sugar
140g self-raising flour
2 eggs
1 tsp vanilla extract
250g raspberry
2 tbsp flaked almond
icing sugar, to serve

Taken From:

<https://www.bbcgoodfood.com/recipes/11695/raspberry-bakewell-cake>

Method:

1. Heat oven to 180C/160C fan/gas 4 and base-line and grease a deep 20cm loose-bottomed cake tin. Blitz ground almonds, butter, sugar, flour, eggs and vanilla extract in a food processor until well combined.
2. Spread half the mix over the cake tin and smooth over the top. Scatter raspberries over, then dollop remaining cake mixture on top and roughly spread. Scatter with flaked almonds and bake for 50 mins until golden. Cool, remove from the tin and dust with icing sugar to serve.

Strawberry Cheesecake

Prep: 30min Cook: 1hr + Overnight Chilling Serves: 12 Diff: Easy

Ingredients:

250g digestive biscuit
100g butter, melted
1 vanilla pod
600g soft cheese
100g icing sugar
284ml pot double cream

For the topping:

400g punnet strawberry, halved
25g icing sugar

Method:

1. Base: Butter and line a 23cm loose-bottomed tin with baking parchment. Put 250g digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin. Transfer crumbs to a bowl, then pour over 100g melted butter. Mix thoroughly until crumbs are completely coated. Tip them into the prepared tin and press firmly into the base to create an even layer. Chill in the fridge for 1 hr to set firmly.



Recipe Ideas

Desserts Continued

Strawberry Cheesecake Continued

Prep: 30min Cook: 1hr + Overnight Chilling Serves: 12 Diff: Easy

Method Continued:

2. Remove vanilla seeds from 1 pod: Slice vanilla pod in half lengthways, leaving tip intact, so the two halves are still joined. Holding onto the tip of the pod, scrape out seeds using the back of a kitchen knife.

3. Filling: Place 600g soft cheese, 100g icing sugar and vanilla seeds in a bowl, then beat with an electric mixer until smooth. Tip in 284ml pot double cream and continue beating until mixture is completely combined. Now spoon cream mixture onto biscuit base, working from the edges inwards and making sure there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula. Leave to set in fridge overnight.

4. Un-moulding and topping: Bring cheesecake to room temperature, about 30 mins before serving. To un-mould, place the base on top of a can, then gradually pull the sides of the tin down. Slip the cake onto a serving plate, removing the lining paper and base. Purée half the 400g punnet strawberries in a blender or food processor with 25g icing sugar and 1 tsp water, then sieve. Pile remaining strawberries onto the cake, then pour over purée.

Taken From:

<https://www.bbcgoodfood.com/recipes/4653/strawberry-cheesecake-in-4-easy-steps->