



THANKSGIVING DINNER PREP CHECKLIST

3-4 Weeks Before:

- Set a budget for food and decor
- Plan out the menu
- Invite family and friends to join you for the occasion

2 Weeks Before:

- Finalize head count and what dishes others will bring, if necessary
- Borrow or rent any linens or chairs
- Plan necessary serving dishes
- Clean out fridge and freezer to make room for dishes
- Buy or order turkey

1-2 Weeks Before:

- Create master grocery list
- Stock up on beverages
- Wash and iron any linens
- Purchase any additional decor items
- Create a cooking schedule

1 Week Before:

- Thaw turkey in fridge (allow 1 day per 4 pounds of turkey)
- Decorate table and place settings
- Plan fun activities for the kids
- Prep anything that can be frozen and reheated





1 Week - 2 Days Before:

- Buy non-perishables early in the week
- Buy perishables no more than 3 days before
- Purchase colorful flower arrangement
- Clean the house

1-2 Days Before:

- Prep any ingredients that need chopping that will be okay in the fridge or pantry
- Bake desserts or pies
- Prepare any dishes that can be stored in fridge and cooked day of

Morning of:

- Stuff and roast turkey
- Prepare dishes that need refrigeration
- Make sure guest bath is presentable (a lit candle makes a nice touch)

Two Hours Before:

- Get all serving dishes and utensils ready
- Empty trash cans to be ready for clean-up after the meal
- Prepare dishes that don't need to be piping hot

One Hour Before:

- Cook remaining dishes
- Light candles and start the music
- Get yourself ready for the party

