Thankgiving Hosting Checklist



2-3 WEEKS BEFORE	1-2 WEEKS BEFORE
Make a guest list and send invites via phone/text/email	Shop for any non-perishable items to beat the rush (paper products)
Make sure you have enough tables & chairs	Cook anything that will freeze well - pie crusts, soups, stock, etc.
Plan your menu	Write down all dishes that you'll be making
Inform guests what to bring or find out what	Make your grocery list and go shopping
they are bringing (if they are contributing)	Make sure you have tupperware for leftovers
Decide on the linens and the dish ware you want to use	Clean out fridge and freezer to make room
	If you're buying a frozen turkey, now's the time Check local supermarket ads to get the best deal

3-5 DAYS BEFORE

Clean your house
Review recipes and plan a cooking schedule This is a key step to ensure success
Prepare items to keep the kids busy - games, crafts, puzzles, etc.
Create a music playlist
Begin defrosting your frozen turkey if that's what you purchased - They take longer than you think to thaw
Decorate the house and put out non-perishable decorations like candles, pinecones, or wreaths

2-3 DAYS BEFORE

Buy your perishables & don't forget to get ice!
Clean veggies and then refrigerate them
Take anything out of the freezer you made ahead to defrost
Bake Your Pies

Thankgiving Hosting Checklist



1-2 DAYS BEFORE	THANKSGIVING DAY
Begin food prep (chop and peel your veggies)	Get up extra early and drink plenty of coffee
Make your cranberry sauce	Take turkey out of the refrigerator for 1 hour before baking
Brine your turkey	Dress, season and bake your turkey (allow 30-60 minutes of resting time)
Prepare all the make-ahead dishes	Prepare all the make-ahead dishes
Spot-clean all the rooms that you will use while you're entertaining	Make the gravy while turkey rests
Set up tables, serving dishes & silverware	Cook/warm all the side dishes
Cool your beverages	Set out appetizers and beverages
	Enjoy your dinner, and give thanks!
	P.S. Don't forget to put your pants on

