

THANKSGIVING CHECKLIST



4 WEEKS BEFORE

- Start planning the menu
- Finalize the guest list
- Create a master shopping list
- Find specialty non-perishable foods
- Place order for turkey or pre-prepared sides
- _____
- _____
- _____

3 WEEKS BEFORE

- Plan out cooking schedule
- Plan out tablescapes and/or decor
- Purchase all non-perishable food items
- _____
- _____
- _____

1 WEEK BEFORE

- Deep clean your home
- Prepare for any overnight guests
- Wash any serveware that has been in storage
- _____
- _____
- _____

2-3 DAYS BEFORE

- Purchase the rest of your perishables
- Prepare any appetizers or beverages that will keep in the fridge
- _____
- _____
- _____

THE DAY BEFORE

- Defrost items from the freezer
- Begin prepping ingredients (chopping or peeling vegetables, chilling doughs, etc.)
- Brine or season the turkey
- Set the table
- _____
- _____

THANKSGIVING DAY

- Prepare the stuffing, fill and roast turkey
- Chill beverages
- Have leftover prep prepared
- Carve and set the turkey
- _____
- _____