



Thanksgiving Checklist



- Plan your Thanksgiving menu
- Invite people
- Clear out your freezer
- Stock your bar and order wine
- Decide which pies you are baking
- Confirm guest list and any food allergies or dietary restrictions
- Organize your menu by what requires the oven, what needs stove time, and what can be made ahead.
- Count your chairs to make sure you have enough chair and table space
- Check if you have enough chairs (and table space)
- Plan a fun kids table
- Make a shopping list and check your pantry before shopping
- Shop for non-perishables, cleaning supplies, and paper goods
- Check your kitchen tools. Do you have everything you need?
- Design your Thanksgiving tablescape
- Plan for your leftovers. Do you have enough Tupperware? What about sending food home with your guests?
- Clean out your fridge to make space
- Make place cards
- Plan your centerpiece
- Buy root vegetables like sweet potatoes, and other produce that lasts, such as cranberries and apples.
- Prep guest rooms and clean the house
- Plan your hour to hour cooking schedule
- Pick up your fresh turkey or defrost your frozen turkey.
- Set the table
- Defrost anything you've made ahead
- Dry out bread for stuffing. Make pies
- Make dips, relishes, salad dressings, and prep as many vegetables as you can in advance
- Buy rest of produce and pick up flowers
- Chill wine and beer

