

Thanksgiving Hosting Checklist

1-2 Weeks Before

- Make a guest list and send invites via Paperless Post or email

- Inform anyone attending if they need to bring anything and what time you plan to serve dinner

- Write down all dishes that you'll be making and what groceries you'll need

- Make your grocery list and go shopping

- Make sure you have necessary kitchen tools/ serving dishes (see our list)

- Make sure you have enough tupperware to hold leftovers

4-5 Days Before

- Lay out serving dishes ahead of time

- Take out all plates, silverware, serving utensils, bowls, etc.

- Place a note in each dish, for what recipe they will hold

3 Days Before

- Clean your house

- Plan table seating and settings

- Decorate table with seasonal decor

- Create a dinner playlist

- Defrost turkey in your fridge

2 Days Before

- Bake your pies

- Take out coolers for extra beverages, if necessary

- Begin to prep ingredients that need chopping, etc.

1 Day Before

- Prepare make-ahead side dishes

- Prep appetizers

- Set the table

- Set out your outfit

- Figure out timeline for when you'll serve appetizer, put turkey in and warm or cook side dishes

Thanksgiving Day

- Get up early and drink lots of coffee

- Take turkey out of fridge to bring to room temp for 1 hour

- Put turkey in the oven -- allow yourself 45 minutes-1 hour of wiggle time for cooking

- Get ready for the day

- Set out appetizers

- Cook/warm side dishes

- Make the gravy

- Serve family style and enjoy!

