

Thanksgiving Host Checklist

4 Weeks Out

Send out invitations
Order Fresh Turkey
(if not getting a frozen one)

3 Weeks Out

Order Center Piece
Make Menu
Check out your
Kitchen Tools to make sure
you have the necessary
equipment

Thanksgiving Host Checklist

2 Weeks Out

Know your headcount

Create a Detailed grocery list

Shop for non perishables

Buy zip top bags – in gallon, quart, sandwich and snack size

Create a schedule knowing how much time it takes to cook items so you can get in on the table. Planning now will make for less stressful later.

Buy food containers to send leftovers home with guests

Check to see if you have enough serving dishes and serving ware – write what menu item will be served in the dish on painter's tape on put on the bottom exterior for reference (just remove it before you serve)

If you need to borrow stuff, keep a list so you know where to return it to.

Make sure you have enough plates, glasses, flatware and napkins

Thanksgiving Host Checklist

1 Week Out

Clean out your refrigerator(s)

Clean out a cooler (for extra food storage option) – also this is something you could borrow or ask a family member to bring with ice!

Do big cleaning items – windows, baseboards, stuff like that you might not do regularly but doesn't need to be done again right before Thanksgiving

Also makes sure serving dishes and tableware are clean (most of mine have been sitting around for months)

Weekend Before

**Use your plastic bags to mise en place your ingredients in plastic bags (this saves so much time)
Watch for a post explaining this if you don't know**

Shop for perishable ingredients

Do more detailed cleaning (don't forget to get your family to help)

Monday & Tuesday

If your making cranberry sauce (which I think you should – it is super easy) make it now

Start thawing your Turkey, if you got a frozen one

If you need to rearrange any furniture (like I do) know at least how it's going to be rearranged if it not feasible to do it yet.

Thanksgiving Host Checklist

Wednesday

Prepare Desserts and any make ahead meals

Prep the vegetables and put them in labeled bags

Pick up fresh Turkey

Do any furniture rearrangement

Double check your ingredients that you need so there no searching for an open store on Thanksgiving

Set Table(s)

Thursday

Follow your cooking session schedule.

Use that/those cooler(s) to store drinks and store some of the food that needs to be stored on ice but might not fit in the refrigerator.

Cook your turkey early – it can use a longish rest (most recommend at least 30 min) after coming out of the oven – just put a tent of tin foil around it.

Be sure to allow your guests to help – some people are actually more comfortable being useful – dishes are always needing done.

Divvy out the hosting duties with you spouse and family. Let them know how to help run the dinner.

Relax, smile, if and when something goes not the way it should, roll with it.