

# Thanksgiving Dinner Checklist

## 3 Weeks Before

- Set a budget
- Finalize guest count
- Plan Thanksgiving Dinner menu + assign dishes, if applicable
- Take inventory of dishes, kitchen tools and seating
- Grocery run - for non perishables and pantry staples
- Write down ingredients list + make grocery list
- Plan overnight guest stay

## 1 to 2 Weeks Before

- Deep + Rearrange furniture
- Prep guest rooms & Bathrooms + stock linen closet & guest toiletries
- Refresh fall decor + plan Thanksgiving tablescapes
- Create a timeline + cooking schedule
- Make room in fridge and freezer
- Prep & make dishes that can be refrigerated or frozen ahead
- Make room in hall closet for guests coats

## Week of Thanksgiving

- Thaw Turkey - 24 hrs per 5 lbs
- Last grocery run for fresh items
- Iron table cloths and napkins
- Wash china and serving dishes
- Coffee bar & grazing stations set up
- Spot clean throughout home

## 1 to 2 Days Before

- Clean, chop, and store veggies
- Set serving dishes out on buffet + match serving utensils to dishes
- Label serving dishes w/ sticky notes
- Set tablescapes
- Set up drink station + chill beverages
- Prep appetizers / grazing boards

## Thanksgiving Day

- Cook turkey + prepped dishes

- Stock drink station + plate dishes
- Enjoy time with your family!