

Thanksgiving Hosting Checklist

2 Weeks Before	3-5 Days Out	Prepare stuffing/potatoes/casseroles if not done
Make guest list and send invitations	Make gravy if you have stock	Set/decorate table
Create Menu	Lay out serving dishes	Make day of schedule
Determine who will bring what	Prepare sides that will last in the fridge	Thanksgiving Day
Make freezable dinner for the night before	Make salad dressing	Bake last minute desserts
Create week of timetable	Make dessert sauces	Bring side dishes to room temperature
Plan decorations	Make anything necessary for a recipe	Roast Turkey
Order turkey	1-2 Days Out	Make crispy onions for green beans if needed
Make freezable items	Do final shopping	Set out appetizers
Begin to clear out fridge/freezer	Defrost anything frozen	Reheat sides
Make sure you are equipped	Make pies/desserts that will last	Make gravy
5-7 Days Out	Make dips for crackers/crudite	Carve turkey
Finalize menu	Cut/prep vegetables	Day After
Make shopping list	Brine: dry or wet	Ditch what you didn't love
Do initial shopping	Make soup if not done	Write down what worked/didn't work
Put frozen turkey into the fridge if you are planning to brine	Toast bread for stuffing, nuts/seeds	Enjoy the leftovers!