

Thanksgiving Day Prep List



# of Adults:	 # of Ch	nildren:
Place Cards:		
Place setting:	 	
Appetizers:		
**	_	
	_	
Meal:	 _	
	_	
	 _	
	 _	
	 _	
Pies:	 _	
	_	
	 _	
Drinks:		
Dilliks.	 _	



Thanksgiving Day Prep List



	Food Item	Baked/Served In (or Who's bringing it)	When to Prepare
Appetizers:			
Meal:			
D 4			
Pies:			
Drinks:			



Thanksgiving Planner



How to use: This planner is a place for all your recipes, magazine clippings, blog print outs, decorating ideas, invitations, and traditions.

Don't forget to write down what worked and what you want to change for next year. This way you won't have to reinvent the wheel year after year. Therefore, it saves you time, money, and keeps you consistent and thoughtful.

January:	
Most cabins and other fun ver year, decide where you'd like	nes book up months in advance. While your planning out the ne o spend this special holiday.
Book your cabin/reserv	tions
Invite friends/family	
October (or earlier): Plan	your Thanksgiving details and write it down.
Day:	Place:
Time:	
Guest List:	



Thanksgiving Planner



Theme:	
Plates & Serving Setup:	
To Buy/Borrow:	
Centerpiece:	
Place Cards:	
Napkins:	
Kids Table Theme:	
Décor:	
New Decorations to make:	
Traditions:	
New traditions:	
Plan The Menu - Use the menu works serve and make food assignments.	heet in this planner to map out what you're going to
Table Settings - Gather ideas off of Tij supplies.	pJunkie.com for table settings themes and stat gathering
1st Week of November:	
Invitations: If you're going to send the year and mail out your invitation	d out invitations be sure to e-mail a Save The Date earlier in ns.
Decorate your home	
Start family traditions	



Thanksgiving Planner



2nd Week of November:

Finalize guest list Finalize Menu	Make place cards Order Turkey
Make sure you have enough serving plates/dishes for all your me	nu items Finish making décor
 3rd Week of November: Make a fill out the Thanksgiving Day Prep List Make sure you have all necessary cooking equipment for each dish. Clean out your fridge and freezer to make room for Thanksgiving it 	
3 Days before Thanksgiving:	

2 Days before Thanksgiving:

• Iron table cloth, Set table, Setup centerpiece (minus fresh ingredients)
Setup buffet with cards labeling what item goes in each serving plate and serving utensil for that item.

Go grocery minus fruits, veggies, breads, and the turkey. (If turkey is frozen, defrost)

- Setup drink stations and appetizer stations.
- Pick up turkey from butcher and place into brine.

Clean the house thoroughly and prepare guest room.

1 Day before Thanksgiving:

- Make all baked goods and store.
- Start all fresh breads/rolls.
- Make all make-ahead items like appetizers (to be placed in the freezer and finished baking tomorrow), dips, soups, appetizer fillings, marinating, glazes, etc.
- Go back over the house to make sure it is clean and set for company.

Thanksgiving Day:

Follow your Thanksgiving Day Prep List Follow through with your Thanksgiving Traditions Engage guests by giving them a responsibility Take lots of pictures of the food, décor, and family

A week or so after Thanksgiving Day:

- Write down what recipes you want to do next year and what ones didn't work out.
- Write down any special moments or memories you'd like to have recorded.
- Print out your food & décor pictures and put then in your Thanksgiving planner so you won't have to re-invent the wheel next year.
- Finish any traditions, like scrapbooking your gratitude book, etc.