

Thanksgiving Day Prep List



# of Adults:	 # of Children:
Place Cards:	
Place setting:	
Appetizers:	
Meal:	
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Pies:	
Drinks:	

	Thanksgiving Day Prep List			
	Food Item	Baked/Served In (or Who's bringing it)	When to Prepare	
Appetizers:				
Meal:				
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 venues book up months in advance. While your planning out the new year, decide where you'd like to spend this special holiday.

Book your cabin/reservations

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 worksheet in this planner to map out what you're going to serve and make food assignments.

 Table Settings - Gather ideas off of TipJunkie.com for table settings themes and stat gathering supplies.

1st Week of November:

Invitations: If you're going to send out invitations be sure to e-mail a Save The Date earlier in the year and mail out your invitations.

Decorate your home

Start family traditions



Thanksgiving Planner



2nd Week of November:

Finalize guest list

Finalize Menu

Make sure you have enough serving plates/dishes for all your menu items

3rd Week of November:

Make a fill out the Thanksgiving Day Prep List

Make Thanksgiving Crafts with Kiddos

Make place cards

Finish making décor

Order Turkey

Make sure you have all necessary cooking equipment for each dish.

Get your shopping list ready

Clean out your fridge and freezer to make room for Thanksgiving items.

3 Days before Thanksgiving:

- Go grocery minus fruits, veggies, breads, and the turkey. (If turkey is frozen, defrost)
- Clean the house thoroughly and prepare guest room.

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

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.