



Thanksgiving planner

EATING on a DIME



[illegible]



Menu Plan

[illegible]

drinks

appetizers

main dish

side dishes

dessert

other

Guest List

guest

RSVP

bringing

allergies

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dish

5am	
6am	
7am	
8am	
9am	
10am	
11am	
12pm	
1pm	
2pm	
3pm	
4pm	
5pm	
6pm	
7pm	

[illegible]

Thanksgiving Todo's

2-3 Weeks Before

- Plan dinner menu
- Start planning/testing new recipes
- Invite Guests
- Confirm what guests are bringing
- Plan table decor
- Deep Clean Kitchen/Appliances
- Buy aluminum foil, plastic wrap, to-go containers and plastic products
- Test small appliances like hand mixer, electric knife, etc.
- Shop for non-perishable items
- Plan kids' activities

1 Week Before

- Defrost turkey in fridge
- Check utensils, gadgets and servingware
- Make final grocery list & go shopping
- Stock up on drinks
- Plan table decor
- Get out punch bowl, appetizer trays and other serving dishes
- Use up leftovers in fridge to free up space
- Create any table decor and/or placecards
- Shop for non-perishable items

3-4 Days Before

- Deep clean guest bathroom.
- Refill soap containers & toilet paper
- Shop for perishable grocery items
- Prep cold dishes
- Declutter hall closet/entryway to make room for coats.
- Deep Clean guest room for overnight guests
- Deep Clean dining room and living area

2 Days Before

- Decorate main dining table
- Do final home cleaning
- Clean up the yard
- Make desserts that can be made ahead of time
- Set up drink station with glasses, cocktail napkins & ice bucket
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Day Before

- Make pie dough
- Chill drinks/Make Punch
- Set out all serving dishes and utensils
- Brine Turkey
- Make homemade rolls (if applicable)
- Purchase any last minute items
- Prepare side dishes
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