



YOUR ULTIMATE

Thanksgiving *Checklist*

SATURDAY

- Sit down with a cup of coffee
- Start planning out your menu
- Write out shopping list for non-perishable items
- Write out shopping list for fresh items
- Hit the grocery store to stock up on dry goods
- Delegate items to family members + alert them

MONDAY

- Begin to set your table
- Make sure you have fresh candles on hand
- Make namecards if you are assigning seats
- Create a dinner playlist
- Begin to defrost the turkey (if you're using frozen)

WEDNESDAY

- Get to the grocery early to beat the crowds + grab last-minute items
- Prep all ingredients that can be done in advance
- Clean and wash all veggies + produce, chop ingredients for stuffing, + put in air tight containers
- Prep appetizers
- Finish all baking
- Set out roasting pan + ensure you have all cooking essentials you need for tomorrow

TUESDAY

- Setup space for a bar
- Set out serving dishes with sticky notes delineating what dish will go where
- Make a list of all of your dishes and their corresponding cook times, temperatures, and necessary prep

SUNDAY

- Start prepping for any baked goods you're planning on making — i.e., make any dough you need + freeze it to cut down on baking time!

THANKSGIVING!

- Put the turkey in the oven
- Put stovetop to use as soon as you can
- Pull out appetizers and chill beverages
- ENJOY!