

THANKSGIVING HOSTING PREPARATION

Timeline & Task Checklist

2 WEEKS BEFORE

Finalize guest list & RSVPs
Plan full menu & beverage list
Pre-order fresh turkey
Audit linens, plates, & silver

1 WEEK BEFORE

Grocery shop: Non-perishables
Deep clean main hosting areas
Organize serving dishes & labels
Clear out freezer & fridge space

2-3 DAYS BEFORE

Grocery shop: Fresh produce
Defrost turkey (safe method)
Make cranberry sauce & dressings
Prepare bread cubes for stuffing

THE DAY BEFORE

Chop all vegetables
Bake pies and desserts
Set the table & decor
Chill wine and beverages

THANKSGIVING MORNING

Stuff and roast the turkey
Peel and boil potatoes
Assemble appetizers
Empty dishwasher for easy cleanup

1 HOUR BEFORE DINNER

Let turkey rest (30-45 mins)
Make gravy from drippings
Reheat side dishes
Light candles & start music

Notes / Oven Schedule: