

Thanksgiving Dinner Checklist

ONE MONTH BEFORE

- SEND OUT INVITATIONS
- START PLANNING THE MENU

THREE WEEKS BEFORE

- FINALIZE MENU
- FINALIZE GUESTLIST
- ASSIGN DISHES
- PLAN THE SEATING ARRANGEMENT
- MAKE OUT GROCERY LIST (CHECK YOUR PANTRY)
- WATCH OUT FOR THANKSGIVING COUPONS/SALES
- MAKE DINNER ROLLS, PIE CRUSTS AND ANYTHING THAT FREEZES WELL
- ORDER TURKEY (IF BUYING FRESH). PLAN ON 1 LB PER PERSON
- TEST NEW RECIPES
- START DEEP CLEANING HOME
- CHECK YOUR CHINA, GLASSWARE, LINENS AND COOKWARE
- MAKE ARRANGEMENT TO BORROW EXTRA TABLES/CHAIRS (IF NEEDED)
- TEST SELDOM USED APPLIANCES (ELECTRIC CARVING KNIFE, MIXER, ETC)
- STOCK UP ON FOIL, FREEZER BAGS AND LEFTOVER CONTAINERS
- PLAN KIDS' ACTIVITIES
- PLAN MEALS AND ACTIVITIES FOR OVERNIGHT GUESTS

TWO WEEKS BEFORE

- POLISH SILVERWARE
- FINALIZING THANKSGIVING PLAYLIST
- MAKE ROOM IN HALL CLOSET FOR GUEST'S COATS

A WEEK BEFORE

- PREPARE GUEST ROOM(S)-- INCLUDE WIFI LOG IN INFO
- SHOP FOR GROCERIES AND ALCOHOL (IF APPLICABLE)
- RESTOCK SUPPLIES AND CHECK COOKING EQUIPMENTS
- MAKE SPACE IN FREEZER FOR TURKEY (IF BUYING FROZEN)
- DECORATE HOME
- TAKE OUT AND CLEAN SPECIAL OCCASION DISHES AND GLASSES

FOUR TO FIVE DAYS BEFORE

- CLEAN OUT THE FRIDGE TO MAKE ROOM FOR THANKSGIVING FOODS
- THAW TURKEY IN THE REFRIGIRATOR (ALLOW 24 HRS FOR EVERY 5 LBS)
- IRON TABLE LINENS

TWO DAYS BEFORE

- PICK UP HAM/TURKEY (IF FRESH)
- PULL ROLLS, PIE CRUSTS AND OTHER MADE -AHEAD FOODS FROM FREEZER
- BABY-PROOF HOUSE (IF EXPECTING YOUNG GUESTS)

THE DAY BEFORE

- MAKE CRANBERRY SAUCE, SIDE DISHES AND PIES
- SET THE DINING ROOM TABLE
- SET UP A BAR/DRINK STATION (COFFEE, TEA AND ALCOHOLIC BEVERAGES)
- CHILL DRINKS
- CLEAN BATHROOMS
- PUT OUT FRESH TOWELS
- REFILL SOAP DISPENSERS AND PUT OUT EXTRA TOILET PAPER
- VACUUM
- BUY ICE
- RECHARGE YOUR CAMERA / BUY FRESH BATTERIES

THANKSGIVING DAY

- COOK THE TURKEY
- MAKE THE STUFFING AND GRAVY
- REHEAT/WARM ANY DISHES THAT YOU MADE AHEAD
- MAKE ANYTHING ELSE THAT'S STILL ON YOUR LIST
- STOCK THE BAR/DRINK STATION

AFTER DINNER

- PUT AWAY LEFTOVERS WITHIN TWO HOURS
- PACK UP LEFTOVERS FOR GUESTS
- PRETREAT TABLE LINEN STAINS

THE DAY AFTER

- WASH TABLE LINENS
- PUT AWAY DISHES, SILVERWARE, GLASSWARE AND SERVING PIECES
- PUT AWAY EXTRA TABLES/CHAIRS
- TREAT ANY CARPET/UPHOLSTERY STAINS

A FEW DAYS AFTER

- MAKE TURKEY BROTH
- FREEZE REMAINING LEFTOVERS
- RETURN FOOD DISHES AND ANYTHING ELSE YOU BORROWED
- ORGANIZE AND SHARE PHOTOS. ORDER PRINTS.
- EMAIL ANY RECIPES (GUESTS ASK)

GOOD TO HAVE ON HAND

- SUGAR SUBSTITUTES
- MILK
- NON-DAIRY CREAMER
- COFFEE
- TEA
- WHIPPED CREAM
- ICE CREAM
- ICE
- BAR ITEMS
- DRINK COASTERS
- WINE GLASS TAGS
- TOOTHPICKS
- SALT AND PEPPER FOR THE TABLE
- MATCHES
- CANDLES
- EXTRA PLATE, SILVERWARE AND GLASSES
- EXTRA POT HOLDERS
- BATTERIES
- EXTRA TOILETRIES
- TO-GO BAGS
- EXTRA SERVINGS
- PAIN RELIEVERS
- ANTACIDS

OTHERS

