

# Thanksgiving Checklist



## 3 Weeks Before

- ☐ Pick your menu.
- ☐ Settle the number of guests, and figure out how much of each dish you'll need.
- ☐ Ask volunteers to pick their favorite task. Consider suggesting specific recipes to make it easy.
- ☐ Start making your shopping list, and begin stocking up on supplies.
- ☐ Order your turkey now, if you're getting a fresh turkey.

## 2 Weeks Before

- ☐ Set up a cleaning schedule.
- ☐ Check to see if the table linens are clean and ironed.
- ☐ Make sure you have the right tableware, including plates, silverware, glassware, serving platters, casserole dishes and utensils.
- ☐ Plan and design the tablescape.
- ☐ Shop for staple ingredients.

## 1 Week Before

- ☐ Buy wine, if serving. Try whites like Chardonnay or Riesling and reds like Pinot Noir or Zinfandel.
- ☐ Pick out serving dishes and utensils, and label selected dishes with sticky notes.

- ☐ Clean out the refrigerator – prepping and leftovers can take up a lot of room.
- ☐ Shop for perishables.
- ☐ Start thawing the turkey, if it's frozen

## 2 Days Before

- ☐ Get all of the cooking equipment together.
- ☐ Begin setting the table and setting up the buffet.

## The Day Before Thanksgiving

- ☐ Pick up the fresh turkey, if ordered.
- ☐ Dice onions, celery and other vegetables.
- ☐ Place turkey in the brine and refrigerate, if brining.
- ☐ Bake the desserts.
- ☐ Put white wine and other beverages in the fridge to chill.
- ☐ Prepare make-ahead recipes.
- ☐ Put together the centerpiece.
- ☐ Finish setting the table.
- ☐ Review the checklist one more time, to make sure you haven't forgotten anything.

## 4 to 5 hours Before Dinner

- ☐ Prep the turkey for roasting.
- ☐ Put the turkey in the oven.
- ☐ Prep stuffing to be baked, if the turkey is unstuffed.
- ☐ Peel and cut the potatoes, then chill them in the broth.
- ☐ Prep the appetizers.

## 2 Hours Before Dinner

- ☐ Finish prepping the casseroles.
- ☐ Place food that will keep on the table.

## 1 Hour Before Dinner

- ☐ Serve cocktails and appetizers.

- ☐ Remove the turkey from the oven, when it's done.
- ☐ Bake the casseroles.
- ☐ Begin any stove top cooking.

### **30 Minutes Before Dinner**

- ☐ Carve the turkey.
- ☐ Set out the refrigerated dishes.
- ☐ Make the gravy.
- ☐ Mash the potatoes.

### **Just Before Dinner**

- ☐ Fill glasses with ice.
- ☐ Call guests to the table and give thanks.

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