



# Thanksgiving Hosting Prep Guide

Your step-by-step timeline for a stress-free and joyful feast.

## 2–3 Weeks Before

- Make your guest list and confirm who's coming.
- Plan your menu: include appetizers, sides, mains, desserts, and drinks.
- Create your grocery list organized by category.
- Plan beverages: wine, cider, mocktails, sparkling water, coffee, etc.
- Check kitchen tools & tableware: baking sheets, serving dishes, glasses, etc.

## 1–Week Before

- Buy your turkey if you don't already have it, and/or pre-cooked spiral ham (no carving for this ham), and items on your grocery list.
- Don't forget these essentials:** butter, eggs, flour, sugar, spices, broth, foil, and take-home containers, food/freezer storage bags.
- Make and freeze pie doughs, cookie doughs, or rolls.
- Plan décor, tablescape, centerpieces, name cards, interactive games, etc.
- Tidy up main spaces: kitchen, bathroom, dining area.

## 3–4 Days Before

- Start thawing the turkey (if frozen) on Sunday or Monday, the week of Thanksgiving.
- Chop and store veggies (onions, carrots, celery, herbs).
- Cube bread for stuffing if making it from scratch, so it can dry out.
- Bake desserts like pies and cookies.
- Bring out your plates, utensils, napkins, serving trays, etc.

## 2–3 Days Before

- Prepare casseroles, sides, or sauces that can be reheated.
- Chill drinks and organize the beverage station.
- Have your coffee bar or area stocked with coffee essentials.
- Designate fridge space for ready-to-serve and reheat items.

## Day Before

- Early morning prep and brine/season the turkey and place in the refrigerator (this can also be done 2 days prior to for a more flavorful turkey).
- Assemble cold dishes like your salads, dips, spreads, or charcuterie board.
- Finish desserts (whipped cream, toppings, etc.).
- Do a final clean and set up plates, serving utensils, trays, etc.
- Add final decor touches.

## Thanksgiving Day

- Morning: Preheat the oven and start the turkey.  
If having ham instead, since it is pre-cooked, it can be placed in the oven a few hours prior to dinner (follow instructions on the package).  
If having both, start with the turkey and make room in the oven for the ham a few hours prior to dinner.
- Mid-afternoon: Set out appetizers and drinks.
- Prior to Dinner: Reheat all your side dishes.
- Dinner: Carve turkey/ham, set out the sides, and ENJOY!
- After Dinner: Bring out desserts, coffee, etc., play interactive games, share memories, make memories, and continue enjoying your time together!

## Bonus Tips

Use coolers or a garage as extra cold storage.

Create a cooking timeline, for example: what goes in the oven and when.

Accept help, assign dishes or drinks.

Set the mood, play background music, and warm lighting go a long way.

## FOOD FOR THOUGHT

PLAN AND PREPARE, BUT ABOVE EVERYTHING, BE SURE TO ENJOY YOUR FAMILY AND FRIENDS.

THE CLEANING CAN WAIT; TIME TOGETHER CREATING MEMORIES IS PRICELESS!

*Bake it Snaazzy*



# NOTES

A blank sheet of lined paper with a spiral binding on the left side. The paper is white with light blue horizontal lines. A vertical red line is positioned on the left side, creating a margin. The spiral binding is on the left edge. The paper is otherwise empty.