

THANKSGIVING

Checklist

1. Plan Your Thanksgiving Menu

- Decide your Thanksgiving dishes, including the main course, sides, and desserts.
- Consider the dietary restrictions and preferences of your guests.
- Make a list of ingredients and necessary cooking equipment.
- Make a grocery list (+ double check your pantry.)

2. Create a Guest List and Send Invitations

- Decide on the number of guests you can comfortably accommodate.
- Send out invitations or make calls well before Thanksgiving.
- Ask if anyone has any food allergies or restrictions.
- Keep track of RSVPs and any special dietary requirements.
- Plan seating arrangements.

3. Prepare Your Home

- Deep clean your home or hire a cleaning service if needed.
- Gather or purchase items like tablecloths, centerpieces, and fall-themed decor.
- Stock up on extra plates, glasses, and utensils.
- Decorate your home with festive touches, such as fall-themed decorations and candles.
- Set up extra seating and tables if necessary.

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4. Make a Cooking Schedule

- Plan which dishes can be made ahead of time and which need to be cooked on the day of.
- Create a timeline for cooking and baking each dish.
- Delegate tasks to family members or friends.

5. Shop and Prep Ahead of Time

- Shop for non-perishable items well in advance.
- Purchase fresh produce and meats a few days before Thanksgiving.
- Prep vegetables and make any sauces or marinades ahead of time.
- Don't forget essentials like turkey, fresh vegetables, and pie crusts.

6. Don't Forget the Drinks

- Plan a selection of alcoholic and non-alcoholic beverages, such as wine, cider, or sparkling water.
- Make sure you have enough glasses and ice for everyone.



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7. Set the Table

- Gather all necessary dishes, glasses, and utensils.
- Set the table ahead of time.
- Add festive touches like fall-themed napkins or centerpieces.

8. Entertainment for Kids and Thanksgiving Printables

- Prepare games, puzzles, or crafts to keep kids engaged while you cook.
- Have a movie or storytime session for younger children.
- Create a kids' table with coloring pages and games.
- Print out Thanksgiving puzzles - word searches, crosswords, and others to keep your kids entertained while waiting for the meal.

9. Take Care of Yourself

- Get a good night's sleep before Thanksgiving.
- Eat a healthy breakfast to keep your energy levels up.
- Take breaks and delegate tasks when needed.
- Stay hydrated by drinking plenty of water.

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10. Delegate Tasks and Ask for Help

- Enlist the help of family members with cooking, setting up, and cleaning.
- Assign age-appropriate tasks to kids to make them feel involved.
- Ask guests to bring a dish or drinks to share.
- Let go of perfectionism and focus on enjoying the holiday with your loved ones.

11. Enjoy the Moment

- Take photos and make memories with your family and friends.
- Share what you're thankful for with each other.
- Take a moment to relax and enjoy the delicious food you've prepared.

12. Give Thanks for Leftovers

- Have containers or bags ready for food storage.
- Plan meals using leftovers, such as turkey sandwiches or casseroles.
- Ask guests to bring their own containers to take leftovers home.

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Safety Reminders

- Keep an eye on the stove and oven while cooking.
- Check smoke detectors and keep a fire extinguisher and first-aid kit handy.
- Keep pets away from food and crowded areas.

HAPPY
thanksgiving