

# Thanksgiving Checklist

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## 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.
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- 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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