Thanksgiving *at the Table*

A little more planning. A lot more time at the table.

YOUR BLANK PLANNERS

— Menu Planner
— Shopping List
— Cooking Timeline
— Hosting Checklist

A SAMPLE OF MINE

The final pages show how I fill out these same planners for my Thanksgiving dinner. Use them for ideas, or print only the blank pages you need.

Thanksgiving Menu Planner

A place for your traditions, favorites, and everyone bringing a dish.

GUEST COUNT

DINNER TIME

Main Dishes

Side Dishes & Gravy

Desserts

Who’s Bringing What

Drinks

Notes for the Table

Thanksgiving Shopping List

Check what you have first, then shop by grocery-store section.

Produce & Fresh Herbs

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Dairy, Eggs & Cheese

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Meat & Poultry

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Frozen Foods

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Pantry & Baking

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Drinks & Hosting Supplies

Everything for drinks, serving, and the table.

Drinks & Ice

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Table & Hosting Supplies

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Serving & Leftovers

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Spice Cabinet Check

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Shopping Trips

Buy-ahead date: _____

Fresh-food date: _____

Thanksgiving Cooking Timeline

Plan around your own serving time, menu, and kitchen.

SERVING TIME

GUEST COUNT

The Day Before

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Thanksgiving Day

TIME	COOKING TASKS

Thanksgiving Hosting Checklist

Everything beyond the cooking — before, during, and after.

A Few Days Before

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The Day Before

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Thanksgiving Day

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After Dinner

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The Day After | House Reset

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Thanksgiving Menu Planner

A place for your traditions, favorites, and everyone bringing a dish.

GUEST COUNT

About 20

DINNER TIME

6 PM

Main Dishes

Turkey

Ham (guest contribution)

Side Dishes & Gravy

Creamed corn

Potatoes au gratin

Brussels sprouts & walnuts

Green bean casserole

Sweet potato casserole

Baked mac and cheese

Homemade turkey gravy

Mashed potatoes (guest)

Canned cranberry sauce

Desserts

Pumpkin pie

Pumpkin flan

Desserts brought by guests

Drinks

Sangria

Wine

Apple cider

Who’s Bringing What

Ham — guest

Mashed potatoes — guest

Desserts — guests

Notes for the Table

Thanksgiving Shopping List

Check what you have first, then shop by grocery-store section.

Produce & Fresh Herbs

- [ ] *Russet potatoes — 3 lb*
- [ ] *Sweet potatoes — 5 lb*
- [ ] *Green beans — 5 lb*
- [ ] *Brussels sprouts — 2 lb*
- [ ] *Mushrooms — 1.5 lb*
- [ ] *Yellow onions — 3*
- [ ] *Shallot — 1*
- [ ] *Garlic — 1 bulb*
- [ ] *Sage, thyme & rosemary*
- [ ]
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Dairy, Eggs & Cheese

- [ ] *Milk — half gallon*
- [ ] *Heavy cream — quart + pint*
- [ ] *Butter — two 1-lb boxes*
- [ ] *Cream cheese — 8 oz*
- [ ] *Gruyère — 4 oz*
- [ ] *White sharp cheddar — 8 oz*
- [ ] *Parmesan — 4 oz*
- [ ] *Sharp cheddar — 1 lb*
- [ ] *Deli American — ½ lb*
- [ ] *Mozzarella — 8 oz*
- [ ] *Eggs — 1 carton*
- [ ]
- [ ]

Meat & Poultry

- [ ] *Turkey — size for guest count*
- [ ] *Bacon — 1 package*
- [ ] *Turkey neck (with turkey)*
- [ ]
- [ ]

Frozen Foods

- [ ] *Frozen sweet corn — 5 lb*
- [ ] *Frozen turkey-broth ingredients*
- [ ]
- [ ]

Pantry & Baking

- [ ] *Chicken stock — 1 quart*
- [ ] *Elbow macaroni — 1 lb*
- [ ] *All-purpose flour*
- [ ] *Granulated & brown sugar*
- [ ] *Dried cranberries — 6 oz*
- [ ] *Chopped walnuts — 1 lb*
- [ ] *Mini marshmallows — 10 oz*
- [ ] *French-fried onions — 1 tub*
- [ ] *Olive oil & balsamic glaze*
- [ ] *Canned cranberry sauce*

Drinks & Hosting Supplies

Everything for drinks, serving, and the table.

Drinks & Ice

- [ ] *Wine — 5 bottles*
- [ ] *Sangria mix*
- [ ] *Blood oranges*
- [ ] *Apples*
- [ ] *Cinnamon*
- [ ] *Lemon*
- [ ] *Club soda*
- [ ] *Apple cider — 2 containers*
- [ ] *Ice*
- [ ]
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Table & Hosting Supplies

- [ ] *Paper plates*
- [ ] *Disposable utensils*
- [ ] *Clear cups*
- [ ] *Disposable tablecloths*
- [ ] *Disposable decorations*
- [ ] *Napkins & paper towels*
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Serving & Leftovers

- [ ] *Aluminum foil pans*
- [ ] *To-go plates*
- [ ] *Foil, storage bags & trash bags*
- [ ] *Serving utensils*
- [ ] *Chafing fuel and supplies*
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Spice Cabinet Check

- [ ] *Kosher salt & pepper*
- [ ] *Dry mustard*
- [ ] *Garlic & onion powder*
- [ ] *Paprika & dried rosemary*
- [ ] *Dried parsley & nutmeg*
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Shopping Trips

Early November: shelf-stable, frozen, drinks and hosting supplies.

Monday before: fresh and refrigerated ingredients.

Thanksgiving Cooking Timeline

Plan around your own serving time, menu, and kitchen.

SERVING TIME

6 PM

GUEST COUNT

About 20

The Day Before

- ☐ *Chop onions and mince garlic*
- ☐ *Roast sweet potatoes*
- ☐ *Make cream of mushroom base*
- ☐ *Shred cheeses*
- ☐ *Make pumpkin flan*
- ☐ *Slice gratin potatoes; chill in water*
- ☐ *Trim and cut green beans*
- ☐ *Prepare turkey gravy broth*
- ☐ *Make turkey compound butter*
- ☐ *Chop turkey roasting vegetables*
- ☐ *Trim and cut Brussels sprouts*
- ☐ *Dry and refrigerate Brussels sprouts*
- ☐ *Make sangria and refrigerate*
- ☐

Thanksgiving Day

TIME	COOKING TASKS
10:00 AM	*Bake potatoes au gratin at 350°F*
11:45 AM	*Cool gratin 30 min; refrigerate*
12:00 PM	*Roast turkey alone at 350°F (~4½ hr)*
During roast	*Assemble casseroles; refrigerate*
3:00 PM	*Creamed corn on HIGH (2 hours)*
4:30 PM	*Turkey out; rest 90 min*
4:30 PM	*Sweet potato casserole; reheat gratin*
4:45 PM	*Bake mac and cheese (45 min)*
5:00 PM	*Corn to WARM; make turkey gravy*
5:10 PM	*Bake green bean casserole (18 min)*
5:15–5:45	*Air-fry Brussels sprouts; finish gravy*
5:30–5:45	*Brown marshmallows at 400°F*
6:00 PM	*Carve turkey; transfer hot sides; serve*

Reheat gratin to 165°F before holding hot.

Thanksgiving Hosting Checklist

Everything beyond the cooking — before, during, and after.

A Few Days Before

- [ ] *Confirm guest count and seating*
- [ ] *Confirm guest contributions*
- [ ] *Clean folding tables and chairs*
- [ ] *Clear fridge; freeze or discard leftovers*
- [ ] *Put away fragile decorations*
- [ ] *Finish grocery shopping*
- [ ]

The Day Before

- [ ] *Deep-clean kitchen*
- [ ] *Mop floors*
- [ ] *Empty dishwasher*
- [ ] *Make sangria and refrigerate*
- [ ] *Set up extra tables and chairs*
- [ ] *Set table; prepare serving dishes*
- [ ]

Thanksgiving Day

- [ ] *Empty dishwasher before cooking*
- [ ] *Set up chafing dishes*
- [ ] *Prepare drinks and ice*
- [ ] *Check guest bathroom supplies*
- [ ] *Set out serving utensils*
- [ ] *Quick mop; tidy kitchen*
- [ ]

After Dinner

- [ ] *Load and run dishwasher*
- [ ] *Pack leftovers for guests*
- [ ] *Refrigerate leftovers promptly*
- [ ] *Collect disposable items*
- [ ] *Take out trash*
- [ ]
- [ ]

The Day After | House Reset

- [ ] *Unload dishwasher; put dishes away*
- [ ] *Wash remaining serving dishes*
- [ ] *Clean kitchen and countertops*
- [ ] *Clean guest bathroom*
- [ ] *Fold and store tables and chairs*
- [ ] *Discard disposable party supplies*
- [ ] *Empty bins; replace liners*
- [ ] *Clean floors*
- [ ] *Put away Thanksgiving decorations*
- [ ]