THANKSGIVING DINNER PLANNER

Menu Board

Fill in every course • post on the fridge

Guest count: _____ Dinner time: _____

STARTERS / APPETIZERS

MAINS

SIDES

DESSERTS

DRINKS

THANKSGIVING SHOPPING LIST

By Aisle

Tick as you go

PRODUCE

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

DAIRY & EGGS

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

MEAT & POULTRY

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

PANTRY / DRY

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

BAKERY

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

FROZEN / OTHER

- [ ] _____
- [ ] _____
- [ ] _____
- [ ] _____

COOKING SCHEDULE

Turkey Day Timeline

WHEN	WHAT TO DO
☐ **Morning**	Preheat / prep turkey, chop veg, set table
	Notes: _____
☐ **-5 hours**	Turkey in the oven (adjust for weight)
	Notes: _____
☐ **-3 hours**	Sides prep: potatoes, casseroles, gravy base
	Notes: _____
☐ **-2 hours**	Bake pies / warm rolls / chill drinks
	Notes: _____
☐ **-1 hour**	Mash potatoes, finish sides, rest turkey
	Notes: _____
☐ **-30 min**	Carve turkey, plate starters, light candles
	Notes: _____
☐ **Dinner!**	Serve, say thanks, enjoy
	Notes: _____
☐ **After**	Leftover boxes, soak pans, put feet up
	Notes: _____