



Week Before

- Deep Clean the Whole House
- Plan out menus for food and beverages
- Plan out decorations and table linens (wash what needs to be washed and add to the shopping list what needs to be added)
- Take inventory of cutlery, plates, glasses, napkins, serving platters, cookware etc
- You might also want to take inventory of Tin foil, plastic wrap, parchment paper and any containers that you might want to use for leftovers
- Make a shopping list

2-3 Days Before

- Finalize the shopping list
- Go shopping
- If making your own crust make it now and leave in the fridge
- Make any other before hand food that can be prepped before
- Set up tables and make a seating plan
- If using frozen turkey now it would be a good time to take it out and leave it in the fridge to defrost
- If you have overnight guests wash the bedding and towels that they will be using and set up their space. Declutter and clean bedroom and bathroom that they will be using.

Day Before

- Clean all the public areas (areas that all guests will be using)
- Set up decorations and tables settings
- Assemble pies
- Make cranberry sauce (if making from scratch)
- Make space in your closet for guest coats
- Make the stuffing and stuff the turkey night before

Day of

- First thing in the morning put the turkey in the oven
- Vacuum all the floors
- Quick wipe of the washroom that the guests will be using
- Finish prepping the food



Guests

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.
- 12.
- 13.
- 14.
- 15.
- 16.
- 17.
- 18.
- 19.
- 20.
- 21.
- 22.
- 23.
- 24.
- 25.
- 26.
- 27.
- 28.
- 29.
- 30.

Beverages

Alcoholic

Non Alcoholic



Table Decor

Place Settings

Notes



Main Dishes

Cooking Time _____

Salads

Cooking Time _____

Sides

Cooking Time _____

Breads

Cooking Time _____

Desserts

Cooking Time _____

Appetizers

Cooking Time _____



Grocery List

Deli

Produce

Bakery

Meat

Other

Dairy

Organic

Shelf
