

THANKSGIVING MADE SIMPLE

A Printable Planner
for a Calm,
Organized Thanksgiving

homelifeboss.com

Thanksgiving at a Glance



This year, I want Thanksgiving to feel:

_____

Celebration Details

Date: _____

Location: _____

Host: _____

Guest Arrive: _____

Meal Time: _____

Estimated Guests: _____

Key Planning Dates

RSVP Deadline: _____

Main Shopping Day: _____

Food Prep Day: _____

Home Prep Day: _____

Important Reminders

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

Quick Details

Serving Style: ☐ Buffet ☐ Family Style ☐ Plated ☐ Potluck

Main Dish: _____

Special Tradition: _____

Dietary Needs: _____

Thanksgiving Brain Dump

Before making your plans, write down every idea, task, question and reminder on your mind.

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NOTES

Thanksgiving Planning Checklist

3–4 Weeks Before

- ☐ Choose the Thanksgiving location
- ☐ Create the guest list
- ☐ Invite guests and request RSVPs
- ☐ Ask about dietary needs
- ☐ Plan the menu
- ☐ Decide what guests can bring
- ☐ Set the Thanksgiving budget
- ☐ Inventory serving dishes and kitchen supplies

Thanksgiving Week

- ☐ Purchase fresh groceries
- ☐ Begin thawing the turkey, if needed
- ☐ Clean and prepare the gathering spaces
- ☐ Complete make-ahead dishes
- ☐ Gather serving dishes and utensils
- ☐ Set the table
- ☐ Review the cooking schedule
- ☐ Prepare space for coats, bags and food brought by guests

1–2 Weeks Before

- ☐ Finalize the guest count
- ☐ Confirm the final menu
- ☐ Collect and review recipes
- ☐ Create the grocery list
- ☐ Purchase nonperishable groceries
- ☐ Plan table settings and decorations
- ☐ Make space in the refrigerator and freezer
- ☐ Confirm what each guest is bringing

Thanksgiving Day

- ☐ Follow the cooking timeline
- ☐ Prepare drinks and appetizers
- ☐ Complete the final cleaning touch-ups
- ☐ Set out serving dishes and utensils
- ☐ Make room for food brought by guests
- ☐ Check the guest bathroom
- ☐ Take time to get ready
- ☐ Enjoy the day

Thanksgiving Guest List

Guest or Family	# Adults	# Children	RSVP Yes / No / Pending

Guest Totals

- Total Adults: _____
- Total Children: _____
- Total Guests: _____

Special seating, accessibility or dietary notes:

_____
_____
_____
_____

Who's Bringing What?

Guest	Bringing	Quantity	Confirmed

Thanksgiving Menu Ideas

Circle your favorites, cross out what you do not need, and use your selections to build your Thanksgiving menu.

Appetizers

- Deviled eggs
- Cheese and crackers
- Vegetable tray
- Fruit tray
- Meat and cheese board
- Spinach dip
- Sausage balls
- Stuffed mushrooms
- Relish tray
- Mixed nuts

Main Dishes

- Roasted turkey
- Smoked turkey
- Fried turkey
- Turkey breast
- Glazed ham
- Prime rib
- Roast chicken
- Pork roast
- Vegetarian main dish

Stuffing and Dressing

- Traditional stuffing
- Cornbread dressing
- Sausage stuffing
- Herb stuffing
- Oyster dressing
- Wild rice stuffing
- Gluten-free stuffing

Family Favorites and Traditions

_____

_____

_____

_____

Thanksgiving Menu Ideas

Circle your favorites, cross out what you do not need, and use your selections to build your Thanksgiving menu.

Potatoes

- Mashed potatoes
- Garlic mashed potatoes
- Sweet potato casserole
- Candied yams
- Scalloped potatoes
- Roasted potatoes
- Loaded potato casserole
- Sweet potato soufflé

Vegetable Sides

- Green bean casserole
- Roasted green beans
- Glazed carrots
- Roasted Brussels sprouts
- Corn casserole
- Creamed corn
- Collard greens
- Squash casserole
- Broccoli casserole
- Roasted vegetables

Other Side Dishes

- Baked macaroni and cheese
- Cranberry sauce
- Cranberry relish
- Rice or rice casserole
- Deviled eggs
- Baked beans
- Pasta salad
- Fruit salad
- Ambrosia salad
- Potato salad

Family Favorites and Traditions

_____

_____

_____

_____

Thanksgiving Menu Ideas

Circle your favorites, cross out what you do not need, and use your selections to build your Thanksgiving menu.

Breads

- Dinner rolls
- Yeast rolls
- Biscuits
- Cornbread
- Corn muffins
- Garlic bread
- Crescent rolls

Sauces and Extras

- Turkey gravy
- Giblet gravy
- Cranberry sauce
- Butter
- Honey butter
- Salad dressing
- Whipped cream
- Pickles and olives

Kids' Favorites

- Chicken tenders
- Macaroni and cheese
- Mashed potatoes
- Corn
- Fruit
- Dinner rolls
- Cookies
- Brownies
- Applesauce

Family Favorites and Traditions

_____

_____

_____

_____

Thanksgiving Menu Ideas

Circle your favorites, cross out what you do not need, and use your selections to build your Thanksgiving menu.

Desserts

- Pumpkin pie
- Pecan pie
- Apple pie
- Sweet potato pie
- Chocolate pie
- Cheesecake
- Carrot cake
- Pound cake
- Banana pudding
- Bread pudding
- Cookies
- Brownies

Beverages

- Sweet tea
- Unsweetened tea
- Lemonade
- Water
- Coffee
- Hot chocolate
- Apple cider
- Punch
- Soft drinks
- Wine or cocktails

Family Favorites and Traditions

_____

_____

_____

_____

Thanksgiving Menu

Guest Count	Dinner Time	Serving Style

Appetizers	Main Dish	Potatoes & Starches
Vegetable Sides	Breads	Desserts
Salads	Kid's Options	Beverages
Guest Contributions	Sauces & Toppings	Extras

Thanksgiving Pantry & Baking Inventory

Check your pantry staples, spices and baking supplies
before creating your grocery list.

Check Date: Shopping Date: Checked By:

ITEM:	Have	Need	Location:	Notes:
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Thanksgiving Refrigerator & Freezer Inventory

Check your refrigerator and freezer before creating your grocery list.

Check Date: Shopping Date: Checked By:

ITEM:	Have	Need	Location:	Notes:
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Thanksgiving Hosting Supplies

Circle the items you need, then add them to your
Hosting Inventory or Grocery List.

Table & Dining

- Dinner plates
- Dessert plates
- Cups or glasses
- Coffee mugs
- Forks, knives and spoons
- Napkins
- Tablecloth or placemats
- Extra chairs or seating

Serving & Kitchen

- Serving platters
- Serving bowls
- Serving spoons and tongs
- Gravy boat or pitcher
- Trivets or hot pads
- Roasting pan
- Slow cookers or food warmers
- Beverage pitchers or dispensers
- Ice bins or coolers
- Disposable baking pans

Cleanup & Leftovers

- Paper towels
- Trash bags
- Dish soap
- Aluminum foil
- Plastic wrap
- Food-storage containers
- Take-home containers
- Labels or permanent marker
- Cleaning cloths or spray
- Zip-top bags

Guest Comfort & Extras

- Coat and bag area
- Children's activities
- Candles or centerpiece
- Music or speaker
- Children's table/seating area
- Bathroom hand towels
- Toilet paper
- Hand soap
- Pet arrangements

Thanksgiving Hosting Inventory

Check the table, serving, kitchen, cleanup and guest supplies you already have.

Check Date: Shopping Date: Checked By:

ITEM:	Have	Need	Location:	Notes:
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Thanksgiving Grocery List

Produce	Meat & Protein	Dairy & Refrigerated

Bakery & Bread	Pantry Items	Frozen Items

Beverages	Household & Hosting	Other

Thanksgiving Budget

Plan your holiday spending and keep track of your actual costs.

Overall Budget:
$_____

# of Guests:
_____

Category	Budgeted	Actual Cost	Notes
Turkey or Main Dish			
Produce			
Side Dish Ingredients			
Breads & Rolls			
Beverages			
Appetizers/Snacks			
Hosting Supplies			
Decorations			
Activities/Entertainment			
Cleanup/Food Storage			
Desserts			

- Total Budgeted: $_____
- Total Spent: $_____
- Amount Remaining: $_____
- Over Budget: $_____

Thanksgiving Cooking Schedule

Dinner Time _____

# of Guests _____

Turkey Goes In:_____

Turkey Comes Out:_____

Dish	Prep Day	Cooking Method	Oven Temp	Start By	Ready By

Thanksgiving Schedule

Day of Details

Guests Arrive:

Dinner Served:

Turkey Goes In:

Dessert Served:

Kitchen Helpers:

Cooking & Meal Timeline

Hosting & Final Tasks

Timing & Serving Notes:

Before Guests Arrive

Use this checklist to prepare the main areas of your home and finish the final hosting details.

Get the Home Ready

- □ Declutter the entryway
- □ Clear the kitchen counters
- □ Clean and sanitize the guest bathroom
- □ Restock toilet paper and hand soap
- □ Put out fresh hand towels
- □ Vacuum or sweep the main areas
- □ Wipe down visible surfaces
- □ Empty the kitchen and bathroom trash
- □ Make room for coats, bags and shoes
- □ Adjust the temperature for guests
- □ Check that walkways are clear
- □ Close doors to rooms guests will not use

Prepare for Serving

- □ Set the table or buffet area
- □ Put out plates, cups and napkins
- □ Gather serving bowls and platters
- □ Match serving utensils to each dish
- □ Set up the beverage station
- □ Fill ice bins or coolers
- □ Make room for dishes guests bring
- □ Set out appetizers or snacks
- □ Prepare coffee and dessert supplies
- □ Place trivets or hot pads on serving surfaces
- □ Label dishes if needed
- □ Keep food-storage containers nearby

Final Touches

- □ Turn on lights in the entry and gathering areas
- □ Play soft background music
- □ Light candles or add a seasonal scent
- □ Put pets in a comfortable, secure area if needed
- □ Check the bathroom one last time
- □ Put away cleaning supplies
- □ Change clothes and get ready
- □ Take a few minutes to relax before guests arrive

My Before Guests Arrive List

Add the cleaning, home-preparation and hosting tasks
that are unique to your gathering.

Recipe Notes & Reminders

Use this page to record recipe adjustments, helpful notes and reminders for Thanksgiving Day.