


# How to Host Thanksgiving Dinner

## 1-2 Weeks before Thanksgiving Day

### PLAN THE GUEST LIST

- Ask guests for dietary restrictions
- Collect RSVPs

### PLAN THE MENU

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- Assign a dish or beverage to each guest
  - Write a grocery list
  - Make sure you have the necessary kitchen tools:
    - Roasting Pan
    - Baster
    - Meat Thermometer
    - Serving Platters & Utensils
    - Carving Knife

Menu Items can include:

- Turkey and Gravy
  - Stuffing
  - Mashed Potatoes or Sweet Potatoes
  - Glazed Carrots or Creamed Corn
  - Green Bean Casserole
  - Cranberry Sauce
  - Side Salad
  - Dinner Rolls
  - Desserts
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## The Week of Thanksgiving

### PREPARE THE KITCHEN

- Clean out fridge
- Dig out slow cookers for side dishes (frees up oven/stovetop space)
- Clean out coolers for beverages (frees up fridge space)


### PREPARE THE HOUSE

- Clean
- Plan table seating
- Plan table settings
- Decorate with seasonal décor

## Day Before Thanksgiving

- Bake your pies
- Prepare make-ahead side dishes
- Set the table

## Thanksgiving Day



Welcome your guests with appetizers and drinks,  
and prepare your feast!

