



*Moxie Creed's*

# **Ultimate Thanksgiving Planner**

[www.moxiecreed.com](http://www.moxiecreed.com)

# Guest List

Call your family and friends!



Name	Invite Sent?	RSVP Status

# Shopping List

*Grab your goods!*



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# Preparation Timeline

Read more [here](#).

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## 8 Weeks Before Thanksgiving:

- Create the Guest List

## 6 Weeks Before Thanksgiving:

- Plan the Menu

## 5 Weeks Before Thanksgiving:

- Finalize the Menu
- Plan your House Cleaning Schedule

## 4 Weeks Before Thanksgiving:

- Finalize the Guest List and Send out Invitations

## 3 Weeks Before Thanksgiving:

- Start Cleaning the House
- Get Your Gear
- Create a Shopping List
- Order The Turkey
- Shop for Drinks

## 2 Weeks Before Thanksgiving:

- Make room in your freezer
- Make and Freeze: Pie Crusts and Rolls
- Decide on the Décor

## 1 Week Before Thanksgiving:

- Prep Your Thanksgiving Day Cooking Schedule
- Freeze Soups
- Containers for Leftovers

- Pick up your turkey, heavy cream, hearty veggies

### **3 Days Before Thanksgiving:**

- Defrost the Turkey
- Buy Perishable Ingredients
- House Cleaning

### **2 Days Before Thanksgiving:**

- Make Cranberry sauce & soups
- Assemble Casseroles
- Bake Rolls and Bread
- Make or Thaw Pie Crusts

### **1 Day Before Thanksgiving:**

- Set the Table
- Calculate Cooking Times
- Prep Reheatable side dishes
- Start to make those dishes that will reheat well, like casseroles.
- Prep Ingredients
- Ready garnishes, toppings, salad greens, and stuffing ingredients
- Bake your apple and pecan pies.
- Brine your turkey!

### **Thanksgiving Day:**

- Defrost any premade bread to room temperature.
- Chill wine and beer
- Prepare the stuffing. Stuff it into the turkey or ready it to cook on the side.
- Roast the turkey.
- Prep additional side dishes while your turkey cooks. They can sit at room temperature for an hour or keep them in the fridge. When the turkey is done, let it rest while you make gravy, reheat side dishes, and prepare salads.
- Reheat anything that needs it.

- Stage all food on the table or buffet. Don't hesitate to ask guests to help with putting food out, opening wine bottles, filling glasses, and dishing up the cranberry sauce.
- Get a plate and EAT!

Did you follow this guide? We want to see how your party turned out! Tag us in your Thanksgiving pictures on Instagram [@moxiecreed](https://www.instagram.com/moxiecreed).

