

THANKS GIVING *checklist*



THREE WEEKS * AHEAD *

- Invite your guests
 - Customize your invite to match your theme using our FYP Customizer!
- Plan your Thanksgiving Meal Menu
 - Make a budget assuming most of your guests will be attending, then plan out what ingredients you'll need for each dish
- Plan what can be bought or made ahead of time
 - You can buy wine, beer, and cocktail ingredients ahead of time as these won't go bad quickly
 - Order your turkey! The earlier the better
- Pull out your Turkey-Day Decor!
 - Order some new party accessories to go with the theme :)

TWO WEEKS * AHEAD *

- Plan your table decor and centerpieces
 - Set the tone with our napkins and cups!

ONE WEEK * AHEAD *

- Start cleaning the house
- Rearrange furniture as needed
- Make sure all the necessary tools and utensils are out and ready for cooking!



TWO DAYS * AHEAD *

- Do your perishable shopping trip
 - Doing this 2 days ahead will also help you beat some of the crowds ;)
- Make any items that can be kept in the fridge
- Start thawing your turkey if frozen
- Chop veggies
 - This will make your life SO much easier for the upcoming days of prep (trust us)

WEEK END * AHEAD *

- Make a detailed shopping list
- Do your first shopping trip
 - Shop for non-perishable items and get ingredients for dishes that can be made ahead of time
- Clean out fridge and freezer to make room for all the yummy dishes
- Double-check on what dishes other guests are bringing
 - This will make it easier to shop and or add any last-minute items to your list
- Make any items that can be frozen until Thanksgiving Day





TIME TO - PARTY!

- Take a deep breath- you've got this!
- Any last-minute runs to the store
- Prep the turkey for roasting and put the turkey in the oven
- Reheat desserts
- Have fun and enjoy the time with your loved ones!
- Cheers!



- Set up dining tables
 - Linens, place settings, dinner napkins (we've got you covered for this one), and utensils
- Last minute grocery run
 - Because we all know we're bound to forget at least one thing
- Get a head start on side dishes (veggie dishes, mashed potatoes, rolls, appetizers, etc)
- Prep the sweets
 - Bake desserts ahead of time
- Calculate how long you'll need to cook your turkey for tomorrow
- Make sure you have the supplies to send leftovers home with your family and friends!
 - Our cake boxes and goodie bags would be great for this :)

