HOUSE OF CARUOLO

Thanksgiving Checklist

A calm, cozy holiday starts with a few small steps.

Date: _____ Hosting at: _____ Guests: _____

2–3 WEEKS BEFORE

- ☐ Confirm guest count and dietary needs
- ☐ Decide the menu and assign dishes
- ☐ Check serving dishes, chairs and linens
- ☐ Plan pantry shopping and make-ahead dishes

ONE WEEK BEFORE

- ☐ Shop for pantry items and drinks
- ☐ Plan turkey thawing using package guidance
- ☐ Clear fridge space and write a cooking timeline
- ☐ Plan table settings

2–3 DAYS BEFORE

- ☐ Shop for fresh ingredients
- ☐ Prepare make-ahead dishes
- ☐ Set out serving pieces and label each dish
- ☐ Tidy the spaces guests will use

THE DAY BEFORE

- ☐ Prepare sides and desserts that keep well
- ☐ Set the table and organize drinks
- ☐ Double-check cooking times and temperatures
- ☐ Put out clean towels and empty trash bins

THANKSGIVING DAY

- ☐ Review the cooking timeline
- ☐ Cook turkey following food-safe temperature guidance
- ☐ Warm sides and set out serving utensils
- ☐ Prepare drinks and appetizers
- ☐ Pause, give thanks, and enjoy the gathering

AFTER DINNER

- ☐ Refrigerate leftovers promptly
- ☐ Pack portions for guests
- ☐ Tackle dishes and soak roasting pans
- ☐ Note what worked for next year

LITTLE THINGS NOT TO FORGET

_____

_____

_____

_____

_____

A MOMENT OF GRATITUDE

This year, I am especially thankful for:

_____

_____

_____

The goal is not a perfect holiday. It is a table full of people and moments worth remembering.