

Thanksgiving Hosting Checklist

A capacity-first holiday plan from one week out through serving time. Pair it with the real recipes for every dish.

GUESTS

ARRIVAL

SERVE TIME

MAIN REST WINDOW

7-5 DAYS BEFORE

- ☐ Confirm guest count and arrival time
- ☐ Choose main, sides, bread, dessert and drinks
- ☐ Check oven / rack / roasting / serving capacity
- ☐ Move at least two jobs out of party day

3-2 DAYS BEFORE

- ☐ Shop shelf-stable and refrigerated items
- ☐ Make sauces / desserts that hold well
- ☐ Label serving dishes
- ☐ Move drinks away from cooking zone

DAY BEFORE

- ☐ Prep make-ahead items by recipe
- ☐ Set table / guest-facing supplies
- ☐ Clear refrigerator landing space
- ☐ Write the real oven timeline

THANKSGIVING DAY

- ☐ Protect main-roast cook and rest window
- ☐ Reset sink and dishwasher
- ☐ Set drinks / arrival food
- ☐ Stop adding new dishes

Thanksgiving Hosting Checklist

Assign the kitchen bottlenecks before the turkey or main roast occupies the oven.

OVEN RACKS

BURNERS

FRIDGE SHELVES

DISHWASHER

DISH / JOB	OVEN / BURNER	FRIDGE / COUNTER	SERVING VESSEL	OWNER	READY BY

Thanksgiving Hosting Checklist

Protect the serve handoff, leftovers, and the kitchen reset so dinner does not create a second bottleneck.

BEFORE SERVING

- ☐ Hot / cold holding plan understood
- ☐ Serving utensils placed
- ☐ Trivets / landing spots clear
- ☐ Water and drinks self-serve
- ☐ Leftover containers staged

SERVE HANDOFF

- ☐ Main rest / carve window protected
- ☐ Sides finish only by their recipes
- ☐ Host / helper knows table handoff
- ☐ Dirty-dish landing stays out of prep lane
- ☐ No new cooking project starts

AFTER DINNER

- ☐ Refrigerate / store leftovers promptly
- ☐ Label take-home containers
- ☐ Clear food before deep cleaning
- ☐ Run dishwasher if useful
- ☐ Write one simplification for next year