thanksgiving hosting planner

Plan a generous table without turning the day into a production.

Event date: _____ Serve time: _____ AM/PM

GUESTS

headcount · arrival · dietary notes

BORROW / BUY

DAY-OF TIMELINE: START - END

MENU ANCHOR

- [ ] main
- [ ] vegetarian option
- [ ] 2-3 sides
- [ ] bread
- [ ] dessert
- [ ] drinks

PREP AHEAD

MAKE ROOM FOR

Coats, kids, accessibility, leftovers, and a place to sit before dinner.

Timeline: plan toward your serve time

Write a start - end range with AM/PM for each task; note the place or equipment it uses.

Use page 2 to check shared oven, stove, fridge and counter space before the day.

For final steps, work back from serve time. Recipes supply preparation and holding requirements.

thanksgiving kitchen map

See what uses the oven, stovetop, fridge, and counter before they collide.

Event date: _____ Serve time (from page 1): _____ AM/PM

Write start - end ranges with AM/PM; blank cells mean no occupancy planned.

Dish	Make ahead	Oven	Stove	Fridge	Counter	Final steps

Plan shared equipment and counter space

A checkmark cannot show overlaps. Name separate available zones, or revise the schedule.

Fictional schedule: serve at 6:00 PM

Oven A: 4:30 PM - 5:15 PM (45 min). Oven B: 5:00 PM - 5:45 PM (45 min).

One oven overlaps 5:00 PM - 5:15 PM (15 min). Move B to 5:15 PM - 6:00 PM, or plan another available oven.

Check each recipe before shifting a real dish; the example is not a promise that it can wait.

Salad counter staging: 5:30 PM - 5:50 PM. A separate counter task: 5:40 PM - 5:55 PM.

Counter overlap: 5:40 PM - 5:50 PM (10 min). Use separate counter space or revise one task.

Scheduling example only. Recipes supply preparation and holding requirements.