

Thanksgiving MENU

TE DEUM LAUDAMUS
GOD, WE PRAISE THEE



ENTREES

Herb Roasted Turkey Breast
Glazed Ham

APPETIZERS

Charcuterie Board
Bread & Garlic Olive Oil
Stuffed Mushrooms
Shrimp Cocktail
Buffalo Deviled Eggs

DRINKS

Iced Tea
Cranberry Sparkling Water

SIDE DISHES

Whipped Mashed Potatoes
Brussel Sprouts & Corn
Creamy Mac & Cheese
Sweet Potato Casserole
Sausage Stuffing
Buttermilk Rolls
Giblet Gravy
Cranberry Relish

THANKSGIVING

Prayer
Scripture Reading
Gratitude Sharing

DESSERTS

Pumpkin Pie & Cream
Chocolate PB Cheesecake



SHOPPING LIST

Thanksgiving

FRUITS & VEGGIES

DAIRY AND EGGS

MEAT AND POULTRY

SEAFOOD

PANTRY STAPLES

BREADS AND GRAINS

BEVERAGES

SNACKS & SWEETS

OTHER

CHECKLIST

Thanksgiving

2-3 WEEKS BEFORE

- ☐ Plan your menu
- ☐ Invite your guests & make assignments.
- ☐ Gather enough serving dishes, place settings, silverware, glassware, etc
- ☐ Gather/buy/borrow a turkey roaster
- ☐ Determine the size of turkey you will need for your guest list -- note your "price point" and watch for sales
- ☐ Children: Set the crafts or activities to help with decor, table settings, etc...
- ☐ Make a list of items you will need
- ☐ Make & freeze items (rolls, gravy, crusts)
- ☐ _____

1-2 WEEKS BEFORE

- ☐ Write out your complete list of ingredients needed for your recipes
- ☐ Gather items on your list you may already have at home to avoid duplicates
- ☐ Write out your shopping list from the remaining ingredients
- ☐ Look for coupons on items from your list
- ☐ Begin to purchase non-perishable items
- ☐ Clean off a shelf/section in your pantry to put all gathered and purchased foods
- ☐ Children: Begin gathering the craft items
- ☐ _____

WEEK OF THANKSGIVING

- ☐ Clean out a spot in the fridge for prepared dishes & the turkey to thaw
- ☐ Thaw the turkey in the fridge and brine
- ☐ Call and confirm with your guests and double-check food assignments
- ☐ Children: Start diving into their learning & craft activities
- ☐ _____

2-3 DAYS BEFORE

- ☐ Make your "serve chilled" foods and store in the fridge (ie; cranberry sauce).
- ☐ Double check your needed items shopping list
- ☐ Complete the final shopping for the rest of the foods, including your fresh items
- ☐ Calculate the exact time you will need to start your turkey (e.g., 5 or 6 am) and all other dishes
- ☐ Create day-of cooking plan
- ☐ _____
- ☐ _____

THE DAY BEFORE

- ☐ Tidy your home by spending 20 minutes in each room - take breaks between rooms
- ☐ Assemble side dishes and appetizers
- ☐ Make mashed/sweet potatoes
- ☐ Bake pies
- ☐ Children: Let them help decorate or display their learning and craft activities
- ☐ Decorate your table/home
- ☐ Review/finalize day-of cooking plan
- ☐ _____
- ☐ _____

THANKSGIVING DAY

- ☐ Start the turkey
- ☐ While the turkey is cooking, finalize sides and begin to warm pre-made items
- ☐ Prepare the final foods and casseroles
- ☐ Chill the beverages
- ☐ Finalize table setting/decorations
- ☐ After the turkey has been pulled out, while it is setting, prepare the gravy and the whipping cream
- ☐ Carve the meat
- ☐ Children: Let them help decorate and share what they have learned
- ☐ _____
- ☐ _____

DAY OF COOKING PLAN

Thanksgiving

TIME	PREP MEALS	COOK TIME	TEMP
6:00am			
7:00am			
8:00am			
9:00am			
9:30am			
10:30am			
11:00am			
11:30am			
12:00pm			
12:30pm			
01:00pm			
01:30pm			
02:00pm			
02:30pm			
03:00pm			
03:30pm			
04:00pm			
04:30pm			
05:00pm			