

THE FLAVOR N FORK

Thanksgiving
Dinner Planner

PLAN IT · SHOP IT · COOK IT · ENJOY IT

12 printable pages to take the stress out of the big day

A free printable from Flavor N Fork

flavornfork.com

For personal use only. Please share the link to flavornfork.com rather than the file itself.

How to Use This Planner

Start about two weeks before Thanksgiving and work through the pages in order

Thanksgiving feels big because there are so many small jobs at once. This planner breaks them into simple steps, so nothing is left to the last minute and you can actually sit down and enjoy dinner.

1. **Fill in "Dinner at a Glance"** so the date, time and guest count sit in one place.
2. **Build your guest list and menu** and note any allergies or dietary needs early.
3. **Order your turkey** and use the Turkey Planner to work out size, thawing and roasting time.
4. **Follow the countdown** so jobs are spread across two weeks instead of piled on one day.
5. **Check your pantry, then shop** using the list sorted by store section.
6. **Use the day-of timeline** to plan your oven and stovetop space hour by hour.
7. **Write notes for next year** while the day is still fresh.

Tip: the recipe names are clickable

Wherever you see an underlined recipe in this planner, tap it on your screen to open the full recipe on flavornfork.com.

Dinner at a Glance

Date: _____

Dinner time: _____

Hosting at: _____

Number of guests: _____

Budget: _____

Colours / theme: _____

Helpers: _____



Guest List & RSVP

Who is coming, and what does everyone need?

Name	RSVP	Adults / kids	Allergies & dietary needs	Bringing a dish?
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			
	☐			

Totals

Adults: _____ Kids: _____

Menu notes (allergies, vegetarian, etc.): _____



Thanksgiving Menu

Plan every course, then share the jobs

Starters & Snacks

Breads & Rolls

The Main

Desserts

Sides

Drinks

Recipe ideas from Flavor N Fork

Tap a recipe to open it on the blog.

STARTER & MAIN

- Deviled Eggs
- Turkey Breast



SIDES

- Green Bean Casserole
- Sweet Potato Casserole
- Make-Ahead Mashed Potatoes
- Scalloped Potatoes
- Mac and Cheese
- Cranberry Sauce

DESSERTS

- Pumpkin Pie
- Pecan Pie
- Apple Pie
- Apple Crisp
- Pumpkin Cheesecake
- Pumpkin Bars

Who's Bringing What

Keep shared dishes organised so nothing is doubled or forgotten

Guest	Dish	Serving dish / utensil	Needs oven/fridge
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐

A friendly reminder message

Two or three days before, send each guest a quick note with their dish, the arrival time, and whether they will need oven or fridge space. Ask them to bring their own serving spoon, too.

Still to assign

- ☐ _____
- ☐ _____
- ☐ _____



Turkey Planner

Size, thawing and roasting at a glance

How big a turkey?

Guests	Whole turkey
6	6 to 9 lb
8	8 to 12 lb
10	10 to 15 lb
12	12 to 18 lb
16	16 to 24 lb

About 1 lb per person, or 1½ lb if you want leftovers.

Thawing in the fridge

Turkey weight	Thawing time
8 to 12 lb	2 to 3 days
12 to 16 lb	3 to 4 days
16 to 20 lb	4 to 5 days
20 to 24 lb	5 to 6 days

Allow about 24 hours for every 4 to 5 lb.

Roasting at 325°F (unstuffed)

Turkey weight	Approx. roasting time
8 to 12 lb	2¾ to 3 hours
12 to 14 lb	3 to 3¾ hours
14 to 18 lb	3¾ to 4¼ hours
18 to 20 lb	4¼ to 4½ hours
20 to 24 lb	4½ to 5 hours

Times are a guide only. The turkey is done when a meat thermometer reads 165°F in the thickest part of the breast, thigh and wing. Let it rest 20 to 30 minutes before carving.

Smaller crowd? Try the Turkey Breast recipe

Thawing and roasting guidance based on USDA food safety recommendations.

My Turkey

☐ Fresh ☐ Frozen ☐ Ordered

Weight: _____

Buying from: _____

Pick-up date: _____

Start thawing on: _____

Into the oven at: _____

Out to rest at: _____

Carving at: _____

Who is carving: _____



Two-Week Countdown

Little by little, so the last days stay calm

2 weeks before

- [ ] Finalise the guest list and invite everyone
- [ ] Plan your menu
- [ ] Order or buy the turkey
- [ ] Check chairs, plates and serving dishes
- [ ] Assign potluck dishes
- [ ] Plan your make-ahead dishes
- [ ] _____

1 week before

- [ ] Shop for pantry items and drinks
- [ ] Clear space in the fridge and freezer
- [ ] Large frozen turkey? Start thawing now
- [ ] Confirm who is bringing what
- [ ] Plan table decor
- [ ] Write your Thanksgiving Day timeline
- [ ] _____

2 to 3 days before

- [ ] Buy fresh produce and dairy
- [ ] Start thawing a smaller turkey
- [ ] Make cranberry sauce
- [ ] Wash and iron the table linens
- [ ] Send guest reminder messages
- [ ] Check the turkey is thawing well
- [ ] _____

The day before

- [ ] Bake the pies
- [ ] Make any make-ahead sides
- [ ] Chop vegetables and herbs
- [ ] Set the table
- [ ] Chill the drinks
- [ ] Label a serving dish for each recipe
- [ ] Make sure the turkey is fully thawed

Use the blank lines for your own jobs.

Make-Ahead Schedule

Cook ahead, store well, and reheat with ease

Dish	Make on	Store how	Reheat how

Good make-ahead candidates

Pie dough, pies, cranberry sauce, chopped vegetables, and many casseroles and mashed potatoes.

Try these from the blog:

Make-Ahead Mashed Potatoes Cranberry Sauce Pecan Pie



Shopping List

Sorted by store section, so you shop once

Produce

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Meat & Poultry

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Dairy & Eggs

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Bakery & Bread

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Pantry & Baking

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Spices & Herbs

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Frozen

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Drinks

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Paper Goods & Other

- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]
- [ ]

Pantry & Equipment Check

Look before you shop, and borrow early if you need to

Pantry Staples

HAVE	BUY	
☐	☐	Butter
☐	☐	All-purpose flour
☐	☐	Granulated sugar
☐	☐	Brown sugar
☐	☐	Eggs
☐	☐	Milk or cream
☐	☐	Chicken or turkey broth
☐	☐	Salt and black pepper
☐	☐	Cinnamon and nutmeg
☐	☐	Pumpkin pie spice
☐	☐	Sage, thyme and rosemary
☐	☐	Canned pumpkin purée
☐	☐	Cooking oil
☐	☐	Cornstarch
☐	☐	Vanilla extract
☐	☐	_____

Kitchen & Table Equipment

HAVE	BUY	
☐	☐	Roasting pan with rack
☐	☐	Meat thermometer
☐	☐	Baster or pastry brush
☐	☐	Carving knife and board
☐	☐	Large pot for potatoes
☐	☐	Casserole dishes
☐	☐	Pie dishes
☐	☐	Mixing bowls
☐	☐	Potato masher
☐	☐	Aluminium foil
☐	☐	Food storage containers
☐	☐	Serving dishes and spoons
☐	☐	Gravy boat
☐	☐	Extra chairs
☐	☐	_____
☐	☐	_____



Thanksgiving Day Timeline

Count back from dinner time and plan every pan

Dinner is served at: _____ Turkey into the oven at: _____

Time	What to do	Oven	Stove	Fridge	Done
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐
		☐	☐	☐	☐

Juggling the oven

The turkey needs to rest for 20 to 30 minutes before carving. Use that window to bake casseroles and warm the rolls. Keep mashed potatoes warm in a slow cooker to free up the stovetop for gravy.



Table Setting & Serving Plan

A spoon for every dish and a seat for every guest

Seating plan

sketch your table and write a name at each seat



Dish	Serving dish	Serving utensil	Ready
			☐
			☐
			☐
			☐
			☐
			☐
			☐
			☐

Table checklist

- ☐ Tablecloth or runner
- ☐ Cutlery
- ☐ Salt and pepper
- ☐ Napkins
- ☐ Glasses
- ☐ Butter dish
- ☐ Plates and side plates
- ☐ Candles or centrepiece
- ☐ Water jug

Leftovers & Notes

Store it safely, then remember what worked

Leftover safety basics

- Refrigerate leftovers within 2 hours of serving.
- Use fridge leftovers within 3 to 4 days.
- Freeze for longer; best within 2 to 6 months.
- Reheat leftovers until they reach 165°F.

Based on USDA food safety recommendations.



Leftover	Fridge or freezer	Use by

What worked well

What I'd change next year

Recipes everyone loved

Happy Thanksgiving from Flavor N Fork. Find more recipes at flavornfork.com