



## **2 WEEKS BEFORE**

- Plan the menu.
- Order a turkey or ham if necessary.

## **1 WEEK BEFORE**

- Get organized - make lists!
- Plan your grocery shopping.
- Clean the house; deep clean the bathroom.
- Clean out the kitchen to make room in the pantry and fridge.
- Plan out the cooking schedule.
- Get out table linens, dishes, serveware, etc. and wash as needed.
- Plan and purchase decorations.
- Go shopping for non-perishable items.

## **4 DAYS BEFORE**

- Thaw turkey if frozen.
- Decorate the table and other areas of the house.

## **2 DAYS BEFORE**

- Pick up any last minute groceries, including beverages.
- Prep any make ahead dishes.
- Clear all unnecessary items from public areas.
- Pick up any rented/borrowed items.
- Tidy up the guest room and set out fresh linens for any overnight guests..

## **DAY BEFORE**

- Give public rooms a light cleaning.
- Make space in a hall closet for guest's coats and handbags.
- Set the table.
- Arrange already prepped food on serving platters and trays.

## **DAY OF**

- Tidy up rooms.
- Quick sweep/dust as needed.
- Give yourself time to get ready.
- Set up food table and drink stations.
- Have fun!