

# Thanksgiving, PLANNER





MAIN COURSE	<b>APPETIZERS</b>	SIDES
DESSERTS	DRINKS	Notes



PRODUCE	MEAT/DELI	DAIRY/FROZEN
DDV/CANNED GOODS	PAKTNG/SDICES	DDINKELOTHED

BRITCHINED COODS	DAKINO/OI 1010	DRINKOJOTNEK



# Thanksgiving TIMELINE

#### 2-3 WEEKS BEFORE 1 WEEK BEFORE 1-2 DAYS BEFORE

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Notes,





# Thanksquing COOKING SCHEDULE

7:00	14:00
7:30	14:30
8:00	15:00
8:30	15:30
9:00	16:00
9:30	16:30
10:00	17:00
10:30	17:30
11:00	18:00
11:30	18:30
12:00	19:00
12:30	19:30
13:00	20:00
13:30	20:30

#### TO DO

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SAVOR + SAVVY



NAME	PHONE	EMAIL	ADDRESS	RSVP



AVOR + SAVVY



RECIPE	SOURCE	SERVES	TEMP	COOK	TIME



VOR + SAVVY



## Year Of:

SUN	MON	TUE	WED	THU	FRI	SAT



AVOR + SAVVY



# Whole Birds

#### WEIGHT STUFFED UNSTUFFED

8 LBS	3 HRS	2 HRS 45 MINS
10 LBS	3 HRS 15 MINS	2 HRS 55 MINS
12 LBS	3 HRS 30 MINS	3 HRS
14 LBS	3 HRS 45 MINS	3 HRS 45 MINS
16 LBS	4 HRS	4 HRS
18 LBS	4 HRS 15 MINS	4 HRS 15 MINS
20 LBS	4 HRS 45 MINS	4 HRS 30 MINS
22 LBS	5 HRS	4 HRS 45 MINS
24 LBS	5 HRS 15 MINS	5 HRS

# Turkey Breast

#### WEIGHT

#### **COOK TIME**

4 LBS	1 HRS 30 MINS
5 LBS	1 HRS 45 MINS
6 LBS	2 HRS 15 MINS
7 LBS	2 HRS 45 MINS



# Appetizers

#### **/PERSON 8 GUESTS 12 GUESTS 20 GUESTS**

BITE SIZED
DIPS
CHEESE PLATES
SALADS

2-3	16-24	24-36	48-72
3 OZ	1.5 LB	2.25 LB	4.5 LB
2 OZ	1 LB	1.5 LB	3 LB
1 CUP	8 CUPS	12 CUPS	24 CUPS

### Main & Sides

#### **/PERSON 8 GUESTS 12 GUESTS 20 GUESTS**

TURKEY
MASHED POTATOES
STUFFING
VEGGIE CASSEROLE
ROASTED VEGGIES
CORNBREAD
GRAVY
CRANBERRY SAUCE

1.5 LB	12 LB	18 LB	36 LB
3/4 CUP	6 CUPS	9 CUPS	18 CUPS
3/4 CUP	6 CUPS	9 CUPS	18 CUPS
1/2 CUP	2 LB	3 LB	6 LB
1/2 CUP	2 LB	3 LB	6 LB
1-2 PIECES	1.5 BOX	2 BOXES	4 BOXES
1/3 CUP	3 CUPS	1 QUART	2 QUARTS
1 CUP	8 CUPS	12 CUPS	24 CUPS

## Drinks & Desserts

#### PERSON 8 GUESTS 12 GUESTS 20 GUESTS

WINE
BEER
COFFEE
PIE
BROWNIES/BARS
CHEESECAKE

3 GLASSES	4-5 BOTTLES	7-8 BOTTLES	14-15 BOTTLES
3 BEERS	1 CASE	1-2 CASES	3 CASES
1 CUP	8 CUPS	12 CUPS	20 CUPS
1 SLICE	1 PIE	2 PIES	4 PIES
1-2	8-16	12-24	20-40
1 SLICE	1 CAKE	1.5 CAKES	2 CAKES

SAVOR + SAVV