



FREE PRINTABLE

Holiday Dinner Planner

Menu, oven schedule and make-ahead timeline

Occasion Date Dinner at Guests

1 The menu

COURSE	DISH	MAKE AHEAD	WHO'S MAKING IT
Appetizer		☐	
Main dish		☐	
Gravy or sauce		☐	
Side		☐	
Side		☐	
Side		☐	
Side		☐	
Salad		☐	
Bread		☐	
Dessert		☐	
Dessert		☐	
Drinks		☐	

2 Oven and stove schedule

DISH	TEMPERATURE	COOK TIME	GOES IN AT	COMES OUT AT

Work backward from dinner time. The main dish needs to rest before carving, and that frees the oven for the sides.

Make-ahead timeline

1 One week before

Finalize the menu and the guest count. Buy shelf-stable items. Check that you have enough serving dishes.

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2 Three or four days before

Move a frozen turkey to the fridge. It needs about 24 hours for every 4 to 5 pounds.

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3 Two days before

Buy fresh produce and dairy. Make cranberry sauce, pie dough and anything that keeps well.

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4 The day before

Bake desserts, assemble casseroles and stuffing, chop vegetables and set the table.

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5 The morning of

Get the main dish in the oven. Peel potatoes and take casseroles out of the fridge.

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6 The last hour

Bake the sides while the main rests. Make the gravy, warm the rolls and carve.

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Food safety reminders. Turkey and stuffing are done at 165°F. Refrigerate leftovers within 2 hours and eat them within 3 to 4 days, or freeze them.

Find budget holiday menus with recipes, shopping lists and timelines at thesavvybite.com