



FREE PRINTABLE

Holiday Meal Budget Planner

One number for the whole meal

Holiday Date Adults Kids

1 Set one number, then give each part a share

Budget for the whole meal \$

PART OF THE MEAL	A TYPICAL SHARE	YOUR BUDGET	WHAT YOU SPENT
Main dish	about 40%	\$	\$
Sides and bread	about 25%	\$	\$
Appetizers and drinks	about 20%	\$	\$
Dessert	about 10%	\$	\$
Extras	about 5%	\$	\$
Total		\$	\$

The shares are an example to adapt, not a rule. If the main dish takes more than its share, something else has to give. Extras are things like foil pans, butter and spices.

2 Size the main dish

Whole turkey lb
Allow 1 pound per person

Boneless ham or roast lb
About half a pound per person

Price per pound \$

Main dish cost \$

Buying only what you need is the biggest saving on the menu. Compare the price per pound of turkey, ham and roasts in the weeks before.

3 Share the load

GUEST	BRINGING

Assign a category, like drinks, rolls or a dessert, so you don't end up with four pies and no vegetables.

Keep the menu short. One main, three or four sides, one bread and one or two desserts is a full holiday table.

Choose sides that share ingredients. Butter, onions, celery, broth, milk and potatoes show up again and again.

- **Two to three weeks before**
Shelf-stable items: canned pumpkin, stuffing mix, broth and baking supplies

A frozen turkey or ham. In the fridge, allow about 24 hours of thawing for every 4 to 5 pounds.

Fresh produce and dairy

Refrigerate leftovers within 2 hours. Eat them within 3 to 4 days or freeze them.

Read the full guide at thesavvybite.com/holiday-meal-budget, with budget holiday menus and recipes at thesavvybite.com.

This planner shares general budgeting information, not personal financial advice.