



# THANKSGIVING - TIMELINE INTRO



HERE IS WHAT'S INCLUDED IN THE TIMELINE TO AVOID OVERWHELM!



- PLANNING AHEAD
- PREPPING IN ADVANCE
- ENLISTING HELP
- SERVING STATIONS
- ONE WEEK TIMELINE
- PRE-DINNER PREP
- DURING DINNER
- POST-DINNER
- REMINDERS
- PLAYLISTS

I have included a glimpse into the Fall & Thanksgiving Ultimate Guide, with *'Reminders'* highlighted in *italic orange*.

By following these helpful hosting instructions, you will be able to create a warm & inviting atmosphere, for you & your guests to enjoy a delightful holiday dinner celebration.

Remember, the most important thing is to cherish the time spent with friends & loved ones during this festive season.

***Happy Hosting Thanksgiving!***





# THANKSGIVING - PREP AHEAD



## 1. Plan Ahead:

Create a detailed menu & shopping list in advance. This will help you ensure you have all the ingredients you need without last-minute rushes to the grocery store. \*10-14 days pre-celebration, deep clean & tidy refrigerator(s). You will likely be thawing a turkey or two, so prepare for the overflow of drinks, food & prepped dishes.

## 2. Prepping in Advance:

Many dishes can be prepared ahead of time, such as the cranberry sauce, pie crusts, & the vegetable chopping. This prep in advance will reduce your stress on the big day.

## 3. Enlist Help:

### ***For serving, tidying, trash, restrooms & leftovers***

Don't hesitate to ask family members or friends to contribute dishes, making the meal preparation a collaborative & much more enjoyable experience. Besides, most guests love to help or contribute. Think about help with serving or serving stations, trash, restroom maintenance, loading / unloading the dishwasher, & make sure it's ready to go. Regarding the leftovers after dinner, have someone assist in clearing the table, someone put food away & have plastic containers ready or they know where to find them. Be clear on leftovers, if you want to send 'meals' home with people, instruct on how many to prepare.

Use tubs or whipped topping containers for desserts, & have small plastic containers or foil cake pans with lids or foil for food. Write on them with a marker what it is & who it's designated for.

## 4. Serving Stations:

I use a couple of smaller, rectangular, plastic folding tables. One for drinks, & disposable dishware & one as a dessert station. They get a black linen tablecloth each & sometimes I may layer a festive tablecloth over it. I push these up against a door or sofa, wherever there is enough space that it makes sense. It really helps to have this already set up when guests & extra desserts start rolling in. For my paper plates & bowls I have a decorative rod iron tiered pie server & a cake stand that I convert for these things. It helps make space due to the elevation & adds a little decoration too. For pre & post dinner I do utilize paper & plastic for larger gatherings.





# THANKSGIVING - ONE WEEK TIMELINE



## 1 Week Before Thanksgiving:

- Make pie dough, & freeze individual discs. \*You can prep pie dough weeks ahead, as well as the pre-cooked apple pie filling (see apple pie recipe).
- Order the Turkey: If you're getting a fresh turkey, place your order to ensure availability. If you have a frozen turkey allow it to fully thaw in the refrigerator:

12-16 lbs. = 3-4 days / 16-20 lbs. = 4-5 days / 20-24 lbs. = 5-6 days

Estimated servings per person:

8 people = 10 lbs. / 12 people 15 lbs. / 15 people 20 lbs.

or

1/2 lb. Serving Per Person (No Leftovers)

20-lb. whole turkey (6 lbs. cooked turkey)

## 3 to 4 Days Before Thanksgiving:

- Shop for Non-Perishables: Buy non-perishable items, like canned goods, dry ingredients, dried herbs & spices, to avoid a last-minute shopping rush. Put any frozen pie dough or apple pie filling in the refrigerator to thaw.

## 2 to 3 Days Before Thanksgiving:

- Prep Ingredients: Start chopping vegetables such as celery, carrots & onion. Prepare components that can be refrigerated, such as cranberry sauce & pie fillings. \*I chop potatoes a day ahead & place them in a large plastic container, covered with water to prevent them from browning. Don't forget about snacking vegetables & fruits. Slice oranges for your hot festive drinks & lemons for water or tea.

## 1 to 2 Days Before Thanksgiving:

- Bake Pies: Prepare & bake your favorite pies, like pumpkin, apple, chess or pecan pie. Refrigerate pumpkin & apple pies. Set out the apple pie a few hours before serving if you want it to warm up or you may want to place it in a warm (not hot) oven for 20-30 minutes, set your timer. Make your rolls or bread & after completely cooling be sure to store in a container. I add a small towel or paper towel to the container to absorb any moisture.

## Thanksgiving Morning:

- Turkey Preparation: Begin roasting the turkey early in the morning, allowing ample time for it to cook to perfection.
- Final Side Dish Preparations: Complete any remaining side dishes, such as stuffing, sweet potato casserole, & green bean casserole.





# THANKSGIVING DAY - PRE-DINNER PREP



## Pre-Dinner Preparations:

1. Set the Table & the Ambiance: As per the tablescape you've prepared, ensure the table is set with all the necessary linens or table runner, centerpiece, candles, small salt & pepper shakers, butter dish or small ramekins & set out the butter, dinnerware, glasses, mugs for hot drinks, gratitude or place cards (discussed in Module 3), & napkins *\*see Thanksgiving Napkin Tutorial pdf provided*. Check for any last-minute adjustments. Turn on the Festive Fall Video provided, use that music, or turn down the volume & turn on one of the music playlists also provided. *\*Make sure the dishwasher is ready to go.*

2. Preparing Drinks: Chill the beverages you plan to serve, including wine, sparkling water, tea, or any other festive drinks. Set up a designated drink station with glasses, mugs, saucers, teaspoons, creamer, lemon & any other beverages, so guests can help themselves before dinner. *\*Pre/post-dinner, if you are providing plastic & styrofoam cups for drinks, be sure to include plastic spoons, as well as Sharpie markers, so people can write their names on the cups. I do this & it helps cut down on the waste.*

3. Appetizers & Snacks: If you plan to serve appetizers or snacks before the main course, have them ready on a separate table or designated area. Small bites of finger foods, cheese platters, crackers, fruits, & veggie sticks, will keep guests satisfied while waiting for dinner. Provide napkins, plates & forks, disposable works too.

*\*Reminder: Cornucopia charcuterie board idea in Module 3*

4. Guests Bringing Food or Drink: If you've invited guests to bring a dish or beverage, make sure to coordinate with them beforehand to avoid duplicates & also ensure variety. Have a designated area where they can place their items upon arrival.

5. Warm the dinner rolls. Remember the tip in module 3, turn on microwave stove light to bright the night before. In the morning place dinner rolls in your basket with a towel, place in the microwave. After a few hours they should be a bit warm. This is a good back-up incase your oven is busy & you forget to warm the rolls! Now, just don't forget to serve them! I've done that too:) Maybe put someone else in charge of setting out last minute items.







# THANKSGIVING DAY - DURING DINNER



## During Dinner:

1. Welcoming Guests: Greet each guest as they arrive or plan for someone to do this & offer them a drink or refreshment. Let guests who brought food or drinks know where to place their contributions for serving.
2. Serving the Meal: Once all guests have arrived & are seated (place cards help with the musical chairs), serve the dinner course by course or buffet-style, depending on your preference. If guests bring dishes, incorporate them into the meal & be sure to thank them for their contributions.
3. Dietary Restrictions: Be mindful of any dietary restrictions or allergies your guests might have. If you're aware in advance you can offer alternative options for those with specific dietary needs, including those brought by guests.
4. Refilling Drinks: Keep an eye on guests' drink levels & refill their glasses as needed. Offer beverage choices for all age groups. Guests who brought beverages can also help refill drink stations. It's a good idea to designate someone to help with the drink & dessert stations or serving.
5. Consider putting someone in charge of the restrooms & collecting trash. They will need to do a periodic check before & after dinner or dessert to be sure the trash isn't overflowing or a quick tidy/pick up around the serving areas may be needed. Also, make sure restrooms are in decent order & supplied with toiletries & clean hand towels. Sometimes I will place festive, disposable paper guest towels aka napkins that are rectangular by the sink. My granddaughter is notorious for throwing the hand towel in the sink after washing, working on this! Well, at least she washes her hands! I've hosted a lot, so I think about all the little details. Trust me, I've had some surprises when I haven't had help to keep up. Thankfully, I've learned to recruit & had some amazing help. This has really helped me take my mind off of all the things I don't have time for.
6. How is the ambiance? Make sure music is going & at the appropriate noise level. Reminder, **playlists & video are at your fingertips!**

*Go to the Fall & Thanksgiving Ultimate Guide, see Table of Contents.*





# THANKSGIVING DAY - POST DINNER



## Post-Dinner Activities:

1. Dessert & Coffee: After the main course, serve dessert, coffee or tea. Offer a variety of desserts to cater to different tastes, including any desserts brought by guests. Consider having a dessert & coffee bar ready to go near your drink station. Don't forget the creamer, sugar or stevia, whipped cream, ice cream, pie servers, serving spoons, ice cream scooper, cups or mugs, serving plates & napkins.

2. Games & Entertainment: If you want to continue the festivities, consider organizing some fun holiday-themed games or activities for guests to enjoy after dinner. Trivia or charades can be entertaining options.

*\*Reminder: the card table suggestion in Module 3 on the 'Let's Talk Turkey' page, for a puzzle or game*

3. Music & Dancing: If the atmosphere calls for it, turn up the music & encourage guests to hit the dance floor. It's a great way to create lasting memories & bring everyone together in the festive moment.

4. Gratitude & Farewells: Before guests leave, take a moment to express your gratitude for their presence & thank them for being part of the special evening. Offer small party favors or take-home treats as a gesture of appreciation. \*Don't forget the leftovers, or have your handy helper be in charge of retrieving them.

*\*Reminder: the Gratitude Jar, Module 3 on the 'Let's DIY a Gratitude Jar'*





# THANKSGIVING DAY - REMINDERS



## Reminders:

1. Timing: Ensure the dinner is served on time to avoid guests waiting too long before the meal. Plan & organize the meal preparation to keep things running smoothly.
2. Relax & Enjoy: As the host, remember to relax & enjoy the evening with your guests. They will appreciate your warm hospitality & the effort you put into creating a memorable holiday dinner. Enlisting your help will really take a load off too.
3. Guest Contributions: Acknowledge & express gratitude for the dishes, beverages, flowers or gifts brought by guests. Be sure to include their contributions into the celebration.



all recipes collection: Fall & Thanksgiving Ultimate Guide



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# THANKSGIVING TIMELINE - MENU

## HELPING GUIDE - FALL EDITION (PG 37): MODULE 3 - THANKSGIVING MENU PLAN

Enjoy this menu plan! The course guide will have all of the recipes, as well as a complete alternative menu, hot drinks, apple & pumpkin dishes.



### **Traditional Roast Turkey:**

- Roasting a turkey to perfection is an achievement worth celebrating. Let's make a succulent & tender turkey, a true star of the feast. No worries though, we've got you covered, with gravy!

### **Rich Turkey Gravy:**

- Turkey just isn't complete without gravy, & neither is mashed potatoes. It takes ordinary to extraordinary. Plus, it covers a multitude of sins, like dry turkey or mashed potatoes! 🤔

### **Creamy Mashed Potatoes:**

- Mashed potatoes & gravy are a match made in heaven. Creamy comfort in every bite.

### **Sweet Potato Casserole:**

- Velvety sweetness in every bite. It's a guilt-free dessert before dessert! Bring on the marshmallows. Add or hold pecans, 'that is the question'...

### **Classic Green Bean Casserole**

- A timeless combination of green beans, cream of mushroom soup, & crispy fried onions in this classic casserole.

### **Savory Herb Stuffing:**

- Ooh the aroma of savory herb stuffing, why don't we make it more often? Herbs, celery, onion, & of course you can get very creative.

### **Tangy Cranberry Sauce:**

- Savory dishes need a complimentary contrast, & delicious cranberry sauce does just that.

### **Traditional Pumpkin Pie + Homemade Whipped Topping:**

- Rich in flavor & perfectly spiced, the quintessential Thanksgiving dessert. Ending the feast on a sweet note, don't hold back on the whipped topping!

### **Pumpkin Pie Dump 'Cake':**

- My husband's favorite, always reminding me not to forget about it! Good thing it's so easy, just dump, stir, bake & voilà... pie-cake.

### **Parker House Rolls:**

- Fresh from the oven, fluffy, golden-brown delights, just melt in your mouth with every buttery bite. Ok, make ahead & warm them up but still so yummy. \*keep rolls warm in microwave with the microwave 'stove light on brightest setting' for a few hours, I put my honey in there too. This way you're not taking up precious oven space or heaven forbid, forget to warm the rolls!



# THANKSGIVING TIMELINE - MUSIC

## HELPING GUIDE - FALL EDITION: VIDEO & PLAYLIST LINKS



### FESTIVE FALL YT VIDEO:

**especialoccasionsuite** We are here to celebrate Fall & all of its 'Bountiful Blessings,' with a festive video to watch leading up to & during your Thanksgiving Dinner celebration! Family friendly, full of happiness for every age. From the apple orchard to the pumpkin patch, we're on a virtual tour. Cute animals, scenic fall drives, cowboys, football, fall harvesting, & of course the feast we're all looking forward to at Thanksgiving.



### FALL DINNER MUSIC:

Cooking dinner, setting the table? Start the music! Enjoy your dinner playlist of classics for a chill vibe. Let's get this party started!



### FALL FUN MUSIC:

Cooking dinner, having fun with the family, headed to a pumpkin patch, or family activity? Start the festive music!





# FALL EDITION - MODULES

## HELPING GUIDE - FALL EDITION (PG 5): MODULES & PLAYLISTS

### MODULES & PLAYLISTS

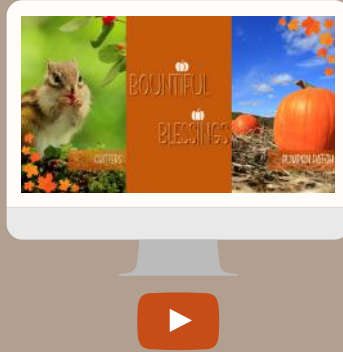
#### MODULE 1

#### APPLES AMORE'

RECIPE COLLECTION



#### FESTIVE FALL & THANKSGIVING YOUTUBE VIDEO



#### MODULE 2

#### PUMPKIN PERFECTION

RECIPE COLLECTION



#### MODULE 3

#### THANKSGIVING MENU

RECIPE COLLECTION



#### MODULE 3

#### NUTTY STUFF

RECIPE COLLECTION



#### MODULE 3

#### EXTRA /ALT DISHES

RECIPE COLLECTION





## FALL EDITION - COVER PG

ULTIMATE GUIDE - FALL EDITION (COVER PG):  
FESTIVE FALL - BOUNTIFUL BLESSINGS



LINK TO FALL & THANKSGIVING ULTIMATE GUIDE





# FALL EDITION - SNEAK PEEK

ULTIMATE GUIDE - FALL EDITION (COURSE SNEAK PEEK PG):  
FESTIVE FALL - BOUNTIFUL BLESSINGS



▶ [LINK TO FALL & THANKSGIVING ULTIMATE GUIDE](#)



APPLES AMORÉ  
+  
PIE DOUGH



PUMPKIN  
PERFECTION  
+  
PUMPKIN SPICE  
CAKE



CORNUCOPIA  
UTOPIA  
+  
PECAN  
& CHESS PIE







# THANKSGIVING TIMELINE



LINK TO PIE DOUGH VIDEO



LET'S MAKE  
PIE DOUGH!



*Come bake with me*  
♥ *Roseanna*

FEATURED IN: FESTIVE FALL - ULTIMATE GUIDE



BOUNTIFUL  
BLESSINGS





# FALL EDITION - HELLO PG

## HELPING GUIDE - FALL EDITION (PG 3): HELLO FROM THE CREATOR



HELLO!

WELCOME TO THE HELPING GUIDE ~ FALL EDITION

I'm so excited to share some lovely things with you.

Special Occasion Suite, was created because life is about celebrating all of the things, that make our lives wonderful.

There are endless reasons to celebrate,  
whether it's a special day, occasion, or event.  
I want to be a source of inspiration to assist you in

MAKING EVERY MOMENT  
MEANINGFUL & MEMORABLE.

What I offer is: encouragement, ideas, helps, DIY's, recipes, & so much more. Thoughtfully curated playlists & videos are included, to add joy & the perfect ambiance, while YOU are making the celebration happen. This is why I say, we are working together! You are not alone, you've got resources at your fingertips. Look for other helps & guides to come that are in the works!

Let's do this!



LINK TO JOIN WAITLIST

*Roseanna*

SOON TO COME ~ THE HOLIDAY HELPER | THE ULTIMATE WEDDING PLANNER | & MORE

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# UPCOMING COURSE SNEAK PEEK

ULTIMATE HELPING GUIDE - FALL EDITION (PG 42):  
INTRO ULTIMATE GUIDES COMING



## PLAYLIST LINK - WEDDING REHEARSAL DINNER MUSIC

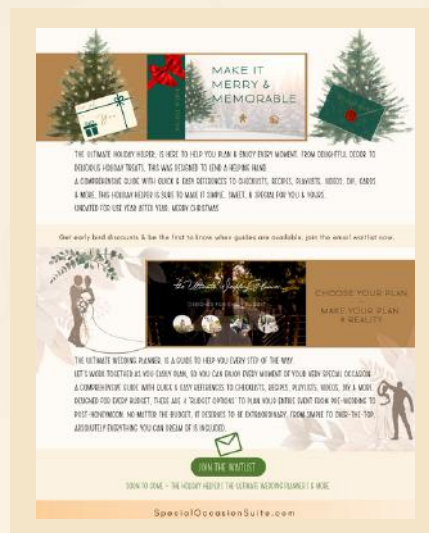
**\*Christmas links to come**



## WEDDING REHEARSAL DINNER PARTY MUSIC:

This playlist is designed to set the perfect mood for your special occasion. Featuring an eclectic mix of timeless classics, sentimental serenades, & a delightful blend of newer songs. Filled with over 5 hours of music to your ears & joy to your heart.

VIEW IMAGE ON NEXT PAGE





# UPCOMING - GUIDES / PLANNING HELP



## HELPING GUIDE - FALL EDITION (PG 42): INTRO ULTIMATE GUIDES COMING



THE ULTIMATE HOLIDAY HELPER, IS HERE TO HELP YOU PLAN & ENJOY EVERY MOMENT. FROM DELIGHTFUL DECOR TO DELICIOUS HOLIDAY TREATS, THIS WAS DESIGNED TO LEND A HELPING HAND. A COMPREHENSIVE GUIDE WITH QUICK & EASY REFERENCES TO CHECKLISTS, RECIPES, PLAYLISTS, VIDEOS, DIY, CARDS & MORE. THIS HOLIDAY HELPER IS SURE TO MAKE IT SIMPLE, SWEET, & SPECIAL FOR YOU & YOURS. UNDATED FOR USE YEAR AFTER YEAR. MERRY CHRISTMAS

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THE ULTIMATE WEDDING PLANNER, IS A GUIDE TO HELP YOU EVERY STEP OF THE WAY. LET'S WORK TOGETHER AS YOU EASILY PLAN, SO YOU CAN ENJOY EVERY MOMENT OF YOUR VERY SPECIAL OCCASION. A COMPREHENSIVE GUIDE WITH QUICK & EASY REFERENCES TO CHECKLISTS, RECIPES, PLAYLISTS, VIDEOS, DIY & MORE. DESIGNED FOR EVERY BUDGET, THERE ARE 4 'BUDGET OPTIONS' TO PLAN YOUR ENTIRE EVENT FROM PRE-WEDDING TO POST-HONEYMOON. NO MATTER THE BUDGET, IT DESERVES TO BE EXTRAORDINARY. FROM SIMPLE TO OVER-THE-TOP, ABSOLUTELY EVERYTHING YOU CAN DREAM OF IS INCLUDED.



JOIN THE WAITLIST

SOON TO COME ~ THE HOLIDAY HELPER | THE ULTIMATE WEDDING PLANNER | & MORE



LINK TO JOIN WAITLIST

***Be sure to join the Waitlist to receive Early Bird notice & discounts when new freebies, planning guides or products are available.***



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# INVITATION TO SHARE

*Copy & share this Thanksgiving Timeline  
Prep link for family & friends to access too.*



LINK TO SHARE TIMELINE



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MAY YOUR SPECIAL OCCASION BE MEANINGFUL, MERRY, & MEMORABLE.**

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ACCESS THIS FREE THANKSGIVING TIMELINE,  
MENU, PREP & PLAYLISTS TOO!**

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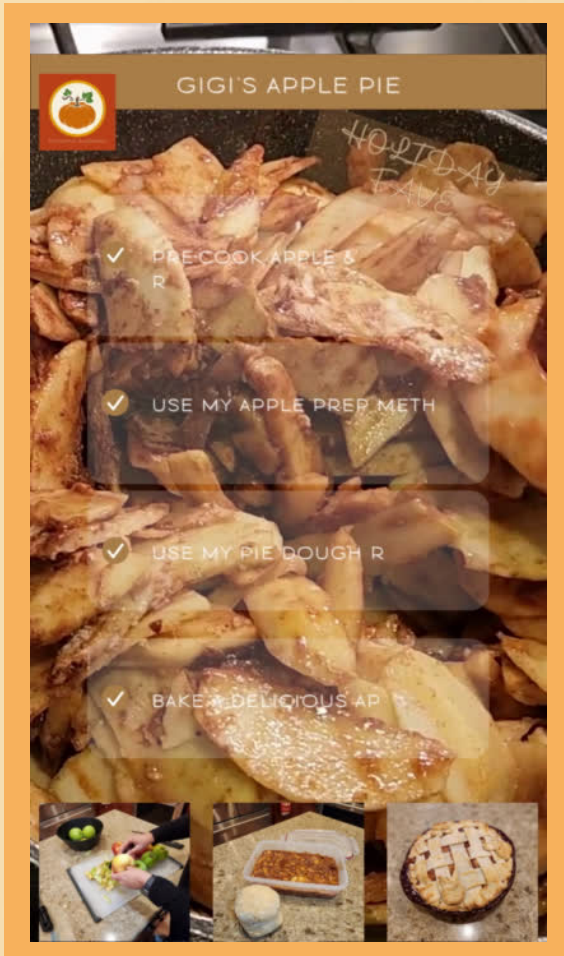


# THANKSGIVING TIMELINE

## HAPPY THANKSGIVING!



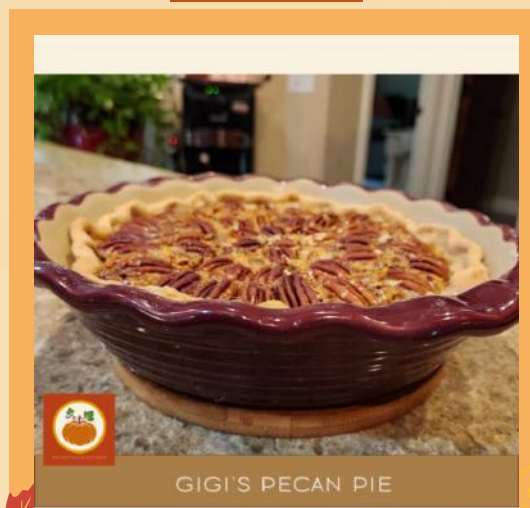
Apple Pie



Chess Pie



Pecan Pie



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# THANKSGIVING TIMELINE

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