

Thoughtful 
ENTERTAINING



THANKSGIVING PLANNING GUIDE

The Menu

For a Fabulous Thanksgiving Celebration, all recipes can be found in *Entertaining with Purpose*



Triple Berry Pie

Grandpa's favorite that I make every year.
Page 182.

Raspberry Moscow Mule

Booze or no booze this is a delicious start to the evening.
Page 191.



Charcuterie Cones

Whether it's a table, in a cone or on a board, this is always a hit!
Page 134.



Pumpkin Spice Balls

Remember to nourish the host and keep your energy levels up all day with these delicious energy balls.
Page 214.

Butternut Squash with Truffle Oil

Truffle oil makes everything taste so much fancier!
Page 160.



Holiday Recipes

Bonus recipes for Thoughtful Entertaining

White Chocolate Peppermint Bark

- 12oz Dark or Semi Sweet Chocolate Chips
12 oz White Chocolate Chips
1/2 tsp Peppermint Extract
3 Candy Canes crushed
1. Line a small cookie sheet with parchment paper.
 2. In a bowl, melt dark chips in the microwave. Stir and check every 15 seconds. Pour onto parchment paper and place in fridge to harden.
 3. Melt white chocolate in microwave.
 4. Remove dark chocolate from fridge and pour white chocolate over top.
 5. Sprinkle with crushed candy canes.
 6. Place back in fridge and once harden, break into bark.



Pumpkin Spice Cream Mocktail

- 1/2 Can Coconut Milk
1/4 can Pumpkin Puree
1 Cup Pumpkin Spice Latte
1. Place coconut milk, pumpkin puree and pumpkin spice in blender.
 2. Add ice and blend.
 3. Serve with cinnamon sticks

Planning Checklist

An overview of the next month to plan stress-free event.



4 Weeks

- Send the evite or text invites based on your compassionate guest list
- Decide on a theme or color scheme
- Order everything requiring shipping - linens, glassware, decor, etc



3 Weeks

- Order any rentals including linens, glassware and unique servers



2 Weeks

- Confirm Guest Count
- Brainstorm ways to personalize the event. Think homemade and handmade.



1 Week

- Create your music playlist
- Purchase your frozen turkey and place in refrigerator



3 Days Out

- Shop for Food and alcohol
- Floral delivery or pickup. If ordered wholesale, follow recommendations for keeping fresh.
- Housekeeper/Cleaning Day



2 Days out

- Gather items for tablescape and dessert table
- Make Peppermint Bark



Night before

- Make Pumpkin Spice Balls
- Make Berry Pie

Day of Timeline

Remember to take time to out to nurture the host, to ensure a successful event.

- 🌸 7:00 am Wake, grab a cup of coffee and healthy breakfast
- 🌸 8:00 am Go over to do list and get organized
- 🌸 9:00-10:00 am Get some exercise, go for a walk, do yoga, lift weights or stretch
- 🌸 11:00-3:00 am Prepare all side dishes, hors d'ouvres and make homemade whipped cream and place in fridge. Start cooking turkey based on weight.
- 🌸 3:00 Start Chilling wine and cold beverages.
- 🌸 3:00-4:00 pm Shower and get ready
- 🌸 4:00 pm Finish up any last minute items, fill water pitchers and place in fridge
- 🌸 4:45 pm Set hors d'ouvres out
- 🌸 5:00 pm Guest arrive, grab a drink, mingle, fill out thankful tree
- 🌸 5:15 pm Pull the turkey out of the oven and let rest, make the gravy
- 🌸 5:45 pm Carve the turkey
- 🌸 6:00 pm Dinner - Enjoy time with your friends and family!

Notes for next year:

“
*Food is what connects us
when we can't
celebrate together.*
”

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