

Plan Your Perfect Thanksgiving Feast

Use this comprehensive menu planner to organize your Thanksgiving dinner. Track guest count, dietary restrictions, and ensure you have all the essentials covered—from the main course to desserts. Fill in each category to create your personalized holiday menu that will delight everyone at your table.

	Main Dish Choose 1 centerpiece protein like dry-brined turkey, roasted chicken, or glazed ham.
	Potatoes Select 1-2 options: creamy mashed potatoes, sweet potato casserole, or roasted fingerlings.
	Stuffing Pick 1 stuffing variety such as classic sausage & sage, cornbread, or wild rice blend.
	Vegetable Sides Include 2-3 veggie dishes: green bean casserole, roasted Brussels sprouts, or glazed carrots.
	Extras Add 2-3 essentials like rich gravy, tangy cranberry sauce, and warm dinner rolls.
	Desserts Finish with 1-2 sweet treats: traditional pumpkin pie, apple pie, or pecan tart.

Guest Count

Track how many people you're serving to ensure proper portions and seating arrangements.

Allergies & Dietary Needs

Note any food allergies, vegetarian preferences, or dietary restrictions to accommodate all guests.

Appetizers & Drinks

Don't forget pre-dinner snacks and beverages to keep guests happy while the feast is prepared.