Platter Plan.

A caterer's trick: label every platter with a sticky note so anyone can help you plate.

Dish	Serving Platter or Bowl	Serving Utensil	Who's Plating

Table Notes

linens

centerpiece

candles

place cards



Salt & Honey Catering + Events.

GATHERED:

NOTES FROM THE SALT & HONEY TABLE

Shopping List

Produce

Meat & Poultry

Dairy & Eggs

Pantry & Baking

Bread & Bakery

Wine & Drinks

Flowers & Table

Other

Day-Of Timeline.

Start with dinnertime and work backward.

Time	Task

Turkey Notes

Turkey weight

Into the oven at

Out of the oven at

Resting until

Carving by

Cook until the thickest part of the thigh reaches 165°F, then rest 30 to 45 minutes before carving.



The Oven Map.

List every dish that needs heat to spot the bottlenecks before the big day.

Dish	Oven, Stovetop or Room Temp	Temperature	Cook Time	Start Time	Make Ahead?

The Countdown.

- [ ] **Two Weeks Out:** Finalize menu and guest list. Order the turkey.
Take stock of platters, chairs and glassware. Borrow or rent what you need.

- [ ] **The Weekend Before:** Shop for pantry staples. Make and freeze pie dough.
Move a frozen turkey to the refrigerator to thaw (about 1 day for every 4 to 5 pounds).

- [ ] **Tuesday:** Dry brine the turkey. Make cranberry sauce.
Toast nuts. Prep sides that reheat well.

- [ ] **Wednesday:** Bake pies. Chop vegetables. Set the table.
Pull out and label every serving dish.

- [ ] **Thursday:** Tape the day-of timeline inside a cabinet door.
Roast the turkey first, then finish sides while it rests 30 to 45 minutes.

Guests & Menu.

Guest List

Name	Dietary notes	Bringing

The Menu

Starters & Nibbles

The Main Event

Sides

Breads & Rolls

Desserts

Drinks



Assign specific dishes to guests who offer to bring something, so you don't end up with four pumpkin pies and no rolls.

The Salt & Honey Thanksgiving Planner.

Make the plan, trust the plan,
then enjoy the people you've gathered.

From Gathered: Notes from the Salt & Honey Table.

- Date
- Dinner time
- Number of guests



SALT & HONEY CATERING + EVENTS