

# Holiday Menu Planning To Do List



Action Item	Date Due	X
<b>Fourth Week of November</b>		
Send out invitations (if not already done) for any parties, potlucks, open houses or gatherings you are planning. Plan your menus for these gatherings and freeze as many recipes as you can!		
Plan your hostess gifts for parties that you are attending.		
Check your newspaper or community information centers and plan your family activities for the month. Make sure you plan your monthly menu around these activities.		
<b>First Week of December</b>		
Plan your menu for Christmas Eve, Christmas Day, New Year's Eve and New Year's Day.		
Purchase your frozen turkey or place your order for a fresh one.		
Plan your baking days. Make sure to plan at least one day to make frosted cookies with the kids! This is fun for everyone.		
Start your freezer cooking for the holiday – hors d'oeuvres, side dishes, desserts, etc. Remember to fill out your Recipe Inventory Checklist as you complete your recipes.		
Start planning and making gifts from the kitchen.		
<b>Second Week of December</b>		
Review your holiday menu. Make any freezer safe dishes that have not been made.		
Plan your Christmas morning breakfast. (This is a great tradition to start if you have not. My family always asks for their favorite dishes on Christmas morning.)		
<b>Third Week of December</b>		
Make a list of any perishable items you need for your holiday menu.		
Cross check your menu with your Recipe Inventory Checklist. Make any recipe that needs to be made.		
<b>Christmas Week</b>		
Pick up any last minute groceries.		
Defrost any dishes and your turkey, roast, or ham. Remember, for turkey you need to allow 24 hours of defrosting time for every 4 to 5 pounds.		