THANKSGIVING HOST'S SET

Serving Dish Planner

Set out your platters, bowls, and serving utensils before you cook.

DISH	SERVING PIECE	UTENSIL	TABLE PLACEMENT
Turkey	Oval platter		
Garlic mashed potatoes	Deep bowl		
Green beans	Shallow platter		
Cranberry sauce	Two small bowls		
Gravy	Gravy boat		
Pumpkin pie	Dessert plates		

LAST-MINUTE TASKS

GUEST NOTES

Thanksgiving Recipe Cards

Trim on the dashed lines to make two 4 × 6 in cards.

THANKSGIVING RECIPE CARD

Orange Cranberry Sauce

INGREDIENTS

12 oz fresh cranberries
¾ cup granulated sugar
½ cup orange juice
½ cup water
Orange zest, for serving

DIRECTIONS

1. Bring the sugar, juice, and water to a boil.
2. Add cranberries and simmer 10 to 12 minutes, stirring occasionally, until the berries burst.
3. Let cool, then refrigerate until chilled.

SERVE IT TO GUESTS

Divide between two small bowls for easy passing.
Finish each bowl with a curl of orange zest.

Petalbound Press

THANKSGIVING RECIPE CARD

Maple Thyme Carrots

INGREDIENTS

1 lb carrots
1 tbsp olive oil
1 tbsp maple syrup
Fresh thyme, to taste
Salt and pepper, to taste

DIRECTIONS

1. Heat the oven to 425°F. Cut carrots into evenly sized sticks.
2. Toss with oil, maple syrup, thyme, salt, and pepper. Spread on a baking sheet.
3. Roast 20 to 25 minutes, turning halfway.

SERVE IT TO GUESTS

Arrange the carrots in a shallow bowl so the glaze is visible.
Scatter fresh thyme just before serving.

Petalbound Press

Blank Botanical Recipe Cards

Write down a favorite recipe and set out a copy for guests.

RECIPE NAME



INGREDIENTS

DIRECTIONS

A FAMILY NOTE

Petalbound Press

RECIPE NAME



INGREDIENTS

DIRECTIONS

A FAMILY NOTE

Petalbound Press

Botanical Place Cards

Write each name, cut the dashed outline, then fold on the dotted line.

Each folded card measures 3½ × 1¾ in.

FOLD



FOLD



FOLD



FOLD



THANKSGIVING HOST'S SET

Thanksgiving Pie Station

Set up dessert in order so guests can serve themselves.



01 Plates and forks

Stack small dessert plates and set forks and napkins beside them.

02 Pie and toppings

Put the pie, a server, and small bowls of whipped cream or cinnamon together.

03 Coffee and tea

Finish the station with cups, spoons, and hot drinks.

DESSERTS AND TOPPINGS

WHAT TO SET OUT BEFORE DINNER