Simply Happy Foodie

THE HOST GUIDE

Hosting Friendsgiving Made Easy

Everything you need to coordinate a casual potluck meal.

FOUR STEPS FOR A RELAXED GATHERING

Invite & count

Ask for RSVPs, food allergies, and dietary needs.

Assign dishes

Aim for a main, stuffing, vegetables, potatoes, something fresh, appetizers, and dessert.

Make a kitchen plan

Ask which dishes need an oven, fridge, or outlet. Give everyone a serving time.

Cover the extras

Confirm who brings drinks and ice; have plates, utensils, and room for food.

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FILL-IN WORKSHEET

Who Is Bringing What?

Keep the potluck assignments together in one place.

DATE / TIME

GUEST & ASSIGNED DISH

	Guest name	Dish / serving needs
1.		
2.		
3.		
4.		
5.		
6.		
7.		

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TAP A RECIPE TO OPEN IT

Menu Inspiration

Tap to open recipes from Simply Happy Foodie.

APPETIZER & FRESH SIDE

Pumpkin Cheese Ball

Make ahead; add coating near serving time.

Apple Cranberry Coleslaw

Fresh, crunchy, and served chilled.

STUFFING & SIDES

Classic Buttery Herb Stuffing

Bake ahead; reheat until hot throughout (165°F).

Easy Slow Cooker Stuffing

Saves the host oven space.

Crockpot Mashed Potatoes

Bring ready to serve; keep properly hot.

Brown Sugar Bacon Green Beans

Bring covered in a casserole dish.

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TAP A RECIPE TO OPEN IT

More Menu Ideas

Check your assignments before choosing recipes.

SIDES

Classic Sweet Potato Casserole
Prepare components in advance.

Crockpot Green Bean Casserole
Pack the crispy onions separately.

DESSERTS

Pecan Slab Pie
Cut into squares for easy serving.

Caramel Apple Crumble Bars
Portable and ready to share.

No Bake Pumpkin Cheesecake
Make ahead and transport chilled.

Strawberry Pretzel Jello Salad
Keep chilled; serves a group.

MORE FRIENDSGIVING IDEAS

Honey garlic meatballs, creamy fruit salad, ginger cookies and more. Tap to browse.

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PARTY-DAY CHECKLIST

Ready for Guests

Handle the essentials early so you can enjoy the gathering.

- [ ] Clear space for incoming dishes
- [ ] Make room in the refrigerator
- [ ] Set out plates, napkins & utensils
- [ ] Locate serving spoons & platters
- [ ] Set up water, drinks, and ice
- [ ] Plan outlets and oven time
- [ ] Mark common allergens
- [ ] Have leftover containers ready

SIMPLE TIMELINE

Days before:	Assign, check needs, shop.
Day before:	Prep and set aside supplies.
Party day:	Set up, welcome dishes, serve.

FOOD SAFETY

Keep cold food at 40°F or below and hot food at 140°F or above. Refrigerate perishables within 2 hours if not safely held hot or cold.

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FILL-IN WORKSHEET

Shopping & Serving Plan

Use these fields for your errands and last-minute reminders.

DRINKS / ICE / DISPOSABLES

GROCERIES I AM BUYING

SERVING TIME / OVEN PLAN

OTHER NOTES / DIETARY REMINDERS