

SCARCITY 2 SOVEREIGNTY

THANKSGIVING BUDGET PLANNER

Your first Thanksgiving in a small space, simple plan for food, decor,
and drinks, so it feels cozy, not costly



THANKSGIVING BUDGET PLANNER

First Thanksgiving in a Small Apartment | \$150–\$200 Budget

✦ GATHER • GIVE THANKS • STAY ON BUDGET ✦

Your Budget Goal: \$ _____ Guest Count: _____ Store: _____

1. BUDGET BREAKDOWN | Planned vs. Actual

Item / Category	Planned \$	Actual \$	Notes
Main: Turkey breast roast (3lb) OR 2 rotisserie	\$20–\$30		
Side 1: Garlicky mashed potatoes (3lb)	\$15–\$18		
Side 2: Hot honey Brussels sprouts (2lb)	\$10–\$15		
Side 3: Stovetop mac & cheese + rolls	\$15–\$18		
Dessert: No-bake pumpkin cheesecake cups	\$20–\$25		
Drinks: Apple cider + 1 wine + ice	\$15–\$25		
Decor: Tablecloth, candles, eucalyptus	\$20–\$25		
Tableware: Thrifted plates/glasses	\$10–\$15		
Emergency Buffer: foil, thermometer	\$15		
TOTAL ESTIMATED	\$140–\$185		Plan \$200 safe

Tip: Turkey breast \$12–\$15, Rotisserie \$5–\$10, Candles \$1.25 at Dollar Tree. Verify local prices.

THANKSGIVING SHOPPING CHECKLIST

Shopping List | First Thanksgiving in a Small Apartment

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2. FULL SHOPPING LIST FOR 4-6 PEOPLE

Item & Quantity	Bought?	Price / Store
1 turkey breast roast 3lb OR 2 rotisserie chickens	☐	
1 gravy packet, 1 onion	☐	
3 lb potatoes, 1 butter, milk/cream, garlic	☐	Mashed
2 lb Brussels sprouts, olive oil, honey, chili	☐	
1 lemon, salt, pepper	☐	
1 lb elbow macaroni, 12oz cheddar + extra	☐	
3 cups milk, flour, mustard powder	☐	
1 pack dinner rolls	☐	
8oz cream cheese, pumpkin puree, powdered sugar	☐	Dessert
Pumpkin pie spice, vanilla, heavy cream 1c	☐	
Graham crackers, butter	☐	
Apple cider 1/2 gal, 1 bottle wine, ice	☐	Drinks
Foil, thermometer if needed	☐	Buffer

A LITTLE PLANNING NOW = MORE TIME TO ENJOY THE TABLE LATER.

THANKSGIVING TIMELINE CHECKLIST

The Timeline | Your step-by-step plan for a relaxed 4 PM dinner

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DINNER TIME: 4:00 PM • Check each task off as you go

SUNDAY BEFORE | SHOP & CLEAR

- ☐ Make shopping list from table
- ☐ Buy non-perishables, drinks, decor
- ☐ Clear fridge for thawing space
- ☐ Borrow folding chair if needed

MONDAY / TUESDAY

- ☐ Move frozen turkey breast to fridge (24h per 4–5lb)
- ☐ Check you have thermometer, foil

WEDNESDAY AFTER WORK

- ☐ Make pumpkin cheesecake cups (chill 4h+)
- ☐ Peel potatoes, hold in cold water
- ☐ Shred cheese, trim Brussels sprouts
- ☐ Set table / photo corner, chill drinks

THANKSGIVING DAY | 4 PM DINNER

- ☐ 12:30 — Heat oven 325°F, season turkey
- ☐ 2:45 — Start potatoes boiling
- ☐ 3:00 — Check turkey 165°F, pull & cover foil
- ☐ 3:10 — Oven 425°F roast sprouts, start mac sauce
- ☐ 3:30 — Mash potatoes, finish mac, make gravy
- ☐ 3:45 — Carve turkey, warm rolls, glaze sprouts
- ☐ 4:00 — EAT — Enjoy!

GIVE THANKS. EAT WELL. ENJOY THE MOMENT.

Thanks for downloading.

I started [@scarcity2sovereignty](#) to share how I'm learning to build a calm, intentional life on a budget, genuine side hustles for 18+ & 50+ (No Scams), verified financial help for single parents & low income, wealth building and free budget planners.

If all of these sound good to you including practical ideas that actually feel doable, come find me on [Pinterest](#)

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