

Non Traditional Thanksgiving Feast

Build a lush, interactive grazing table runner stress-free.

Skip the formal plated dinner for an abundant grazing runner that encourages natural conversation. Follow this step-by-step schedule to pull off a stunning, room-temperature feast.

● Key Measurements

2 inches

Parchment grease guard overlap prevents leaks

8 to 10 inches

Cast iron warming pan for turkey

1/2 inch

Pre-sliced portions for dense artisan breads

1/2 fruit

Halved fruit fillers cover parchment edges

18 to 24 inches

Runner width on 6-foot rectangular tables

30 inches

Kraft paper width for visual base

Score, Do Not Cut

Score pomegranate skin lightly around the equator and pull halves apart. Cutting straight through bursts seeds and bleeds red juice all over your pristine cheeses!



● Grazing Table Prep Schedule

- 1 **2 Days Before** Shop for your non-perishables, cured meats, and hard cheeses to avoid the holiday rush.
- 2 **1 Day Before** Pre-slice cheeses, breads, and halved fruit fillers, storing them securely in airtight containers overnight.
- 3 **2 Hours Before** Lay the kraft and parchment foundation, then build all room-temperature ingredients and fold prosciutto rosettes.
- 4 **20 Minutes Before** Heat your empty skillet in a 200-degree oven to retain the ideal turkey serving temperature.
- 5 **10 Minutes Before** Run stacked plates through a warm dishwasher cycle, drop hot turkey pan into center, serve.

● Table Clearance Guide

Find your row: Your dining table shape

Your dining table shape	Your pick	Why
Rectangular table	Leave 12-inch edges	Fits dinner plates and water glasses
Round table	Leave 14-inch perimeter	Builds concentrated circular centerpiece

● Cured Meat Portions

Guests	Cured meats
8	24 ounces
12	36 ounces
16	48 ounces

Plan for this amount when serving as your primary main-course grazing table.

● Grazing Table Essentials

- ☐ Natural brown heavyweight kraft paper and painter's tape
- ☐ Firm cheeses like aged cheddar, manchego, and gouda
- ☐ Pitted castelvetrano olives and raw honeycomb chunks
- ☐ Dry-roasted almonds, salted pistachios, and candied pecans
- ☐ Food-safe fresh rosemary and sage from produce section
- ☐ Small bamboo tongs and cocktail forks for serving
- ☐ Separate tongs for a designated gluten-free zone
- ☐ Taper candles in low brass holders for flattering glow

● Hosting Notes

Enjoy the beautiful, relaxed feast you created—and the incredibly fast cleanup afterward!