

The One-Grocery-Run Tablescape

Your aisle-by-aisle shopping list and assembly guide for an 8-seat table.

Style a lush, produce-based holiday centerpiece from a single supermarket trip. This guide helps you shop efficiently, prep the greens, and cook the decorations afterward.

● Key Dimensions

2 3/8 in

Standard-mouth canning rings for squash bases

1.5 in

Cavity width for the artichoke tealight

2 in

Clearance at top of float vases

3 in

Overlap of kale leaves hiding stems

0.5 in

Vertical slit for pear place cards

Protect your table linen

Wash and dry kale completely with a microfiber towel, and place clear plastic coasters under the glass cylinders to prevent condensation rings.



● Assembly Timeline

- 1 Thanksgiving Morning** Spend 45 minutes assembling the fresh arrangement entirely from scratch.
- 2 30 Minutes Prior** Turn on LED tealights and light floating candles before seating.
- 3 Friday Morning** Wash uncarved squash and pears; store in crisper until cooking.

8-Seat Aisle-by-Aisle List

- ☐ Produce: 4 kale bunches (salads), 8 Bosc pears (crumble)
- ☐ Produce: 3 butternut (roast), 4 delicata squash (baked rings)
- ☐ Produce: 4 globe artichokes, 2 bags fresh cranberries (jam)
- ☐ Hardware: Standard-mouth canning rings for squash bases
- ☐ Floral: 3 heavy 6-inch and 8-inch glass cylinders
- ☐ Stationery: 80-pound heavyweight kraft cardstock for name cards
- ☐ Candles: 4 warm LED tealights, 3 floating candles

Produce Prep & Storage

Find your row: **Produce type**

Produce type	Your pick	Why
Lacinato Kale	Cold water plunge	Dry 20 mins; crisper drawer
Globe Artichokes	Damp cloth wipe	Dry 5 mins; open shelf
Fresh Cranberries	Colander rinse	Dry 10 mins; fridge back

Event Notes

Sizing For Your Table

- ☐ Measure your total dining table length in inches.
- ☐ Subtract 24 inches to leave room for end settings.
- ☐ Divide the remaining length by 12 for kale bunch count.
- ☐ Keep squash cluster under one-third of total table width.

Enjoy a beautifully styled holiday table that seamlessly transitions into your weekend meal plan.