

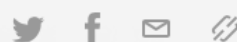
UPGRADE

Thanksgiving dinner delivery services to be thankful for

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Jeanette Settembre



10 easy meal options for Thanksgiving dinner

Food

Thanksgiving

Turkey

Cook up Thanksgiving without lifting a spatula.

You don't have to be Martha Stewart to whip up a stunning Turkey Day spread. Take it from some hosts who throw down an annual festive feast and refuse to stress about potentially burning the bird.

"I'm a hairstylist and a mom and it's our busiest week of the year and 🙈 just can't do it all," Alli Gorton, 26, of Fort Myers, Florida tells Moneyish.

"Something has to give and it's not going to be my time enjoying my family," she adds.

Gorton learned her lesson the hard way a few years ago when she bought a pre-cooked turkey that ended up still being raw when her guests arrived.

"We all had a good laugh when we couldn't eat the turkey," she recalls.

Now she orders a pre-cooked feast from The Fresh Market, her local grocery store, and gets all of her fixings like the turkey, mashed potatoes, stuffing, green beans and cranberry sauce for under \$200. All she has to do is set the table and heat up the meal before dinner is served.

"I pick everything up the day before and still have the turkey in for a few hours so the house smells like Thanksgiving," she says.

Gorton lets her guests think she made it all.

"My family doesn't know and 🙈 don't tell!"

It might cost you more to buy an already cooked meal as opposed to making it yourself, but Gorton assures it's worth saving on the hassle. The average consumer will spend approximately \$97.55 this Thanksgiving on non-travel related expenses, according to a recent survey by LendEDU, an online marketplace for loan refinancing. And on average it'll [take them around five and a half hours](#) to cook it all.

[Prepared Thanksgiving Dinner from Eli Zabar's](#), items from \$20 to \$195

If you're spending Thanksgiving in New York, have it catered from this Upper East Side institution that's delivering everything from its signature smoked salmon to seasonal soups and goat cheese brioche canapes.

Opt for the pumpkin butternut squash soup for a seasonal starter (\$20 per quart); jalapeno loaf cornbread (\$16.95); cranberry-orange relish (\$14.95 per pint); and hearty, traditional entrees like a whole glazed, 12-pound ham (\$220); and slice turkey breast (\$35 per pound).