



**Appetizers & hors' oeuvres
Pre-Dinner food
or Casual game watch party**

Bottom: Pyrex dish filled with frozen Italian meatballs, covered with Newman's Own Marinara Sauce, then sprinkled with grated Italian mix cheese, baked 45 minutes at 350.

One End:

Mini tomatoes caprese on skewers. (Cherry or plum tomatoes, and mozzarella balls alternated on small skewers and marinated in pesto. Crackers for cheese ball

Other End:

Pinwheels, made with flour tortilla, cream cheese, shaved ham, thinly sliced Swiss cheese.

Mini quiche rounds.

Large side:

Boiled shrimp

Crab claws

Deviled eggs.

2nd large size:

3 varieties of chicken wings

Corners:

Blue cheese dressing

Ranch dressing

Cheese ball, placed by crackers (put small cheese spreader in ball)

Seafood cocktail sauce. (Put by boiled shrimp) Put a small spoon in all the sauces.



Atlanta Bowl

Field:
Rolls

Stand 1:
Turkey
Ham
Roast Beef

Corner 1:
Mayo

Corner 2:
Mustard

Stand 2:
Chicken Salad
Tuna Salad
Cheese Slices

End Zone 1:
Lettuce, Tomatoes
Pickles, Olives

Corner 3:
Ranch Dip

Corner 4:
Salsa

End Zone 2:
Potato Chips
Tortilla Chips



Big Baseball Game

Center:

Fill with hot dog buns filled with Nathan's Beef Franks

One side, Loaf pan filled with chili
Another filled with grated cheddar
Middle section, fill with popcorn.

Other side: fill two sections with cookies iced to look like baseballs, Fill middle with with peanuts.

Corners:

Mustard
Mayonnaise
Ketchup
Sweet pickle relish

Ends:

One end filled with bags of Fritos
Other end filled with bags of Cracker Jacks



Casual House Party for a Football game

Center section: sandwiches, made from Hawaiian rolls, ham, cheddar & turkey, Swiss

(Cut rolls in half, fill with Dijon mustard, meat and cheese, put top back on and cover with melted butter, bake in 350 oven for 20 minutes.

Big Sides: Fritos & Potato Chips

Corners:

French onion dip

Spicy dip

Bean dip

Spinach & Artichoke dish

Ends: relish tray with variety of pickles, olives, peppers, gardinaire

Other end: chocolate and blondie brownies.



Easy Super Bowl Party

Field:
Rolls

Stand 1:
Turkey
Ham
Roast Beef

Corner 1:
Mayo

Corner 2:
Mustard

Stand 2:
Chicken Salad
Tuna Salad
Cheese Slices

End Zone 1:
Lettuce, Tomatoes
Pickles, Olives

Corner 3:
Ranch Dip

Corner 4:
Salsa

End Zone 2:
Potato Chips
Tortilla Chips



Mexican Food Lunch for an Office/Special Occasion

Center Partition:

Large Pyrex Dish filled with beef enchiladas in center space

Corner sauces: (I use the little round Pyrex bowls—Not the tiny custard cup, they're about twice that size.)

Salsa

Sour cream

Guacamole

Queso

On one large side, large Mexican tortilla chips in end slots & fill the middle with colorful Mexican cookies

On the other side, two rows of quesadillas, one chicken, one beef, already cut in triangles and layered. In the middle section, fill with a variety of wrapped Mexican candies.

One End Zone

Chicken Taquitos

Container of Mexican Mix pepper, carrots & onion.

Other End

Fill one loaf pan with refried beans

Fill the other with Mexican Rice.



Mini Bar or the “Booze Bowl”

Corner 1:
Cups

Corner 2:
Cup with napkins

Stand 1: Airplane sized bottles
Bourbon
Scotch
Rum

Stand 2: Airplane sized bottles
Vodka
Tequila
Gin

Corner 3:
sliced lemons

Corner 4:
sliced limes

End Zone 1:
Slim cans of Coke and 7up
Small bottles of tonic water and club soda

End Zone 2:
Orange, pineapple juices
Cranberry, grapefruit juices

Field:
Tray of crushed ice with scoop



Sports Themed Birthday Party (For your young sports-minded kid)

End Zone 1:
Party favors

End Zone 2:
Party favors

Corner 1:
Cup with forks

Corner 2:
Cup with napkins

Field:
Standard sized sheet cake

Stand 1:
Fruit
Veggies
Cheese

Corner 3:
Ranch dip

Corner 4:
Salsa

Stand 2:
Cookies
Chips
Snack foods



Thanksgiving Tailgate or the 'Turkey Bowl'

This is a suggested menu and techniques for a successful Thanksgiving Dinner Tailgate. Of course every family has special items, these are just a few ideas from our families.

The 10"x15" field is perfect for your turkey, or most turkeys, either whole or sliced.

Use one of the 'end zone' areas for mashed potatoes and dressing. Make these in standard sized loaf pans so they can be easily replaced. Since everyone likes gravy, use both corners for it.

Down one set of sideline stands add some sides. We use sweet potatoes, corn and green beans, all prepared in loaf pans.

For the stands across the field, use one section for some sliced ham for the non-turkey folks. Use the second for your deviled eggs and stuffed celery. Use the third section for the 'green plate' of green and black olives, sweet and dill pickle spears. They all travel well in plastic containers and fit right into the stands.

Put your rolls in the other 'end zone' and use both since everyone likes rolls too. Finish with cranberries one corner and fruit salad in the other corner.

Helpful Hints: 1) Use one ice chest as a warming container. This makes it easy to keep your meal warm and have plenty of servings for everyone. 2) By using loaf pans for your warm items, they will stack easily. Separate the layers with cardboard, including one on the bottom. 3) Jars are recommended to easily transport cranberries, gravy etc. making it easier to add to the bowls in the corners and keep items ready to serve whether cold or warm.



Wolverine Bowl

Main field:

Mini Pulled Pork Sandwiches

Hickory Smoked Pulled Pork with Homemade Mini Herbed Rolls. Served with Cole Slaw.

End zone 1:

Harvest Salad in both sections

Romaine & Mesclun Lettuce Mix combined with Dried Cherries, Tomatoes, Red Onion, Walnuts, Maytag Bleu Cheese & Tossed with a Raspberry Vinaigrette

End zone 2

Orzo Salad: Garbanzo Beans, Red Onions, Basil & Mint Tossed in a Red Wine Vinaigrette

Red Skin Potato Salad: Oven Roasted Red Skin Potato Wedges Combined with Crumbled Bacon, Hard Boiled Eggs, Celery & Onion & Tossed with our Dill Dijon Aioli

Corner 1: Raspberry Vinaigrette

Corner 2: North Carolina BBQ Sauce

Corner 3: Jack Daniels BBQ Sauce

Corner 4: Nutella

Stand 1:

Italian Baguette Sandwich Bites: Layers of Prosciutto, Pistachio Mortadella, Capicola, Smokey Ham & Provolone on a Toasted Herbed Baguette Garnished with Fresh Tomato, Arugula & Brushed with Balsamic Vinaigrette.

Smoked Turkey Wrap; Shaved Smoked Turkey, Lettuce, Tomato, Swiss Cheese & Red Pepper Mayo inside a Lavash Wrap.

Fruit Skewers ;Strawberries, Cantaloupe & Pineapple skewered & (drizzled with Nutella sauce)

Stand 2:

Wings Two Ways

Crispy Baked Chicken Wings. An Asian Ginger Soy Glazed Wing & a Buffalo Style Wing Service with our Buttermilk Bleu Cheese Dip. Sauces in center section using square containers.