The Touchdown Board

Sliders, wings, tots and dips for the fans who want a little of everything.



SERVES

6-8 as a snack spread

PREP

25 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 8 prepared mini cheeseburgers, cooked through
- 16 fully cooked chicken wings
- 1 lb frozen potato tots, prepared according to package
- 1 cup warm queso
- 1 cup dill pickle chips
- 1 cup carrot and celery sticks
- 1/2 cup ranch dressing

The Touchdown Board

How to Assemble

1. Prepare sliders, wings and tots using your chosen recipes or package directions. Ground beef should reach 160 F and chicken 165 F.

2. Put queso and ranch in small bowls on a large clean board or platter.

3. Arrange warm sliders, wings and tots in separate sections. Fill spaces with pickles and vegetables.

4. Set out serving tongs, plates and napkins. Replenish with small fresh batches.

Jane's Note

Keep hot foods in warmed serving dishes alongside the board for a longer game.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

Nacho Average Board

Keep chips crisp and let guests build their own nachos.



SERVES

6-8 as a snack spread

PREP

25 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 10 oz tortilla chips
- 1 lb cooked taco-seasoned ground beef
- 1 cup warm queso
- 1 cup salsa
- 1 cup guacamole
- 1 cup sour cream
- 1 cup shredded cheddar
- 1/2 cup sliced pickled jalapeños
- 1/2 cup sliced black olives

Nacho Average Board

How to Assemble

1. Prepare taco beef until it reaches 160 F and keep warm.
2. Set beef, queso, salsa, guacamole and sour cream in separate small bowls on a large tray.
3. Add chips in two piles. Place cheddar, jalapeños and olives in small bowls or separate sections.
4. Let everyone assemble individual nachos just before eating.

Jane's Note

Keeping wet toppings in bowls helps the chips stay crisp.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

The Veggie MVP

Crunchy vegetables, hummus, ranch and pita.



SERVES

6-8 as a snack spread

PREP

20 min

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 2 cups carrot sticks
- 2 cups celery sticks
- 1 English cucumber, cut into sticks or rounds
- 2 cups broccoli florets
- 2 cups cauliflower florets
- 1 pint cherry tomatoes
- 1 cup hummus
- 1 cup ranch dip
- 4 pita breads, cut into wedges

The Veggie MVP

How to Assemble

1. Wash and thoroughly dry all vegetables. Cut them into easy dipping pieces.
2. Put hummus and ranch in small bowls on opposite sides of the platter.
3. Group vegetables by color, keeping similar shapes together. Add pita wedges near the hummus.
4. Refrigerate until serving, keeping the pita separately wrapped so it stays fresh.

Jane's Note

Dry vegetables carefully so the dips and pita do not become watery.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

The Fan Favorite

Cheese, salami, pepperoni, crackers, pretzels and a creamy spread.



SERVES

6-8 as a snack spread

PREP

20 min

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 8 oz cheddar, cubed
- 8 oz pepper jack, cubed
- 6 oz sliced salami
- 6 oz sliced pepperoni
- 8 oz assorted crackers
- 2 cups mini pretzels
- 1 cup cheese spread
- 1/2 cup pitted olives
- 1/2 cup cornichons

The Fan Favorite

How to Assemble

1. Place the cheese spread and olives in bowls on a clean board.

2. Arrange cheddar and pepper jack in separate piles. Fold salami and layer pepperoni beside the cheese.

3. Add crackers and pretzels just before serving. Finish with cornichons.

4. Serve with small tongs and spreaders.

Jane's Note

Bring out small amounts of meat and cheese at a time and refill from the refrigerator.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

Wing It Board

Buffalo wings with cool vegetables, ranch and blue cheese.



SERVES

6-8 as a snack spread

PREP

20 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 2 lb fully cooked chicken wings
- 1/2 cup buffalo sauce, or to taste
- 2 tbsp melted butter
- 2 cups celery sticks
- 2 cups carrot sticks
- 1 cup ranch dressing
- 1/2 cup blue cheese crumbles
- 8 oz tortilla chips

Wing It Board

How to Assemble

1. Heat fully cooked wings according to their package or recipe; check they reach 165 F.

2. Mix buffalo sauce with melted butter and toss with hot wings.

3. Set ranch and blue cheese in bowls on a large platter. Arrange wings on one side and vegetables on the other.

4. Add chips just before serving and provide tongs and plenty of napkins.

Jane's Note

Offer some wings without sauce for guests who prefer less heat.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

The Sweet Spot

Fresh fruit, cheddar, cheese crackers and chocolate dip.



SERVES

6-8 as a snack spread

PREP

20 min

COOK / ASSEMBLY

See component recipes or package directions

What You Need

2 cups green grapes, removed from stems

2 cups red grapes, removed from stems

1 pint strawberries, hulled

1 cup blueberries

2 apples, sliced

1 tbsp lemon juice

8 oz cheddar, cubed

1 cup chocolate hazelnut spread or nut-free chocolate spread

2 cups cheese crackers

The Sweet Spot

How to Assemble

1. Wash and dry fruit. Toss apple slices with lemon juice and drain.

2. Put chocolate spread in a small bowl on the board.

3. Group fruit in generous sections around the bowl. Add cheese cubes and cheese crackers in separate dry sections.

4. Keep chilled until serving and provide small tongs and dipping picks.

Jane's Note

Choose a nut-free chocolate spread when needed and check every package for allergens.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

Pizza Party Board

Pizza bites, garlic knots and a little antipasto on the side.



SERVES

6-8 as a snack spread

PREP

25 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

16 fully cooked mini pizza pinwheels or pizza bites

16 fully cooked garlic knots

6 oz sliced pepperoni

8 oz fresh mozzarella pearls, drained

1 cup warm marinara

1/2 cup pitted black olives

1/2 cup pepperoncini

1 cup cherry tomatoes

Pizza Party Board

How to Assemble

1. Bake pizza bites and garlic knots according to package directions; check reheated prepared foods reach 165 F.

2. Place marinara, olives and pepperoncini in small bowls on the platter.

3. Arrange pizza bites and garlic knots beside the warm marinara. Add pepperoni, mozzarella and tomatoes in separate sections.

4. Serve promptly with tongs and small plates.

Jane's Note

Keep the warm bread in a separate basket if the board will sit out for a while.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

Slider Squad

Mini cheeseburgers, potato wedges, pickles and the favorite sauces.



SERVES

6-8 as a snack spread

PREP

20 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 12 slider buns
- 1 1/2 lb ground beef
- 3/4 tsp kosher salt
- 1/4 tsp black pepper
- 6 slices cheddar, halved
- 1 lb frozen potato wedges
- 1 cup dill pickle chips
- 1/2 cup ketchup
- 1/2 cup mustard
- 2 cups celery sticks

Slider Squad

How to Assemble

1. Bake potato wedges according to package directions.

2. Shape beef into 12 small patties and season with salt and pepper. Cook in batches in a skillet over medium-high heat until the centers reach 160 F. Add cheddar to melt.

3. Fill buns with burgers. Arrange on a platter beside bowls of ketchup, mustard and pickles.

4. Add hot potato wedges and celery sticks. Serve immediately.

Jane's Note

Cook small burgers just until they reach the safe temperature so they stay juicy.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.

End Zone Sweet Board

Cookies, brownies, popcorn, pretzels and chocolate for sharing.



SERVES

6-8 as a snack spread

PREP

20 min assembly

COOK / ASSEMBLY

See component recipes or package directions

What You Need

- 16 small prepared chocolate chip cookies
- 16 brownie bites
- 4 cups plain popped popcorn
- 2 cups mini pretzels
- 1 cup chocolate candies
- 1 cup chocolate dip
- 1 pint strawberries, washed and dried

End Zone Sweet Board

How to Assemble

1. Set chocolate dip in a small bowl in the center of a large clean board.

2. Arrange cookies and brownie bites in separate sections.

3. Add popcorn, pretzels and chocolate candies in small piles, using bowls if needed to keep them tidy.

4. Add thoroughly dried strawberries just before serving and set out small plates.

Jane's Note

Keep popcorn and pretzels separate from moist fruit until serving.

Serving & Storage

Serve in small batches. Keep perishable ingredients at 40 F or colder, or hot foods at 140 F or above. Refrigerate within 2 hours, or 1 hour above 90 F; discard perishable food left out longer. Store components separately.