

# game day



## Game Day Menu Suggestions

Game day is about casual entertaining and good company. Focus on snacks, finger foods and foods that are easy to eat and clean up. Break out your main dishes at halftime! Prepare as much food as you can a day ahead so you can mingle with your guests. Bring on the bold flavors: smoky, spicy and hearty.

**Plan a fun and festive menu by selecting three items to buy or make in each of these categories.**

### Appetizers:

Cheeses or cheese ball with crackers, bruschetta, mini pizzas or tacos, pinwheel sandwiches, crudité's and dip, hummus and pita, relish tray with antipasto and olives or other accompaniments.

### Munchies:

Potato chips and dip; tortilla chips with guacamole and salsa, taco or bean dip; trail or snack mix, pretzels, popcorn, roasted nuts, dried fruit, sweets.

### The Main Event:

Chili, chowder, jambalaya or gumbo; baked and seasoned chicken wings; sliders, sausages and hot dogs, hoagies and subs; meatballs, frito pie, kabobs or satays; bbq (pulled pork or chicken); pizza, lasagna or casserole dishes; potato wedges.

## How much food will you need?

Plan the correct amount of food for your party using these general guidelines.

	Per person	Groups of four
Appetizers	10 assorted	40 assorted
Dips/Spreads	½-1 cup	2 cups or 1 pound
Snacks	2-4 ounces	μ # bag` V
Soups	12 ounces	2-3 quarts
Stews	16-20 ounces	3-4 quarts
Side dishes	3-4 ounces	1 pound
Entrees	4-8 ounces	1-2 pounds
Sausages	1-2	4-8
Beverages	36 ounces	12-pack



# game day party planner