

13 Easy “Grab and Go” Finger Foods to Have at Your Graduation Party

Roll ups, Wraps ups, Hot dips, Cold dips, Bread dips, Vegie Dips, Fruit Dips, Meat on a stick, Fruit on a stick, Vegies on a stick, meatballs, sausage balls, cheese balls, cookie balls, you name it, the list goes on and on. Decide what you definitely want, then balance your salty, savory and sweet.

Easy Cold Roll ups

Mix 2 packages *softened* Philadelphia Cream Cheese, ¼ cup salsa, 10 sprigs of cilantro chopped. Spread on tortillas about ¼ inch thick, roll up and chill for about an hour. Slice to desired thickness (usually about ½ inch) and layer on a plate cut side up.

Easy Hot Roll ups:

Take 1 lb of regular sliced bacon and cut all slices into thirds, Mix up a box of Stove top “type” stuffing according to directions. Take about a walnut size spoonful of stuffing and wrap it with a 1/3 piece of bacon and put wrapped side down. Bake until bacon is done and crisp and serve warm. Yum! It will be a favorite!

Sandwich type Wrap ups:

Use large tortillas. Lay out your tortilla, Lightly spread some ranch dressing, lay your desired deli meat (turkey, ham, roast beef), then sliced cheese of choice (American, provolone, pepper jack), and sprinkle on some shredded lettuce. Roll up, chill for at least an hour and then slice to desired thickness (usually these are about 1” thick) and layer on a plate cut side up. *Tip: if you are doing more than once kind of meat, use 1 cup of miracle whip to 1 Tbl of Dijon mustard mixed and spread as an alternative to the ranch dressing. This is really good with the roast beef.*

Easy Cold Dip:

1 package of Philadelphia Cream Cheese, softened, then pour over cocktail sauce and serve with Ritz type crackers.

Vegies and Dip:

Easy – Buy the Hidden Valley Ranch Dip Dry mix and according to directions. Baby carrots, Celery, Broccoli, and Cauliflower are the staple traditions. To give some variety and color add in some Bell peppers, Cucumbers, Snow pea pods, Jicama, etc.

Bread dip:

Bread Bowl: Reserve ahead of time a round pumpernickel or sour dough loaf of bread from your grocery store or bakery. Mix pumpernickel and sour dough or French bread for color contrast. Take a knife and cut down just part way into the loaf to make your bowl, all the way around for your bowl top. Remember you want a lip to hold the dip in. Then just pull it out and tear it into random chunks that are about bite size. Continue to pull out pieces until you form the interior of your bowl. Leave a good ½ inch edge, sides, and bottom to hold your tip. Put your pieces of torn bread in a Ziploc bag to keep fresh. Any bread will do, and you can make your bowl out of any shape.

Spinach Dip: 1 32 oz jar Hellmans Mayonnaise, 1 32 oz container of Sour Cream, 1 Tbl Minced Onion, 1 Tbl Dill Weed, 1 Tbl Beau Monde, and 2 cups fresh chopped spinach. Mix and chill for at least 24 hours. Fill bread bowl shortly before serving and surround your bread bowl with the bread pieces made above.

Easy Fruit Dip:

1 package of Philadelphia Cream Cheese, softened, 1 jar of Marshmallow fluff, mix, chill and serve! A family favorite!

Meat on a stick:

Whether Beef, Chicken or Pork, marinate overnight! For beef, slice cheap sirloin into thin slices that are about ½ or better wide and not too thick. For Pork, get the boneless ribs and cut about the same. For chicken, boneless skinless chicken breast or tenders and slice about the same. Marinating. There are many good marinades now days available. I like a simple Barbeque, Teriyaki, or Italian dressing. You may also make your own with soy sauce, Worcestershire, garlic powder and sea salt. Tailor it to what you like. Marinate at least overnight in the fridge. When ready, take the meat out and weave it on a bamboo skewer. Then you may bake, broil, grill, or fry your meat. My personal favorite is grill!

Meatballs:

Unless it is just a family favorite that you make all the time, buy the Italian frozen meatballs. A couple of ideas. These are always a hit with Marinara Sauce or Barbeque sauce. If you want a simple Swedish meatball, take a bag of frozen meatballs and put a jar of cheap grape jelly and a jar of Cocktail sauce over them in the crockpot for several hours. Turn to coat them periodically, and magic! You have a wonderful treat!

Sausage Balls:

1 cup of Sausage, 1 cup of bisquick, 1 cup of Cheddar cheese, Mix and bake! Serve warm!

Cheese Ball:

1 package Philadelphia Cream cheese, 1 12-16 oz container of Cheddar Cheese Spread, 1 6-8 oz package of Blue Cheese Crumbles, 1 8 oz package of finely shredded Co-Jack Cheese, 1 Tbl Worcestershire, 1 Tbl Garlic Powder, 1 Tbl Minced Onion – When all the cheese is room temperature, mix, chill and serve! Bam! An awesome Cheese ball with Ritz crackers, Pita Crackers or whatever your choice may be.

Don't forget you can always do store bought items to fill in. For instance, chips and salsa, chips and dip, cookies, pretzels, mini candy bars, kisses, or your graduate's favorites! Make it easy on you and then everyone will enjoy the whole event much more!