Ideas for Healthy Food for Celebrations

If you serve food at celebrations, offer healthy choices.



# **Fruit and Cheese Kabobs**

Put grapes, melons, cheese cubes, and berries onto a wooden kabob stick.

## **Trail Mix**

Provide granola or whole grain cereal, dried fruit, and nuts to make trail mix.

# **Fruit Smoothies**

Blend frozen berries, banana, and spinach with yogurt for a cold treat.

# **Yogurt Parfaits**

Layer granola, fruit, and yogurt in cups.

#### **Fruit Platter**

Lay slices of fruit on a tray to make a colorful design.

# **Cottage Cheese or Yogurt with Fruit**

Try using fresh grapes, frozen berries, or canned peaches or pineapple and maybe some granola.



# Vegetable and Dip Platter

Baby carrots, cucumber, red pepper, broccoli, cherry tomatoes, snap peas, or celery served with hummus, salad dressing, or other dip.

## Vegetable Sticks with Spread

Celery or carrot sticks with nut butter or cream cheese. Top with raisins.

#### **Sweet Potato Fries**

Baked sweet potato wedges, tossed with a small amount of olive oil and salt.

#### **Chips and Salsa**

Use whole grain baked pita chips or baked tortilla chips. Try bean dip instead of salsa.

# Taco Roll-up

Whole wheat tortilla rolled with cheese, beans, and salsa.

# **Turkey Roll-up**

Turkey slice rolled up with cheese.

# Mini Pizzas

Top pita bread or half of a whole wheat English muffin with tomato sauce, cheese, and chopped vegetables. Toast until the cheese is melted.

# Mini Bagel with Spread

Try cream cheese, nut butter, or hummus.

