A little spooky.
Very little effort.

THE HALLOWEEN BOARD / A 15-MINUTE ASSEMBLY PLAN



Three little tricks. One very good board.

01 THE BRIE

Cut a face into the top rind.

02 THE EYEBALLS

Black olive slices on mozzarella.

03 THE PUMPKINS

Peeled clementines + celery stems.

Make room for the good part.

Gather the food, set out a tray and three small bowls, then put on a song. The fifteen minutes is assembly time; wash and prep your ingredients first.

THE SHOPPING SHORTLIST

Cheese + deli

Brie wheel, orange cheddar, mozzarella pearls and sliced salami.

Fruit + green things

Clementines, celery, black grapes, blackberries and rosemary.

Crunch + bowls

Black crackers, water crackers, fig jam, black olives, candy corn, pumpkin seeds and dark chocolate.

FIVE MOVES, THEN STOP

00–02 **Bowls first**

Jam, olives and candy corn each get their own bowl.

02–06 **Big things**

Set down the brie. Fan out cheddar. Make mozzarella eyes and clementine pumpkins.

06–10 **Rivers**

Curve folded salami and two lines of crackers around the anchors.

10–14 **Fill the gaps**

Add grapes, berries, seeds, chocolate and a little rosemary.

14–15 **Stop**

Set out serving utensils and napkins. Call everyone over.

A FEW HOSTING NOTES

Keep cold perishables at 40°F or below until serving. Discard food left out more than 2 hours, or 1 hour above 90°F. Check ingredient labels and guests' allergies. This styled board contains choking hazards for young children; prepare age-appropriate portions separately.

Sixteen more reasons to have people over.

Host Like It's 2006, Serve Like It's 2026 includes seventeen holiday boards, shopping lists for 4, 8 and 12, rough costs, build orders and phone layouts.

Explore the kit at ordinaryella.com