

Smashing Eats – College Football Party Plans

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How to Use This Playbook

- Build a balanced board: pick 1 from each category (Dip, Handheld, Wings, Skewers, Bread, Fresh).
- Scale for the crowd: 8-10 bites per person per hour; double Fresh & Crunch for lighter options.
- Make-ahead: par-cook proteins to 160-165 F; re-crisp 5-8 min @ 425 F, then sauce.
- Hot & cold safety: hot ≥ 140 F; cold ≤ 40 F (bowls over ice).
- Refill in waves: refresh every 30-45 minutes; hold backups hot/cold.
- Label & swap: mark allergens; ranch + mustard; at least one GF/veg swap per category.
- Layout: plates/napkins first; tongs/spoons at each station; trash within reach.
- Final 5-minute drill: toast breads, toss salads, wipe edges, set remotes.

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SEC (Southern Smoke & Stadium Classics)

Dips & Spreads

- Pimento cheese (baked or cold)
- Smoky bacon-ranch dip
- Cajun crab dip (or remoulade)

Handhelds & Sliders

- Hot-honey chicken sliders
- Pulled pork sliders with coleslaw
- Smoked sausage buns with mustard

Wings & Things

- Lemon-pepper wings
- Cajun-butter wings
- BBQ dry-rub wings

Skewers & Bites

- Andouille-pepper skewers
- Fried green tomato bites (oven/air-fried)
- Bacon-wrapped jalapenos

Pretzels & Breads

- Sweet-yeast rolls
- Texas toast points
- Buttermilk biscuit minis

Fresh & Crunch

- Watermelon-cucumber-lime salad
- Pickled okra and dilly beans
- Celery and carrots

Make-Ahead & Holding

- Hold hot ≥ 140 F; re-crisp fried bites @ 400 F for 6-8 min.
- Toast buns just before serving; sauce wings last.
- Thin hot dips with warm milk 1 Tbsp at a time.

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ACC (Coastal Tailgates & Lowcountry Nods)

Dips & Spreads

- Carolina pimento cheese
- Old Bay artichoke dip
- She-crab style cream dip

Handhelds & Sliders

- Shrimp po' boy sliders
- Pulled-chicken BBQ sliders (vinegar sauce)
- Country-ham biscuits with honey

Wings & Things

- Honey-hot wings
- Tangy vinegar-pepper wings
- Garlic-parm wings

Skewers & Bites

- Hushpuppy bites (baked/air-fried)
- Smoked sausage coins
- Cornbread-crust nuggets

Pretzels & Breads

- Buttermilk biscuits
- Parker House rolls
- Cracker basket for dips

Fresh & Crunch

- Citrus-fennel salad
- Celery and carrot sticks
- Vinegar slaw

Make-Ahead & Holding

- Keep seafood spreads ≤ 40 F until serving.
- Re-crisp breaded items on a rack.
- Refresh boards every 30-45 minutes.

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Big Ten (Midwest Tradition + Tailgate Classics)

Dips & Spreads

- Wisconsin beer cheese with soft pretzels
- Michigan cherry cream cheese dip
- Buckeye hummus with paprika oil

Handhelds & Sliders

- Mini pork tenderloin sandwiches with pickles
- Italian beef sliders with giardiniera
- Bratwurst buns with spicy mustard

Wings & Things

- Garlic-parm wings
- Smoky BBQ wings
- Hot honey drumettes

Skewers & Bites

- Cheese curd skewers
- Corn dog bites
- Pretzel pigs-in-a-blanket

Pretzels & Breads

- Soft pretzel bites and mustard
- Rye crisps with herb butter
- Buttered rolls

Fresh & Crunch

- Dilly cucumbers
- Sweet corn salad
- Poppyseed slaw

Make-Ahead & Holding

- Re-crisp fried bites @ 400 F for 6-8 min.
- Hold hot ≥ 140 F, cold ≤ 40 F.
- Toast buns just before serving.

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Big 12 (Tex-Mex Heat & Heartland Bites)

Dips & Spreads

- Queso blanco with roasted jalapeno
- Charred tomatillo salsa
- Cowboy caviar

Handhelds & Sliders

- Brisket sliders with pickles
- Birria taquitos (baked)
- Chicken-fajita mini wraps

Wings & Things

- Chipotle hot honey wings
- Chili-lime dry rub
- BBQ toss

Skewers & Bites

- Steak-and-pepper skewers
- Elote cups
- Quesadilla wedges

Pretzels & Breads

- Bolillo toasts
- Blue-corn chips
- Garlic sourdough crisps

Fresh & Crunch

- Radish-cilantro salad
- Pico de gallo and pickled red onion
- Avocado-citrus salad

Make-Ahead & Holding

- Roll taquitos a day ahead; bake from chilled.
- Hold hot ≥ 140 F; sauce wings last for crisp.
- Stir cheese dips to prevent skin.

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Pac-12 (West Coast Fresh & Grill)

Dips & Spreads

- Lemon-dill whipped feta
- Roasted tomatillo salsa
- Smoked salmon spread

Handhelds & Sliders

- Tri-tip sliders
- Carne asada street-taco minis
- Panko salmon bites

Wings & Things

- Miso-honey wings
- Citrus-garlic wings
- Salsa macha toss

Skewers & Bites

- Crab-stuffed mushrooms
- Veggie skewers (pepper/onion/zucchini)
- Elote cups

Pretzels & Breads

- Sourdough crisps
- Bolillo toasts
- Blue-corn chips

Fresh & Crunch

- Citrus-fennel salad
- Snap peas and flaky salt
- Radish-lime

Make-Ahead & Holding

- Keep seafood ≤ 40 F until serving.
- Re-crisp stuffed mushrooms @ 425 F.
- Hold hot ≥ 140 F.

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AAC (Gulf-to-Metro Mix)

Dips & Spreads

- Jalapeno queso (evaporated milk smooth)
- Black-bean dip with lime crema
- Everything ranch

Handhelds & Sliders

- Cuban-press minis
- Hot-chicken sliders
- Sausage-pepper rolls

Wings & Things

- Honey-garlic wings
- Lemon-pepper
- BBQ dry-rub

Skewers & Bites

- Bacon-wrapped jalapenos
- Plantain tostones (air-fried)
- Shrimp bites with lemon

Pretzels & Breads

- Soft pretzel bites and mustard
- Texas toast points
- Garlic knots

Fresh & Crunch

- Cucumber-dill salad
- Citrus wedges
- Pickled jalapenos

Make-Ahead & Holding

- Par-bake wings; re-crisp @ 425 F for 5-8 min.
- Hot dips warm; cold spreads on ice.
- Refresh boards every 30-45 minutes.

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Mountain West (High-Altitude Grills & Green-Chile Nods)

Dips & Spreads

- Green-chile queso
- Lemon-yogurt herb dip
- Salsa verde

Handhelds & Sliders

- Smoked tri-tip sliders
- Green-chile cheeseburger sliders
- Pulled pork minis

Wings & Things

- Hatch-glazed wings
- BBQ toss
- Garlic-pepper wings

Skewers & Bites

- Steak-pepper skewers
- Potato wedge bites (oven)
- Stuffed mushroom caps

Pretzels & Breads

- Garlic sourdough crisps
- Bolillo toasts
- Blue-corn chips

Fresh & Crunch

- Radish-cilantro salad
- Avocado-citrus salad
- Celery and carrots

Make-Ahead & Holding

- Smoke/roast meats earlier; slice hot at serve.
- Re-crisp bites @ 425 F; hold hot ≥ 140 F.
- Stir cheese dips to prevent skin.

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Sun Belt (Coastal-Southern Crowd-Pleasers)

Dips & Spreads

- Comeback sauce dip
- Pimento cheese
- Shrimp and lemon cream dip

Handhelds & Sliders

- Fried-chicken biscuit minis (oven-crisp)
- Muffuletta minis
- Andouille buns with peppers

Wings & Things

- Carolina-gold mustard wings
- Cajun-butter wings
- Honey-hot

Skewers & Bites

- Boudin balls (baked/air-fried)
- Yuca fries and tostones
- Sausage-cheddar picks

Pretzels & Breads

- Sweet-yeast rolls
- Cracker basket
- Garlic bread sticks

Fresh & Crunch

- Watermelon-cucumber salad
- Dilly cucumbers
- Vinegar slaw

Make-Ahead & Holding

- Par-bake/fry boudin; re-crisp on rack.
- Keep hot dips ≥ 140 F; thin as needed.
- Refresh every 30-45 minutes.

Smashing Eats – College Football Party Plans

MAC (Great Lakes Tailgate Traditions)

Dips & Spreads

- Beer-cheese with lager
- Dill-pickle ranch
- Whitefish-style spread (or tuna)

Handhelds & Sliders

- Brat sliders with mustard
- Italian beef sliders
- Mini coney dogs

Wings & Things

- Maple-mustard wings
- Buffalo and blue
- Paprika dry-rub

Skewers & Bites

- Cheese-curd bites (air-fried)
- Kielbasa skewers
- Sheet-pan nacho wedges

Pretzels & Breads

- Soft pretzel bites and mustard
- Rye crisps
- Garlic toasts

Fresh & Crunch

- Dilly cucumbers
- Carrots and radishes
- Vinegar slaw

Make-Ahead & Holding

- Re-crisp curds and wings @ 425 F.
- Hold hot ≥ 140 F, cold ≤ 40 F.
- Toast buns; replenish in waves.

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Independents (Classic Campus Crowd Mix)

Dips & Spreads

- Spinach-artichoke skillet dip
- Everything ranch
- Black-bean queso

Handhelds & Sliders

- Roast beef sliders with horseradish
- Buffalo chicken sliders
- Sausage-pepper rolls

Wings & Things

- Garlic-parm
- Hot honey
- BBQ toss

Skewers & Bites

- Pepperoni pizza bites (oven)
- Mozzarella sticks (air-fried)
- Veggie skewers

Pretzels & Breads

- Soft pretzel bites
- Bagel chips
- Garlic knots

Fresh & Crunch

- Celery and carrot sticks
- Pickle tray
- Garden slaw

Make-Ahead & Holding

- Keep hot ≥ 140 F; cold ≤ 40 F.
- Re-crisp breaded items on a rack.
- Stir cheese dips to prevent skin.