

Smashing Eats – NFL Divisions Party Plans

Smashing Eats – NFL Divisions Party Plans

Table of Contents

AFC East (New England -> NYC -> South Florida)	2
AFC North (Steel & Shore)	3
AFC South (Tex-Mex + Gulf + Nashville)	4
AFC West (Rockies -> Coast)	5
NFC East (Philly-NY-DC-Dallas)	6
NFC North (Upper Midwest)	7
NFC South (ATL-NO-CAR-TB)	8
NFC West (PNW-NorCal-LA-AZ)	9

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.

Smashing Eats – NFL Divisions Party Plans

AFC East (New England -> NYC -> South Florida)

Dips & Spreads

- New England clam dip (or crabless artichoke), kettle chips
- Everything-bagel ranch with chives
- Cuban-style black-bean dip with lime crema

Handhelds & Sliders

- Lobster (or shrimp) roll sliders, buttered split-tops
- Pastrami-Swiss on rye rolls, mustard swipe
- Medianoche/Cubano minis, pressed and cut

Wings & Things

- Classic Buffalo wings + blue cheese
- Maple-mustard drumettes
- Mojo-lime grilled wings

Skewers & Bites

- Garlic-herb shrimp bites with lemon
- Deli pickle-cheddar toothpicks
- Plantain tostones (air-fried) with aioli

Pretzels & Breads

- Soft-pretzel bites + mustard duo
- Garlic toast points for dips
- Everything-seasoned pigs-in-a-blanket

Fresh & Crunch

- Celery & carrots, deli pickle board
- Citrus-avocado salad (Miami nod)
- Shaved fennel-apple slaw

Make-Ahead & Holding

- Par-bake wings to 165 F; re-crisp @ 425 F, 5-8 min, then sauce.
- Hot dips ≥ 140 F (Warm). Cold spreads ≤ 40 F on ice.
- Pretzels rewarm 300-325 F, 6-10 min.

Smashing Eats – NFL Divisions Party Plans

AFC North (Steel & Shore)

Dips & Spreads

- Chesapeake crab dip (or Old Bay artichoke)
- Beer-cheese with lager
- Stadium-mustard ranch

Handhelds & Sliders

- Kielbasa-kraut sliders
- Mini Cincinnati chili dogs
- Pierogi-potato sliders with onion jam

Wings & Things

- Old Bay butter toss
- Honey-hot wings
- Paprika-garlic dry-rub wings

Skewers & Bites

- Pierogi bites with brown-butter onions
- Smoked sausage + cheddar picks
- Fried pickle chips (oven/air fryer)

Pretzels & Breads

- Pretzel rods/bites + beer-cheese
- Garlic knots with marinara
- Rye toasts with mustard

Fresh & Crunch

- Vinegar slaw with celery seed
- Celery & carrot sticks
- Giardiniera sampler

Make-Ahead & Holding

- Re-crisp breaded items on a rack; keep chafers ≥ 140 F.
- Thin thick dips with warm milk 1 Tbsp at a time.

Smashing Eats – NFL Divisions Party Plans

AFC South (Tex-Mex + Gulf + Nashville)

Dips & Spreads

- Jalapeno queso (evaporated milk smooth)
- Pimento cheese (baked or cold)
- Avocado-lime crema

Handhelds & Sliders

- Nashville hot-chicken sliders
- Brisket sliders with pickles
- Cuban-press minis

Wings & Things

- Chipotle-hot-honey wings
- Lemon-pepper wings
- BBQ dry-rub finish

Skewers & Bites

- Smoked sausage coins
- Bacon-wrapped jalapenos
- Birria taquitos (baked)

Pretzels & Breads

- Texas toast points
- Cornbread sticks
- Tortilla chip stadium tray

Fresh & Crunch

- Pico de Gallo + pickled red onion
- Cucumber-dill salad
- Citrus wedges

Make-Ahead & Holding

- Roll taquitos a day ahead; bake from chilled; finish hot.
- Wings: re-crisp 425 F; sauce last. Hold hot ≥ 140 F.

Smashing Eats – NFL Divisions Party Plans

AFC West (Rockies -> Coast)

Dips & Spreads

- Green chile queso
- Lemon-dill whipped feta
- Salsa verde (tomatillo)

Handhelds & Sliders

- Tri-tip sliders (NorCal)
- Burnt-end sliders (KC)
- Carne asada street-taco minis

Wings & Things

- Hatch-glazed wings
- Citrus-garlic wings
- BBQ toss

Skewers & Bites

- Elote cups
- Steak-and-pepper skewers
- Crab-stuffed mushrooms

Pretzels & Breads

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

Fresh & Crunch

- Radish-cilantro salad
- Avocado-citrus salad
- Pickled jalapenos

Make-Ahead & Holding

- Smoke/roast meats earlier; slice/sauce hot at serve.
- Re-crisp stuffed mushrooms @ 425 F. Hold hot ≥ 140 F.

Smashing Eats – NFL Divisions Party Plans

NFC East (Philly-NY-DC-Dallas)

Dips & Spreads

- Cheesesteak cheese dip
- Everything-ranch
- Texas queso

Handhelds & Sliders

- Cheesesteak sliders
- DC half-smoke minis
- Brisket-on-brioche

Wings & Things

- Garlic-parm wings
- Buffalo + blue
- Chili-lime dry rub

Skewers & Bites

- Soft-pretzel bites + mustard
- Deli pickle coins + cheddar picks
- Roasted pepper skewers

Pretzels & Breads

- Philly-style pretzels
- Garlic bread sticks
- Bagel chips

Fresh & Crunch

- Pepper-onion slaw
- Celery sticks
- Pickle tray

Make-Ahead & Holding

- Pretzel bites rewarm 300-325 F, 6-10 min.
- Keep cheese sauces Warm; stir to prevent skin; hot ≥ 140 F.

Smashing Eats – NFL Divisions Party Plans

NFC North (Upper Midwest)

Dips & Spreads

- Beer-cheese
- Dill-pickle ranch
- Smoked whitefish spread

Handhelds & Sliders

- Brat sliders
- U.P. pasty sliders
- Runza minis

Wings & Things

- Maple-mustard
- Buffalo + blue
- Paprika dry rub

Skewers & Bites

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

Pretzels & Breads

- Soft pretzel bites + mustard
- Garlic football toasts
- Nacho chips

Fresh & Crunch

- Dilly cucumbers
- Carrots & radishes
- Vinegar slaw

Make-Ahead & Holding

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

Smashing Eats – NFL Divisions Party Plans

NFC South (ATL-NO-CAR-TB)

Dips & Spreads

- Pimento cheese
- Comeback sauce
- Creole remoulade

Handhelds & Sliders

- Hot-honey chicken sliders
- Muffuletta minis
- Pressed Cubanitos

Wings & Things

- Cajun-butter wings
- Lemon-pepper
- Carolina-gold mustard wings

Skewers & Bites

- Boudin balls
- Andouille-pepper skewers
- Yuca fries and tostones

Pretzels & Breads

- Sweet-yeast rolls
- Hushpuppy bites (baked/air-fried)
- Cracker basket for dips

Fresh & Crunch

- Watermelon-cucumber-lime salad
- Pickled okra
- Celery & carrots

Make-Ahead & Holding

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

Smashing Eats – NFL Divisions Party Plans

NFC West (PNW-NorCal-LA-AZ)

Dips & Spreads

- Smoked salmon spread
- Lemon-dill yogurt dip
- Roasted tomatillo salsa

Handhelds & Sliders

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

Wings & Things

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

Skewers & Bites

- Crab-stuffed mushrooms
- Elote cups
- Avocado-toast points (chili crisp)

Pretzels & Breads

- Sourdough crisps
- Bolillo toasts
- Blue-corn chips

Fresh & Crunch

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

Make-Ahead & Holding

- Re-crisp stuffed mushrooms @ 425 F; seafood <=40 F until serving.
- Hold hot >=140 F.