

PARTY-READY WITH SNACK TRAYS!

Summer entertaining is a breeze with these serving ideas

BY MELISSA D'AGNESE

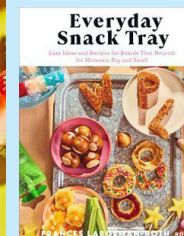
QUICK TIP

Line trays with parchment paper to make cleanup faster!



FOR A BBQ “People are always delighted with a snack tray,” says Frances Largeman-Roth, RDN, author of *Everyday Snack Tray*. “Whether you create your tray around a theme or a color scheme, the way foods are displayed and grouped together makes everything look more inviting. The best part? It’s *much* less work!” Indeed, hosting dinner for 10 can feel daunting, but putting a snack tray together is

effortless. Here, Largeman-Roth displays a delicious medley of summer staples—fresh corn, watermelon, burgers and more—on different plates, bowls and ramekins added to extra-large serving trays. Placing trays on a table alongside a utensil caddy, napkins, toppings and drinks allows guests to help themselves. Tip: Set your trays up in a shady spot and don’t leave food out for more than 2 hours in the heat!



For more fun ideas, check out Largeman-Roth’s book *Everyday Snack Tray*, \$15, Amazon.com & follow her on Instagram @FrancesLRothRD

FOR DESSERT “Ice cream is a classic treat, but when you serve it with all the accompaniments on a tray, it elevates that bowl of vanilla to the next level—and your guests will be thrilled!” says Largeman-Roth. “I call this one The Ice Cream Social Tray. It’s a fun way to serve dessert at a get-together or during a family movie night.” To do: Choose about eight or more of your favorite ice cream toppings

(like chocolate chips, marshmallows, nuts, sprinkles, caramel, fudge, cut fruit and more). Divide toppings into ramekins, small bowls and jars; place on a large round serving tray. Pop small serving spoons in ramekins. For ice cream, she suggests having pints with scoops and bowls nearby. “Or if you have insulated stainless steel pint containers, they’ll keep the ice cream cold on warm nights.”