

More Halloween Serving Suggestions

Here are a few more simple serving suggestions for the events this weekend.

Hollow out a pumpkin and place the new glad wrap inside to make a watertight bladder. Add ice and then fill with your punch that you will be serving.

You can hollow out little pumpkins and use them as you would coconuts as drinking vessels.

You can often add Wild Vine flavoured wines with vodka and various juices to provide your guests with flavoured spritzers.

Place a variety of mini chocolate bars in the bottom of a chocolate martini for an extra desert treat at the end of their drink.

Dry ice in your punch bowl is very easy to do but there are a few things to remember! You never want to put a piece of dry ice into people's glasses. Not only can the ice burn their tongues as they drink but if they swallow a piece it can be very unpleasant for your guest. If it is a big punch bowl, float a margarine container with the dry ice in it. This way you can keep adding hot water to the ice to make it fog up without diluting your punch.

Well, that is it for me. Have a great Halloween weekend!