A four-tray no-cook Halloween party layout

A measured tray map and ingredient-list spaces; serving only, not baking. Use the free worksheet with the steps below. Compare the optional supply only if you need it.

Materials: Serving trays; actual food labels; utensils; layout sheet

1. Check before starting

Measure the actual trays and table. Plan separate areas for each food and its utensil rather than filling every space.

2. Plan the arrangement

Arrange empty trays first, check guest reach and then add a modest first serving close to the event.

3. Finish and review

Keep perishable components chilled until needed and use their food-specific handling guidance. These are serving trays, not implied ovenware.

Keep cold foods at 40°F or colder. Discard perishables left at room temperature more than 2 hours, or 1 hour above 90°F. Follow food-specific package guidance.

Your printable workspace

Sketch your layout or compare the exact options

Tray footprints

Food and utensils per tray

Chilled reserve plan

Record actual dimensions, contents and maker directions. The illustration is a concept, not an exact product photograph or hands-on test.