# A Halloween fruit-skewer platter with room for dip

Platter map and planning sheet. Use this sheet with the full guide.

### 1. Choose three fruit colours

For a small platter, choose washed grapes, berries and cut melon or clementine segments. Use the planning sheet to count guests and pieces. Keep whole grapes and sharp skewers away from young children; serve cut fruit with a spoon instead where appropriate.

### 2. Thread a repeating pattern

Use clean food-safe skewers and alternate sturdy fruit pieces without crowding them. Make only the amount you can keep chilled before serving. A simple repeating colour order is easier than making every skewer different.

### 3. Leave room for dip

Draw the dip bowl's footprint on the platter map before placing skewers. Use a separate small bowl and serving spoon. The optional plain white platter is for serving cooled food; it is not an oven or dishwasher recommendation.

Keep perishable food cold, follow actual food and container directions, and check ingredients and guest needs. Use the worksheet to organize ingredients and serving arrangements. Full instructions:
figurenook.com/guides/a-halloween-fruit-skewer-platter-with-room-for-dip/

WHAT YOU NEED
Washed fruit, clean food-safe skewers, a serving platter, dip, a small bowl and serving spoon.
A pen and this planning sheet; cold storage for perishable fruit and dip.

# Your printable workspace

Guest count / goal:

Measurements / quantities:

Items already owned:

Optional supplies needed:

Important checks / next action:

Sketch your actual layout (not a product dimension drawing):

Buying an item is optional. Use safe, suitable items you already own.