

Food and Drink Bar Ideas

Create scrumptious food and drink bars with our list of ideas below:

- Yogurt Bar - Serve Vanilla Yogurt with fresh fruit toppings – blueberries, sliced strawberries, bananas, raspberries, blackberries, pineapple topped with granola cereal.
- Brownie/Cookie Bar - Have cut up brownies and cookies with ice cream, and different toppings, could be fruit, candy, or syrups. Top off with whip cream and cherries.
- Mashed Potato Bar - Serve mashed potatoes in martini glasses and have a huge selection of toppings laid out for guests to choose from. Grated cheese, olives, green onions, bacon bits, sour cream and butter! Yum!
- Taco Bar - Have a variety of taco shells available such as soft and hard, flour & corn tortillas, and taco salad bowls. Offer some scrumptious fillings such as chicken, beef, cheese, olives, salsa, refried beans, rice, jalapenos, lettuce, tomatoes, sour cream, hot sauce and whatever else comes to mind! Serve with a huge bowl of tortilla chips.
- Pancake/Waffle Bar – drizzle with maple syrup, topped with an assorted range of fresh fruit such as blueberries, strawberries, raspberries or Nutella and cream.
- Pizza Bar – Buy a stack of little pizza bases and set the table out with various toppings including olives, salami, shredded ham, pineapple, chicken pieces – don't forget sauces and the most important ingredient cheese!
- Popcorn Bar – Start popping lots of popping corn and place in baskets with scoops, have assorted toppings such as salt, sugar, chili flakes, garlic salt and chocolate topping.
- Juice Bar – Pull out your juicer and have a variety of fruit, vegetables and herbs ready for juicing, don't forget ice!
- Mimosa Bar – Pop the champagne, fill with some tasty liqueur options and top with fruit.
- Milkshake Bar – Lots of Milk, Ice cream, cream, assorted topping flavours and fruit.
- Ice Tea/Coffee Bar – Usual favourites only chilled, display in Jugs/drink dispenser or milk bottles.