

Halloween Party Ideas

Chef Goodies

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Table of Contents

[Halloween Fun Food & Party Ideas](#)

[Invitation Ideas](#)

[Fun Theme Ideas](#)

[Decorations for the Halloween Party](#)

[Exciting Party Games and Activities](#)

[Delicious Food Ideas for Your Halloween Feast](#)

[Spooky Spider Bites – Weave a Web of Yumminess](#)

[Monster Mash Dip](#)

[Freshly Dug Grave Cake – Unearth a Flavorful Treat This Halloween](#)

[Batty Appetizers – Drive Them Batty With Flavor](#)

[Creepy, Crawly, Yummy – Chocolate Devil's Food Spidery Critter Cupcakes](#)

[More Food Ideas](#)

[Fun Favor Ideas](#)

[More from Chef Goodies](#)

Halloween Fun Food & Party Ideas

Halloween is a great time to throw a party full of fun, food and fabulous games. Whether you're throwing a party for kids or an adult party, you'll find some great food and party ideas here, from exciting games to incredible decoration ideas. Use these great tips and ideas for a **spook-tacular party** that everyone will enjoy this Halloween.

Invitation Ideas

If you have decided to throw a Halloween party, you'll definitely want to send out some exciting invitations for the big event. Your invitations should show guests a nice preview of the party, so if you're using a special theme, choose invitations that go with the theme. However, if you're simply having a Halloween party that focuses on the holiday instead of a specific theme, go with general invitations. Here are a few ideas.

Create a jack-o-lantern invitation. Start by cutting out invitations in the shape of a pumpkin from orange cardstock. Cut out eyes and a mouth, having fun with the shapes. Place the orange paper over a black piece of cardstock, cutting cardstock in the same shape so the black can be seen under the cutouts. Attach the orange pumpkin to the black paper, but only attach it at the top so the card opens. Write the invitation information on the black paper in glittering ink.

Send a mini pumpkin invitation to guests. Buy mini pumpkins and then write the party information on a small piece of cardstock. Attach the card to the mini pumpkin with some ribbon and hand out the invitations to guests.

Buy invitations. You can easily find Halloween themed invitations online and at party stores, which is a great choice if you don't have time to make your own invitations.

Fun Theme Ideas

While it's fine to have a simple Halloween theme for the party, you can also choose a specific theme. This is especially fun for kids and the theme will help guests choose a great costume for the party. Here are some fun ideas to consider.

Zombie Theme Halloween Party

Monster Theme Halloween Party

Fairy Tale Halloween Party

Pirate Theme Halloween Party

Harry Potter Halloween Party

Vampire and Werewolf Halloween Party

Gothic Halloween Party

Harvest Halloween Party

Pumpkin Carving Halloween Party

Decorations for the Halloween Party

Of course, you'll want to decorate the party area for your Halloween party, setting the mood for the entire event. You can choose to go with decorations that will set a scary mood or you can keep the decorations funny and fun for younger kids.

If you want to create a scary, spooky atmosphere, add decorations like hanging bats, spiders, skulls, jack-o-lanterns and ghosts to the entire party area, including the floors, doors, ceilings and walls. It's also fun to decorate outdoors so guests get into the party spirit before entering. Good outdoor decorations include large stuffed ghosts, tombstones, scarecrows and lit jack-o-lanterns.

It's nice to have some nice props to use on your party tables, such as pumpkins, gourds and cauldrons. Use real items or purchase inflatable ones. You can also have fun hanging decorations from the ceiling, such as cobwebs, witches, ghosts or spiders.

Don't forget to carry out your theme with the paper goods you purchase. You can purchase napkins, cups and plates with a Halloween theme to add to the décor. Paper streamers in black and orange can be used to add to the party atmosphere as well.

Exciting Party Games and Activities

You'll definitely want to keep your guests from getting bored at the Halloween party with some great games and activities. Choose a fun game as an icebreaker to get the party started and be sure to use games and activities throughout the party to keep the party going.

For kids and teens, games like bobbing for apples, pin the hat on the witch or pass the pumpkin all make fun games. For younger kids, coloring pages and other [printable Halloween games](#) may be a great choice.

One of the most exciting activities to use at your party is pumpkin carving. Have several large pumpkins that guests can enjoy carving. It's always fun to scoop out the pumpkin innards and then create a unique jack-o-lantern. Have some fun pumpkin carving templates on hand or allow guests to simply use their imagination. If younger kids are engaging in this activity, make sure you have adults on hand to use the carving knives.

It's also fun to show a movie to your guests. Scary movies are great for teen or adult parties. Some great movie ideas to consider include:

13 Ghosts

Tower of Terror and The Haunted Mansion

Harry Potter Movies

Hocus Pocus

Ghostbusters and Ghostbusters 2

Practical Magic

Bewitched

Halloweentown

The Nightmare Before Christmas

Beetlejuice

Delicious Food Ideas for Your Halloween Feast

Every Halloween party needs delicious foods and plenty of tasty drinks to go around. For most Halloween parties, finger foods are a great choice, especially if you'll be serving kids. Not only will you want to serve up fun foods, but you'll want to come up with great names. For example, call your great punch "witches brew" to make it more exciting for your guests.

Spooky Spider Bites – Weave a Web of Yumminess

Although real spiders are considered a delicacy in some parts of the world, these Spooky Spider Bites will be a big hit among guests who would never eat the real thing. Your guests will look forward to every bite of this fun Halloween treat, minus the guts and gore. As a bonus, it's so easy to make, the kids will want to get in on the fun, too.

Ingredients:

1 - 6 ounce package of semi-sweet chocolate chips

2 cups of chow mein noodles

1/4 cup red mini M&Ms or Red Hots

Directions:

Putting these little guys together is a snap. Start by lining a couple of baking sheets with wax paper or parchment. This keeps your baking sheets clean and makes clean-up a cinch.

In a microwave-safe bowl, heat the chocolate chips on high in 60-second intervals until melted. Carefully remove the bowl and stir the chips well. Microwave the chocolate for additional time if required until it is smooth, working in 10-second bursts and stirring after each. You can also melt the chips using the double-boiler method on a traditional stovetop.

Pour the chow mein noodles into the chocolate mixture carefully, and stir. Drop the mixture by tablespoons onto the prepared sheets.

Press two red candies into the cluster to form spooky spider eyes. Lift up eight of the noodles to give the appearance of eight legs. Place the sheets of finished critters in the refrigerator and allow them to harden; this should take around 20 minutes.

Serve Spooky Spider Bites chilled. You can store them in an airtight container inside the refrigerator and enjoy them for a week – if they last that long.

If you can't stomach the real thing – chocolate covered spiders – this Halloween, these Spooky Spider Bites are a cruelty-free alternative that Halloween party guests will really appreciate.

Monster Mash Dip

What's a Halloween party without some frighteningly good finger foods? Hold the severed finger and substitute chips, crackers, or chopped veggies instead—along with this delicious Monster Mash Dip. This dip will have them screaming "**its allllivve**" with its burst of flavorful goodness. Best of all, it's easy to make.

Ingredients:

1/4 cup butter or margarine

1 large onion, chopped (about 1 cup)

1 small red bell pepper, chopped (about 1/2 cup)

1 tablespoon of finely chopped garlic, the fresher the better

2 tablespoons of all-purpose flour

1/2 cup chicken broth (canned or homemade)

1/2 cup heavy whipping cream

1/2 cup feta cheese with herbs and garlic or 1 cup freshly grated Parmesan cheese

1/4 cup plain yogurt

1 – 10 ounce package of fresh spinach leaves. Remove the stems and cut them into thin strips

1/8 teaspoon hot pepper sauce

Salt and pepper to taste

Directions:

In a 10-inch skillet, melt the butter until it is sizzling. Add the garlic, onion, and pepper, and then stir constantly over medium heat for around 6 minutes or until the onions are soft. Add the flour to the veggies and continue stirring for around 1 minute. Add the heavy whipping cream and chicken broth, stirring with a wire whisk until the mixture thickens, or around 3 minutes.

After the mixture has thickened, stir in the spinach, hot pepper sauce, yogurt, and feta cheese. Allow this to cook until it is hot all the way through and the spinach has wilted. Remove from heat. Season to taste with salt and pepper.

Serve Monster Mash Dip in your favorite Halloween-themed bowl or a bread bowl. You can create your own bread bowl by slicing the top off and removing the center from a good-sized loaf of bread. This dip also looks great when served inside a hallowed out pumpkin or gourd.

Freshly Dug Grave Cake – Unearth a Flavorful Treat This Halloween

If you're looking to unearth a fun cake for this year's Halloween bash or kids' classroom party, this Freshly Dug Grave Cake is frighteningly good. This cake will have chocolate lovers howling and is so simple to make, it just might become an annual classic.

Ingredients:

4 ounce box of instant chocolate pudding

2 cups of milk, any type

6 ounce package of whipped topping, thawed

1 box cake mix, any flavor your family likes

Directions:

Depending on your tastes, you can use the following items to decorate the cake: candy corn, bat or spider Peeps, gummy skeletons, Pepperidge Farm Milano cookies, ghosts, jelly pumpkins, and other Halloween-themed candies and goodies.

Prepare the cake according to the direction on the box, and bake in a 9-inch by 13-inch pan for the time recommended. Remove the cake from the oven and allow at least two hours for cooling.

While the cake bakes or cools, mix the whipped topping, milk, and pudding in a medium mixing bowl, beating for around two minutes. Store the mixture in the refrigerator until the cake is ready to decorate.

Once the cake is completely cool, spread the pudding mix on the cake's sides and top. Keep in mind that you are trying to create a graveyard, so any unlevel parts will add to the realistic look.

Use decorating gel to write the term "RIP" on the Milano cookies to create little tombstones. Push the cookie into the cake to stand it up. Place other decorative items you've chosen onto the cake. Kids usually have a lot of fun with this cake at this point.

"Dig" in!

Batty Appetizers – Drive Them Batty With Flavor

Although All Howl's Eve is a time normally reserved for kiddies to collect treats and dispense tricks, all the fun doesn't have to be on a pint-sized level. Adults like to have fun on Halloween, too, and serving these fun Batty Appetizers is one way to get the party started. These fun appetizers are easy to make and combine some of your favorite flavors into a bite-sized yummy finger food.

You know bats come out at night, but you won't be running from these bats, you'll be running toward them. Now is the time to turn the tables on that old fear you have of the blood-sucking vampire bat while adding a vibe of whimsical fun to your Halloween party or get-together.

Batty Appetizers are ideal for any get-together during the Halloween season, including your annual office party.

Ingredients:

1 small (4 ounce) package of cream cheese, at room temperature

8 ounces soft, mild goat cheese, at room temperature

1/4 cup pesto

2 tablespoons ground pepper, coarsely ground

2 tablespoons poppy seeds

8 pitted olives, sliced

32 peppercorns

32 triangular chips, blue corn chips are good or you can use any type your family prefers

Directions:

Combine pesto, goat cheese, and cream cheese. Place the mixture into the refrigerator for around 40 minutes.

Remove the mixture from the refrigerator, and use a spoon to separate it into 16 equal portions.

Roll the 16 portions into two-inch balls. Mix the black pepper and poppy seeds. Roll each ball through the mixture to give your "bat" its black appearance.

Add two olive slices to the bat for its eyes. Press peppercorns into the olive piece's centers for the pupils of the bat's eye. Two triangular chips pressed into the sides of each ball will form the bat's wings.

Place your completed bats on a platter. Return to the refrigerator. Serve chilled.

Creepy, Crawly, Yummy – Chocolate Devil's Food Spidery Critter Cupcakes

You'll get caught up in this spider's yummy web. Although many people have an innate fear of spiders, this little guy is literally as sweet as can be. No guest will be scared off by the delicious charms of this scrumptious cupcake that's bound to become a frighteningly popular favorite at your Halloween bash.

This recipe yields two dozen cupcakes.

Ingredients:

1 2/3 cups scalded whole milk

1 cup unsweetened cocoa powder

2 cups sugar

3 1/2 cups all-purpose flour

2 1/2 teaspoons baking powder

1 teaspoon salt
2 sticks unsalted butter
2 cups sugar
6 large eggs
1 teaspoon vanilla extract
12 chocolate, cream filled, sandwich cookies – separated
48 yellow jellybeans
48 black pipe cleaners, or chenille stems, cut in four pieces

Directions:

Add muffin cups or liners to two 12-cup cupcake or muffin pans and set aside. Preheat oven to 350° Fahrenheit.

Heat milk in a medium saucepan until it is almost to the point of boiling. Add ½ cup sugar and the cocoa to the milk. Mix well. Set the mixture aside. Allow to cool.

In a large mixing bowl, sift the flour, salt, and baking powder together. Set aside.

In a medium mixing bowl, cream the remaining sugar and butter, and then begin adding the eggs one at a time until the mixture is yellow and glossy. Stir in the vanilla extract, and then add the mixture to the creamed butter and sugar.

Add the flour to the previous ingredients, and mix well. Fill the muffin cups around 2/3 full. Bake the cupcakes for around 20 minutes or until you can insert a toothpick into the center of each cupcake and remove it cleanly.

Remove the cupcakes from the oven and allow to cool.

Once cool, frost each cupcake. Place a half cookie on the center of each. Frost the ends of two jelly beans and position them on the cookie to create the spider's eyes. Four pieces of pipe cleaner on each side of the cupcake becomes eight legs.

You'll quickly find that even those partiers who normally hate spiders will put aside any fears they have when you bring these yummy little creations out. When serving small children, substitute black licorice for the spider's pipe cleaner legs for safety's sake.

More Food Ideas

Foods that include pumpkin are great for your Halloween party as well. Consider pumpkin cookies, pumpkin bread or even pumpkin pie. Caramel or candy apples are a delicious idea for your party too. You can even allow guests to make them as an activity and then let them take them home as a favor.

For more Halloween food ideas visit our blog here:

<http://chefgoodies.com/tag/halloweenrecipes/>

Fun Favor Ideas

At the end of your party, it's nice to send all your guests home with a nice favor to thank them for attending your party. One fun idea is to bake some cupcakes and decorate them to look like pumpkins. Box them up and send them home as favors. Another fun idea is to fill small plastic pumpkins with Halloween candy and hand them out at the end of the party. Bags of roasted pumpkin seeds make tasty favors for adults. Other ideas include ghost shaped cookies, pumpkin shaped lollipops or even ghost lollipops made with a Tootsie pop, tissue and some ribbon.

More from Chef Goodies

I hope you enjoyed this quick little Halloween party ideas book. If you'd like to grab more recipes, cooking ideas and tips be sure to visit me at my site: www.ChefGoodies.com

Warmly,

Wendy Wright – Chef Goodies

Check out our pumpkin recipe book below! It's also GREAT for Halloween!

[The Great Pumpkin Recipe Book](#)