## Healthy Options for Catered Meetings and Special Events

Healthy eating is balanced eating. Healthy eating does not mean that *everything* you serve has to be low-fat, low-salt, low-sugar and high fiber. Just make sure that you offer *more* choices that are healthy and *fewer* choices that are not.



Healthy foods are beautiful, appetizing, delicious, and

satisfying. There are many healthy and tasty options for foods and beverages at special events. Resolve to offer at least some healthier options:

- Fruits and vegetable plates with low fat dips are healthy and beautiful. Grilled and roasted vegetables are so tasty they don't need butter or sauces.
- Baked, roasted or grilled meats and fish are delicious alternatives to fatty and cheese-laden casseroles and lasagna. Avoid breaded, fried, and "stuffed" main dishes. Try a vegetarian entrée.
- Offer smaller portions of rich entrees, appetizers and desserts. This cuts down on calories and fat—and "mini" portions can be fun and attractive.

See the tables below for specific suggestions on healthier choices for breakfasts, lunches, dinners, snacks and receptions.

## Suggestions for Healthier Choices

CHOOSE	INSTEAD OF
For Beverages	
water- (plain spring water or flavored carbonated with	
no sugar),	soda pop
coffees or teas, including decaffeinated and herbal	fruit flavored drinks
teas	
100% fruit or vegetable juices	
low-fat or skim milk	whole or 2% milk
For Breakfasts	
fresh fruits, dried fruits,	sweetened canned fruits
unsweetened juices	juices
non-fat or light yogurt	regular yogurt
small bagels - 3-1/2" or smaller	regular bagels
small or mini muffins - 2-1/2" or smaller	regular or large muffins
100% whole grain bagels or muffins	croissants
low-fat, whole grain and nut granola bars	donuts
	sweet rolls, pastries
toppings of light trans-free margarine or butter	regular butter
low-fat cream cheese	margarines with trans fat

CHOOSE	INSTEAD OF
jam or jelly	regular cream cheese
nut butters like almond or peanut butter	
unsweetened cold cereals	sweetened cereals
instant hot cereals (no sugar added)	flavored and sweetened instant hot cereals
whole grain waffles and French toast	waffles or French toast made from white bread
lean ham or Canadian bacon	bacon or sausage
vegetarian sausage or bacon substitutes	
For Lunches or Dinners	
salads with dressings on the side	salads with added dressing
low-fat or fat-free salad dressings	regular salad dressings
soups made with vegetable puree or skim milk	soups made with cream or half and half
pasta, vegetable or tofu salads with low-fat dressing	salads made with mayonnaise or cream dressing
sandwiches on 100% whole grain bread, pita, or wraps	sandwiches on croissants or white bread
lean meats , poultry, fish, tofu	high-fat meats (such as ribs or brisket), poultry
low-fat cold cuts (3 g fat/oz)	with skin
water-packed tuna or salmon	high fat cold cuts, salami, pepperoni, sausage,
	bacon
	oil-packed tuna or salmon
grilled, baked, or broiled meat, poultry, or fish	fried meats
marinated meats, poultry, or fish	rich cream and cheese sauces or gravies
low-fat cheeses (less than 6 grams of fat per ounce)	regular cheeses
tomato-based sauces	cream, butter or cheese sauces
baked potatoes with low-fat or vegetable toppings	baked potatoes with butter, sour cream, and
	bacon bits
steamed vegetables	cooked vegetables in cream sauce or butter
100% whole grain breads or rolls	croissants or white rolls
margarine without trans-fatty acids	margarines with trans fat
mustard, catsup, and light mayonnaise	regular mayonnaise or rich sauces
lower fat and calories desserts: fresh fruit, fruit	higher fat and calories desserts: ice cream,
salad, low-fat ice cream, low-fat frozen yogurt,	cheese cake, pies, cream puffs, large slices of
sherbet, sorbet, angel food cake with fruit topping	cake, fruit tarts, pie, cobbler
Appetizers or Snacks for Receptions	
fresh vegetables, cut up	tempura or deep fat fried vegetables
low-fat dressing, salsa or tofu dip	creamy high fat dressings or cheese dips
cut up fresh fruits and vegetables	chips or cookies
low-fat, "lite" popcorn (5 g fat or less/serving)	regular popcorn or buttered popcorn
whole grain crackers (5 g fat or less/serving)	regular crackers
dips made of salsa, low-fat cottage cheese, hummus or	dips made from regular mayonnaise, sour cream,
low-fat salad dressings	cream cheese or cheese sauce
baked or low-fat chips, pretzels (less than 7 grams of	regular chips
fat per oz)	

CHOOSE	INSTEAD OF
miniature fruit or vegetable kebabs	kebabs with chicken liver, bacon, or high fat meats fatty BBQ ribs
miniature meatballs made with lean meat	large meatballs made of high-fat meat, meatballs served in gravy or high-fat sauces
broiled or poached seafood: shrimp, salmon, scallops, oysters, clams	deep fat fried seafood, seafood in high-fat sauces
mushroom caps with low-fat bread-based stuffing	mushrooms with high-fat cheese stuffing or mushrooms marinated in oil
miniature vegetable pizzas with tomato sauce and light cheese	pizza with pepperoni, Italian sausage or other high-fat meats
vegetable sushi rolls or vegetable spring rolls – fresh, not fried	egg rolls or fried spring rolls
small cubes of cheese (3/4" squares or smaller)	large cubes of cheese
raw or roasted, unsalted nuts	salted nuts or sugar-coated nuts like beer nuts

