

Reindeer Veggie Cups

Place a tablespoon of hummus in the bottom of small cups. Fill with carrots, celery, and cucumbers standing upright. Add candy eyes and a cherry tomato nose to the cup exterior. Top with pretzels for antlers.

Strawberry & Banana Candy Cane Fruit Sticks

Alternate banana and strawberry slices in a candy cane shape. Sprinkle with shredded coconut for a snowy effect. Serve immediately for best freshness.

Mini Santa Sandwich Bites

Spread vegan cream cheese on crackers. Use strawberry halves for hats, mini chocolate chips for eyes, and banana slices for beards. Chill before serving.

Broccoli Christmas Tree Platter

Arrange broccoli into a Christmas tree shape. Add cherry tomatoes as ornaments and carrot sticks for the trunk. Top with a star-shaped yellow pepper.

Vegan Stuffed Mushrooms

Sauté chopped mushroom stems with garlic and spinach. Mix with breadcrumbs and nutritional yeast. Stuff into mushroom caps and bake at 375°F for 15–18 minutes.

Holiday Hummus Snack Board

Spread beet or classic hummus on a platter. Surround with cucumbers, carrots, pretzels, crackers, and cherry tomatoes for festive dipping.

Veggie Pinwheel Spirals

Spread hummus on tortillas. Add spinach, shredded carrots, and cucumber strips. Roll tightly and slice into 1-inch spirals.

Cranberry Apple Salsa with Cinnamon Pita Crisps

Mix chopped cranberries, apple, lime juice, maple syrup, and cinnamon. Bake cinnamon-sugar tortilla wedges at 350°F until crisp. Serve together.

Sweet Potato Rounds with Cranberry Topping

Roast ½-inch sweet potato slices at 400°F for 20–25 minutes. Top with cranberry sauce and sprinkle with pumpkin seeds.

Vegan Holiday Snack Board

Arrange vegan cheese, crackers, grapes, apples, pretzels, tomatoes, and dried cranberries on a platter in a wreath or tree shape.