

Gatherings

# Game Day Table

Twelve shareable dishes for a relaxed watch party



Three featured recipes from this collection

## PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

# Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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# Make this kitchen yours

A game-day table works best when food arrives in useful batches and people can take a portion without stopping the room. This development edition includes twelve different dishes: a chicken tray, sliders, chili, warm dips, vegetable bites and a cool slaw. Build a menu with something substantial, something crisp and a fresh accompaniment, then read the cooking and holding instructions before guests arrive. Prepare toppings and serving utensils early so hot dishes can move straight to the table. These original development drafts use ordinary ovens and skillets rather than special appliances. Check meat with a thermometer, keep cold dishes refrigerated, and refill small serving bowls from the kitchen. Refrigerate leftovers promptly within 2 hours, and make your next-day portions from containers that were handled cleanly.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

# Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Buffalo Chicken Tray - AI-generated realistic food artwork, not a photograph or tested result.

# Buffalo Chicken Tray

6 servings | Prep: 20 minutes | Cook: 30 minutes

## Ingredients

- 2 pounds boneless skinless chicken thighs
- 1/2 teaspoon fine salt
- 1/4 teaspoon black pepper
- 1/3 cup hot sauce
- 2 tablespoons unsalted butter
- 1 tablespoon honey
- 1/2 cup plain Greek yogurt
- 1/4 cup crumbled blue cheese
- 2 tablespoons sliced scallions

## Method

1. Heat the oven to 425°F. Place chicken on a lined rimmed sheet, season with salt and pepper and roast 25–35 minutes, until the thickest pieces reach 165°F.

2. Melt butter with hot sauce and honey in a small saucepan. Stir yogurt and blue cheese in a separate bowl and refrigerate until serving.
3. Cut cooked chicken into large bite-sized pieces with clean utensils, toss with warm sauce and scatter scallions over the tray. Serve promptly with chilled blue-cheese yogurt on the side; keep any unserved sauce and dip covered and refrigerated.

**Cook's tip**

Check several pieces with a thermometer, especially if the thighs differ noticeably in size.

**Substitution**

Use thick chicken-breast strips; check earlier and cook each piece to 165°F.

**Storage**

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

**Ingredient allergen notes**

Milk

# Turkey Mini Meatballs

24 meatballs | Prep: 20 minutes | Cook: 20 minutes

## Ingredients

- 1 pound ground turkey
- 1/3 cup ready-to-eat breadcrumbs
- 1 large egg
- 2 tablespoons chopped parsley
- 1 teaspoon garlic powder
- 1/2 teaspoon fine salt
- 1/4 teaspoon black pepper
- 1/2 cup prepared barbecue sauce

## Method

1. Heat the oven to 400°F and line a rimmed sheet. Mix turkey, breadcrumbs, egg, parsley, garlic powder, salt and pepper gently until evenly combined.
2. With clean hands, form twenty-four similar balls and arrange with space between them. Wash hands and any surfaces or tools that touched raw turkey before preparing serving dishes.
3. Bake 16–22 minutes, until the center of several meatballs reaches 165°F. Warm barbecue sauce separately, toss with cooked meatballs and serve in a shallow bowl with clean picks. Keep additional meatballs hot at 140°F or above if holding.

## Cook's tip

Gentle mixing keeps meatballs tender; matching their size helps them reach a safe temperature together.

## Substitution

Use ground chicken instead of turkey and retain the 165°F internal-temperature target.

## Storage

Refrigerate covered at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

**Ingredient allergen notes**

Wheat, Egg, Mustard

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## Safety references

### **FoodSafety.gov • safe cooking temperatures**

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

### **USDA FSIS • leftovers and food safety**

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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# Build a watch-party table in stages

Bring out a warm tray, keep a cold dip ready, and refill the table as the gathering unfolds. Game Day Table offers twelve shareable recipes for relaxed watch parties, from sauced chicken and small sandwiches to potato skins, pizza bread, and slaw. Guidance on staging by temperature helps you decide what to prepare first, while thermometer checks and serving cues support the hot dishes. Choose a few recipes with contrasting textures instead of sending everything to the oven at once. Junction Table by CrownThrive, LLC gives you practical sequences for a casual spread that can be served in portions as people come back for another bite.

- Roast boneless chicken, cut into bites, and toss with warm Buffalo sauce.
- Bake potato shells twice before adding cheddar and chilled yogurt toppings.
- Layer seasoned pizza-dough pieces with sauce and mozzarella in a round pan.

**PUBLIC SAMPLE: two recipes only; the full edition has twelve.**



Pull-Apart Pizza Bread

AI-generated realistic food artwork