



Chocolate Fountain Dipping Items

Suggestions & Preparation Instructions

In order to make it easiest for guests to dip in the chocolate fountain we suggest the following preparation for the dipping items:

- All fruits chunks need to be big enough to fit on a skewer.
- Fruits should be cut and plattered so guests can skewer them by themselves.
- Tossing the noted fruits in **lemon juice** will keep them from discoloring at room temperature.
- For events with young children use coffee stirrers or drink straws, instead of wood skewers

FRUITS (S)	COOKIES & CAKES	SAVORIES
Strawberries - whole, stemmed	Chocolate Chip Cookies (B)	Pretzels (B)
Kiwi- chunks, peeled	Sugar Wafers (B)	Pretzel sticks (B)
Pineapple - chunks, peeled	Oreo Cookies (B)	Corn Chips (B)
Cherries - whole, pitted	Coconut Macaroons (B)	Potato Chips (B)
Grapes - whole, seedless	Rolled Wafers (B)	Bagel Chips (B)
Oranges - segments, seedless	Tea Biscuits (B)	Ritz Crackers (B)
Apples - chunky slices, lemon juice	Fig Newtons (B)	Pringles (B)
Kumquats - whole, skin on	Oatmeal Cookies (B)	Sesame Sticks (B)
Melon - chunks, peeled	Tuiles (B)	
Bananas - frozen or lemon juice	Vanilla Wafers (B)	LADLE ON
Pears - chunky slices, lemon juice	Shortbread (B)	Pound Cake
Figs - halved	Gingersnaps (B)	Brownies
Dried Fruits (S) - apricots, plums, mango, dates, etc.	Fortune Cookies (B)	Wedding Cake
	Graham Crackers (B)	Ice Cream
	Animal Crackers (B)	Pudding
CANDIES	Rice Krispie Treats (B)	Mousse
Twizzlers (B)	Mini Donuts (S)	Banana Splits
Candy Canes (B)	Cream Puffs (S)	Sundaes
Caramels (S)	Angel Food Cake (S)	Pie
Lollipops -wrapped (B)	Biscotti (B)	Panna Cotta
Peanut Brittle (P)	Frozen Twinkies (P)	Raspberries
Marshmallows (S)	Mini Muffins (S)	Blueberries
<p>KEY: (S) = Skewered and Plattered (B) = Place in Baskets, Bowls or Platters (P) = Place on Platters</p>		
<p>Dipping items are not included in our Divalicious Chocolate Fountain rental packages. We have dipping item packages available on a per person basis starting at \$3.00 pp.</p>		