

Open House Food Recipes

Make your event unforgettable with these recipes, including dietary alternatives, that impress potential buyers and agents and keep them mingling. From bite-sized savory snacks to sweet treats, The Close's curated open house food ideas ensure a welcoming atmosphere with minimal effort.



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Savory Bites

Charcuterie cups

 Servings: 8

Ingredients:

Protein: 16 slices of cured meats like salami, prosciutto, turkey (or marinated tofu)

Cheese: 8 cubes of cheddar, gouda, and brie (or dairy-free cheese)

Veggies: 8 grape tomatoes, 8 mini pickles, and olives (or cucumber slices)

Crunch: 8 small breadsticks/crackers (gluten-free/keto if needed)

Extras: ½ cup nuts (or roasted chickpeas/dried fruit for nut-free)

Garnish: Fresh basil or rosemary

Directions:

1. Skewer cheese (or dairy-free), meat (or tofu), tomato, and pickle/olive/cucumber.
2. Assemble cups with skewers, crackers, and nuts (or chickpeas/dried fruit).
3. Garnish and serve. Store chilled until ready.

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Mini quiches

 Servings: 12

Ingredients:

Base: 6 eggs (or flax eggs for vegan: 1 tbsp flaxseed + 2.5 tbsp water)

Dairy: ½ cup milk (or almond/oat milk for dairy-free)

Cheese: ½ cup shredded cheddar (or dairy-free cheese)

Filling: ½ cup diced veggies (spinach, bell peppers, mushrooms)

Protein: ½ cup cooked bacon, sausage (or tofu crumbles for vegan)

Crust: Mini pastry shells (gluten-free shells or crustless for low-carb/keto)

Seasoning: Salt, pepper, garlic powder

Directions:

1. Preheat oven to 375°F (190°C) and grease a mini muffin tin.
2. Whisk eggs (or flax eggs), milk, cheese, and seasoning.
3. Fill muffin cups with veggies, protein, and egg mixture.
4. Bake for 15 to 18 minutes until set. Let cool before serving.

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Caprese skewers

 Servings: 12

Ingredients:

12 cherry tomatoes	Salt and pepper to taste
12 mini mozzarella balls (or dairy-free mozzarella for dairy-free/vegan)	12 small skewers or toothpicks
12 fresh basil leaves	
1 tablespoon balsamic glaze (or lemon juice for a low-acid alternative)	
1 tablespoon olive oil	

Directions:

1. Thread a tomato, basil leaf, and mozzarella ball onto each skewer.
2. Lightly coat with olive oil and balsamic glaze.
3. Sprinkle with salt and pepper.

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Pinwheels or wraps

 Servings: 12 pinwheels or 4 wraps

Ingredients:

4 large tortillas (or gluten-free, whole wheat, or lettuce for low-carb)

½ cup cream cheese (or dairy-free cream cheese)

½ teaspoon garlic powder

½ cup diced bell peppers, cucumbers, or spinach

8 slices deli turkey, ham, or chicken (or hummus/tofu for vegan)

¼ cup shredded cheese (or dairy-free cheese)

Directions:

1. Spread cream cheese evenly over tortillas and sprinkle with garlic powder.
2. Layer with veggies, protein, and cheese.
3. Roll tightly and slice into 1-inch pinwheels or serve as full wraps.

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Mini croissant sandwiches

 Servings: 12

Ingredients:

12 mini croissants (or <i>gluten-free rolls for gluten-free option</i>)	$\frac{1}{2}$ cup lettuce or spinach
$\frac{1}{2}$ cup deli turkey, ham, or chicken (or <i>marinated tofu/roasted veggies for vegan</i>)	6 cherry tomatoes, sliced
6 slices cheese, cut in half (or <i>dairy-free cheese</i>)	
$\frac{1}{4}$ cup mayonnaise or mustard (or <i>vegan mayo for egg-free</i>)	

Directions:

1. Slice croissants in half and spread mayo or mustard on one side.
2. Layer with protein, cheese, lettuce, and tomato slices.
3. Close sandwiches and serve.

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Cheese-stuffed mini peppers

 Servings: 12

Ingredients:

12 mini sweet peppers, halved and deseeded	1 tablespoon chopped chives or parsley
$\frac{1}{2}$ cup cream cheese (or dairy-free cream cheese)	Salt and pepper to taste
$\frac{1}{4}$ cup shredded cheddar or feta (or dairy-free cheese)	
1 teaspoon garlic powder	

Directions:

1. Mix cream cheese, shredded cheese, garlic powder, and herbs in a bowl.
2. Fill each mini pepper half with the cheese mixture.
3. Serve immediately or chill for 10 minutes before serving.

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Savory waffle bites

 Servings: 12

Ingredients:

1 cup waffle mix (or gluten-free mix)	$\frac{1}{4}$ cup cooked bacon or sausage (or sautéed mushrooms for vegetarian/vegan)
$\frac{1}{2}$ cup milk (or almond/oat milk for dairy-free)	1 teaspoon garlic powder
1 egg (or flax egg for vegan: 1 tbsp flaxseed + 2.5 tbsp water)	1 teaspoon chopped chives
$\frac{1}{4}$ cup shredded cheese (or dairy-free cheese)	

Directions:

1. Preheat waffle iron and grease lightly.
2. Mix all ingredients in a bowl until combined.
3. Spoon batter into the waffle iron, cooking until golden brown.
4. Cut into bite-sized pieces and serve warm.

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Deviled eggs

 Servings: 12 halves

Ingredients:

6 large eggs, hard-boiled and peeled

1 teaspoon paprika (*for garnish*)

¼ cup mayonnaise (*or vegan mayo for egg-free*)

1 teaspoon chopped chives (*optional*)

1 teaspoon mustard

½ teaspoon garlic powder

¼ teaspoon salt and pepper

Directions:

1. Slice eggs in half and remove yolks.
2. Mash yolks with mayo, mustard, garlic powder, salt, and pepper.
3. Fill egg whites with the mixture and sprinkle with paprika and chives.

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Dips

Whipped feta with honey dip

 Servings: about 1 cup

Ingredients:

1 cup feta cheese (or dairy-free feta)
1/4 cup Greek yogurt (or coconut yogurt for dairy-free)
1 tablespoon olive oil
1 tablespoon honey (or maple syrup for vegan)
1/2 teaspoon lemon juice

1/4 teaspoon black pepper
1 teaspoon chopped fresh herbs (optional)

Directions:

1. Blend feta, yogurt, olive oil, lemon juice, and black pepper until smooth.
2. Drizzle with honey and garnish with fresh herbs if desired.
3. Serve with crackers, pita, or veggies.

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Pimento cheese dip

 Servings: about 1 1/2 cups

Ingredients:

1 cup shredded cheddar cheese (or dairy-free cheddar)	1/2 teaspoon smoked paprika
1/2 cup cream cheese (or dairy-free cream cheese)	1/4 teaspoon salt and pepper
1/4 cup mayonnaise (or vegan mayo)	
1/4 cup diced pimentos (drained)	
1/2 teaspoon garlic powder	

Directions:

1. Mix all ingredients in a bowl until well combined.
2. Chill for 15 minutes to enhance flavors.
3. Serve with crackers, veggies, or toast.

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Buffalo chicken dip

 Servings: about 2 cups

Ingredients:

1 ½ cups shredded cooked chicken (or jackfruit for vegan)

½ cup cream cheese (or dairy-free cream cheese)

½ cup shredded cheddar (or dairy-free cheddar)

¼ cup buffalo sauce (check for gluten-free if needed)

¼ cup ranch or blue cheese dressing (or dairy-free ranch)

½ teaspoon garlic powder

Directions:

1. Mix all ingredients in a bowl until well combined.
2. Heat in a microwave (2 minutes) or oven at 375°F (190°C) for 10 minutes until bubbly.
3. Serve with celery, carrots, or tortilla chips.

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French onion dip

 Servings: about 1 1/2 cups

Ingredients:

1 cup sour cream (or dairy-free sour cream)

1/2 teaspoon salt

1/2 cup mayonnaise (or vegan mayo)

1/4 teaspoon black pepper

1 tablespoon olive oil

1 medium onion, finely diced

1/2 teaspoon garlic powder

Directions:

1. Sauté onions in olive oil over medium heat until golden brown (about 10 minutes). Let cool.
2. Mix sour cream, mayo, garlic powder, salt, and pepper in a bowl.
3. Stir in the caramelized onions and chill for 15 minutes.
4. Serve with chips or veggies.

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Smoked salmon dip

 Servings: about 1 1/2 cups

Ingredients:

4 oz smoked salmon (or mashed chickpeas for vegan)	1/2 teaspoon garlic powder
1/2 cup cream cheese (or dairy-free cream cheese)	1/4 teaspoon black pepper
1/4 cup sour cream (or dairy-free sour cream)	
1 tablespoon lemon juice	
1 teaspoon fresh dill, chopped	

Directions:

1. Blend all ingredients in a food processor until smooth.
2. Chill for 15 minutes to enhance flavors.
3. Serve with crackers, cucumbers, or toast.

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Chili cheese dip

 Servings: about 2 cups

Ingredients:

1 cup canned chili (or lentil/bean chili for vegetarian/vegan)	$\frac{1}{4}$ cup sour cream (or dairy-free sour cream)
$\frac{1}{2}$ cup cream cheese (or dairy-free cream cheese)	$\frac{1}{2}$ teaspoon garlic powder
$\frac{1}{2}$ cup shredded cheddar cheese (or dairy-free cheddar)	

Directions:

1. Mix all ingredients in a bowl until well combined.
2. Heat in the microwave (2 minutes) or oven at 375°F (190°C) for 10 minutes until bubbly.
3. Serve with tortilla chips or veggie sticks.

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Spinach and artichoke dip

 Servings: about 2 cups

Ingredients:

1 cup spinach, chopped	1 teaspoon garlic powder
½ cup canned artichoke hearts, chopped	¼ teaspoon salt and pepper
½ cup cream cheese (or dairy-free cream cheese)	
½ cup sour cream (or dairy-free sour cream)	
½ cup shredded mozzarella (or dairy-free cheese)	

Directions:

1. Mix all ingredients in a bowl until well combined.
2. Heat in the microwave (2 minutes) or bake at 375°F (190°C) for 10 minutes until warm and bubbly.
3. Serve with chips, crackers, or veggies.

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Mango salsa trio

 Servings: about 1 cup per salsa (mild, medium, and hot)

Base ingredients:

1 ripe mango, diced	1 tablespoon lime juice
$\frac{1}{4}$ cup red bell pepper, diced	1 tablespoon chopped cilantro
$\frac{1}{4}$ cup red onion, finely chopped	$\frac{1}{4}$ teaspoon salt

Mild mango salsa:

$\frac{1}{2}$ cup diced cucumber for extra freshness

Medium mango salsa:

$\frac{1}{2}$ minced jalapeño, seeds removed

Hot mango salsa:

1 finely chopped habanero or serrano pepper

Directions:

1. Mix all ingredients for each variation in separate bowls.
2. Let sit for 10 minutes to blend flavors.
3. Serve with tortilla chips, veggie sticks, or grilled meats.

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Hummus and veggies

 Servings: about 1 1/2 cups

Ingredients:

1 can (15 oz) chickpeas, drained and rinsed (or white beans for a milder taste)	2 tablespoons olive oil
2 tablespoons tahini (or sunflower seed butter for nut-free)	1/2 teaspoon cumin
2 tablespoons lemon juice	1/4 teaspoon salt
1 garlic clove, minced	2 to 4 tablespoons water (to adjust consistency)

Directions:

1. Blend all ingredients in a food processor until smooth. Add water as needed.
2. Serve with sliced cucumbers, carrots, bell peppers, or gluten-free crackers.

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Sweet Treats

Gourmet popcorn

 Servings: about 8 cups

Ingredients:

½ cup popcorn kernels
2 tablespoons olive oil or coconut oil
½ teaspoon salt

Flavor variations:

Cinnamon sugar: 1 tablespoon coconut sugar + ½ teaspoon cinnamon

Dark chocolate drizzle: Melted dairy-free or regular dark chocolate drizzled over popcorn

Maple pecan: 1 tablespoon maple syrup + 2 tablespoons crushed pecans (or sunflower seeds for nut-free)

Directions:

1. Heat oil in a large pot over medium heat. Add popcorn kernels and cover.
2. Shake occasionally until popping slows. Remove from heat.
3. Toss with salt and chosen seasoning.

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Mini fruit tarts

 Servings: 12

Ingredients:

Crust:

- 1 cup graham cracker crumbs (or gluten-free crackers)
- 2 tablespoons melted butter (or coconut oil for dairy-free)
- 1 tablespoon honey or maple syrup

Filling:

- $\frac{1}{2}$ cup cream cheese (or dairy-free cream cheese)
- $\frac{1}{4}$ cup Greek yogurt (or coconut yogurt for dairy-free)
- 1 tablespoon honey or maple syrup
- $\frac{1}{2}$ teaspoon vanilla extract

Topping:

- Mixed fresh fruit (berries, kiwi, mango, etc.)

Directions:

1. Mix crust ingredients and press into mini tart molds or cupcake liners. Chill for 10 minutes.
2. Whisk filling ingredients until smooth, then spoon into crusts.
3. Top with fresh fruit and chill until ready to serve.

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Yogurt parfait cups

 Servings: about 4 cups

Ingredients:

2 cups Greek yogurt (or coconut/almond yogurt for dairy-free)
1 cup granola (or gluten-free granola)
1 cup mixed fresh fruit (berries, mango, banana, etc.)
1 tablespoon honey or maple syrup (optional)

Directions:

1. Layer yogurt, granola, and fruit in small cups or jars.
2. Drizzle with honey or maple syrup if desired.
3. Serve immediately or refrigerate until ready.

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Puff pastry bites

 Servings: 12

Ingredients:

1 sheet puff pastry (or gluten-free puff pastry)

½ cup fruit preserves, chocolate spread, or cheese filling (use dairy-free as needed)

1 egg, beaten (or dairy-free milk for egg-free)

Directions:

1. Preheat oven to 375°F (190°C).
2. Line a baking sheet with parchment paper.
3. Cut puff pastry into 2-inch squares.
4. Add 1 teaspoon of filling to the center of each square. Fold or pinch edges if desired.
5. Brush with beaten egg or dairy-free milk.
6. Bake for 12 to 15 minutes until golden brown.

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Fruit nachos

 Servings: 4

Ingredients:

2 large apples, thinly sliced (and/or pears
for a variation)

$\frac{1}{4}$ cup coconut flakes

1 banana, sliced

2 tablespoons honey or maple syrup

$\frac{1}{2}$ cup strawberries, chopped

1 tablespoon chopped nuts (*optional*)

$\frac{1}{4}$ cup dark chocolate chips (or dairy-free
chocolate chips)

Directions:

1. Arrange fruits on a plate.
2. Sprinkle chocolate chips and coconut flakes.
3. Drizzle with honey or maple syrup.
4. Top with chopped nuts if desired.

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Cookies

 Servings: 12

Ingredients:

1 cup almond flour (or gluten-free flour for a nut-free version)	1/4 teaspoon salt
1/4 cup coconut flour	1/4 cup butter (or dairy-free butter)
1/4 cup maple sugar (or coconut sugar)	1 egg (or flax egg for egg-free)
1/4 teaspoon baking soda	1 teaspoon vanilla extract

Directions:

1. Preheat oven to 350°F (175°C).
2. Combine almond flour, coconut flour, coconut sugar, baking soda, and salt in a bowl.
3. Add melted butter, egg, and vanilla. Mix until dough forms.
4. Scoop tablespoon-sized portions and place them on a lined baking sheet.
5. Bake for 10 to 12 minutes or until golden brown.

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Macarons

 Servings: 12

Ingredients:

1 cup powdered sugar (or powdered coconut sugar for a paleo version)
1 cup almond flour (or sunflower seed flour for nut-free)
2 large egg whites (or aquafaba for vegan)

½ cup granulated sugar
¼ teaspoon vanilla extract

Directions:

1. Preheat oven to 300°F (150°C).
2. Line a baking sheet with parchment paper.
3. Sift together powdered sugar and almond flour.
4. Whisk egg whites until stiff peaks form, then gradually add granulated sugar and vanilla.
5. Gently fold the dry ingredients into the egg whites.
6. Pipe the mixture onto the baking sheet in small circles.
7. Bake for 15 to 20 minutes, then let cool before filling with dairy-free buttercream or fruit jam.

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Chocolate-covered strawberries

 Servings: 12

Ingredients:

12 fresh strawberries, hulled

½ cup dark chocolate chips (or *dairy-free chocolate chips*)

1 tablespoon coconut oil (or *dairy-free butter*)

2 tablespoons chopped nuts, shredded coconut, or sprinkles (*optional*)

Directions:

1. Melt the chocolate chips and coconut oil in a microwave-safe bowl, stirring every 30 seconds until smooth.
2. Dip each strawberry into the melted chocolate, allowing excess chocolate to drip off.
3. Sprinkle with chopped nuts, coconut, or sprinkles, if desired.
4. Place on parchment paper and refrigerate for 15 to 20 minutes until the chocolate sets.

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Brownie bites

 Servings: 16

Ingredients:

1 cup almond flour (or <i>gluten-free flour for a nut-free version</i>)	1 teaspoon vanilla extract
$\frac{1}{4}$ cup cocoa powder	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ cup coconut sugar (or <i>maple sugar</i>)	Pinch of salt
2 large eggs (or <i>flax eggs for egg-free</i>)	$\frac{1}{4}$ cup dairy-free chocolate chips (<i>optional</i>)
$\frac{1}{4}$ cup dairy-free butter (or <i>regular butter</i>)	

Directions:

1. Preheat oven to 350°F (175°C).
2. Grease a mini muffin tin.
3. Combine almond flour, cocoa powder, coconut sugar, baking powder, and salt in a bowl.
4. Melt the butter in a separate bowl and then mix with eggs and vanilla extract.
5. Combine wet and dry ingredients and stir until smooth.
6. Fold in chocolate chips if using.
7. Scoop the batter into the muffin tin, filling each cup about $\frac{3}{4}$ full.
8. Bake for 10 to 12 minutes or until a toothpick comes out clean. Let cool before serving.

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