

Hot Dog Bar

Buffet Item Ideas

Meats: hot dogs, sausage, bratwurst, veggie dogs

Buns: white, whole-wheat, poppy-seed

Sauces: ketchup, mustard (yellow, Dijon), relish, salad dressings, sour cream, hot sauce, barbecue sauce, salsa, pizza sauce, sriracha, steak sauce

Fresh toppings: onions, tomatoes, cucumbers, jalapenos, sweet and spicy peppers, lettuce, pineapple

Sautéed or grilled vegetables: mushrooms, onions, peppers

Plus: shredded cheeses, nacho cheese sauce, pickles, sauerkraut, coleslaw, guacamole, corn chips, tortilla chips, French-fried onions, chili, bacon bits, crumbled potato chips

FMCA
Your RVing Family



Hints

- Arrange toppings on trays for quick transport to and from the RV.
- Serve hot dogs from a slow cooker, where they can be kept warm.
- Provide individual paper food “boats” in which guests can hold a hot dog and all its trimmings.
- Affix labels or small cards to the buffet table to identify specialty dogs (sausage, bratwurst, etc.). Also identify spicy and unfamiliar toppings.
- Display signs with fun hot dog topping recipes that diners can follow (make sure you have the ingredients on hand).

Recipe Combinations

Buffalo Dog: blue cheese dressing, celery slaw, crumbled blue cheese, hot sauce

Chicago Dog: yellow mustard, sweet green pickle relish, onion, tomato wedges, pickle spear, sport peppers, celery salt

Hawaiian Dog: sliced red onions, pineapple

Ranch Dog: Ranch dressing, potato chips, creamy Ranch slaw, pickled hot peppers, chopped chives

Reuben Dog: sauerkraut, Thousand Island dressing, caramelized onions, Swiss cheese, relish

Tex-Mex Dog: barbecue sauce, French-fried onions, shredded cheese

Veggie Dog: vegetarian hot dog, cucumber, tomato, radish, onion, dill