



Christmas Eve Fruit and Nut Table Runner

by **Rocco DiSpirito**



A dramatic, old-world table runner made entirely of fruit, nuts, citrus, and festive accents. Designed to live on the table through coffee, conversation, and dessert — part centerpiece, part tradition.

Prep Time:

15–20 Minutes

Cook Time

None

Serves:

Party-Size

Level:

Beginner

Ingredients

Citrus (Peel-and-Eat Centerpiece Fruits)

- 12–15 clementines
- 10 tangerines
- 10 mandarins
- 6 blood oranges
- 6 Cara Cara or navel oranges (optional, for size contrast)
- 2–3 lemons
- 2–3 limes (color pops; not meant for eating)

Seasonal Fruits (Visual Anchors + Flavor Variety)

- 4 pomegranates
- 4 persimmons (Fuyu recommended)
- 4 pears (Bosc or Comice; mix shapes for texture)
- 4 apples (Honeycrisp or Pink Lady)
- 2 bunches red grapes
- 2 bunches green grapes

Whole Nuts (Rustic Texture + Dessert Interactivity)

- 1 lb whole walnuts
- 1 lb whole hazelnuts
- 1 lb whole peanuts
- 1 lb whole chestnuts

Festive Elements (Optional but Highly Recommended)

- 6–8 Christmas crackers
- 2–3 small nutcracker figurines
- Evergreen sprigs or eucalyptus (1 bundle)
- 1 small bag whole cinnamon sticks
- 1–2 pomegranates cut open (for dramatic effect)

Table Setup Supplies

- 1 neutral table runner or strip of kraft paper
- Small bowls for nuts (optional; loose scatter works too)
- 6–8 tea candles or votives (battery powered for safety)

Instructions

Step 1:

Lay a neutral runner or kraft paper down the center of the table.

Step 2:

Anchor with citrus, then layer in seasonal fruits for height and color.

Step 3:

Scatter whole nuts evenly for texture and grazing.

Step 4:

Add festive accents — nutcrackers, greenery, cinnamon sticks.

Serving & Finishing

- Finish with candles placed safely.
- Let guests graze throughout the night.