Because there are so many kinds of hors d'oeuvres, using all types of meats, poultry, fish, vegetables, and starch products, in this chapter you will use all the skills you have learned in earlier chapters.

After studying Chapter 23, you should be able to:

1. Name and describe the two principal methods of serving hors d'oeuvres at a reception.
2. Prepare canapés.
3. Prepare hors d'oeuvre cocktails and relishes.
4. Prepare dips.
5. Prepare a variety of other hors d'oeuvres, including antipasti, bruschette, and tapas.
6. Name and describe the three types of sturgeon caviar, and name and describe three other kinds of caviar.

A. Terms

Fill in each blank with the term that is defined or described.

_________________________  1. A bite-sized, open-faced sandwich, served as an hors d'oeuvre.
_________________________  2. French term for raw vegetables, served as hors d'oeuvres.
_________________________  3. A category of hors d'oeuvre that includes raw vegetables (as in number 2) and pickled items.
_________________________  4. A Mexican-style dip made of mashed avocado.
_________________________  5. A category of appetizer that includes various seafoods or fruits, served cold, usually with a tart or tangy sauce.
_________________________  6. An Italian hors d'oeuvre.
7. A small appetizer offered, compliments of the chef, to guests seated at their tables, either before or after they have ordered from the menu.

8. Italian-style garlic toast, usually served with toppings. Similar to large canapés.


10. Spanish style hors d’oeuvre, usually served on a small plate and intended to be eaten with wine or other drinks.

B. Hors d’Oeuvre Review

1. The three basic parts of a canapé are ________________, ________________, and ________________.

2. In the space below, draw diagrams of three different ways that bread slices can be cut into various shapes for canapés.

3. List four different items that can be used as bases for canapés.

   (a) ________________

   (b) ________________

   (c) ________________

   (d) ________________

4. What are the two most common types of spreads used for canapés?

   ________________

   ________________
5. The following are some basic categories of canapé garnishes. Fill in the blanks with specific examples of each group, naming as many examples as there are spaces.

Fish and shellfish products
(a) ______________________
(b) ______________________
(c) ______________________
(d) ______________________
(e) ______________________
(f) ______________________
(g) ______________________
(h) ______________________

Vegetables, pickles, and relishes
(a) ______________________
(b) ______________________
(c) ______________________
(d) ______________________
(e) ______________________
(f) ______________________
(g) ______________________
(h) ______________________
(i) ______________________
(j) ______________________

Meats
(a) ______________________
(b) ______________________
(c) ______________________
(d) ______________________

6. The two primary methods of serving hors d'oeuvres are ______________________ and ______________________.
7. When raw oysters are served as a seafood cocktail, the best way to keep them cold is ________________.

8. When hot items are served on an hors d'oeuvre buffet, the best way to keep them hot is ________________.

9. Describe the proper consistency for dips. ________________

10. Describe the procedure for making a basic bruschetta. ________________

11. The three categories of caviar, ranging from the largest to the smallest, are ________________, ________________, and ________________.

12. Caviar made with a relatively low proportion of salt is called ________________.

13. Proper serving temperature for caviar is ________________.