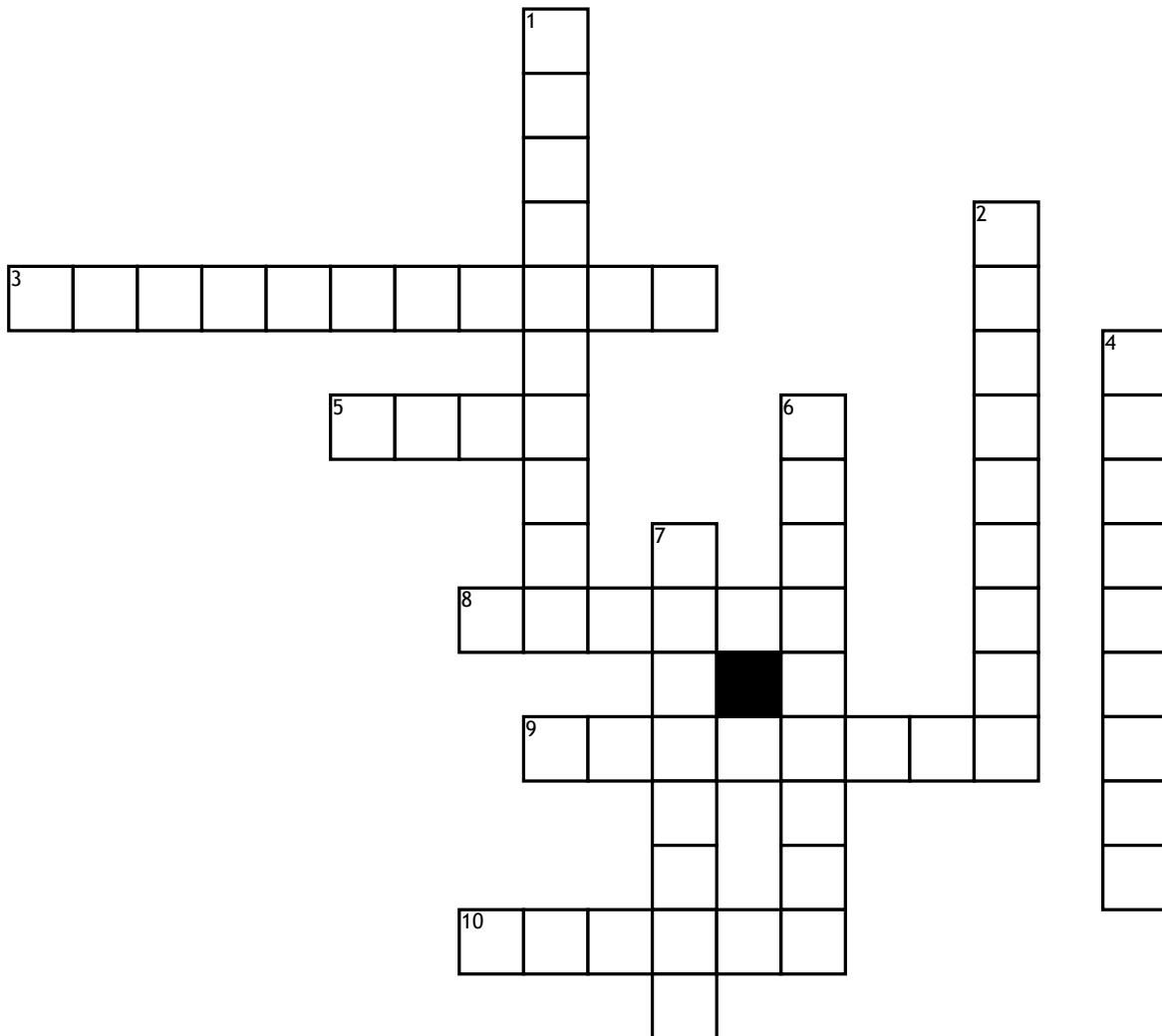


Name: _____

Date: _____

Quiz #01 Appetizers



Across

3. A tiny appetizer or hors d' oeuvres offered to guest seated at their tables either before or after they have ordered from the menu.
5. Part of canape that holds the spread and garnish. Crackers and toasts are firmer and give a pleasing texture and crispness to the canapé.
8. a tiny open face sandwich.
9. are pickled item which are raw, crisp vegetables such as julienne carrots or celery sticks
10. Salted roe, or eggs, of the sturgeon.

Down

1. slice of Italian bread that is toasted, rubbed with brushed garlic, and drizzled with olive oil, served with toppings like canapés.
2. came about by the Romans and were classified as a liquid appetizer that typically contained alcohol.
4. An Italian appetizer
6. foods which stimulate the appetite, through their attractive appearance, fragrance or appealing flavor. It is a small piece or a portion of highly seasoned food, usually served before a meal to induce and stimulate one's appetite
7. A term used to describe the larger canape.