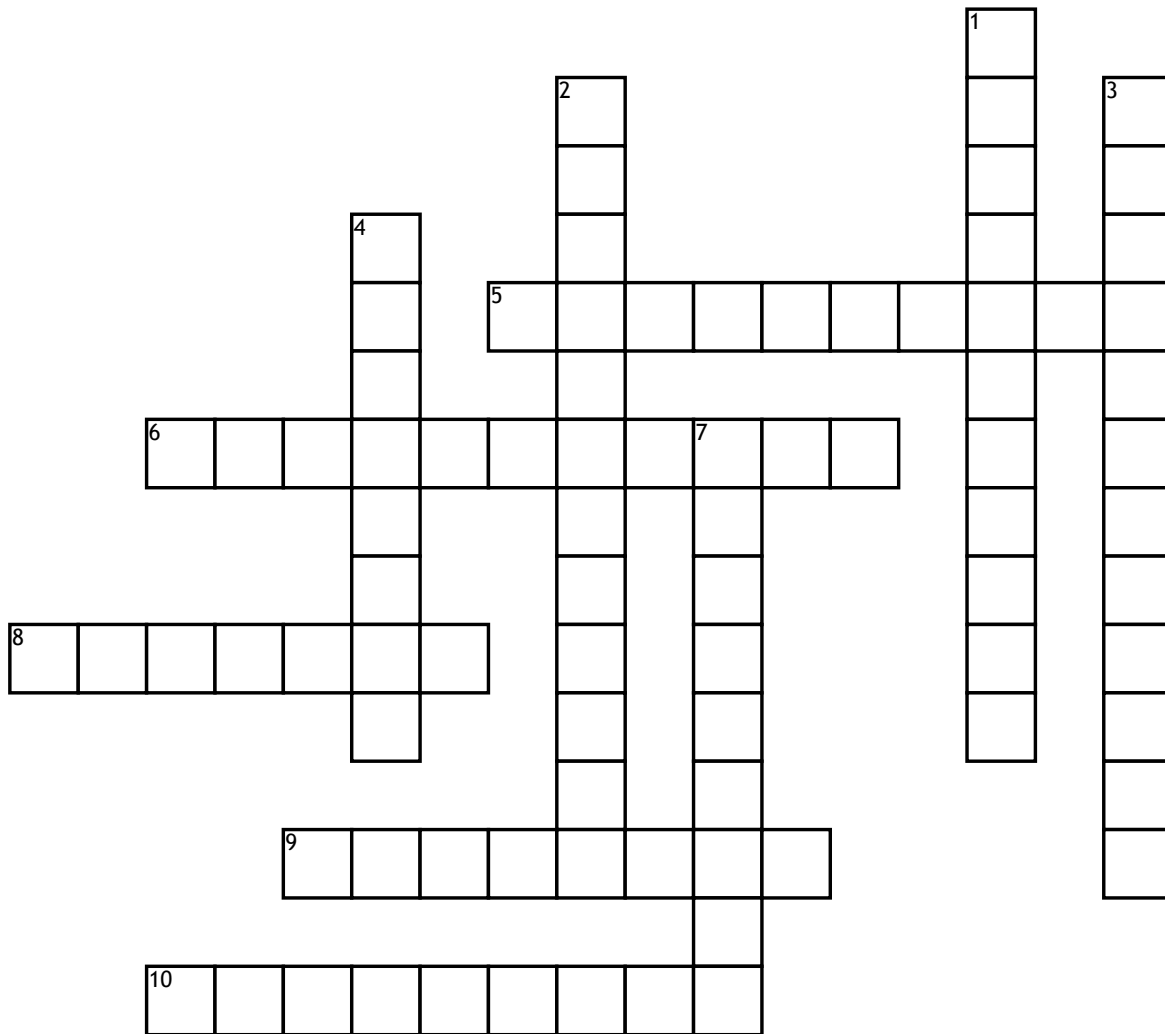


Name: _____

Date: _____

Types of Appetizer



Across

- are 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.
- are small portions of salads and usually display the characteristics found in most salads
- are made out of thin slices of bread in different shapes. The bread may be toasted, sautéed in butter or dipped in a well-seasoned mixture of egg, cheese, fish, or meat then deep-fat fried
- The larger canapés are termed as _____
- are usually juices of orange, pineapple, grapefruit or tomatoes served with cold salad dressings. It may be in the form of a fruit or vegetable juice mixed with little alcoholic beverage or seafood like shrimps, crabs, or lobsters served with slightly seasoned sauce.

Down

- are variety of appetizers wherein the only requirement is that you keep everything small enough to be picked up with the fingers and eaten with little mess.
- are popular accompaniments to potato chips, crackers, and raw vegetables. Proper consistency in the preparation is important for many dip
- refers to small portions of highly seasoned foods. It is a combination of canapés, olives, stuffed celery, pickled radishes, and fish. It is served on individual plate when guests are seated.
- are pickled item which are raw, crisp vegetables such as julienne carrots or celery sticks.
- came about by the Romans and were classified as a liquid appetizer that typically contained alcohol