

HORS D'OEUVRES

Hors d'oeuvre is a French word which means “starters” or “appetizers” and its true definition is a preparation served outside of the menu proper, at the beginning of the meal before the main course.

It comes from the French term outside (hors) and goes back to the early times when at banquets, the appetizer (hors d'oeuvre) was served in a separate room (ante chamber/room) while the guests assembled and waited for the arrival of the host and the chief guest.

Hors d'oeuvre or appetizer as it is called in English can be described as a small tidbit, which should be light, delicate attractive and tasty. The term hors d'oeuvre should never be spelt with the final s, since there is plural form for the term in French.

An hors d'oeuvre can be either in the solid form (appetizer) or in the liquid form (aperitif) which may be an alcoholic or non-alcoholic beverage.

GARNISHES

might seem like decoration tossed on the side of a plate as an afterthought, but they play a significant role in the diner's experience of food. Usually consisting of an edible component, garnishes brighten the plate, give a clue to the flavor of the meal, complement the taste of the dish or fill empty space on the plate.

FRENCH GARNISHES

- Brunoise – one to three mm diced vegetables•
- Chiffonade – finely shredded lettuce or sorrel stewed in butter•
- Croustes – small pieces of halved French bread buttered and oven dried•
- Coulis – (a thicker soup) drizzled decoratively•
- Croutons – small pieces of bread (typically cubes) fried in butter or other oil•
- Julienne – thinly sliced vegetables•
- Pasta (tapioca, sago, salep) etc.•
- Pluches – a whole leaf spray of herbs, without the central stalk (traditionally• chervil)
- Royale – a small decoratively shaped piece of egg custard (in German this is•
- Profiterolles – puff pastry stuffed with purée• called an Eierstich)
- Threaded eggs•

Hors d'oeuvres (pronounced “or-DERVS”) are small one- or two-bite objects which can be served earlier than dinner, normally accompanied by cocktails. As properly, hors d'oeuvres could also be served at a cocktail party the place a full dinner shouldn't be being served. Hors d'oeuvres might be served at a desk or handed on trays amongst company. **Kinds of Hors d'oeuvres**

1. **Finger meals or Small Sizzling Appetizers or Hors d'oeuvre** : Finger meals is small meals that's held by fingers to eat it, utilizing instruments similar to forks, spoons, chopsticks, or different instruments
2. **Crudités with Dips**: French appetizer consists of complete or minimize greens and served with Dips as a dressing or sauces
3. **Canapés**: The small measurement of open sandwiches , they've a base, spread, and garnish (main half and small tid bit garnish)
4. **Petit Fours or Candy hors d'oeuvres**: The small measurement of quite a lot of desserts, pastries product or sweets.