



# Hors D'oeuvres

## Bacon Wrapped Dates

### Ingredients:

Item #:	Amount:	Ingredient:
31475	24 ea	Dates, pitted
19505	24 ea	Bacon, 3 inch strips
53780	1 cup	Mascarpone cheese

### Method:

- Using a pastry bag (with a fine tip) stuff dates with cheese.
- Wrap dates in bacon and place in a pre-heated 375 degree oven for 5-10 minutes, until bacon is crisp.



J.Kings' Annual  
Catering Workshop 2008



# Hors D'oeuvres

## Chicks Dijon

### Ingredients:

Item #:	Amount:	Ingredient:
95279	5 lbs	Chicken breast, boneless and skinless, cut in 1 inch cubes
18172	2 cups	Honey Dijon
7025	as needed	Phyllo dough
56921	as needed	Butter, clarified

### Method:

- Sear chicken breast in butter. Allow to cool.
- Dress chicken in Dijon.
- Lightly butter individual layers of phyllo and layer 3-4 layers.
- Cut 3" squares of prepared phyllo.
- Place 1 piece of chicken in center of phyllo squares.
- Crimp edges to create "beggars' purse"
- Bake in a pre-heated 400 degree oven for 5-10 minutes.



J.Kings' Annual  
Catering Workshop 2008



# Hors D'oeuvres

## Boars in a Blanket

### Ingredients:

Item #:	Amount:	Ingredient:
94890	5 lb	Andoullie sausage
11685	3-4 sheets	Puff pastry
22011	1 cup	Whole grain mustard

### Method:

- Slice sausage in half lengthwise.
- Spread 1 inch of mustard on pastry dough.
- Place sausage on pastry.
- Roll dough to encase sausage.
- Cut in 1 ½ -2" pieces.
- Bake at 400 degrees for 5-10 minutes, until golden.



J.Kings' Annual  
Catering Workshop 2008



# Hors D'oeuvres

## Asparagus & Fontina Sticks

### Ingredients:

Item #:	Amount:	Ingredient:
98562	1 bunch	Pencil asparagus, snipped and blanched
55320	¼ lb	Fontina cheese, shredded
900190	½ tsp	Fresh rosemary, minced
25401	2 Tbsp	Plain breadcrumbs, toasted
7025	as needed	Phyllo dough
56921	as needed	Butter, clarified

### Method:

- Lightly butter sheets of phyllo and layer three layers high.
- Mix cheese, breadcrumbs, and rosemary.
- Place 1 piece of asparagus on prepared phyllo.
- Lightly sprinkle breadcrumb and cheese mixture over asparagus.
- Roll phyllo to encase asparagus.
- Bake in a pre-heated 400 degree oven for 5 minutes.



J.Kings' Annual  
Catering Workshop 2008



# Hors D'oeuvres

## Fried Artichoke Hearts

### Ingredients:

Item #:	Amount:	Ingredient:
67971	1 can	Artichoke hearts, long stem, halved
66215	1 lb	Provolone cheese, cut into 1" batonnet
48280	12 ea	Eggs, extra large
56496	1 cup	Heavy cream
25881	3-4 cups	Flour
25401	3-4 cups	Breadcrumbs
26771	to taste	Salt
32131	to taste	Pepper
39241	to taste	Garlic powder

### Method:

- Make an egg wash using eggs, cream, and some salt, pepper, and garlic powder.
- Season flour with salt, pepper, and garlic powder.
- Halve artichoke hearts length wise.
- Stuff with provolone cheese.
- Dredge through, flour, dip in egg wash, and then dip in breadcrumbs.
- Deep fry in 350 degree oil for 3-5 minutes.



J.Kings' Annual  
Catering Workshop 2008



# Hors D'oeuvres

## Antipasta Skewers

### Ingredients:

Item #:	Amount:	Ingredient:
98325	1 pt	Cherry tomatoes
53870	1 lb	Bocconcini Mozzarella
65430	1 lb	Genoa salami, cut into ¾" cubes
36216	2 cups	Katamala olives, pitted
43881	1 can	Artichoke hearts, halved
17095	2 cups	Italian dressing

### Method:

- On a 6" skewer place salami, artichoke, olive, cheese, and tomatoes.
- Toss in dressing.



J.Kings' Annual  
Catering Workshop 2008