



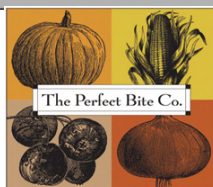
# Culinary Alliances

Creating Unique Partnerships for Food Service Professionals

**The Cutting Edge** A Glimpse at What's Hot !

Keep Your Customers Coming Back... Put Them On The *Edge!*

## The Perfect Bite Co.



P: 201-841-4796 / 718-614-6563

F: 888-323-7778

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# Culinary Alliances

Creating Unique Partnerships for Food Service Professionals

Weekly Nibble



we make it from scratch.  
you take all the credit.

## The Perfect Summer Hors d'Oeuvres...

Move over sliders...our charbroiled baby burgers may be small in stature but they are big on flavor.



### Caramelized Onion & Gorgonzola Mini Burgers

For our Caramelized Onion & Gorgonzola Miniature Burgers we start with two basics; a charbroiled all beef burger and an artisan bakery's bun made especially for us. The mini burgers are topped with sliced Spanish onions that are caramelized for over an hour with butter and herbs. We then add crumbled Gorgonzola cheese to create a delectable flavor explosion.

### Applewood Smoked Bacon & Cheddar Mini Burgers

Again, we start with two basics; a charbroiled all beef burger and an artisan bakery's bun made especially for us. Then these are topped with natural smoked bacon and a delicious medium sharp cheddar cheese. For added flavor and a personalized touch, throw on your favorite burger condiments. Serve these miniature classics and reap huge accolades.



### Mini Haute Dogs en Croute

Our haute dogs are truly couture. We have never seen an all natural beef dog treated with such respect. These dogs are simply wrapped in our all butter puff pastry ready for you to bake to golden perfection. No guilt for enjoying these dogs. Serve with your favorite fancy mustard or dipping sauce.

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## The Perfect Summer Hors d'Oeuvres...

Add a new twist to chicken this summer; Chicken Tulips in exotic flavors



### Apricot Currant Chicken Tulips

Our Apricot Currant Chicken Tulips are made from the meaty part of the wing, with the meat tucked down onto one end. Talk about the perfect passed appetizer, with meat on one end and a bone for a handle on the other. These are glazed with our homemade Apricot and Currant sauce.

### Asian BBQ Chicken Tulips

Our Asian BBQ Chicken Tulips are made from the meaty part of the wing, with the meat tucked down onto one end. Talk about the perfect passed appetizer, with meat on one end and a bone for a handle on the other. These are glazed with our homemade Asian BBQ sauce.



### Moroccan Spice Chicken Tulips

Our Moroccan Spice Chicken Tulips are made from the meaty part of the wing, with the meat tucked down onto one end. Talk about the perfect passed appetizer, with meat on one end and a bone for a handle on the other. These are glazed with our homemade Moroccan Spice sauce.

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## The Perfect Haute Cakes...

Add a new twist to to you Hors d'oeuvre selection



### Corn Cakes

These are the perfect brunch item, although they can be enjoyed for any occasion. Our Corn Cakes are made entirely from scratch with sweet corn, bell peppers, chilies, scallions and spices. Try topping with a dollop of crème fraiche and caviar, smoked salmon with a little creamed horseradish or for a more casual flavor, guacamole.

### Zucchini Cakes

These unusual vegetable cakes are sweet and crisp. Our Zucchini Cakes are made with tender shredded zucchini, fresh basil and parmesan. Try topping with a fresh tomato and garlic, Italian salsa or a dollop of crème fraiche. These are a great passed treat just before your favorite pasta.



### Miniature Crab Cakes

Crab is the ultimate crowd pleasing appetizer. Our popular crab cakes are mostly crab with just enough seasonings, panko crumbs and egg to make the perfect two bite treat.

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## The Perfect Handmade Hors d'Oeuvres...

Add a new twist to to you Hors d'oeuvre selection



### Wild Mushroom & Aged Jack Mini Pizzas

These little mini's are the perfect crowd pleaser. We start with a homemade crust made especially for us then topped with earthy porcini and cremini mushrooms, thyme and Fontina cheese.

### Glazed Garlic & Eggplant Mini Pizzas

We caramelize diced eggplant to bring out its natural sweet flavor and pair with roasted garlic and Fontina cheese. All atop a homemade crust made especially for us. A memorable vegetarian appetizer.



### Sundried Tomato & Goat Cheese Mini Pizzas

We make a sun-dried tomato pesto with tender sun-dried tomatoes, olive oil, garlic, parmesan and capers. We chose a deliciously tangy goat cheese to set off the flavors of this intense pesto and finish the mini pizzas with a bit of mozzarella cheese. All atop a homemade crust made especially for us, truly amazing.

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## You Never Forget Your First Kiss...

Add a new twist to your Hors d'oeuvre selection



### Lobster & Tarragon Pastry Kisses

Our gourmet Lobster Kisses are just that...gourmet luxury coming straight from your oven. This is one kiss you won't forget as your guests delight in the succulent lobster, tarragon, chives, lemon and spices that are mixed into cream cheese and then piped into an all butter puff pastry.

### Caramelized Onion & Feta Pastry Kisses

Our Caramelized Onion & Feta Pastry Kisses are made with an all butter puff pastry, natural cream cheese blended with an artisan feta cheese topped with sweet and sticky onions that are slowly caramelized to the perfect sweetness. These savory miniatures will be an instant classic. We make them and you bake them.



### Smoked Salmon & Chive Pastry Kisses

This is our savory blend of smoked salmon, cream cheese, chives, capers and herbs all in an all butter puff pastry. A versatile perfect bite for brunch or with cocktails. We make them and you bake them. And who's to say you didn't make them? If you don't kiss and tell, neither will we.

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## The Perfect Savory Hors d'Oeuvres...

Add a new twist to to you Hors d'oeuvre selection

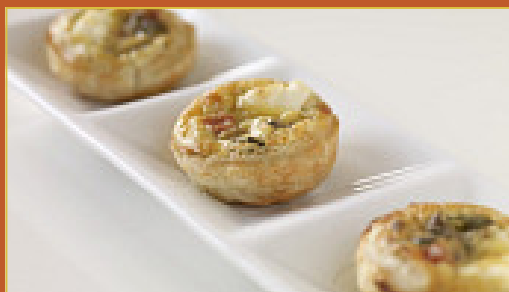


### **Black Bean & Corn Tartlet**

These little mini's truly have a Southwestern flair. Our Black Bean & Corn Tartlets are made with an all-butter pastry dough filled with black bean, roasted corn and smoked paprika custard then blended with spicy jack cheese.

### **Mini Chicken Wellingtons**

A little bite of elegance...our Chicken Wellingtons are just a miniature version of a favorite entrée for entertaining. We apply the same technique, a tender piece of chicken breast with a delicious Dijon mushroom duxelles enrobed in all butter puff pastry. Simply bake until perfectly golden brown and serve the wellingtons warm.



### **Roasted Vegetable & Cheese Tartlet**

Our Roasted Vegetable & Cheese Tartlets are made with an all-butter pastry dough filled with an egg custard and a blend of cheeses that envelope our slow roasted vegetables.

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## The Perfect Asian Assortment...

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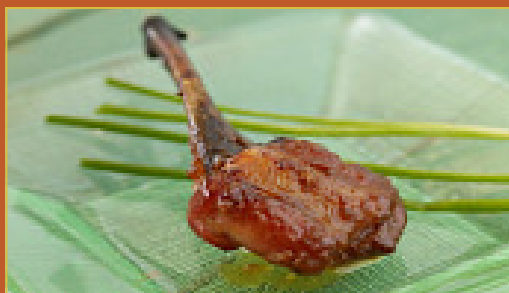


### Shrimp Dumplings in Coconut Curry Sauce

The Shrimp Dumplings with Coconut Curry Sauce are all shrimp (no fillers here), hand formed into wonton wrappers and topped with our own coconut curry sauce that encases each dumpling. As they bake the sauce glazes away until the shrimp is cooked through.

### Vegetable Curry Samosas

Samosas...those delightful tasty little savory patties are one of India's great gifts to the world. For our Curried Vegetable Samosas we start with flaky phyllo pastry filled with a mixture of potato, carrots, peas, garlic, and curry powder. Charm your guests with these delightful treats.



### Asian BBQ Chicken Tulips

Our Asian BBQ Chicken Tulips are made from the meaty part of the wing, with the meat tucked down onto one end. Talk about the perfect passed appetizer, with meat on one end and a bone for a handle on the other. These are glazed with our homemade Asian BBQ sauce.

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## The Perfect Sweet Treat Hors d'Oeuvres...

Add a new twist to to you Hors d'oeuvre selection



### Mixed Berry Lemon Creme Pastry Kisses

Award-winning Pastry Kisses are truly the perfect bite. They bake up in minutes in our convenient, oven-safe tray and are your secret weapon to cementing your culinary reputation. We blend cream cheese with fresh lemon zest, real vanilla and a blueberry raspberry mixture that explodes with flavor when baked.

### Caramel Apple Tartlets

Fresh baked because you do the baking! Our Caramel Apple Tartlets are made with fresh Granny Smith apples which are tossed an indulgent dulce de leche. The sour cream and butter crust browns up nicely as the tart apples soften. Serve them warm or chilled with a dollop of fresh whipped cream. Fresh baked because you do the baking.



### Cranberry & Walnut Tartlets

Our Cranberry & Walnut Tartlets are made with sliced cranberries which are tossed with walnuts, real butter, eggs, corn syrup and spices for a delectable filling. The sour cream and butter crust browns up nicely as the tart berries soften. Our tartlets are sweet and tart and completely dreamy! Serve them warm or chilled with a dollop of fresh whipped cream.

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