

## Dim Sum Coquitlam

Dim Sum Coquitlam - Typically, an appetizer is offered before a meal or in between mealtimes. These finger foods are commonly called starters, hors d'oeuvres or antipasti. Appetizers may range from the very complex and fancy to the really simple, depending on the time devoted to making them and the event they are being served for. Normally, appetizers can go along with cocktails or aperitifs served before a meal.

Finger food appetizers are usually offered at lunches, dinner, wedding and banquets. They could be served before any meal, specially at big occasions like weddings for instance, as it will often take a lot of time for all the visitors in a huge party to go to the reception place right after the wedding ceremony has taken place. At many ceremony's, the wedding party may also be involved in photographs for up to a few hours previous to the reception and the appetizers give the guests an opportunity to socialize before the main course.

At times appetizers may be served at long parties which take place following a regular meal time. They could even be a popular option in a mid-afternoon party where there is no plan to serve supper. Normally, appy's are served in a party that happens after supper to be able to provide the guests with an opportunity to snack. Whenever alcohol is being served, it is a good idea to serve several finger foods to be able to cut down on the alcohol absorption. A lot of restaurants serve a wide variety of appetizers which are ordered as a first course just before a meal.

There are lots of different kinds of appetizers. They could range from small or sliced fruits to a simple plate of cheese and crackers or veggies and dip. Canapes, crab cakes or crab puffs, finger sandwiches, tiny sausages or dim sum dumplings are other common options. Normally, nearly all appetizers could be eaten in a bite or two. Usually appetizers are served using only a napkin, the aim being an easy to handle, small snack. This allows visitors to continue to mingle or dance and talk without being troubled with utensils and plates.

It is somewhat vital to consider foods which would go well together, whilst still varying in taste and in flavour profiles; when you are trying to choose on the correct mix of appetizers to offer. Grilled jumbo shrimp may be a great alternative but as many people have an allergy to shellfish or seafood, it may be wise to think about other appetizers like a nice cheese platter, filled mushroom caps and veggies and fruits which could be easily offered.

Appetizers are normally served at big parties. It is vital to make the items easily recognizable because people have common allergies. For instance, if you decide to offer a shellfish appetizer, make sure it does not come into contact with other appetizers you are offering. Peanuts are one more common allergen. If these are on your menu, keep the nuts in a separate serving dish or bowl.

A lot of people choose to offer both hot and cold appetizers, even though, it is really appropriate to offer all hot or all cold dishes. If you are planning on having guests wait a long while previous to eating a meal, or planning a long party, it is better to bear in mind that hot foods are usually more filling and could stave off hunger pains longer. Items high in protein like cheese and nuts and meats would likewise satisfy longer compared to more carbohydrate based appy's like pastries and breads.

There are literally hundreds of dishes one can choose from, whatever menu you decide to serve. There are lots of cookbooks which are dedicated to appetizers. The internet is also an excellent recipe source. It could be fun to consider creative food that will be original and yummy and would delight your guests with new flavors and presentation.