

Start at the very beginning. At ANNABEL COHEN **COOKS DETROIT**, we believe appetizers set the tone for your entertaining; interesting in color and texture, varied and, well, appetizing. Here is a partial list (a sampling of dozens) of what we offer.

Many of our passed starters may be served "stationary" and vice versa.

We also offer creative and unique LIVE! Stations -- made to order for your event. See our "Stations" page.

### Passed Appetizers

#### Soup "Shots" or Demitasse

Many varieties, including: red or green gazpacho, mushroom barley, squash or tomato soups ... among others  
Can also be served with mini grilled cheese triangles

#### Lollipops

Kosher hot dogs slices, wrapped in pastry ... on a stick and served with yellow mustard

#### Peanut Chicken Satays

Asian marinated chicken threaded chicken with spicy peanut sauce and fresh cilantro or scallion garnish

#### Lobster Corn Dogs

Skewered, small corn and lobster fritters and a delicious dipping sauce

#### Potato Latkes

Mini, russet-potato pancakes served with fresh sour cream and our house-made applesauce

#### Corn Cakes

Mini, corn meal and corn pancakes served with fresh house-made salsa

#### Caprese Kebabs

Tomato, Mozzarella and basil skewers with pesto olive-oil drizzle

#### Roasted Red Pepper Shrimp

Marinated shrimp with a kick, flash roasted and served with roasted red pepper aioli drizzle

#### Maple Barbecue Salmon Kebabs

Roasted salmon with mid-west maple syrup and barbecue Drizzle

#### Empanadas

Spiced chicken or beef empanadas with green olives and golden raisins

#### Lamb Meatballs with Polenta

Small, rich tomato-sauced meatballs on polenta rounds

#### Mushroom Strudel

Mushrooms cooked with garlic and wine, folded into flaky pastry and sliced into strudel rounds and served with a spiced sour cream drizzle

#### Chevre Honey and Toasted Almond Cups

Soft goat cheese filled pastry cups drizzled with honey and topped with toasted almonds

#### Shrimp Seviche Shots

Poached shrimp with fresh tomato, lime juice and cilantro, served in shot glasses with tiny forks

#### Beef Tenderloin Mini Croissants

Tiny croissants stuffed with medium-rare beef tenderloin and drizzled with our famous mustard horseradish sauce

#### Sriracha Okra Fritters

Served with Stone Ground Mustard Sauce

### Stationary Appetizers

#### Baked Brie in Pastry

Creamy pastry-wrapped Brie prepared one of two ways: with pecans and brown sugar; or with dried fruits, nuts, apricot and Dijon with gourmet crackers or baguettes

#### Crudités Display

Raw vegetable display with roasted red pepper hummus or a choice of house-made dipping sauces  
We can also prepare this as vegetable crudités "shots" in small glasses

#### Poached Cold Shrimp

Served with spicy tomato horseradish cocktail sauce

#### International and Domestic Cheese Display

Served artistically with fresh grapes and gourmet crackers

#### Caponata

A vibrant mixture of fresh vegetables, including eggplant, onion, bell pepper, celery tomatoes, olives and golden raisins, served with baguettes

#### Marinated Beef Tenderloin

Medium-rare beef tenderloin with our famous mustard-horseradish sauce and sliced baguette rounds  
This can also be prepared as "sliders" on small rolls with or without cheese and caramelized onions and mustard-horseradish sauce