

Bar Snack proposal

We are currently serving salted peanuts in most of our Bars, they are usually served in small bowls or in some cases in small jars, or now this is a relatively cheap snack and the guest eat them.....it's cheap and boring and the guest eat them because there is nothing else offered.

Here Is what I would like to have from you;

- An end to boring peanuts
- Some creative, inexpensive Bar Snacks
- Snacks that will make an impression without being kitschy
- Salty Snacks
- Savory Snacks
- Cold Snacks
- Warm Snacks
- Easy to Eat Snacks
- Fruity Snacks
- Spicy Snacks

For example, one could prepare;

- a simple stoned breaded and deep fried green Olive on a Stick
- hot and spicy buttered Nuts
- roasted Chickpeas scented with Cumin
- Mini Yorkshire Puddings with roasted Veal sausages inside (toad in the whole)
- Deep fried Plantain Chips
- Bagel Crisps with a semi spicy Tomato Salsa
- Home made mini Grisinis with rouille dip
- Asian Prawn Crackers
- Indian Papadam Chips with a spicy Achar
- Crispy oriental bread with Homos or Baba Ganough (Eggplant Dip)

There are no limits to what can be done, however a very important aspect is ,not to make the snacks in such a way that they become a complete meal, they must be attractive ,inexpensive, easy to prepare, uniquely presented and just enough to whet the guests appetite

I would like you to report back to me by the end of September, the feedback should include;

1. the listed items
2. the corresponding recipes
3. preparation methods
4. photographs of the sample snacks

here are a few points of what is not needed;

- I don't like to hear " Our Guest want Peanuts....."
- I don't like to hear " this is a difficult location....."
- I don't like to hear " we have tried this before and it did not work....."
- I don't like to hear " but this is very expensive..."
- I don't like to here " The problems is....."

Just remember this beautiful add of a very famous Sport Shoe maker..." Just do it..."