



Holiday Appetizers



Cranberry & Brie Crostini

Yield: 12 Pieces



Ingredients

½ cup cranberry juice	1 tsp of ground cinnamon
¼ cup apple cider vinegar	1 French style baguette
12 oz of fresh cranberries	2 tbsps extra virgin olive oil
¾ cup brown sugar	5-6 oz brie
1 small apple, peeled and diced	1 tbsp mixed minced herbs
½ cup dried cranberries	Kosher salt and ground black pepper to taste

Method

In a saucepan, combine all chutney ingredients (fresh and dried cranberries, cranberry juice, apple cider vinegar, brown sugar, diced apple, and cinnamon). Add salt and pepper to taste.

Stir the mixture and bring it to a boil over medium-high heat, stirring occasionally.

Once the fresh cranberries begin to pop, reduce the heat to low and simmer for approximately 15 minutes, or until the chutney has thickened.

Transfer the chutney to a bowl and chill until it is fully cooled. Preheat your oven to 375°F.

Slice the baguette diagonally into ½-inch thick pieces, discarding the ends.

Place the slices on a parchment-lined baking sheet and lightly brush the each side of each slice evenly with oil and sprinkle with salt and pepper.

Bake for 5 minutes.

Remove the crostini from the oven and place a slice of brie on top of each piece.

Return the crostini to the oven and bake for an additional 2 to 3 minutes, or until the brie is soft.

Remove from the oven, top each crostini with a spoonful of the chilled cranberry chutney and sprinkle with minced mixed herbs.

Transfer to a serving platter and serve!



Crab Cakes

Yield: 12 Pieces



Ingredients

1 large egg	¼ tsp Kosher salt
2 tbsps mayonnaise	½ cup finely diced celery
¾ tsp Dijon mustard + a pinch	1 tbsp + 1 tsp finely chopped parsley
2 tsps Worcestershire sauce	10 oz lump crab meat
2 tsps Old Bay seasoning	¾ cup panko breadcrumbs
	2 tsps vegetable oil

Method

In a medium bowl, whisk together the egg, mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay seasoning, and Kosher salt until completely smooth.

Stir in the finely diced celery and chopped parsley until evenly mixed.

Gently fold in the lump crab meat with a spatula, taking care not to break up the larger pieces, which are crucial for the crab cakes' texture.

Sprinkle the panko breadcrumbs over the mixture and fold gently until just combined.

Cover the bowl and refrigerate for 30–60 minutes. This chilling process helps the crab cakes hold their shape during cooking.

Use a 1 oz scoop (or a packed tablespoon) to portion out the mix. Lightly shape each portion into a small patty or ball. (Yields 12 pieces).

Heat a thin layer of the vegetable oil in a skillet over medium heat. Cook the crab cakes for 2–3 minutes per side, until golden brown.

Remove the crab cakes from the pan and transfer them to a paper towel-lined plate to drain any excess oil.

Recipe Note: The mixture should hold together when lightly pressed but still feel soft. If the mixture is too loose, add 1–2 tsp more panko. If it is too firm, add a spoonful of mayonnaise or a splash of beaten egg.



Herb Cheese Puffs

Yield: 45 Pieces



Ingredients

1 cup water

8 tbsps unsalted butter

$\frac{3}{8}$ tsp Kosher salt

1 $\frac{1}{4}$ cups all purpose flour

4 large eggs

1 cup grated parmesan or Gruyere cheese

1 tbsp + 1 tsp of mixed minced herbs

Method

Preheat your oven to 425°F.

Line 2 baking sheets with parchment paper.

In a large saucepan, combine the water, butter, and Kosher salt. Place the pan over medium-high heat. Melt the butter and bring the mixture to a full boil. Remove the pan from the heat. Immediately add the all-purpose flour all at once. Stir vigorously with a sturdy spoon or spatula until the mixture forms a smooth ball.

Return the pan to medium heat briefly (less than a minute), stirring constantly until the dough smooths out and a thin film forms on the bottom of the pan. The dough will be very thick and shiny.

Remove the pan from the heat and let the mixture cool slightly (it should still be warm to the touch).

Add the 4 large eggs one at a time. After adding each egg, beat or stir vigorously until it is fully incorporated into the dough before adding the next one. The mixture may look like it's separating or "sloshing" at first, but keep stirring; it will come together into a smooth, shiny paste.

After the last egg is added, continue to mix for about 2 minutes.

Stir in all of the grated cheese (Parmesan or Gruyère) and 1 tablespoon of minced mixed herbs (plus the extra teaspoon if using). Mix until evenly combined.

Using a tbsp cookie scoop or heaping tablespoon, drop the batter onto the prepared baking sheets.

Bake the cheese puffs at 425°F for 15 minutes.

Without opening the oven door, reduce the oven temperature to 350°F and bake for another 20 to 25 minutes, or until they are a medium golden brown.

Remove the cheese puffs from the oven and immediately transfer them to a wire rack to cool slightly.

Transfer puffs to a serving bowl and sprinkle with remaining herbs. Serve them warm.

Recipes Notes

For mixed minced herbs, thyme, rosemary and parsley are great options

You can pipe the pastry onto the pans. Transfer the prepared batter to a piping bag with a 1/2" to 3/4" diameter round tip. Pipe into mounds about 1 1/2" in diameter (the pastry will double in volume as it bakes), leaving 2" of space between them.

The choux pastry may be made with and electric mixer: Transfer the warm butter-water-flour mixture to a large bowl or the bowl of your stand mixer. Beat in the eggs one at a time on medium speed, waiting until each egg is fully incorporated before adding the next. Beat for about a minute after adding the last egg.

Store leftovers tightly wrapped in the freezer for up to 1 month. Let frozen cheese puffs defrost at room temperature, then rewarm in a 300°F to 350°F oven for 3 to 5 minutes before serving.



Pigs in a Blanket

Yield: 29 Pieces



Ingredients

- | | |
|---|--|
| 1 package puff pastry | 1 tbsp toasted black sesame and white sesame seeds |
| 1 egg, beaten | 1 tbsp Maldon salt |
| 2 tbsps all-purpose flour | |
| 1 package of cocktail sausages (12-14 oz. depending on the brand) | |

Method

Set the puff pastry sheets out to thaw according to package directions.

Heat the oven to 400°F. Line 2 baking sheets with parchment paper.

Beat the egg in a small bowl with a fork to create an egg wash.

Lightly sprinkle the work surface with the all-purpose flour. Unfold and unroll one pastry sheet and lay it flat. Cut the sheet into strips measuring 1 1/2 inches by 3 inches.

Place one strip of pastry on the work surface with the short end facing you.

Place one cocktail sausage on the end closest to you. Brush the opposite end of the pastry (the end farthest from you) with the egg wash.

Starting at the end closest to you, roll the pastry tightly around the sausage and press the brushed end to seal. Repeat this process with the remaining sausages and pastry strips.

Place the wrapped sausages onto the prepared baking sheets. Brush the tops of the wrapped sausages with the remaining egg wash. Sprinkle with the toasted black and white sesame seeds and Maldon salt.

Bake for 15 minutes, or until the pastries are puffed and golden brown.

Recipe and Ingredient Notes: For additional flavor and texture, after brushing the unbaked pastries with the egg, sprinkle with sesame seeds, poppy seeds and/or sea salt or finely shredded Cheddar cheese, then bake as shown. Or try brushing on some sweet pickle relish, it bakes up like little pickle chips on the outside!

The number of cocktail smoked sausages in a 14 ounce package may vary, so don't worry if the pieces of pastry and the number of sausages don't match exactly.



Roast Beef & Horseradish Crostini

Yield: 12 Pieces



Ingredients

- | | |
|-------------------------------|---|
| 1 baguette | Kosher salt and freshly ground black pepper |
| 2 tbsp extra virgin olive oil | ½ lb roast beef, thinly sliced |
| 2 tbsp prepared horseradish | 2 tbsp Balsamic glaze |
| ½ cup mayonnaise | Large handful of baby arugula |
| ½ cup sour cream | Flakey sea salt to garnish |
| 2 tbsp lemon juice | |

Method

Preheat the oven to 375°F. Slice the baguette on a diagonal into approximately ½-inch thick pieces, discarding the ends. Arrange the slices on a parchment-lined baking sheet and brush evenly with the extra virgin olive oil. Bake for 7-8 minutes, flipping halfway through. Remove from the oven and let cool completely.

In a small mixing bowl, combine the prepared horseradish, sour cream, mayonnaise, lemon juice, and a pinch of Kosher salt and freshly ground black pepper.

Spread a small amount of the horseradish sauce on each cooled crostini. Layer with a slice of thinly sliced roast beef. Top with an additional small dollop of the horseradish sauce and a dot or two of the Balsamic glaze. Garnish with micro arugula and finish with a sprinkle of flakey sea salt.



White Chocolate Peppermint Bark

Yield: 14 - 20 Pieces



Ingredients

12 ounces semisweet chocolate chips

½ cup crushed candy canes or peppermint candies

10 ounces white chocolate chips

Method

Line a baking sheet with parchment paper.

Place 3/4 of the semisweet chocolate chips in a microwave-safe bowl. Microwave in 30-second intervals, stirring after each, until just melted. Immediately stir in the remaining 1/4 of the chocolate until completely smooth. (If needed, microwave for an extra 15 seconds).

Pour the melted semisweet chocolate onto the parchment paper and spread it into a rectangular shape. Let it cool for about 30 minutes until hardened and not tacky.

Repeat the melting process from step 2 with the white chocolate chips. Pour the melted white chocolate over the hardened semisweet layer, leaving a small border of the dark chocolate visible.

Sprinkle generously with crushed candy canes or peppermint candies and lightly press them into the surface.

Set aside at room temperature for at least 2 hours until firm. Break or cut the bark into 14-20 pieces. Store in an airtight container for up to 2 weeks at room temperature.

Do not refrigerate.



White Chocolate Cranberry Blondie Bites

Yield: 24 Pieces



Ingredients

¾ cup unsalted butter, cubed	⅛ tsp ground cinnamon
1 ½ cups packed light brown sugar	1 cup dried cranberries, divided
2 eggs	12oz white chocolate chips, divided
¾ tsp pure vanilla extract	8oz cream cheese, softened
2 ¼ cups all purpose flour	1 cup powdered sugar
1 ½ tsp baking powder	1 tbsp orange zest
¼ tsp Kosher salt	1 tbsp freshly squeezed orange juice

Method

Preheat the oven to 350°F.

In a microwave, melt the butter. Stir in the brown sugar. Transfer the mixture to a large bowl and allow it to cool completely to room temperature.

Beat in the eggs and vanilla extract.

In a separate bowl, whisk together the flour, baking powder, Kosher salt, and ground cinnamon. Gradually add this dry mixture to the butter mixture, mixing until just combined. Stir in ½ cup dried cranberries and 6oz of white chocolate chips.

Spread the batter evenly into a greased 13x9-inch baking dish.

Bake blondies for 18-21 minutes, or until a toothpick inserted near the center comes out clean. Remove the blondies from the oven and cool completely on a wire rack.

To make the orange and cream cheese frosting, beat the softened cream cheese, powdered sugar, orange juice and orange zest in a large bowl until blended.

Melt the remaining white chocolate in the microwave in a heatproof bowl for 30 seconds at a time, repeating until all the chocolate is melted.

Gradually mix in half of the melted white chocolate until the frosting is smooth.

Spread the frosting evenly over the cooled blondies. Sprinkle the remaining dried cranberries and drizzle with the remaining melted white chocolate.

Cut into bite sized pieces and store in the refrigerator in an air tight container for up to 1 week.



Pistachio Pudding

Yield: 12 - 4oz ramekins or mason jars



Ingredients

1 cup shelled, raw and unsalted pistachios

3 cups oat milk

1/4 cup baby spinach (optional for color)

1/4 cup cornstarch

1/2 cup of granulated sugar

1/8 tsp Kosher salt

2 tsp Vanilla extract

Method

Blend the pistachios, half of the oat milk, and the spinach (if using) until completely smooth. This is your "pistachio cream."

In a medium saucepan, whisk together the corn starch, sugar, and salt.

Whisk the pistachio cream into the dry ingredients. Continue whisking until there are no dry pockets or lumps.

Over medium heat, whisk in the remaining oat milk. Bring the mixture to a boil, stirring frequently.

Reduce heat and simmer, stirring continuously, until the custard is thick enough to coat the back of a spoon. Remove from heat and stir in the vanilla.

Pour the pudding into cups, cover, and chill for at least 2 hours or until set before serving.



Salt & Honey Catering + Events

About Us

At Salt & Honey, we believe every occasion should be a celebration! We are passionate about creating fun, memorable and effortless events. Located in the San Francisco Bay Area, we service all parts of the greater Bay Area from Napa to Silicon Valley.

Our approach is simple: Take the best ingredients at the height of their season and let them shine. We believe using locally sourced and sustainably raised-and-caught produce, meat and seafood creates the best meals that are satisfying for the palate and responsible for the environment. Our style is driven by the bounty of Northern California, finding inspiration in Mexican, French, Italian and Caribbean flavors.

Our dedicated team believes in sourcing seasonal ingredients, working with professional and service-oriented staff and creating simple, rustic and elegant presentations.

Socials

Instagram - [saltandhoney](#)

Tiktok - [saltandhoneycatering](#)

Pinterest - [saltandhoney](#)

Youtube - [Salt & Honey Catering + Events](#)

Contact Us

Email: info@saltandhoneycatering.com

Phone: 510.735.9253

