

# ONE-BITE WONDERS

These distinctively delicious hors d'oeuvres and snacks—served on sticks, shaped into balls, or crisped to perfection—will take your wedding's menu to haute new heights.

Photographs by Hector Sanchez



## Shepherd's Pie Puffs

English pub grub goes upscale when braised short ribs replace the usual ground beef, and mashed potatoes are laced with horseradish. For a continental flourish, it's served inside a gougerre, a Gruyère-cheese puff.

SOURCE: Boutique Bites ([boutiquebites.com](http://boutiquebites.com))



## Cracker BLTs

Pork belly is this season's trendiest fare, and this appetizer is a visually appealing way to add it to your wedding menu. Arugula and salted tomato bring color to the playful presentation, while cracker sticks add crunch.

SOURCE: Pinch Food Design ([pinchfooddesign.com](http://pinchfooddesign.com))



## Deviled Quail Eggs

What it lacks in size, the quail egg more than makes up for in flavor; it becomes even more decadent when whipped into a creamy filling. Spicy wasabi caviar balances out the richness and adds a cap of color.

SOURCE: Serena Bass for Special Attention ([serenabass.com](http://serenabass.com))



## Cheesecake Strawberries

Fresh, ripe berries are the focus of this diminutive sweet treat. The chef piped in cheesecake filling and topped them with ground pink peppercorns and mint sprigs, pretty garnishes that also wake up the palate.

SOURCE: Shiraz Events ([shirazevents.com](http://shirazevents.com))