

NAME:

Points:

/28

Directions: Match the menu term to the phrase that most closely describes it.

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| _____ 1. A la | A. served hot |
| _____ 2. A la Kiev | B. cut into long, thin slices |
| _____ 3. A la King | C. prepared with lemon |
| _____ 4. A la Maitre d`Hotel | D. prepared with white, seedless grapes |
| _____ 5. A la Mode | E. highly seasoned |
| _____ 6. Almandine | F. made or garnished with almonds |
| _____ 7. Au Gratin | G. in the style of |
| _____ 8. Au Jus | H. served with a white sauce containing onions, parsley, shallots, and mushrooms |
| _____ 9. Bonne Femme | I. served with natural juices |
| _____ 10. Bouqueteire | J. prepared with garlic and olive oil |
| _____ 11. Chasseur | K. sliced and sautéed with onion |
| _____ 12. Chaud | L. served in a shell |
| _____ 13. Du jour | M. served with a variety of seasonal vegetables |
| _____ 14. En Coquille | N. containing butter, garlic, and chives |
| _____ 15. En Croquette | O. served with cheese |
| _____ 16. En Brochette | P. served with ice cream |
| _____ 17. En Papillote | Q. breaded and deep-fried |
| _____ 18. Florentine | R. served cold |
| _____ 19. Froid | S. prepared with spinach |
| _____ 20. Julienne | T. broiled and served on a skewer |
| _____ 21. Lyonnaise | U. cooked quickly in a small amount of butter or oil |
| _____ 22. Marengo | V. dipped in flour and sautéed in butter with lemon and parsley |
| _____ 23. Meuniere | W. sautéed with mushrooms, tomatoes, and olives |
| _____ 24. Picata | X. cooked in parchment paper to seal in juices |
| _____ 25. Piquant | Z. of the day |
| _____ 26. Provencale | AA. Prepared and served in tomato sauce with mushroom and wine |
| _____ 27. Sauteed | BB. Served with a sauce of butter, lemon, and parsley |
| _____ 28. Veronique | CC. served with a white cream sauce that contains mushrooms, green peppers, and pimientos |