



Here are some savory & sweet suggestions to pair with your Champagne as you enjoy the three speakers. No cooking involved.

Savories

smoked salmon with cream cheese
on toasted thin slices cucumber or brioche or petit croissants
(**Breaux mart** or **Sav a Lot**) with capers

pate from **St James Cheese Company** or Grocery deli dept.
with thin slices of baguette with cornichons

French cheeses from **St. James Cheese Company** (see list)
with grapes, sliced apples, honey or fig preserves, mixed nuts
or grocery store Brie, Camembert , Chevre or Roquefort
Note cheeses taste best when serve d at room temperature

Belgian endive leaves stuffed with chevre and sliced dates

boiled shrimp with remoulade sauce for dipping

sliced rare roast beef (from deli dept)
with marinated mushrooms or horseradish cream

caviar topped deviled eggs

herb spiced nuts





Sweets

Nothing enhances the flavor of Champagne like fresh strawberries, but if you want to indulge...

from the freezer case (even in **Walmart**)

almond macarons

mini éclairs

mini cream puffs

Langenstein's carries several boxed

cookies that are made in France

Costco

Madeleines

Palmiers

chocolate truffles **Walgreens, Walmart & Dollar Tree**

Chocolate covered strawberries

Petit fours **from O'Delice,**

Pastries from **La Madeleine, La Boulangerie,**

or **Whole Foods**

