Category	Creative Idea (Recipe/Concept)	Description
Cheese & Indian Fusion	1. Saffron-Infused Goat Cheese Crostini with Fig Preserve	Toasted baguette slices topped with creamy, saffron-infused goat cheese and a dollop of sweet fig preserve. Pairs well with Sauvignon Blanc or light-bodied reds.
	2. Brie & Cranberry Samosa Puffs	Delicate puff pastry filled with melted brie cheese and tart cranberry sauce, a sweet and savory bite. Excellent with a dry Rosé or sparkling wine.
	3. Smoked Paprika & Cheddar Naan Crisps	Crispy baked naan cut into chips, dusted with smoked paprika and served with a sharp cheddar dip or a red pepper hummus. Complements Merlot or Chardonnay.
	4. Paneer & Basil Bruschetta with Balsamic Glaze	Toasted bread topped with marinated paneer, fresh basil, cherry tomatoes, and a drizzle of balsamic glaze. Pairs well with Pinot Grigio or a light Chianti.
	5. Spiced Nut Mix (Cashews, Almonds, Pistachios)	A sophisticated mix of premium nuts roasted with a light coating of Indian spices like black pepper, cardamom, and a touch of sea salt. Good with almost any wine, especially full-bodied whites.
Delicate Seafood & Meats	6. Prawn & Coconut Skewers with Chili-Lime Dip	Grilled prawns marinated in a light coconut and chili-lime dressing, served on skewers with a zesty dip. Excellent with a crisp Sauvignon Blanc or Pinot Gris.
	7. Smoked Chicken & Green Apple Skewers	Skewers with tender smoked chicken pieces and crisp green apple chunks, offering a sweet and savory contrast. Pairs well with a light Chardonnay or a dry Riesling.
	8. Mini Lamb Kibbeh with Mint Yogurt	Small, flavorful Middle Eastern lamb kibbeh (spiced meatballs), served with a cooling mint yogurt dip. Goes well with a Syrah or Cabernet Sauvignon.
	9. Prosciutto-Wrapped Melon & Fig Bites	Sweet cantaloupe or honeydew melon cubes wrapped in thin slices of prosciutto, sometimes with a fresh fig for added sweetness. A classic pairing with Prosecco or Moscato d'Asti.
	10. Seared Scallops with Saffron Aioli	Perfectly seared scallops, delicate and sweet, served with a creamy saffron-infused aioli. Ideal with a crisp Chardonnay or a dry sparkling wine.
Vegetarian & Vegan Bites	11. Roasted Red Pepper & Walnut Dip (Muhammara) with Pita Crisps	A smoky and rich Middle Eastern dip made from roasted red peppers and walnuts, served with baked pita crisps. Pairs beautifully with a Syrah or Zinfandel.
	12. Grilled Asparagus with Parmesan & Lemon Zest	Tender grilled asparagus spears, lightly seasoned, topped with shaved Parmesan and fresh lemon zest. Good with Sauvignon Blanc or Pinot Grigio.
	13. Truffle Mushroom Crostini with Micro Arugula	Crispy crostini topped with a creamy truffle mushroom spread and a sprinkle of fresh micro arugula. Excellent with a Pinot Noir or a light-bodied Sangiovese.
	14. Olive Tapenade & Sun-Dried Tomato Bruschetta	Toasted bread topped with a savory olive tapenade and a vibrant sun-dried tomato spread. Pairs well with a robust Red Blend or a dry Rosé.
	15. Spicy Chickpea Patties with Tamarind Chutney	Small, flavorful chickpea patties, spiced with Indian herbs, served with a tangy tamarind chutney. Can be paired with a Gewürztraminer or a fruity Rosé.
Sweet & Savory Pairings	16. Dark Chocolate Bark with Chili Flakes & Sea Salt	Thin shards of rich dark chocolate embedded with red chili flakes and flaky sea salt. A surprising but delightful pairing with a bold Cabernet Sauvignon or a Port wine.

	17. Caramelized Onion & Goat Cheese Tartlets	Small, savory tartlets filled with sweet caramelized onions and tangy goat cheese. Complements a Sauvignon Blanc or a crisp Pinot Grigio.
	18. Honey-Glazed Walnuts & Blue Cheese Bites	Crunchy walnuts coated in honey, served alongside pungent blue cheese on a cracker. An classic pairing with a Port or a dessert wine.
	19. Dried Fruit & Nut Platters (Curated)	A selection of premium dried fruits (apricots, figs, dates) and nuts (almonds, pecans, walnuts) elegantly arranged. Versatile for most wines.
	20. Parmesan Crisps with Prosciutto & Fig Jam	Thin, crispy Parmesan crisps topped with a delicate slice of prosciutto and a dab of sweet fig jam. Pairs well with a sparkling wine or a light-bodied red.