

Savory Requirements

Buffet Platter of Seafood

- Use of salmon or sturgeon as main protein
- Use of Maine lobster, scallops and mussels as other seafood components
- One piece must be free of any stuffing and forcemeat preparation
- One piece must display a modern presentation that is creative but sensible using inlays or forcemeat preparations
- Two contrived garnishes
- One salad garnish
- Two sauces
- Platter will be for eight portions plus two show plates for tasting and viewing, making a total of ten
- Platter to be presented in a modern and service sensible manner, a focus on craftsmanship, especially the glazing will be reviewed
- Light glazing using real jelly is recommended on the tasting plates
- All work on platter shall be done at the tryout venue with the exception of cracker garnishes

Three course dinner

- Three course dinner to include a seafood starter, main plate featuring veal, beef or lamb and a composed salad

Finger Foods

- Four varieties, times five each of finger foods - two hot presented cold and two cold. Must be of a creative nature using vessels and concepts that can be picked up and eaten in one or two bites
- Items can be served on a curved spoon or fork, modern glass or china and silver vessel
- Craftsmanship is important
- Items should be unique in nature while focusing on big flavors and textures in small bites concept

General Information

- You shall have one hour to set up your kitchen space
- You shall have 12 hours to prepare and work on your items
- You shall have 5 hours the following morning for finishing and displaying your food
- Vegetables can be brought in cleaned and peeled but not cut or shaped
- Real jelly or aspic needs to only be used for the tasting plates and can be bought in
- Any special needs should be arranged through the host chef of the tryout venue, not ACF. Those arrangements are between the host chef and the competitor only
- Equal table space will be given to each chef; no decorations or lights are allowed as the focus is on the food. You can, however, use risers for your plates on the table.
- For three course meal and finger foods, all work and prep can be brought in but must be assembled on site
- Vegetables can be brought in cleaned and peeled but not cut or shaped
- Any special needs should be arranged through the host chef of the tryout venue. Those arrangements are between the host chef and the competitor only