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