

A

Paul Nicolini
Kyle Coverdale
James Nicosia
Dan Neubert

Penn State University
Penn State Behrend College
Penn State Behrend College
Penn State Behrend College



First Course

Daikon Ravioli with Romesco & Mint Pesto

Chervil stuffed daikon served with a Cashew Romesco sauce & mint pesto, red peppers, basil, mint, cashews, lemon, lime, and swiss chard

Second Course

Seared Bronzino with a Warm Mediterranean Grain Salad

Seared Bronzino with a carrot mustard sauce. Served over a lentil, amaranth salad with turmeric seared cauliflower, pea pods and arugula salad with a raspberry vinaigrette

Third Course

Sautéed Chicken Thigh with Peace Pan Sauce

Chicken thigh seared over a sweet potato puree with swiss chard and bacon hash

Buffet Course

Herb Marinated Mediterranean Tri-Tip Steak

Seared marinated tri-tip steak with fondant potatoes and fiddle head ferns

— SILVER —



B

Paul Motter
Matt Conley
Linda Narehood
Justin Taylor

Penn State Harrisburg
Salisbury University
Penn State University
Penn State University



First Course

Sweet Potato Bisque with Chicken Quennelles

Sweet potato bisque topped with poached chicken thigh quenelles

Second Course

Jonah Crab Salad with Peach Mango Salsa and Raspberry Vinaigrette

Mixed greens tossed with raspberry vinaigrette topped with Jonah crab and a peach mango salsa and cashews

Third Course

Pan-seared Bronzini served with Chimichurri Sauce, Sautéed Swiss Chard, on an Amaranth and Red Lentil Cake

Buffet Course

Seared Tri Tip with a Port Wine Sauce Served with a Rustic Potato Mash and Cauliflower Vegetable Medley

— BRONZE —



C

Cory Dougherty
Adam Peters
Bryan Richner
David Tumulty

Penn State University
Penn State University
Penn State University
Penn State Greater Allegheny



First Course

Local Tomato Salad with Bronzini and Citrus Vinaigrette

Seared bronzini with local tomato, baby arugula and citrus vinaigrette

Second Course

Cauliflower and Lentil Stack

Lentil and amaranth staked with curried cauliflower and candied cashews

Third Course

Pan Seared Tri Tip with Bordelaise

Pan seared tri-tip with Bordelaise, served with a seared peach, sweet potato hash, and snap peas

Buffet Course

Seafood Stew

Seafood stew with Bronzini, mussels, and tomato. Served with a baguette and extra virgin olive oil

— SILVER —



D

Joe Greco
Cody Pepper
Stephen Fields
Ben Niese

Skidmore College
Skidmore College
Skidmore College
Skidmore College



First Course

Pan-Seared Bronzini Fillet

Pan-seared bronzini fillet and poached fish Mousseline, steamed Swiss chard, braised red lentils, baby arugula and Mediterranean tomato vinaigrette

Second Course

Pan-Roasted Chicken Roulade

Pan-roasted chicken roulade with bacon, cashew, and peach, caramelized cauliflower, amaranth pilaf style, spring peas and carrots, brandy jus

Third Course

Chocolate Semi-Sphere Cake

Chocolate semi-sphere cake with peach and raspberry coulis and toasted cashew brittle

Buffet Course

Thai-Inspired Seafood Stew

A stew of sea bass, Jonah crab, Prince Edward Island Mussels, gingered sweet potatoes, pan-flashed pea pods, and vegetables, Thai basil and mint

— GOLD —



E

Crystal Smith
SooHwa Yu
Gen Guo
Kevin Paul

Univ. of Illinois Urbana/Champaign
Univ. of Illinois Urbana/Champaign
Univ. of Illinois Urbana/Champaign
Univ. of Massachusetts Amherst



First Course

Teriyaki Grilled Chicken Salad

Teriyaki lime marinated chicken on bed of arugula, lentil, pea pod, tossed with a soy Thai basil vinaigrette

Second Course

Pan-Seared Bronzini

Pan-seared bronzini with beurre blanc, sautéed vegetable, and sweet potato puree

Third Course

Peach Upside-Down Cake

Peach upside down cake with bacon-candied nuts, caramel, and whipped cream

Buffet Course

Grass Fed Mongolian Beef

Thinly sliced grass fed tri-tip, stir fired with bell peppers and onion, served over jasmine rice

— **BRONZE** —



F

Mark Dundas

Coni Schiavo

Mark Meinzinger

Christopher Ennew

University of Guelph

University of Guelph

University of Waterloo

Trent University



First Course

Fume Poached Jonah Crab Salad

Fume poached Jonah crab with quick pickled vegetables, tomatoes, baby arugula, and greens, amaranth and toasted bread crumb, citrus mignonette

Second Course

Soy Marinated Bronzini

Pan roasted bronzini with a carrot-ginger puree, turnip and green pea slaw, warm red lentil salad and pea emulsion

Third Course

Lentil Posset

Lime posset with raspberry coulis, candied cashews, grilled peach slice and a mini mint-orange scone

Buffet Course

Duo of Pan Seared Tri-Tip

Beef and Chicken Ballontine
Chicken ballontine stuffed with mushroom duxelle and swiss chard, pan roasted beef with red wine jus, confit sweet potatoes, cauliflower puree and vegetable medley, red pepper relish, bacon lardon

— SILVER —



G

Kim Ingram
Johnny Woods
Steven Graves
Randy Elam

Vanderbilt University
Vanderbilt University
University of Georgia
University of Georgia



First Course

Cajun Jonah Crab Bisque

New Orleans style bisque garnished with Jonah crab and blue mussels, whole grain crostini, and charred tomato oil

Second Course

Sweet Potato Cauliflower Fritter with Snap Pea Slaw and Citrus Brined Fried Chicken

Pan-seared sweet potato fritter with toasted cauliflower, snap pea, and peach slaw garnished with cashews, citrus brined chicken thigh roulade

Third Course

Southern Style Dessert Trio

Crimson Lady peach tart, raspberry amaranth thumb-print cookie, and lime mint caramel flan

— **BRONZE** —

Buffet Course

Blackened Tri-Tip Arugula Salad

Blackened tri-tip salad composed of Chiffonade swiss chard, arugula, caramelized peaches, roasted red peppers, and preserved lemons with a caramelized peach vinaigrette



H

Matthia Accurso
Pamela Adams
Robert Bankert
Anthony Jung

Univ. of Massachusetts Amherst
Univ. of Massachusetts Amherst
Univ. of Massachusetts Amherst
Univ. of Massachusetts Amherst



First Course

Chicken Mousseline

Made with cauliflower cream, wilted arugula, charred red pepper jam, pickled cauliflower

Second Course

Lemon Marinated, Pan Roasted Bronzini

Sweet potato-seafood croquette with sautéed snap peas, slow cooked tomato, a red lentil-bacon puree, and Jonah crab-mussel emulsion

Third Course

Modern “Pecheau Cygne”

Pâte à choux swan with sautéed peaches atop vanilla kulfi in raspberry sauce garnished with candied cashews

Buffet Course

Seared Grass Fed Tri-Tip

Tri-tip beef with mint and a Thai basil & lime chimichurri, amaranth pilaf, sautéed swiss chard, and charred carrots.

— **GOLD** —



Sarah Kettelhut
Scott Bullock
John Mercer
Pierre Thilliez

University of North Texas
University of North Texas
University of North Texas
University of North Texas



First Course

PEI Mussel and Jonah Crab Thai-Style Soup

Hot and sour coconut and carb broth with PEI mussels, fresh peas, red peppers, carrots, tomatoes, lime, garlic, ginger, tamarind, chiles, cashews, fish sauce, and Royal Basil.

Second Course

Smoked Chicken Thigh with Cumin & Coriander Scented Sweet Potato and Red Lentil Puree and Sautéed Swiss Chard

Applewood smoked chicken thighs with chicken jus lie toasted with coriander, cumin, sweet potato and red lentil puree. Sautéed onion and swiss chard

Third Course

Peach Melba Style Martini with Raspberry Coulis, Whipped Cream, and Toasted Almonds

— **SILVER** —

Buffet Course

Grilled Beef Tri-Tip with Bagna Cauda Cauliflower and an Arugula, Tomato, and Red Onion Salad with a Lemon Thyme Vinaigrette



J

Adam Smith
Nelson Prieto
Michael Bennett
Billie Jo Spaulding

North Carolina State University
North Carolina State University
University of New Hampshire
University of New Hampshire



First Course

Southern Seafood Chowder

Southern Style Seafood Chowder with bacon, blue mussels, Jonah crab, sweet potatoes, cauliflower, and water crackers.

Second Course

Pepper Crusted Tri-Tip

Pepper crusted tri-tip with sautéed amaranth with snow peas and red pepper and swiss chard, bacon, and red wine mushroom sauce.

Third Course

Peach Semifreddo on a Graham Cookie with Rapsberry Pate De Fruits

Peach semifreddo on a graham cookie served with a raspberry pate de fruits, black sesame and ginger tuile, brandy soaked blueberries and toasted cashews

Buffet Course

Poached Bronzini with Red Lentils

Poached bronzini with local tomatoes, baby arugula, red Lentils and fried basil

— **SILVER** —



K

Ernesto Padilla
Zachary King
Blair Arms
Parvinder Singh

The Ohio State University
The Ohio State University
The Ohio State University
Syracuse University



First Course

Lentil & Tomato Salad with Sweet Bacon and Shallot Vinaigrette

Lentils with tomato, red pepper, bacon, arugula, roasted shallot vinaigrette, dill, mint, onion, garlic, stock, and brown sugar

Second Course

Tri-Tip w/ Pan Wine Sauce, Amaranth Risotto, Sweet Potato & Cauliflower Puree

Made with tri tip beef with shallots, butter, wine, mushrooms, garlic, oil, thyme, red pepper, stock, amaranth, herbs, leek, flour, cauliflower, and sweet potatoes

Third Course

Brandy Glazed Peaches, Raspberry Cream Cheese, and Toasted Cashews

Made with peaches, brandy, vanilla bean, sugar, cream cheese, powdered sugar, raspberry, cashews, and Thai basil

Buffet Course

Mussels in Tomato Wine Broth, Sautéed Greens with Garlic and Herbs

Made with mussels poached in wine, garlic, shallots, tomatoes, herbs, and sautéed chard pea pods.

— **BRONZE** —



L

Kayla O'Quinn
Matthew Salsberry
Michael Scampoli
Amy Wingfield

University of Richmond
University of Richmond
University of Richmond
University of Richmond



First Course

Roasted Carrot and Smoked Mussels Soup

Made with roasted carrots, mirepoix, garlic, fish stock, heavy cream, PEI mussels, saffron, turmeric, Thai basil, amaranth, extra virgin olive oil

Second Course

Arugula Citrus Bacon Salad

Made with arugula, raspberries, lemon juice, lime juice, canola oil, Dijon mustard, mint, garlic, shallots, grilled peaches, toasted cashews, and bacon

Third Course

Pan Roasted Tri-Tip Beef with Hunter Sauce

Made with seared tri-tip beef, shitake, cremini and oyster mushrooms, tarragon, veal stock, red wine, garlic, shallots, local tomatoes, butter, swiss chard, red peppers, sherry vinegar, red lentils, and parsley

Buffet Course

Herb Scented Bronzini

Made with pan-seared bronzini, cauliflower, sweet potatoes, butter, thyme, garlic, shallots, snap peas, white wine, heavy cream, lemon, parsley, and fish stock.

— **SILVER** —



M

Cesar Tovar
Julio Reyes
Roger Elkhouri
Johnny Curet

Rice University
Rice University
Rice University
Rice University



First Course

Thai Coconut Curry Soup

Served with crisp bronzini filet and ravioli, steam mussels, Thai basil, lime, and roasted cashews

Second Course

Pan Seared Chicken Thigh Lollipop with Tomato Mint Gastrique and Crab Cake with Lemon Dill Beurre Blanc

Served with cauliflower puree, steamed peas, and red lentil amaranth arugula pilaf

Third Course

Napoleon Served with Raspberry Coulis

Vanilla shortcrust filled with Crème Patisserie, sautéed Peaches, and a raspberry sauce

Buffet Course

Pan Roasted Tri-Tip of Beef with Red Wine Reduction

Served with Sweet potato mash, braised swiss chard, and mushroom bacon ragout, and sautéed bell peppers

— **BRONZE** —



N

Matthew Seitz
Laura Rice
Kristian Lee
Gail Pursell

University of Notre Dame
University of Notre Dame
University of Notre Dame
University of Notre Dame



First Course

Steamed Mussels with Bacon

Steamed mussels with a bacon, local tomato, white wine sauce with a hint of Thai basil

Second Course

Pan Seared Bronzini

Seared bronzini served with a medley of amaranth, barley, and red lentils with a twist of lemon, sautéed snap peas, and a roasted pepper puree.

Third Course

Classic New England Johnny Cake

A twist on a classic New England Johnny Cake with caramelaed peaches, raspberry lime coulis, topped with a vanilla mint whipped cream and toasted cashews.

Buffet Course

Roasted Tri-Tip Beef with Root Vegetables

Roasted beef tri-tip wit red wine demi, sautéed swiss chard, root vegetables and sweet potatoes with a cauliflower puree

— **BRONZE** —





Ryan Geanacopoulos
Pete Soucy
Goretti Cordeiro
Carlton Sewell

Tufts University
Tufts University
Tufts University
Tufts University



First Course

Sautéed PEI Mussels with Garlic Crostini

Sautéed PEI Mussels with concasse tomato and leeks in a fish fumet with a swiss chard puree. Served with garlic crostini

Second Course

Oracabessa Chicken

Coconut-basil braised chicken thigh, red lentil-amaranth pilaf, and fried sweet potato

Third Course

Brandy Poached Peach with Meringue

Brandy poached peach accompanied with citrus meringue, raspberry coulis, vanilla tuille, and candied cashews

Buffet Course

Grilled Santa Maria Tri-Tip of Beef with Fire-Roasted Salsa
Grilled Santa Maria tri-tip beef with fire roasted salsa and arugula salad with a citrus vinaigrette

— **BRONZE** —

