

Team A- Bronze- 31.6

Patrick Cavanaugh- University of Michigan

Frank Turchan- University of Michigan

John Merucci- University of Michigan

Paul Smith- University of Michigan

Display Plates

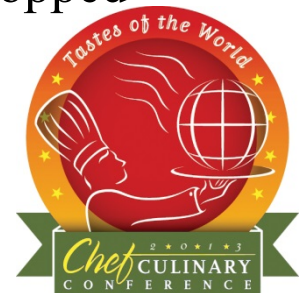
Smoked Pollock Served over Herb Mozzarella Bacon Tortellini w/ Light Broth

Airline Chicken Breast served with Kale stuffed with a Ruby Red Rice and accented with a Red Pepper Pear Sauce

Almond Tart with a Strawberry Compote and Grand Marnier Whipped Cream

Buffet Table

Braised Pork with Caramelized Onion and Blue Cheese Polenta topped with Charred Eggplant and Tomato



Team B- Silver- 33.467

Robert Albright- Skidmore College

Frank Esposito- Skidmore College

Robb Meisner- Skidmore College

Paul Karlson- Skidmore College

Display Plates

Almond Crusted Filet of Pollock

Poached Breast of Chicken

Rosemary Pound Cake

Buffet Table

Slow Cooked Pork Shoulder



Team C- Bronze-

31,483

David Bevan- University of Richmond
Wendy Boberek- University of Richmond
Michael Larue- University of Richmond
Ashley Blount- University of Richmond

Display Plates

Eggplant Roulade

Sautéed Stuffed Chicken Breast

Dark Chocolate Mousse with Strawberry Sabayon

Buffet Table

Almond Encrusted Pollack



Team D- Bronze-28.7

Heidi Brousseau- Phillips Exeter Academy

Christine Kendall- Phillips Exeter Academy

Daniel Ferland- Phillips Exeter Academy

Jack Park- Phillips Exeter Academy

Display Plates

Carpaccio of Pollack

Seared Chicken Roulade

Red Rice Pound Cake

Buffet Table

Slow Roasted Pork Shoulder



Team E- Silver- 32.317

Megan Bugg- University of Illinois

Josh Cox- University of Illinois

Christopher Szymanski- University of Illinois

SooHwa Yu- University of Illinois

Display Plates

Korean Style Potato Salad with Braised Pork Shoulder

Poached Pollock with Buerre Blanc, Caponata and Fried Polenta

Cream Puff with Pear and Strawberry

Buffet Table

Five Spice Chicken with Ruby Red Rice, Bacon & Mushrooms



Team F- Gold- 37.617

Matthia Accurso- University of Massachusetts

Anthony Jung- University of Massachusetts

Pamel Adams- University of Massachusetts

Jeff Kellogg- University of Massachusetts

Display Plates

Cornmeal Crusted Pollock with Potato Cauliflower Cream and English Peas

Stuffed Chicken Breast with Three Mushroom Jus, Ruby Red Rice “Risotto” & Sautéed Red Pepper & Kale

Chocolate Tomato Soup Cake with Green Tea Panna Cotta, Sesame Nougatine & Strawberry Basil Salad

Buffet Table

Stewed Pork Shoulder with Spiced Pears & Raisins Sweet Potato Mash, Sautéed Green Beans & Almonds



Team G- Bronze-

34.133
Matthew Conley- Salisbury University
Jessica Karley- University of North Dakota
Gregory Gefroh- University of North Dakota
Nathan Barrett- University of Toronto

Display Plates

Stuffed Pollock with Pomodoro Sauce
Spinach & Bacon Stuffed Chicken with Mushroom Cream Sauce &
Rice Pilaf
Ruby Red Rice Pudding with Fruit Salsa

Buffet Table

Braised Pulled Pork with Kale Slaw



Team H- Silver- 32.067

Gordon Cooleage- University of Guelph

Andrew Falkingham- University of Guelph

Russell Weir- Algonquin College

Moksud Mohammed- University of Saskatchewan

Display Plates

Seared Pollock

Pan Roasted Stuffed Chicken Breast with Ruby Red Rice Cake and
Sautéed Kale

Dark Chocolate Cardamom Mousse

Buffet Table

Braised Pork Shoulder



Team I- Bronze-29.217

David Cramer- Penn State University

Mark Davis- Penn State University

Elissa Exkenrode- Penn State University

Sue Hohman- Penn State University

Display Plates

Mediterranean Fish Soup

Seared Chicken with a Quick Ratatouille & Basil Mashed Potato

Lemon Cornmeal Cake with Poached Pears & Strawberries & Raspberries

Buffet Table

Seared Pork Shoulder with Potato Bacon Hash



Team J- Silver- 32.45

Daniel Czebiniak- Cornell University

Matthew McLaren- Cornell University

Brian Ross- Cornell University

Anthony Kveragas- Cornell University

Display Plates

Almond Crusted Pollack

Chicken Roulade

Miroir au Citron with Berry Gastrique

Buffet Table

Pork Scallopini



Team K- Bronze-

31.917

Steve Golob- University of British Columbia

Joshua McWilliams- University of British Columbia

Tony Grewal- University of British Columbia

Duke Mocchi- University of British Columbia

Display Plates

Red Rice Crusted Pollock Caponata

Breast of Chicken, Bacon & Mushroom White Wine Au Jus of
Braised Kale

Red Wine Poached Pear, Brandy Sabayon, Vanilla Strawberry
Cream & Toasted Almonds

Buffet Table

Pork Stew with Root Vegetables with Mozzarella Polenta



Team L- Bronze- 31.467

Kelly Haggerty- University of Connecticut

Jennifer Lyder- University of Connecticut

Charlie String- University of Connecticut

Scott Chapman- University of Connecticut

Display Plates

Hearty Chicken Stew with Polenta Cake with Red Rice

Pork Ragu & Potato Gnocchi

Ravioli with Roasted Pear Jam

Buffet Table

Asparagus Stuffed Pollock with Aqua Pazza



Team M- Silver- 33.683

Jeffrey Hendrix- University of New Hampshire

Brian Place- University of New Hampshire

Christopher Kaschak- University of New Hampshire

Todd Sweet- University of New Hampshire

Display Plates

Seared Pollack with Mushroom Mozzarella Polenta, Bacon Sautéed
Kale & Beurre Blanc

Country Chicken Ballotine Sauce Supreme- Red Rice- Chow Chow
Strawberry-Orange Tart- Almond Croquant- Chocolate Ganache

Buffet Table

Asian Braised Pork- Red Pepper Slaw- Soba Noodle



Team N- Bronze-

31-133

Jessica Ingraham- Penn State University

Zach Lorber- Penn State University

Shannon Lose- Penn State University

Sarah Kops- Michigan State University

Display Plates

Pork and Bacon Meatball with Italian Vegetable Ragout and Creamy Polenta

Pan Seared Chicken with Capered Red Rice and Almond Kale Pesto

Chardonnay and Saffron Poached Pear with Mozzarella Cream and Candied Bacon

Buffet Table

Poached Fish Cakes with Marinated Strawberry Vegetable Slaw and Tarragon Aioli



Team O- Bronze-

31,483

Terry Jennings- Northern Michigan University

Nathan Mileski- Northern Michigan University

Mike Sprague- Northern Michigan University

Laurie Schneider- Northern Michigan University

Display Plates

Pimenton Chicken Sausage- Eggplant Puree- Romesco Sauce

Pan Seared Pollock- Khao Deng Ruby Red Rice- Stir Fried Kale & Mushrooms

Lemon Basil Shortcake- Orange Brandy Macerated Strawberries- Pear Caramel

Buffet Table

Red Wine Braised Pork Shoulder- Mozzarella Polenta Cake- Sautéed Spinach- Smoked Tomato Jus Lie



Team P- Bronze-

29.983
Kelley Riggleman- Penn State University

Luke Piatt- Lynchburg College

Taylor Whittmore- University of Massachusetts

Kenneth Taitt- University of Massachusetts

Display Plates

Braised Pork Lettuce Wrap with Pickled Red Onion & Carrot Slaw
with Fresh Lime Dipping Sauce

Pan Roasted Pollock with Herbed Cornmeal Crust & Heirloom
Tomato Jam, Eggplant Ratatouille & Couscous Pilaf with
Walnut Parsley Pesto

Buffet Table

Braised Chicken with Capers, Olives, Prunes & Lemons with Khao
Dung Ruby Red Rice with Sautéed Kale with Bacon & C



Team Q- Bronze-31.833

Roger Garland- Ohio State University

Joel Link- ACF- Ohio Union

Jeff Arthur- Ohio State University

Marcus Ancell- University of Northern Iowa

Display Plates

Polenta Cake with Mozzarella, Charred Tomato Sauce and Eggplant

Pork Stuffed Chicken Breast, Ruby Rice Pilaf and Kale

Poached Pear with Strawberries with Almonds

Buffet Table

White Fish with Tomato Olive Crust with Potatoes

