

	<u>Carving Station 1</u>	Day 1	Day 2	Day 3	Day 4	Day 5
Chaffer 1	Clear Soup	Chicken Noodle Soup	Scotch Broth	Beef and Barley soup	Fish Soup with Saffron and Fennel	Prawn and Spinach Soup
Chaffer 2	Vegetarian Option	Vegetable Wellington	Cauliflower Mornay	Grilled Vegetable Pave	White bean and Vegetable Cassoulet	Crispy Mushroom Risotto Cake
Heat Lamp	Fish Carving	Blackened Red Snapper with Capsicum Sauce	Miso Glazed Salmon with Soy Vinaigrette	Maple Glazed Black Cod with Tomato Salsa	Herb Crusted Tuna with Balsamic Dressing	Roasted Branzino with Chimichurri Sauce
	Sauce/Condiments					
	<u>Carving Station 2</u>					
Chaffer 1	Cream/Puree Soup	Butternut Squash Soup with Kerbiskarnol Oil	Carrot and Ginger Soup	Arabic Lentil Soup	Broccoli and Goat Cheese Soup	Tomato and Balsamic Soup
Chaffer 2	Vegetarian Option	Sautéed Mixed Vegetable	Steamed Broccoli	Buttered Cauliflower	Sauteed Green Beans	Sweet Corn Succotash
Heat Lamp	Meat Carving	Herb Crusted Prime Rib of Beef	Curry Flavor Lamb Leg	Chicken Roulade with Duxelle Stuffing	Roasted Beef Sirloin	Honey Glazed Duck Breast
	Condiments					
	<u>Hot Station 1</u>	Day 1	Day 2	Day 3	Day 4	Day 5
Chaffer 1	Meat/Beef/Lamb	Braised Beef Cheeks with Wild Mushroom	Beef Medallion with Mushroom and Pearl Onion Ragout	Roasted Lamb Leg with Thyme Jus	Beef Steak with Onion	Braised Beef Roll Stuffed with Tomato and Mozzarella Cheese
Chaffer 2	Poultry	Duck Confit with Orange Sauce	Grilled Chicken Breast with Lemon and Rosemary Sauce	BBQ Chicken Lollipop	Parmesan and Herb Crusted Chicken with Balsamic jus	Grilled quail with herbs jus
Chaffer 3	Fish	Stuffed Calamari with Salmon Mousse and Chive Cream	Roasted Amberjack with Dill Sauce	Fish Stew	Pan Seared Seasonal Fish with Sauce Vierge	Fish Provencal
Chaffer 4	Asian	Kung Pao Chicken	Sweet and Sour Prawns	Chicken in Spicy Turmeric Gravy	Stir Fried Noodle with Chicken and Vegetables	Szechwan Style Chicken
Chaffer 5	Arabic	Mixed Grill	Mixed Mahashi	Charcoal Grilled Lamb Chop	Seafood Mixed Grill	Roasted Lamb Shank with Oriental Rice
Chaffer 6	Pasta	Farfalli Aglio Olio	Linguine fruit de Mere	Meat Lasagna	Fussilli with Chicken Sun dried Tomato, Light Tomato Sauce	Penne A la Fungi
Chaffer 7	Potato	Fondant Potato	Roasted New Potato with Garlic and Rosemary	Lyonnais potato	Potato Gratin Infused with Truffle	Nugget Potato with Butter and Parsley
Chaffer 8	Rice	White and Wild Rice	Vegetable Fried Rice	Mexican Jambalaya Rice	Vermicelli Rice	Kashmeri Pulau
Chaffer 9	Vegetable	Artichoke and Parsley Flan	Pumpkin Souffle	Vegetable Quiche	Jalapeno Poppers	Refried Beans with Corn Tortilla
	<u>Hot Station 2</u>	Day 1	Day 2	Day 3	Day 4	Day 5
Chaffer 1	Indian	Navrattan Korma	Aloo Gobi	Mixed Vegetable Curry	Palak Paneer	Vegetable Korma
Chaffer 2	European - Light	Roasted Veal Loin with Hachee Sauce	Irish Lamb Stew	Veal Emince	Veal Piccata	Roasted Chicken with Rosemary
Chaffer 3	Feature Dish Lunch	Dim Sum	Dim Sum	Dim Sum	Dim Sum	Dim Sum
Chaffer 3	Feature Dish Dinner	Hot Mezzeh	Hot Mezzeh	Hot Mezzeh	Hot Mezzeh	Hot Mezzeh
Chaffer 4	German	Sauerbraten	Sausage with Sauerkraut	Beef Brisket	Potato Dumpling with Parsley Butter	Chicken Fricassee
	<u>Action Station/Daily Feature</u>					
	Induction/Wok	Mi Goreng	Savory Crepes	Pasta Station	Quesadillas	Tempura

Day 6	Day 7	Day 8	Day 9	Day 10
Seafood gumbo	Minestrone soup	Tom Yum Soup	Hot and Sour Soup	Miso Soup
Eggplant Caponata	Vegetable Tagine	Thai Vegetable Green Curry	Zucchini and Tomato with Cheese	Vegetable Cake with Spicy Tomato Sauce
Roasted Sharri with Cruda	Thai Marinated Red Snapper	Maple Glazed Salmon	Seared Pepper Crusted Tuna Loin	Roasted Whole Red Snapper
Potato Soup with Pesto	Moroccan Harirah Soup	White Bean Soup	Italian Wedding Soup	New England Clam Chowder
Buttered Vegetables	Sautéed Zucchini	Sauteed Green Peas with Corn with Panner	Sautéed Asparagus	Markets Best Vegetables
Roasted beef fillet	Smoked Chicken Strudel	Whole Roasted Turkey with Pan Gravy	Arabic Marinated Lamb Rump	Roasted Veal Loin
Day 6	Day 7	Day 8	Day 9	Day 10
Braised Beef Short Ribs	Roasted Beef Sirloin with Pepper Sauce	Beef and Black Bean Stew	Beef Skewer with Thyme Jus	Beef Bourguignon
Turkey Breast with Honey Mustard Sauce	Roasted Duck Breast with Tangerine Sauce	Chicken Teriyaki	Mexican Marinated Chicken	Crisp Skin duck Confit
Mediterranean Seafood Skewer with Lemon Cream	Pan Seared Salmon with Shrimp Sauce	Seafood Bouillabaisse "Moderne"	Paupiette of Sole and Shrimp with Tarragon Nage	Pan Seared Sea Bream with Fennel Cream
Chili Crab Prawn	Thai Chicken Curry	Deep Fried White Fish with Ma Po Sauce	Pad Thai noodles with Seafood	Fried Prawn with XO Sauce
Charcoal Grilled Chicken Drum Stick	fried baby zubeidy	Chicken Shawarma	Arabic Mixed grill	Seafood Mixed Grill
Orecchiette Bolognese	Spaghetti with Seafood Tomato Sauce	Macaroni in Blue Cheese Fondue	Tagliatelle with Prawn and Lemon Sauce	Linguine Pesto with Potato and Green Bean
Mashed Potato	Cajun Spiced Potato	Roasted Potato with Bacon and Onion	Anna Potato	Parsley Potato
Mushroom and Herb Rice	Spanish Paella Rice	Vegetable Pilaf Rice	Khichure Rice	Saffron and Dill Rice
Roasted Eggplant with Tomato and Cheese	Pak Choy with Oyster Sauce	Gratinated Vegetables	Vegetable in Puff Pastry	Crispy Polenta Cake
Day 6	Day 7	Day 8	Day 9	Day 10
Aloo Vaji	Paneer and Vegetable Jhalfrizy	Chana Dhal Fry	Dingri Mottor	Dhal Palak
Breaded fish fillet with tartar sauce	Poached Fish with Lemon and Herbs	Grilled Chicken Pillard	Italian Veal Stew	Roasted Lamb Rack with Garlic, Herbs and Olive Oil
Dim Sum	Dim Sum	Dim Sum	Dim Sum	Dim Sum
Hot Mezzeh	Hot Mezzeh	Hot Mezzeh	Hot Mezzeh	Hot Mezzeh
Stuffed Cabbage Roll with White Wine Sauce	German Beef Goulash	Veal Schnitzel	Koenigsberger Meat Dumplings	Veal Knuckle
Chicken Saj Roll	Risotto	Enchilada	Vegetable Pakura	Chow Mein