



SHOWSTOPPING BUFFET

QUICKSTART SHEET

See last page of this guide for COVID-19 safety suggestions.

DESCRIPTION

Two chefs square off against each other in this competition inspired by the show *Master Chef*. Each culinarian will prepare fine-dining dishes using premium ingredients served in a catering-style buffet. (The “audience” might be limited by first-come or raffled invitations.) Decorate the venue to the nines, and encourage guests to dress for the occasion, perhaps with printed tuxedo shirts sold prior to the event. Diners will vote on their favorite dishes in the buffet.

1 TIMING

This event can be held on a single evening during your **Dueling Dishes** promotion, but if interest and participation are high, it can be held multiple times over your promotion period.

2 MENU

The recipes should be chosen and prepared in advance of the competition.

3 TOOLS

To promote your Showstopping Buffet competition, use the following materials:

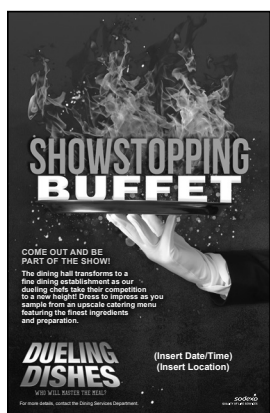
4 ENHANCEMENTS

Host
Ask a Campus Intern or another student volunteer to serve as host for your event. They should be personable and able to interview members of your audience about what they think of the food. The host will also award the prizes to the winning chef and also draw for and award door prizes.

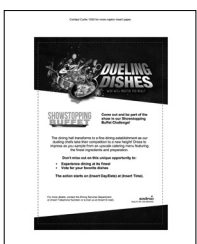
Décor
To help you make your **Dueling Dishes** promotion a huge success, be sure to decorate the dining hall lavishly with fine dinnerware. Consider dimmed lighting and a piano music track.

Suggested Prizes
Recognition Certificates for Employees or Miniature Trophies

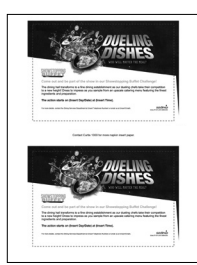
- Suggested Door Prizes**
- T-Shirts
 - Meal Credit
 - Cookbooks
 - Gift Certificates



TIME/DATE POSTER



LARGE NAPKIN



SMALL NAPKIN

NEW Small and large napkins are desktop printer friendly (8.5 x 11) this year. Contact Sodexo Print Management (Curtis 1000) to order.

Visit the **Universities Marketing page on Sodexo Net** to access the **Resident Dining Promotions Link** and find **Additional Promotions Marketing Templates** to promote your **Dueling Dishes** event.

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STEP-BY-STEP

General Instructions

- To host your Showstopping Buffet, you will need:

- Volunteer host
- Standard kitchen and food preparation equipment
- Food supplies in sufficient quantities

Note: *All standard Sodexo safety and preparation guidelines must be followed during the event. The final product made by the participants should only be made available for consumption if the managing chef has closely monitored its preparation and subsequently approves of it being served.*

- Acquire door prize raffle tickets and distribute them.
- Acquire fine-catering linens, tableware, glassware
- Determine how much space in your dining location your event will require. Make sure the area that you choose does not interfere with standard menu serving lines or seating.

Activity Details

- The objective of the Showstopping Buffet is to create a fine-dining event showcasing the competing chefs' knowledge and skills.

Process

1. The host will begin by introducing the chefs, including names and professional experience/training.
2. The chefs introduce their menu items and invite the diners to the buffet lines.
3. Each chef should prepare (at minimum) a protein, a vegan/vegetarian main dish, a vegetable side, a starch, a signature drink and a dessert. Each side of the serving line will feature one chef's dishes. Plates should be small and tasting portions served out by dining staff to ensure sufficient coverage.
4. During the meal, the host will provide commentary and conversation with the diners. The host will also distribute voting cards.
5. The host will collect the voting cards and recruit a team to score them. Diners will vote on their favorite dish in each category. The chef who wins in the most categories wins the competition.
6. The host will announce the winning chef and award their prizes. They will then draw for and award the door prizes and thank everyone for participating.



COVID-19 SPECIFICATIONS

Should your university be running Dueling Dishes/setting up a Showstopping Buffet during the time of social distancing, please consider these adjustments to the activities. The safety recommendations in this guide are general suggestions. You need to follow all campus policies and state and local regulations to ensure the safety of customers and staff.

GENERAL:

- Only host your event in a space large enough to comply with social distancing guidelines (at least six feet apart)
- Limit students in the dining hall
- Buffet may be too difficult to comply – Consider plated meals with a variety of choices

PROCESS:

- Do not interview diners to avoid close contact
- Use an online voting system
- Hold a virtual raffle

PRIZES & GIVEAWAYS:

- Provide prizes for students to pick up on a nearby table, rather than having staff members or Interns stationed at each game to hand out prizes
- Consider prizes you might be able to provide virtually (e.g. loading extra meal credit onto students' accounts)