



2019 Festival of Trees

The Festival of Trees is an ACF function that benefits Women's and Children's Hospital. The Chef's Association is in charge of a Premium hors d'œuvres party for 800 people. The date of the event is Saturday, December 7th at the Buffalo Convention Center. I realize that this is a bad day due to the holidays, but that is the more reason for anyone that can make it to volunteer. The ACF volunteers will be starting a 9:30 am, as we will be preparing all the food that day. Service is at 5 pm, some volunteers will work the whole day, some will come for prep and some will come for service. All members that want to help with any part of the event are totally welcome. It is fun and a great learning experience. This event does benefit the ACF financially as well, so this is will help us bring discounted events to our members and support our scholarships.

Please contact John Burden CEC AAC, at chefburden@yahoo.com if interested, you won't regret it. Please respond in advance so we can put together the culinary teams necessary.

The Menu is as follows:

Station 1 – Action Station

Tenderloin Bourbon Street

Spiced tasting of Tenderloin of Beef, with a touch of Lump Crab meat, a New Orleans-style Remoulade sauce, sprinkling of Scallion, on a Crostini

Station 2 – Action Station

Shrimp with a Thai Jungle Curry

Fresh Herb Thai Curry, Sautéed Shrimp on a bed of Coconut Milk Jasmine Rice, Bean Sprout and a squeeze of Lime

Station 3 – Action Station

Mojo Island Pork

Braised Adobo Spice Pork, laid on a Tri-color Potato Hash, Mojo Sauce and a Tomato and Roasted Shallot Toss

Floating Station

An array of (pre-sliced) Prosciutto, (pre-sliced) Pepperoni, Salami, and assorted Breads.

A scattering of Brie, Port Salut Cheese, Smoked Bleu Cheese and Sharp White Cheddar Cheese. Fresh Fruits, Olives and tasting of the Chef Dujour Items

Passed

*Brie and Raspberry in Filo
Shrimp Cocktail
Spanakopita
Vegetable Spring Roll*