

2020 Culinary Arts STAR Events Menu Options

Recipes Provided by The VooDoo Chef

Menu I

Arugula, Citrus, and Fennel Salad
Dirty Pork Tenderloin
Sweet Potato Hash
Brussel Sprouts

Menu II

Heirloom Tomato Salad
Poached Salmon
Butter Mashed Potatoes
Asparagus

Menu III

New Orleans Chicken
Trinity Vegetable
Dirty Rice
Crepe Suzette



Taste the Magic ~ Worship the Flavor
The Official Sauce and Seasoning of Gasparilla

Regional Equipment List

Knife Kits Pocket Thermometer Side Towels Cutting Board Mats Cutting Boards Sanitizer Bucket w/Solution or Tablets and Towels Food Waste Container Sheet Pan with Liner Measuring Spoons Dry Measuring Cups Liquid Measuring Cups Scales	2 – 6” to 8” Sauté Pan 2 – 10” to 12” Sauté Pan 1 – 12” Cast Iron Skillet Mixing Bowls, Medium Whisks Saucepan, 4 Quart Saucepan, 1 Quart Ladles, 2 oz and 4 oz Quarter Sheet Pans (2) Box Grater, Microplane, or Zester 2 Tongs 2 Half Sheet Pans Roasting Rack (Optional) 2 Cook Spoons 2 Rubber Spatulas Colander	Table Setting for 2 Dinner Plate – 10” to 12” (2) Dinner Bowl – 10” to 12” (2) Dessert Plate – 8” (2) Stater Plate – 6” to 8” (2) Suggested for Mise en Place and Ingredient gathering: 20-30, 2 oz Souffle Cups 8-10, 1 pt Containers 4 ,1 Quart Containers 2, 1/3 Pans 2, 1/6 Pans 3, ¼ Sheet Pan
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