NACUFS (2025)	
Catering Special Event of the Year	
	African - Us Presidential Forum

Stevens Institute of Techonology

Introduction:

For the Second Annual Africa-US Presidential Forum on STEM/AI/MBA, Stevens Dining crafted a menu that honored the diverse international palates of our distinguished guests while adhering to intricate royal protocol. This prestigious gathering required a thoughtful culinary approach, blending global flavors with meticulous attention to tradition and etiquette. Every dish was carefully selected to reflect cultural authenticity, dietary preferences, and the significance of this historic occasion. It was our privilege to provide a dining experience that complemented the forum's mission of unity, collaboration, and global progress.

Essay:

The Second Annual Africa-US Presidential Forum on STEM/AI/MBA required a menu that balanced diverse cultural traditions, dietary accommodations, and strict royal protocol. Stevens Dining crafted an exceptional multi-course experience, starting with a cocktail hour featuring passed hors d'oeuvres. Dinner service included a classic Garden Salad, followed by entrées. Guests had the option of Seared Filet Mignon with potato au gratin, haricot vert, and bordelaise sauce; Pan-Roasted Chicken with potato au gratin, haricot vert, and Madeira jus; Ginger-Crusted Chilean Seabass with potato au gratin, haricot vert, and orange carrot coulis; or Tajine of Mushroom served with dates, yams, apricot, and roasted root vegetables. To conclude the evening, a decadent flourless chocolate torte was served for dessert. A curated wine selection and white-glove service elevated the evening.

Beyond catering to vegan, gluten-free, and halal preferences, royal protocol required all ingredients to remain "pure," meaning they could not touch plastic at any stage. Special items, such as freshly pressed juices in glass bottles, were sourced to meet these exacting standards.

The result was a dining experience that honored tradition, respected protocol, and delighted guests, ensuring a seamless blend of culinary excellence and global hospitality.

Introduction:

Stevens Institute of Technology proudly hosted the Second Annual Africa-US Presidential Forum on STEM/AI/MBA, a landmark event led by HRM King Tackie Teiko Tsuru II. This forum brought together African and U.S. dignitaries, including H.E. Dr. Lazarus Chakwera, President of Malawi; H.E. Rev. Dr. Princess Asie Kabuki Ocansey of Ghana; and H.E. Allamaye Halina, Prime Minister of Chad. The forum fostered vital education, innovation, and mentorship discussions, strengthening global partnerships. The event was a resounding success with strong engagement from the African diaspora and Stevens community. Stevens Dining provided exceptional catering, ensuring a welcoming and collaborative atmosphere.

Essay:

Bringing the Second Annual Africa-US Presidential Forum on STEM/AI/MBA to life took six months of meticulous planning and attention to detail. As guests arrived, they were greeted by the rhythmic sound of drums and African dancers, setting the tone for the evening's vibrant cultural celebration. The event took place on the ground floor of the University Center at the heart of the Stevens Campus, offering a stunning view of the New York City skyline, and providing an elegant backdrop to this prestigious gathering.

This black-tie event featured a regal color scheme of purple and gold, aligning with the forum's official branding. Each table was adorned with a beautiful purple and pink floral centerpiece, and all dishes were presented on pristine white china with gold trim, enhancing the elegant atmosphere. A stage was set up to elevate the King and Princess, adhering to royal protocol, with thrones placed at the center. Additional distinguished guests were seated on lower chairs, ensuring that all attendees were properly honored.

Every aspect of the event, from the ambiance to the seating arrangements, was thoughtfully executed to create a memorable and impactful experience that reflected the significance of this high-level forum.

Introduction:

The Second Annual Africa-US Presidential Forum on STEM/AI/MBA was an extraordinary event that required meticulous planning to ensure every detail was perfect. From the moment guests arrived, they were greeted by the sounds of African drummers and dancers, setting a festive and welcoming tone. The ballroom was designed to encourage networking and mingling, blending Stevens community members with U.S. and African leaders. Every aspect, from the grand entrance to the royal protocol followed by our white-glove service staff, was thoughtfully executed to make this gathering an unforgettable and meaningful experience for all attendees.

Essay:

To ensure a smooth and memorable experience for our distinguished guests, the south end of campus was temporarily closed off by the Secret Service of Ghana and the Hoboken police, allowing for secure and easy access to the grand entrance. Guests were welcomed by African drummers and dancers, setting the tone for an unforgettable evening.

The ballroom was designed to encourage mingling, with tables strategically arranged to mix Stevens community members, U.S. politicians, and African leaders. While waiting for the arrival of our guests of honor, Stevens students provided live music, enhancing the event's atmosphere.

When His Royal Majesty arrived, the African drummers processed in, followed by dancers who interacted with the crowd, culminating in a grand entrance by His Royal Majesty King Tackie Teiko Tsuru II.

To provide exceptional service, white-glove service staff were hired and trained early on campus to learn royal protocol. This extra step ensured that all guests were treated with the utmost respect and that the evening adhered to the highest standards of tradition. Every detail, from security to entertainment and service, was carefully executed to create a truly special experience for all in attendance.

Introduction:

Welcoming His Royal Majesty to campus was an extraordinary honor that required extensive planning and precise execution. Every detail, from security coordination to dining accommodations, was carefully managed to meet the expectations of Royal protocol. Ensuring the King's comfort and privacy while maintaining the highest standards of hospitality was a top priority. This required close collaboration between dining services, event organizers, and security teams to uphold the traditions and customs essential to his visit.

Essay:

Hosting the King of Ghana required meticulous attention to Royal protocol, which was outlined in a nine-page document detailing the expectations and requirements for his visit. In the week leading up to the event, the Secret Service conducted thorough assessments across campus, working closely with dining and event teams to ensure seamless coordination.

To uphold the King's privacy and security, the restaurant was closed for the entire week, providing a secluded dining environment in accordance with Royal protocol. The venue's proximity—just 100 feet from the ballroom—ensured that the King remained close to the event space while maintaining a comfortable dining experience.

A critical aspect of the King's dining requirements was the purity of all ingredients. Every item served had to be untouched by plastic or any materials not derived from natural sources. Water was provided exclusively in glass bottles, and special juices were sourced from out of state, also in glass bottles. Additionally, all ingredients were delivered in wooden crates to maintain their purity and authenticity.

These detailed preparations were communicated directly with the King's team, ensuring that every aspect of his dining experience met the highest standards of Royal protocol.

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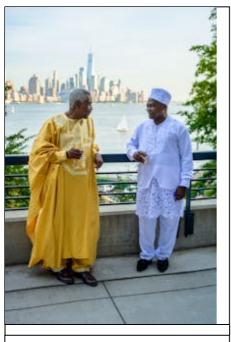
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446 0013-LoRes.... 1.3 MiB



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446 0142-LoRes.... 884 KiB



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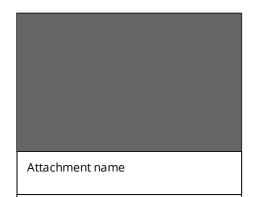
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446 0152-LoRes.... 1.3 MiB



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