

Seasonal Michigan Themed Culinary Showcase
Grand Valley State University

Introduction:

Laker Food Co. Catering hosted the Aramark Midwest Culinary Summit, a gathering of chefs from across the region. As many attendees were first time travelers to Michigan, a Michigan Winter theme was developed to provide a taste of the state and its winter magic.

Locally roasted chestnuts, Michigan Whitefish, local honey, and Michigan wine were all integral aspects of the meal. Colorful foods, textures, and flavors welcomed guests. Single serve, compostable or recyclable serving vessels were unique. And a roaring outdoor fire invited guests to roast marshmallows under the December sky.

Essay:

Thor's Hammer - Winter Braised Bone-In Beef Shank with Soft Gorgonzola Polenta and Gremolata. Infused with fresh herbs and Michigan wine

Thai Curry Pork Tenderloin with Roasted Curry Cauliflower and Jicama Slaw

Vegan Tartare with Vegan Bone Marrow - plant forward Vegan tartare (garlic, capers, dijon, vegan mayo, shallots, and smoked beets) atop vegan bone marrow (hearts of palm, zucchini, garlic, thyme, spinach, tomatoes, vegan cheese, and yellow onion)

Fried Green Tomato with Smoked Trout Mousse and Pickled Cherry Tomato

Applewood Honey Grilled Shrimp with Shaved Kale Salad topped with Dragée Smoked Almonds, Pomegranates, and Lemon Dressing - local honey feature

Sweet Potato Holiday Spoon, Herb Roasted Turkey, Fresh Cranberry-Orange Relish, Candied Pecans

Michigan Mezze: Grilled and Pickled Seasonal Vegetables, Local Bread, Warmed Beer Cheese Fondue, Curry Butter Bean Dip, Whipped Hot Honey Brie Spread

Frozen Hot Chocolate Shooters, Peppermint Snow, Sweet Potato Cremeux, Brown Sugar Brulee, Michigan Wildberry Crisp Tartlet with Graham Crust and Caramelized Oats, S'more Campfire, Chef Wade's Fire Roasted Chestnuts.

Eggnog Martini, Cherry Bourbon Old Fashioned.

Safety

LFCC adhered to established guidelines to prevent contamination, ensure proper handling, and maintain the quality and safety of food. Food quality was monitored and routine inspections completed during the event.

Introduction:

The Midwest Culinary Summit brought together chefs for training, networking and the sharing of ideas. Many do not experience winter and aren't accustomed to Michigan's abundant food scene. The Michigan Winter theme was selected as an introduction to the state, its food and some of the dining experiences that help comfort and delight Michiganders.

Essay:

LFC Catering team created a menu to delight their fellow chefs including unique offerings, in unexpected displays.

Thors hammer was large and striking

Vegan tartar and Bone marrow flipped the script on a traditionally meat forward dish

Cherry Bourbon Old-Fashioned, smoked in a small caste

Introduction:

The event space was designed to compliment the theme, create areas of service and cozy nooks for dining and conversation. LFC Catering started by clearing the room of all banquet style tables and chairs and replaced them with thematic tables, seating and linens. The chairs sparked outdoor ambience with stick style design complimentary to Michigan's abundant woods and wilderness. Soft seating in rich blue velvet was rented and placed around the indoor fireplace. Florals were tasteful and scattered to warm the space. The color scheme in florals and linens reflected Michigan cool season with deep blues, silver and white.

Essay:

Immersible experiences surprised guests with the smell of roasting chestnuts, old fashions smoked in a small barrel caste atop the bar, chef-carved creations and food displays that inspired ideas fellow chefs would take home.

Standards for the event were set high and included a "no hotel pans or chafers" challenge. LFC Catering strategized service options that would surprise guests and allow them to mingle and graze throughout the evening. Many food offerings were hand held and served in compostable or recyclable serviceware.

Introduction:

Feedback from guest chefs, VIPs and the Regional Chef Team was over-the-top. Many outstanding comments were shared and the greatest compliment of all, recipes were requested, photos were taken and LFC Catering was immediately told their hard work would be copied elsewhere.

Essay:

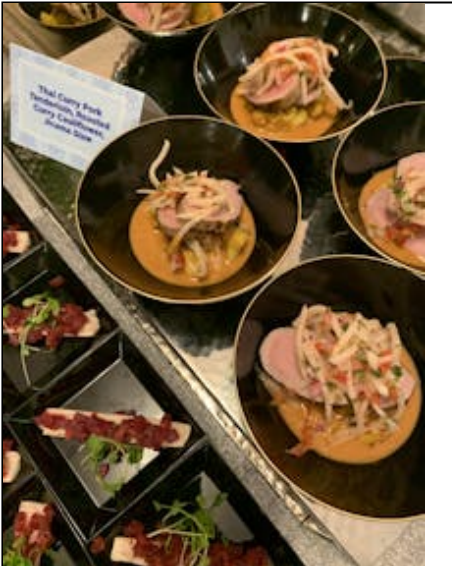
"The beautiful food displays and flawless execution of the catered events were certainly a living classroom for the team."
-Bridgett Stapleton, Aramark Midwest Region VPO

"Amazing food presentation and room set! Chefs attending were taking pictures quite often and that is a sure sign that they were inspired."
-Paolo Stefani, Regional Executive Chef

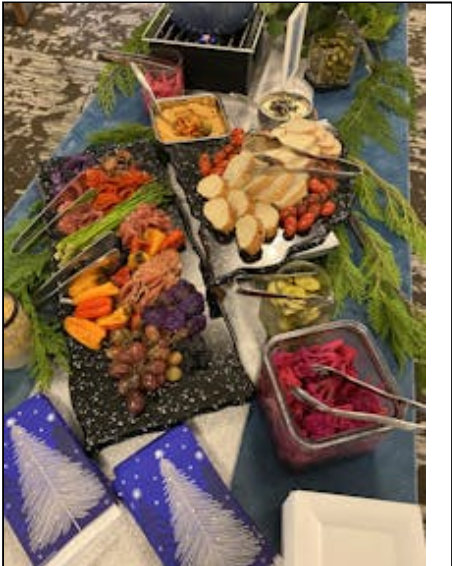
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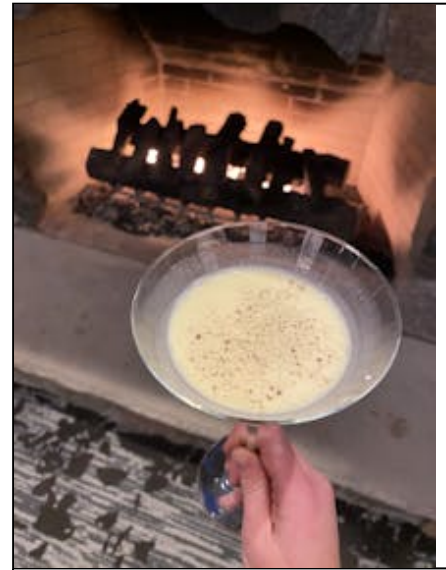
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