

Break out the garlic, tear up the lettuce and get ready to let it fly...

*It's time for the*

# 33rd annual Caesar Salad Competition

Thursday, October 5, 2017

5:30 to 8 pm

(Set-up begins at 3 pm)

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**University of Houston Hilton Hotel Ballroom**

4800 Calhoun Houston, Texas

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Entry fee: \$50

Please enter us in (check one category only): Please note new rules

Classic Caesar \*     Creative Caesar \*

Your signage will reflect the category in which you have chosen to be judged.

Restaurant Name \_\_\_\_\_

Contact person \_\_\_\_\_

Phone number \_\_\_\_\_ Email address \_\_\_\_\_

**NOTE: Only 6 people will be admitted per restaurant entry**

***Tickets will be available at the door for additional staff members @ \$50 per person, or online at [www.caesarsaladcompetitionhouston.com](http://www.caesarsaladcompetitionhouston.com)***

All paid entries will be provided with a 6-foot skirted table, and a 6 foot back table. Please bring all of your decorations, equipment and product, as it will not be provided by host hotel. You should plan on serving around 300 tasting portions.

***Register today!*** Space is limited, and only 20 entries will be accepted.

Entry fee of \$50 must accompany this registration form.

**Please make check payable to:**

Food and Beverage Managers Association

Attn. Randy Fournier

1501 McKinney 3.084

Houston, Texas

77010

Event Chairs ~ Guy Stout & Randy Fournier

Proceeds benefit the ***Conrad N. Hilton College of Hotel and Restaurant Management*** at the University of Houston.

& The Food and Beverage Managers Association Educational Endowment

Need more information? Call Randy Fournier at 713-496-5510.

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Graciously underwritten by *My Table* magazine & Banfi Vintners

# Rules and Suggestions

Categories:

- Classic Caesar:

- Salads will be judged on flavor and how closely they follow Caesar Cardini's original recipe.
- Ingredients will be: Romaine Lettuce, Parmesan Cheese, EVOO, Lemon Juice, Egg, Fresh Garlic, Worcestershire Sauce, Tabasco, Anchovies, Salt & Pepper , Dijon mustard and Croutons

- Creative Caesar: With this category, ANYTHING goes. The more adventurous the better. Have fun, and your only restrictions are your imagination.

1. All restaurants entered should have a written description of their salad. This description should be short and to the point. This is your opportunity to let the judges know what they are trying and why you created your salad.  
Please no restaurant names or phrases in your description.
2. All chefs are requested to be set up and ready to start preparing salads 30 minutes in advance
3. While we have increased the number of admissions per entry from 3 to 6, we would ask that these additional entries be used for team members only.

Complimentary admissions will NOT have the ability to vote