



**Restaurant Services Competition
Lexington, South Carolina**

March 18, 2025

Lexington Technology Center

**Menu, Contest Information, Recipes and
Equipment List**



2025 SkillsUSA Bistro Menu

No Substitutions OR Exclusions

Starters

Roasted Beets and Burrata - \$18

Beet coulis, kumquats spiced hazelnuts, vanilla, orange vinaigrette

Beef Tartare - \$27

Parmigiano reggiano, horseradish butter, arugula, egg yolk, grilled baguette

Carrot and Coconut Velouté - \$12

Lemongrass, fresno chili, shallot crisp

Jumbo Lump Crab Cake - \$25

Remoulade, chive oil, lemon

Main Course

Goat Cheese Agnolotti - \$24

Spring peas, mint, meyer lemon emulsion

Essential Elements - \$29

Penne, cream sauce, basil pesto, cherry tomato roasted chicken

NY Strip Steak Frites - \$44

12oz cut, beef tallow, shoestring fries

Pan-Seared Norwegian Salmon - \$32

Roasted beet couscous pearls, blistered heirloom tomatoes, pomegranate molasses, mustard white wine reduction, dill

Beverages

Still or Sparkling Water - \$4

Iced Tea - \$3

Contest Information and Equipment

- Make sure you read the contest packet. (It's the same as Nationals)
- Please make sure you arrive on time and prepared
- If you have any questions, you will have time at orientation to ask your questions.
- You will need to bring all supplies for your table side caesar salad (bowls and ingredients)
- Please bring your napkins for your napkin folds. You also need to have labels with the names on it for your napkin folds
- All cutlery, table clothes, sanitation buckets, glasses, trays and tray jacks will be provided
- No cell phones will be allowed in the holding area
- Make sure you look over the menu
- Make sure you are in SkillUSA approved uniform

Schedule

8:00-8:30 - Check-in (Main office)
8:30-9:00 - Orientation
9:00 - Contest Starts
12:00 - Contest Should be Completed
12:00-12:30 - Judge Feedback