Event: Full Service / Breakfast/Luncheon Symposium  
Date: Tuesday and Wednesday, June 26th and 27th 2018

Location: The Paul H. Nitze School of Advanced International Studies  
1740 Massachusetts Ave NW, Washington, DC 20036

--- Pop-Up Conflict Cuisine Café ---

Tuesday, June 26th and Wednesday June 27th  
Light Breakfast 8:00-9:00am  

Healthy Granola Bars  
Individual Yogurt Cups  

Coffee, Orange Juice, Cranberry Juice and Apple Juice
International Cuisine Buffet 12:00pm - TUESDAY, June 26th

MALIAN MILLET & CORN
With Sweet Potatoes and Tomatoes with a Peanut Sauce
Presented Warm In Chafing Dish

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NIGERIAN EGUSI SOUP
Traditional West African Melon Seeds Soup
Presented Hot in Cattle

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CAMEROON FISH PIE
Presented Warm In Chafing Dish

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CONGO CHICKEN MOAMBE (Stew)
Presented Hot in Cattle

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AFGHAN SAMOSAS
Golden Savory Pyramids stuffed with Potato, Peas and Peppers
Accompanied by Tamarind Sauce and Coriander Cream Sauce
Presented Warm In Chafing Dish

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AFGHANI CHICKEN CURRY
Tender Morsels of Chicken Breast cooked in Garam Masala, Ginger, turmeric and Cashews
garnished with Poppy Seeds
Presented Warm In Chafing Dish

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LEYANESE FETOSH SALAD
Diced Ripe Tomatoes, European Cucumbers, Holland Peppers, Red Onions and Parsley
Drizzled with Extra Virgin Olive Oil and Red Wine Vinaigrette garnished with Feta Cheese

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MIDDLE EASTERN BAKLAVA

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AMERICAN BITTERSWEET CHOCOLATE BROWNIES & BUTTERSCOTCH BLONDIES
International Cuisine Buffet 12:00pm - WEDNESDAY, June 27th

SOUTH SUDAN MAHSI
Stuffed Zucchini and Bell Peppers in a Bed of Tomato Sauce
Presented Warm In Chafing Dish

SUMALI BARIIS MARAQ
Somali Beef Stew with Spiced Rice
Presented Warm In Chafing Dish

YEMENI CHICKEN MANDI (Oven roasted version)
Blend of Coriander, Cumin, Cardamon, Cinnamon, Cloves, Turmeric and Red Chili Powder
marinated Chicken Breast and cooked slowly over 7 hours
Presented Warm In Chafing Dish

IRAQI SUMAC SALAD
Cucumbers, Roma Tomatoes and Red Onions Morsels, tossed in fresh Herbs, Zumac and Lemon
Vinaigrette

BURMESE FISH CURRY
A delicious blend of Fish in a buttery Curry Sauce
Presented Warm In Chafing Dish

FILIPPINO LUMPIA (Phillipines Egg Rolls)
Medley of Ground Beef and Pork, with Carrots, Celery and Green Onions
Presented with Ginger Soy Sauce

DELICIOUS UKRAINIAN BEET SALAD
With Potatoes, Carrots and Dill Pickles

SOMALI MALTESER CHOCOLATE FUDGE

FRESH SEASONAL FRUIT SALAD