



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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*LEBANESE 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 EASTER BAKLAVA*

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*AMERICAN BITTERSWEET CHOCOLATE BROWNIES & BUTTERSCOTCH BLONDIES*



**International Cuisine Buffet 12:00pm - WEDNESDAY, June 27th**

**SOUTH SUDAN MAHSHI**

Stuffed Zucchini and Bell Peppers in a Bed of Tomato Sauce

*Presented Warm In Chafing Dish*

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**SUMALI BARIIS MARAQ**

Somali Beef Stew with Spiced Rice

*Presented Warm In Chafing Dish*

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**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*

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**IRAKI SUMAC SALAD**

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

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**BURMESE FISH CURRY**

A delicious blend of Fish in a buttery Curry Sauce

*Presented Warm In Chafing Dish*

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**FILIPPINO LUMPIA (Phillipines Egg Rolls)**

Medley of Ground Beef and Pork, with Carrots, Celery and Green Onions

Presented with Ginger Soy Sauce

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**DELICIOUS UKRAINIAN BEET SALAD**

With Potatoes, Carrots and Dill Pickles

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**SOMALI MALTESER CHOCOLATE FUDGE**

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**FRESH SEASONAL FRUIT SALAD**