

EVENT: SAIPEM 3000 - SHORE SIDE CATERING
VENUE: STURROCK DRY DOCK - CAPE TOWN HARBOUR
Date: 06 March 2008 to 22 March 2008
GUEST COUNT: 150

MENU:

BREAKFASTS

Rice
Eggs - Scrambled / Fried or Omelet
Sausage - Beef / chicken

LUNCHES

Rice
Stock based soup -
Beef and Tomato / Chicken chilli and noodle / Vegetable broth with courgettes / Mexican corn soup
Pasta dish -
Tomato sauce / frutti di mare / Garlic sauce / bolognese / tomato and clam
Main Fish dish -
Hake with tomato and olives / fried Mackerel / Curried swordfish / fried calamari
Main meat dish -
Spicy Chicken / Chicken breast Cacciatore / grilled pork chops / Roast pork
Vegetables -
Green beans / Sweet Carrots / Peas / Sweetcorn / Roast potatoes

DINNER

Rice
Thick soup -
Pea and Ham / Chickpea / Leek and potato / cream of tomato / Onion and cumin
Pasta dish -
Tomato sauce / frutti di mare / Garlic sauce / bolognese / tomato and clam
Main dish - Two items
Roast lamb / Roast beef / Greek lamb / braised silverside / grilled sirloin / roast chicken / Zampone(stuffed pork trotters) / Gammon / Beef goulash / Lamb curry / Pork stew
Vegetables -
Green beans / Sweet Carrots / Peas / Sweetcorn / Roast potatoes

ADDITIONAL COLD BUFFET AT LUNCH AND DINNER

Salads-
Tomato salad / Onion salad / cucumber salad / rice salad / pasta salad /
Sliced cold meat -
One cold meat per meal
Bread -
An assortment of breads
Cold preserves -
Pickled Beetroot / pickled vegetables / olives / chili oil / jam / marmalade / honey
Hot beverage -
Tea / coffee / hot chocolate
Cold Beverage -
Orange juice / milk / mineral water / coke / fanta

SERVICE: Hot and cold buffet with service staff.

DESCRIPTION: As the vessel's galley and canteen were being renovated we were required to set up a canteen to seat 150 people in a marquee and a complete kitchen with scullery in two containers. As the vessel operates on 24 hours a day, we required two teams of staff to man the day and night shifts. We provided 3 meals for the day shift and 3 meals for the night shift for a period of 18 days.

REFERENCES: Gojko Grubic - campboss.s3000@saipem.eni.it
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