

## ATTACHMENT J

### FOOD & BEVERAGE (F&B) TERMS

#### "A"

<b>a la Broche</b>	Cooked on a skewer. Can be beef, chicken or shrimp.
<b>a la Carte</b>	French term meaning "from the menu." Each item is individually priced. In conjunction with a tour or cruise, a choice of what the client wants from the
<b>a la King</b>	Cooked in white cream sauce with vegetables (e.g., Chicken à la King).
<b>a la Mode</b>	1) In the style of. 2) Ice cream on pie. 3) Mashed potatoes on beef.
<b>a la Provencale</b>	Prepared with garlic and olive oil.
<b>a la Vapeur</b>	Steamed.
<b>Action Station</b>	Chefs prepare foods to order and serve them fresh to guests. Also called Performance Stations, or Exhibition Cooking. Popular items for action stations include: pasta, grilled meat or shrimp, carved meats, sushi, crepes, omelets, flaming desserts, etc.
<b>Amandine</b>	Served with thinly sliced almonds, sautéed in butter.
<b>Antipasto</b>	Italian appetizers that include olives, salami, peppers, marinated vegetable salads, sliced meats, cheeses and other similar foods.
<b>Appetizer</b>	Any small, bite-size food served before a meal to whet and excite the palate. Used synonymously with the term Hors d' Oeuvres, though this term more aptly describes finger food, whereas appetizer can also apply to a first course
<b>au Gratin</b>	Foods sprinkled with crumbs and/or cheese and baked until browned
<b>au Jus</b>	Served with natural meat juices or gravy without thickening.
<b>au Lait</b>	With milk (e.g. café au lait).

#### "B"

<b>Baguette</b>	Long French bread; crunchy crust.
<b>Baked Alaska</b>	Brick ice cream on cake, covered with meringue and browned quickly in the oven. Sometimes served flaming in a waiter parade.
<b>Baklava</b>	Russian, Greek or Turkish pastry made of flaky dough, honey, butter and chopped nuts.
<b>Bananas Foster</b>	Dessert prepared with bananas, brown sugar, liqueur and served over vanilla ice cream. Often prepared flaming at table side.
<b>Banquet</b>	Formal, often ceremonial, dinner for a select group of people, often in honor of a particular person.
<b>Banquet Captain</b>	Person in charge of banquet service at food functions. For small functions, also serves as maitre d. For larger functions, may be responsible for a
<b>Banquet Manager</b>	A person in charge of banquet service.

<b>Banquet Round</b>	1) Round table used for meal service; depending on the diameter, can comfortably seat up to 12 persons. A round for 8 is usually 60-inches in diameter and is also called a 5-footer. The 66-inch round is a newer table size and seats 8 to 10. A round for 10 is usually 72-inches in diameter and is also
<b>Banquet Set-Up</b>	1) Seating arrangement where typically a grouping of rounds is set in such a way as to facilitate the serving of food, most often a hexagonal or square pattern. 2) Function-room set up and tear down.
<b>Banquet Set-Up Manager</b>	In charge of function room set up, over housemen.
<b>Béarnaise Sauce</b>	A derivative of the hollandaise mother sauce. It is prepared by adding a tarragon reduction to hollandaise. Béarnaise must be kept on or near heat or it will separate and break down. Often served on Filet Mignon.
<b>Beef Wellington</b>	Tenderloin coated with liver pate and baked en Croute (flaky crust).

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<b>Beignet</b>	(ben yay) 1) French doughnut, square shaped, minus the hole, lavishly sprinkled with powdered sugar. 2) Dipped in batter and deep-fried.
<b>Bien Cuit</b>	(ben kwee) Well done, as in steak cooked well done.
<b>Bisque</b>	(bisk) Soup thickened with a vegetable puree; usually a shellfish soup.
<b>Blintze</b>	Thin pancake rolled around a filling of cream cheese and chopped meat or
<b>Bonbon</b>	Any sweet candy.
<b>Bordeaux Wines</b>	Wines from the Bordeaux region in southwest France known for richness and fragrance.
<b>Bouillabaisse</b>	Wine-flavored mixed seafood stew.
<b>Box Lunch</b>	Light lunch to go, in a box.
<b>Break</b>	Short interval between sessions at which time coffee, tea and/or other refreshments are served.
<b>Buffet</b>	Assortment of foods, offered on a table, self-served.
<b>Bus Staff</b>	Personnel who remove dirty dishes and reset tables in a restaurant or hotel.
<b>Butler Service</b>	1) Servers offer a variety of both hot and cold hors d'oeuvres on platters to guests at receptions. 2) A style of table service where guests serve themselves from platters presented by the server.
<b>By the Bottle</b>	Liquor served and charged for by the full bottle.
<b>By the Drink</b>	Liquor served and charged for by the number of drinks served.
<b>By the Person</b>	A fixed price per attendee; covers all consumption of food and beverage at a function, within a given time frame; usually includes beverages, snacks or hors d'oeuvres. In some cases, beverages are purchased by the person, while food is ordered by the piece.
<b>By the Piece</b>	Food purchased by the individual piece, usually for a reception.

## "C"

<b>Cafeteria Service</b>	A food service operation in which customers carry their own trays and select food from a display counter or counters. It is similar to a buffet, but food is served by attendants.
<b>Calamari</b>	Italian fried squid.
<b>Call Brand</b>	Brand of liquor, distinguished from HOUSE BRAND, selected by a customer according to personal preference. Usually a higher quality than house brands.
<b>Canapé</b>	(can a pay) Hot or cold appetizer with a bread or cracker base.
<b>Cappuccino</b>	A hot beverage of 1/3 espresso, 1/3 steamed milk, 1/3 foamed milk.
<b>Captain</b>	Person in charge of banquet service at food functions; supervisor of the
<b>Cash Bar</b>	Bar set up where guests pay for drinks individually.
<b>Caterer</b>	A food service vendor, often used to describe a vendor who specializes in banquets and theme parties. Also, an exclusive food & beverage contractor
<b>Catering</b>	The provision of food and beverages.
<b>Catering Sales Manager</b>	Staff person responsible for selling and servicing group food and beverage
<b>Caviar</b>	Sturgeon roe (eggs); lightly salted. The lighter the color, the better quality and the more expensive.
<b>Chafing Dish</b>	Used to warm or cook food, it consists of a container (usually metal) with a heat source directly beneath it, which can come from a candle, electricity or solid fuel (e.g. Sterno).
<b>Chai</b>	Spiced tea with cream and sweetener.
<b>Chateaubriand</b>	Thick tenderloin steak, cut from the center or 'barrel' of the loin.

<b>Chef's Choice</b>	Selection of food items to best complement the entrée. The selection is being left up to the chef.
<b>Chemise</b>	With skins, as in boiled potatoes in their skins.
<b>Cherries Jubilee</b>	Flaming dessert served over vanilla ice cream.
<b>Chop Suey</b>	Chinese stew, with meat or fish, plus bamboo sprouts, onions, rice and water chestnuts.
<b>Chow Mein</b>	Chinese dish of bean sprouts, celery, mushrooms, and a meat or fish served over crispy or pan-fried soft noodles.
<b>Coeur</b>	(coor) Heart (e.g. 'hearts of lettuce' ).
<b>Con Carne</b>	With meat, (e.g. 'chili con carne').
<b>Consummé</b>	(con sue may) Clear soup, served hot or chilled.
<b>Continental Breakfast</b>	Light morning meal consisting of pastries, juices, and hot beverages. Usually served buffet style.
<b>Cordial</b>	A liqueur usually served after dinner, e.g. Amaretto, Chambourd, Frangelica,

<b>Corkage</b>	The charge placed on beer, liquor, and wine brought into the facility but purchased elsewhere. The charge sometimes includes glassware, ice, and
<b>Crème Brûlée</b>	Pudding of cornstarch, eggs, milk, sugar and whipped cream served in a
<b>Crêpe</b>	(crayp) Very thin pancake, used to roll up anything from meat to dessert.
<b>Croissant</b>	(kwa sant) Crescent shaped French bread that is very tender, due to a lot of
<b>Crudités</b>	1) Pieces of raw vegetables served as hor d'oeuvres, often with dip. 2) Raw vegetable salad, usually julienne cut.
<b>Currant</b>	Small piquant berry used for jellies, or dried and used like raisins.

## "D"

<b>Demi Tasse</b>	Small cup of coffee, used for espresso.
<b>Dine Around</b>	Use of a number of restaurants in a destination with reservations and billing arrangements to one particular client.
<b>Dinner</b>	Evening meal for a group; not usually ceremonial.
<b>Domestic Beer/Wine</b>	Beer or wine produced in the country where it is served.
<b>Dressing</b>	1) Sauce for salads; stuffing in poultry.
<b>Dry Snacks</b>	Finger foods, such as peanuts, pretzels, potato chips, and corn chips, usually served at receptions.
<b>du Jour</b>	Of the day, e.g. soup du jour or vegetable du jour.

## "E"

<b>Éclair</b>	(ee clare) Oblong puff pastry filled with custard or whipped cream and topped with chocolate.
<b>Eggs Benedict</b>	Poached eggs on an English muffin, with Canadian bacon (or ham) and hollandaise sauce. This item holds well in hot boxes.
<b>en Brochette</b>	Broiled and served on a skewer.
<b>en Casserole</b>	Food served in the same dish in which it was baked.
<b>en Coquille</b>	Cooked and served in shell or shell-shaped ramekin.
<b>en Croûte</b>	Baked in a flaky crust (e.g. Beef Wellington).
<b>Entrée</b>	Main meal course. (In Europe, it is the term used to describe the appetizer.) With the increase in international business, it is recommended that the word entree no longer be used, in favor of main course.
<b>Épice</b>	Highly spiced.

<b>Escargots</b>	Snails cooked in broth.
<b>Espresso</b>	A very thick, strong coffee, served in a demi tasse cup.

**Étouffée** Succulent, tangy, tomato-based sauce, usually used with crawfish or shrimp. A Cajun dish of crawfish or shrimp with vegetable, usually served over rice.

## "F"

**Fajitas** Marinated meat prepared Mexican-style.

**Family-Style Service** Platters and bowls of foods are set on the dining tables, from which guests serve themselves. Usually involves guests passing the containers to each other.

**Fettuccine Alfredo** Fettuccine noodles in a white cheese sauce.

**Filet Mignon** Cut of the beef tenderloin.

**Fillet** 'Almost' boneless cut of fish.

**Finger Food** Food at a reception that does not require a knife, fork or spoon.

**Flambé** (flom bay) Meat dish or dessert item flamed with spirits.

**Florentine** Served with spinach.

**Foie** (foy) Liver.

**Food & Beverage** Any catered or concession service provided by a facility.

**Fraises** (frays) Strawberries.

**Framboises** (fram bwah) Raspberries.

**Free Pour** Alcoholic beverages poured by hand without the use of shot glasses or other measuring devices.

**French Service - Banquet Style** Platters of food are composed in the kitchen. Each food item is then served from the guest's left by the server from platters to individual plates. Any course can be 'Frenched' by having the dressing put on the salad or having sauce added to a entrée or dessert after it has been placed in front of the guest.

**Froid** Cold, chilled.

**Fromage** Cheese.

**Fume** (foo may) Smoked.

## "G"

**Garnish** Food decoration, usually edible, which adds color and form to food.

**Glace** 1) Ice. 2) Ice cream. 3) Iced.

**Grille** Grilled or broiled.

**Guarantee** To ensure that the facility has enough food for the meals planned, a final attendee count is given-or guaranteed- to the venue a minimum of 72 hours in advance.

**Gumbo** A Creole specialty, it's a thick, stewlike dish that can have any of many ingredients, including vegetables such as okra, tomatoes and onions, and one or several meats or shellfish such as chicken, sausage, ham, shrimp, crab or

## "H"

**Halal** Food prepared according to Islamic Law. Halal food is defined as food that: does not consist of or contain anything which is considered to be unlawful; has not been prepared, processed, transported or stored using any appliance or facility that was not free from anything unlawful; and, has not in the course of preparation, processing, transportation or storage been in direct contact with any food that fails to satisfy the first two conditions.

<b>Haute Cuisine</b>	Food that is prepared in an elegant or elaborate manner; the very finest food, prepared perfectly. The French word haute translates as "high" or "superior."
<b>Hollandaise Sauce</b>	Sauce of egg yolks, clarified butter, lemon juice and spices. Served on vegetables (e.g. Asparagus with Hollandaise Sauce) or on Eggs Benedict.
<b>Hors d'Oeuvres</b>	Small appetizers; Hot and/or cold finger foods served at a reception.
<b>Host Bar</b>	Private room bar set up where guests do not pay for drinks.
<b>House Brand</b>	Brand of wine or distilled spirits selected by a hotel or restaurant as their standard when no specific brand is specified.

**"I"**

<b>Ice Carving</b>	Decorative carving from large block(s) of ice used to enhance a buffet or
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**"J"**

<b>Jambon</b>	Ham.
<b>Jardinière</b>	Diced, mixed vegetables (jardin is garden in French).
<b>Java</b>	Slang for coffee.
<b>Jigger</b>	A 1-ounce measure used in making alcoholic drinks.
<b>Jigger Spout</b>	Adapter on a liquor bottle used to eject a pre-measured amount. Often called Posi-Pour™ which is a trademarked brand name for this type of device.
<b>Julienne</b>	Vegetables cut in long thin slices.

**"K"**

<b>Keg</b>	Cask-like container holding bulk quantities of beer, wine, soda pop, or soda pop syrup.
<b>Kosher</b>	Food prepared according to Jewish dietary laws pertaining not only to the type of food that may be eaten, but to the kinds of food that can be combined at one meal (e.g. meat and dairy may not be mixed). To meet kosher standards and receive the kosher seal, food must be prepared under a rabbi's supervision. In addition to the kinds of animals considered kosher (pigs and rabbits are among the non-kosher group), the laws also decree that animals be fed organically grown food and killed in the most humane manner
<b>Kreplach</b>	Jewish ravioli.

**"L"**

<b>Last Call</b>	The final announcement to order bar beverages before bar service ends.
<b>Lazy Susan</b>	Manually rotated tray on ball bearings.

**Limited Consumption Bar** Host establishes the maximum dollar amount to be spent at an open bar. Bar is closed or converted to cash when limit is reached.

**Liqueur** Sweet alcoholic beverages made by infusing flavor from seeds, fruits, herbs, flowers, nuts or spices with a spirit, such as Brandy, Rum or Whiskey. Essential oils and extracts are used for flavor. Less expensive brands use artificial flavoring. Most liqueurs are made with secret formulas. Also called cordials, they are high in alcohol and range from 49 proof to 110 proof. The crème liqueurs, such as Creme de Menthe, are sweeter and more syrupy. They are usually served after dinner but are part of many cocktails. Liqueurs

**Liquor** 1) A distilled, alcoholic beverage made from a fermented mash of various ingredients including grains or other plants. Examples: Bourbon, Gin, Vodka, Rum, Scotch and Tequila. Also called Spirits. 2) An oyster's natural juices are referred to as its liquor.

**Liquor License** A U.S. state granted right to sell and/or serve alcoholic beverages. Liquor license requirements vary by jurisdictions. Always check local liquor laws. There are three basic types of licenses: 1) On-Sale: Liquor is sold and must be consumed on the premises (bar or banquet room). 2) Off-Sale: Liquor is sold unopened and must be consumed off the premises (liquor store). 3) Beer and Wine: not authorized to sell spirits. Liquor licenses are based on the physical premises. If you are holding an event at a venue without a liquor license, you must obtain a temporary permit.

**Local Beer/Wine** Beer or wine produced or distributed locally. Often boutique wineries or

**Lunch** A light noonday meal, sometimes with speeches/presentations.

**Lyonnaise** Cooked with onions (e.g. Lyonnaise Potatoes).

## "M"

**Magnum** Wine bottles that contain 1.5 liters; equal to 2 standard bottles of wine.

**Maître d'/Maître d' Hôtel** Floor manager or head waiter at a restaurant or catered function. Responsible for all aspects of meal service.

**Medallion** Small, round piece of meat.

**Meunière** Sautéed in butter with lemon and parsley and seasonings (most often served with sautéed fish as in Trout Meunière).

**Minestrone** Italian vegetable soup.

**Mornay Sauce** Cream sauce thickened with eggs and grated cheese.

**Mousse** 1) Light, airy dessert dish made with beaten egg whites and whipped cream.  
2) Finely ground meat, seafood, or poultry served in a mold.

## "N"

<b>Napoleon</b>	Flaky, iced French pastry with cream or custard filling.
<b>Nori</b>	Sheets of roasted seaweed used to wrap sushi (sticky rice and fish eaten raw).
<b>Nouvelle Cuisine</b>	French for new cooking, referring to a culinary style, begun in the 1970s, that moved away from the rich, heavy style of classic French cuisine toward fresher, lighter food served in much smaller portions. The sauces are lighter because they're reduced instead of being thickened with flour, butter and heavy cream. Vegetables are quickly cooked and are tender yet slightly

## "O"

<b>O'Brien</b>	Sautéed with onions and green peppers (e.g. Corn O'Brien).
<b>Oeuf</b>	Egg.
<b>On Consumption</b>	A term used in food and beverage that refers to the purchasing option based on the amount utilized by the group. The organization pays for the food and beverage based on the actual food and beverage served.
<b>Open Bar</b>	Private room bar set up where guests do not pay for drinks.

## "P"

<b>Pain</b>	Bread.
<b>Pain Grillé</b>	Toasted bread.

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<b>Panaché</b>	Mixed vegetables (usually two vegetables).
<b>Pane</b>	Prepared with bread crumbs.
<b>Pasta</b>	Italian for paste, includes spaghetti, rigatoni, elbows, bowties, fettuccini and many other varieties of dried paste.
<b>Pâté</b>	A combination of finely ground meats and spices forming a loaf. Some pates are spreadable, some are sliced. Classical meats used include goose liver, duck liver, chicken liver, and veal. Usually served as an appetizer.
<b>Peach Melba</b>	A classic dessert of ice cream served on a peach half and topped with raspberry syrup and whipped cream.
<b>Pêche</b>	Peach.
<b>Phyllo</b>	Flaky pastry dough.
<b>Pièce de Resistance</b>	Main course of a meal.
<b>Pita</b>	Envelope or pocket bread.
<b>Plated Buffet</b>	Selection of pre-plated foods/entrees set on a buffet table. Can also be set on
<b>Plated Service</b>	Foods arranged on individual plates in the kitchen, then served to guests
<b>Poire</b>	Pear.

<b>Pois</b>	(pwas) Peas.
<b>Poisson</b>	(pwa son) Fish.
<b>Pomme</b>	Apple.
<b>Pomme de Terre</b>	Potato (literally, apple of the earth).
<b>Pommes au Four</b>	Potatoes baked in their skins.
<b>Pommes Nouvelle</b>	New potatoes.
<b>Pommes Purées</b>	Mashed potatoes.
<b>Potage</b>	Soup.
<b>Premium Beer</b>	Higher quality, higher priced beer. Has a higher alcoholic content than light
<b>Premium Brand</b>	Higher quality, higher priced spirits (hard liquor).
<b>Prep Area</b>	Space used for food production not visible to guests.
<b>Pre-Set Service</b>	Placing plated foods on banquet tables prior to seating guests.
<b>Prime Rib</b>	Prime Rib is often used for what is really a rib roast. The term "prime" refers to the highest USDA beef grade. It's the finest beef, with even marbling and a

## "R"

<b>Ragoût</b>	Stew with rich gravy.
<b>Ramekin</b>	Glazed earthenware dish used for both baking and serving.
<b>Ravioli</b>	Italian pasta 'pillows' stuffed with meat, cheese and/or vegetables. Served with a sauce, usually tomato based.
<b>Reception</b>	Stand-up social function where beverages and light foods are served. Foods may be presented on small buffet tables or passed by servers. May precede a <del>meal function</del>
<b>Rechauffé</b>	Reheated; warmed over.
<b>Refreshment Break</b>	Time between meeting sessions. May include coffee, soft drinks, and/or food items. Some are planned around a theme.
<b>Refreshments</b>	Items of food and drink consumed between main meals; usually taken during breaks between meetings.
<b>Roll-In</b>	Foods and/or beverages preset on rolling tables and then moved into function room at designated time.
<b>Romaine</b>	Lettuce with dark green leaves and a nutty flavor, used for Caesar Salad.

<b>Rôti</b>	(row tee) Roast.
<b>Rôtisserie</b>	Roasted on a spit.
<b>Roulade</b>	Rolled, as in meat.
<b>Roux</b>	Mixture of butter and flour used to thicken sauces and soups.

## "S"

<b>Sans Arête</b>	Boneless.
<b>Sans Peau</b>	Skinless.
<b>Sashimi</b>	High quality raw fish served in Japanese restaurants, presented artistically.
<b>Sauté</b>	Fry lightly in a little fat.
<b>Scallions</b>	Young, small green onions
<b>Shot</b>	Single measurement of liquor, usually an ounce.
<b>Smorgasbord</b>	Swedish buffet of hors d' oeuvres, open-faced sandwiches, salads, hot or cold cooked vegetables, pickled or marinated fish, sliced meats, cheeses and desserts. It may be all appetizers or an entire meal.
<b>Social Dinner</b>	Non-working evening function at which a meal is served.
<b>Sorbet</b>	A frozen product, similar to sherbet. Designed to be a palate cleanser. Served just prior to the entree. It has a tart flavor, never sweet. It usually has a wine
<b>Souffle</b>	Baked, fluffy dessert or main dish of milk, egg yolks, stiffly beaten egg whites, and flavorings.
<b>Sponsored Bar Station</b>	Private bar set up where guests do not pay for drinks. A banquet server's assigned area. Also refers to the individual buffet tables located throughout a reception area, with each table offering one food item or
<b>Steak Tartare</b>	Raw, ground filet mignon; highly seasoned.
<b>Supper</b>	Light late evening meal.
<b>Surf and Turf</b>	A main course that includes both seafood and meat, such as a lobster tail and
<b>Sushi</b>	A Japanese food made with sweetened rice. Fish (raw or cooked) and/or vegetables are placed on the rice or wrapped with the rice and a sheet of

## "T"

<b>Table Wine</b>	Class of wine naturally fermented to about 12 percent alcohol. Typically used as a house wine.
<b>Theme Break</b>	A break during formal program sessions with special food and beverages pertaining to a theme and often including decorations, costumes, and
<b>Tiramisu</b>	An Italian dessert including marscapone cheese and flavored with coffee.
<b>Tortoni</b>	Vanilla ice cream blended with crushed macaroons and frozen in little frilled

## "U" - "V" - "W"

<b>Veau</b>	(voh) Veal.
<b>Vegan</b>	Individual who eats no meat, and does not use other animal products/by-products such as eggs, dairy, honey, leather, fur, silk, wool, or soaps derived from animal products.
<b>Vegetarian</b>	An individual who does not eat meat.
<b>Vinaigrette</b>	Served with an oil and vinegar dressing.
<b>Vintage</b>	Wine made from a grape harvest of a specific year. A vintage wine is made using 95% of those grapes.

<b>Vischyssoise</b>	Chilled potato, chicken broth soup.
<b>Waldorf Salad</b>	Dish of diced apples, celery, chopped walnuts, mayonnaise and whipped cream.
<b>Wasabi</b>	Japanese paste condiment made from horseradish.
<b>Won Ton</b>	Chinese ravioli.

**X" - "Y" - "Z"**

<b>Yakitori</b>	Japanese term meaning "grilled" (yaki ) "fowl" (tori ), usually referring to pieces of marinated chicken that are skewered and grilled. Other meats may
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