

CHEF --> Insert Name

INSERT LOCATION

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-----CAREER SUMMARY-----

XYZ was professionally trained at the prestigious Culinary Institute of America. Working in both the restaurant industry, as well as for elite and high profile clients privately, his experience comes from exposure to multiple facets of fine dining and the culinary arts. He is a well-rounded leader in the kitchen and has an innate talent to design and execute innovative award winning cuisine, while implementing a personal flair for taste and balance that leaves a lasting impression. XYZ is highly skilled in; creating a revered guest centered experience, innovative menu design, quality control, management, local sourcing and both large and small scale banquet/event management.

-----RESTAURANT EXPERIENCE-----

POSITION

Columbia, MD 2014-2015

RESTAURANT: \$35 MILLION ANNUAL SALES

- Blueridge Restaurant Group is a locally owned and operated restaurant group with two sophisticated concepts: Stanford Grill and Copper Canyon Grill
- Responsible for back of the house operations for 5 restaurants expanding from Maryland to Florida

POSITION

New York, NY 2013-2014

RESTAURANT: \$14 MILLION ANNUAL SALES

- Located across from Lincoln Center for over 40 years, catering to celebrities and other elite clientele
- Oversaw all aspects of the kitchen, high volume serving up to 2000 people per day

POSITION

Hollywood FL 2007-2013

RESTAURANT: \$1 MILLION ANNUAL SALES

- Award winning, nationally acclaimed restaurant
- Featured in Gourmet Magazines "Best Restaurants in America"
- Concept, Menu Design & Responsible for all day-to-day operations

POSITION

Miami, FL 2006

RESTAURANT

- Personally responsible for VIP box holders, players, coaches & media
- Directly oversaw all food operations for 40,000 people daily

POSITION

Boston MA, Boca Raton FL 2005-2006

RESTAURANT: BOSTON \$17 MILLION BOCA RATON \$12 MILLION

- Opening chef, responsible for all operations and coordination of concept launch

POSITION

Brickell, FL 2003-2004

RESTAURANT: \$10 MILLION ANNUAL SALES

- Consulted to Streamline Systems
- Responsible for large scale catered events up to 350 people

POSITION

Miami Beach, FL 1998-2003

RESTAURANT \$6 MILLION ANNUAL SALES

- Personally catered events for all our celebrity, VIP & elite clientele

POSITION

Miami Beach, FL 1997-1998

- James Beard Award Winning Chef

-----PRIVATE EXPERIENCE-----

Leukemia & Lymphoma Society: Private Events ▪ 1997-2013

Stanford University Alumni Orange Bowl: Private Event ▪ 2011

NFL Play 360: Private Event ▪ 2010

Alan Feldman: Private Events ▪ 1998-2013

Michelle Zipper: Private Cooking Instruction at Private Residence ▪ 2010

American Regional Cooking Class Series: 6 Private Classes for 15 ▪ 2009-2010

Laura Gottlieb: Private Cooking Instruction at Private Residence ▪ 2010

Shaquille O'Neil: Private Events over 100 People ▪ 2004

Gloria & Emilio Estefan: Multiple Private Events 40-50 People ▪ 1998-1999

Robert Mondavi Family: La Familia Winery Napa Valley: Private Dinner for 75 Guests ▪ 1999

Cast: Any Given Sunday: Oliver Stone, Al Pacino, Cameron Diaz, Jamie Foxx, James Woods, Lawrence Taylor, Jim Brown, LL Cool J, Dennis Quaid, Elizabeth Berkley: Private Meal Service Daily ▪ 1999

Mariah Carey & Tommy Mottola: Multiple Private Catered Events at Private Residence ▪ 1997-2000

Sam Robins: Private Event at Private Residence 150 People ▪ 1997

Roy Black: Monthly Private Events at Private Residence 200+ People ▪ 1998-2004

Madonna: Private Catered Event for 300 People ▪ 1997

Cast: Something About Mary: Cameron Diaz, Ben Stiller, Matt Dillon: Private Meal Service Daily ▪ 1997

Pat Riley/Miami Heat: Multiple Private Catered Events ▪ 1998-2000

President Bill Clinton: Multiple Private Catered Events ▪ 1996-1997

Julia Child: Monthly Private Catered Events ▪ 1994

-----NOTEABLE EVENTS AND APPEARANCES-----

South Beach Food & Wine Festival

American Fine Wine Dinners

James Beard House Guest Chef

Delray Beach Garlic Chef Competition

Whole Foods Cooking Class Series

Seminole Hard Rock Celebrity Guest Chef

South Florida Today- NBC Miami

The Morning Show- CBS Tampa

Ready, Set Cook- FOOD TV Network

Deco Drive- FOX TV 7 Miami

Junior Achievement Celebrity Chef Dinner

John Offerdahl's Grid Iron Celebrity Chef Competition

-----EDUCATION-----

A.S. Culinary Arts

CULINARY INSTITUTE OF AMERICA

Hyde Park NY 1995



COCA COLA BBQ BEEF RIBS, HERBED CREAM CORN, BUTTERMILK ONION RINGS



PISTACHIO CRUSTED GOAT CHEESE, ARUGULA, RASPBERRY SHALLOT VINAGRETTE



NEW ZEALAND LAMB CHOP LOLLI POPS, FENNEL MARMALADE, CITRUS-MINT YOGURT SAUCE



PURPLE POTATO SKINS W/ SUN DRIED TOMATO CRÈME FRAICHE, CAVIAR



GRILLED MAHI MAHI, RED PEPPER CORN SALSA, JASMINE RICE, POBLANO SAUCE



BERKSHIRE PORKSHOP, MOLASSES GLAZED ACORN SQUASH, WHOLE GRAIN MUSTARD SAUCE



BAY SCALLOP ROCKEFELLAR, PANCETTA, ANCHO CHILI HOLLANDAISE



BONE IN FILET MIGNON, BLACK TRUFFLE STEAK FRIES, LOBSTER BERNAISE



TURKEY TENDERLOIN, CRANBERRY WALNUT STUFFING, MELTED BRUSSELL SPROUT LEAVES



MARYLAND BLUE CRAB CAKE, MANGO PARSNIP SLAW, HERB TARTAR SAUCE

SPECIAL BEST OF HOLLYWOOD EDITION



HOLLYWOOD

VOL. XI NO. 3 • NOVEMBER 2010

JAYCEE PUB CRAWL SET TO BEGIN AT WHISKEY TANGO



Help Hollywood Jaycees raise funds for their annual Thanksgiving basket community outreach project. The fun begins at Whiskey Tango in Downtown Hollywood on Friday, Nov. 4 at 6:30 p.m.

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MAYOR GRILLS FOR VETS



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Veterans are invited to join Hollywood Mayor Peter Bober for a Veterans Day Barbecue.

WASSERMAN-SCHULTZ TO SPEAK AT CHAMBER EVENT

Rep. Debbie Wasserman Schultz will be the keynote speaker at the Chamber's W.O.M.E.N. Committee luncheon Dec. 14.

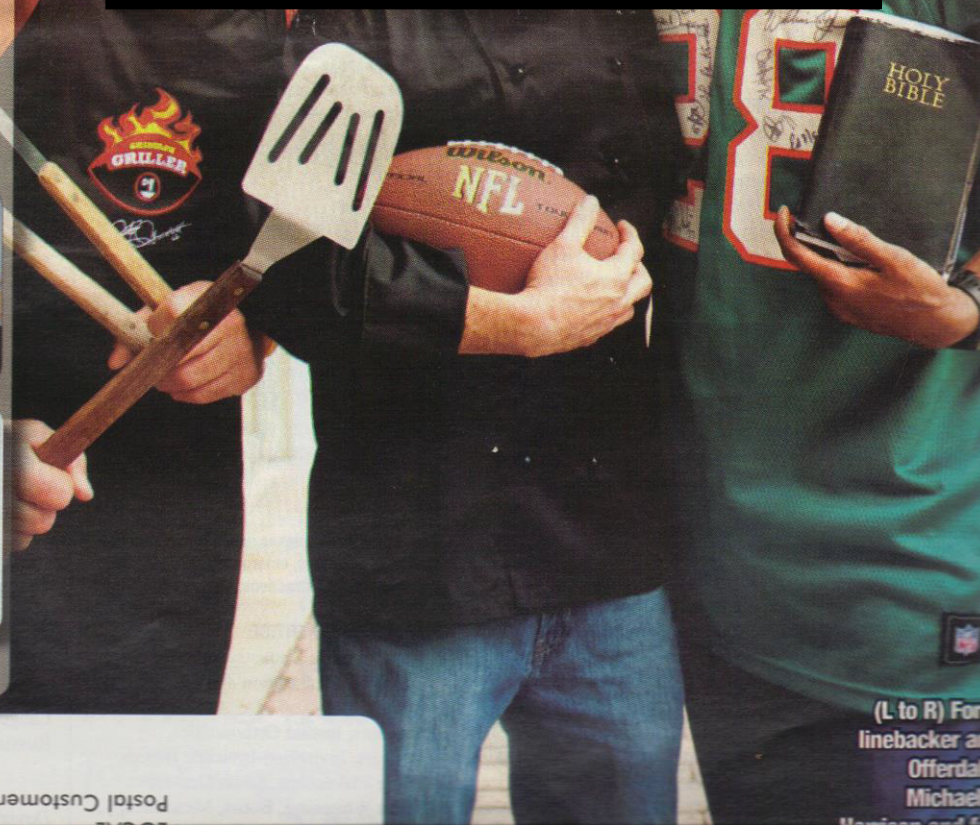


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BEST OF HOLLYWOOD 2011

Hollywood Gazette Reader's Choice

Annual contest winners announced from pages 23 - 34



(L to R) Former
linebacker and
Offender
Michael

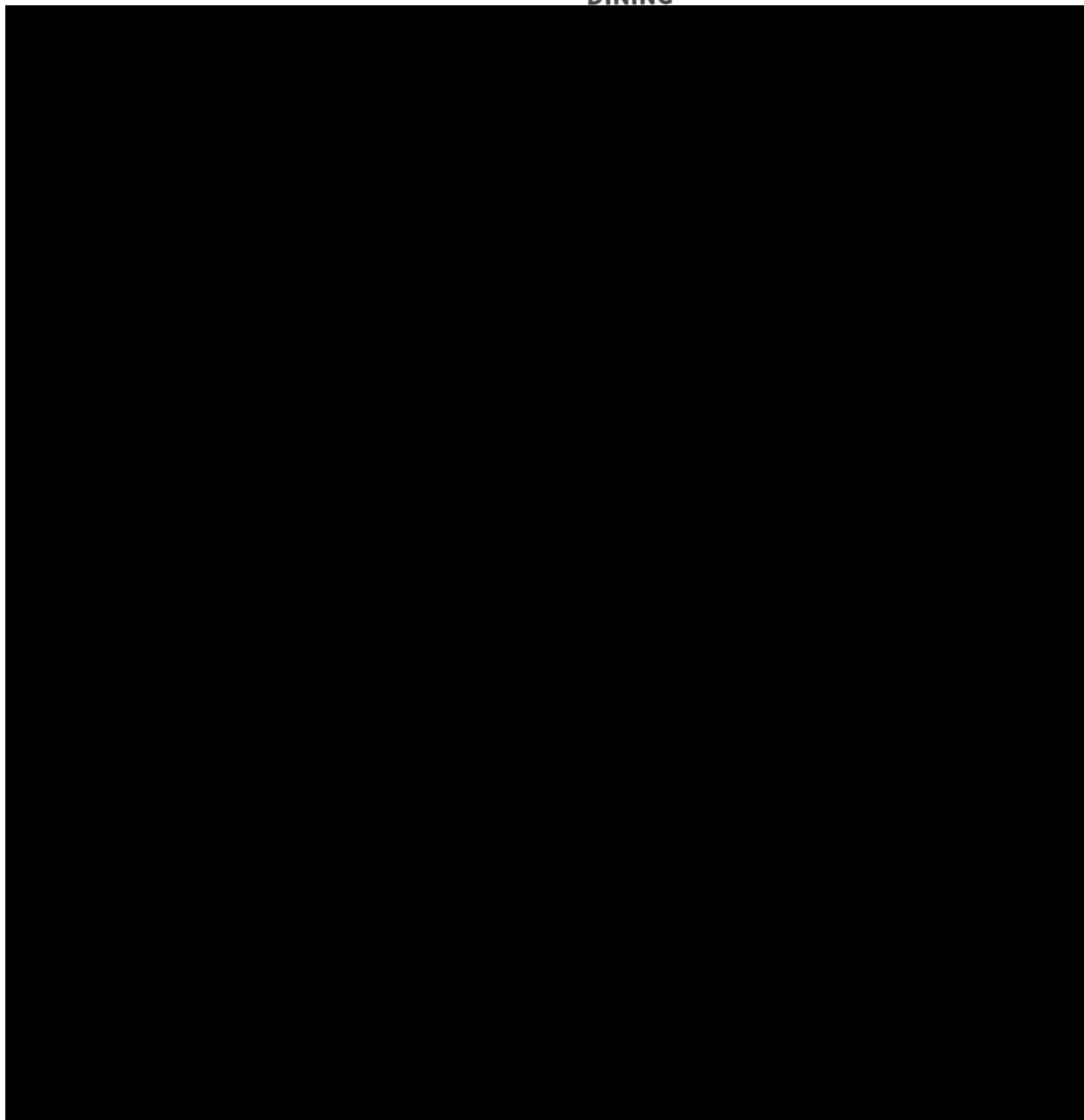
Postal Customer

The Miami Herald

TROPICAL LIFE

THURSDAY, SEPTEMBER 13, 2007

DINING



Service is impressive. The staff, from manager to bartender to waiters, are all engaging, attentive and helpful.

Wagner honed his skills working with some of South Florida's best chefs — Allen Susser, Mark Militello, Johnny Vincenz and Dewey LoSasso. He was also executive chef at South Beach's Tuscan Steak and later at Abe and Louie's in Boca.

poached leeks in a seafood broth.

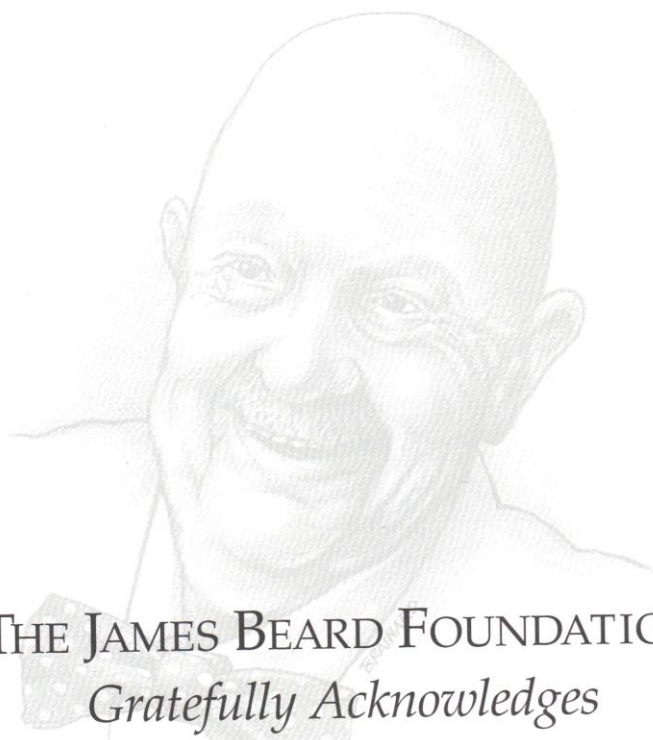
Wagner offers seven or eight entrees including delicious barbecue beef ribs basted with a Coca-Cola barbecue sauce. These are mighty tender, teamed with onion rings in a buttermilk batter and creamed yellow corn.

You don't have to wait for Thanksgiving to enjoy pan-roasted turkey tenderloin,

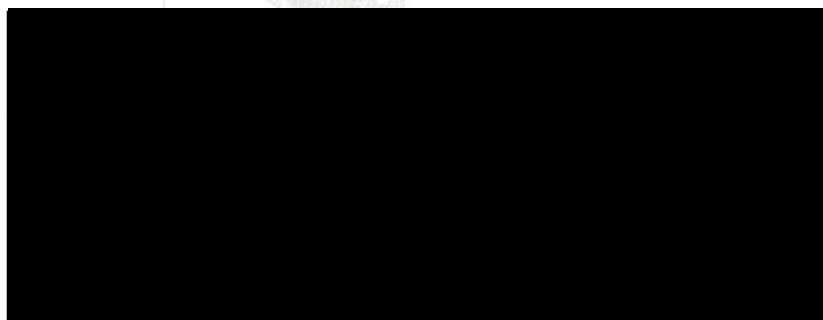
■ Hours: 5-10 p.m. Sunday and Tuesday-Thursday; to 11 p.m. Friday-Saturday.

■ Prices: Starters \$5-\$13; pasta \$9-\$24; entrees \$19-\$32; sides \$5; desserts \$3-\$6.

■ FYI: Beer and wine, champagne cocktails, saketinis; musician plays outside Friday nights; free parking behind the restaurant, street metered parking; AX, MC, VS.



THE JAMES BEARD FOUNDATION
Gratefully Acknowledges



December 13, 2008

Worham W. Campbell

CHAIRMAN

Susan Upgar

PRESIDENT

[Signature]

DIRECTOR OF HOUSE PROGRAMMING

SAMPLE MENU ONE

CHAINE DE ROTISSEURS DINNER

FIRST COURSE

TURTLE SOUP

APPLEWOOD SMOKED BACON, CREAM SHERRY, GREEN ONIONS

SECOND COURSE

BRAISED PHEASANT

GALA APPLES, GOLDEN RAISINS, PEARL ONIONS

THIRD COURSE

HEARTS OF PALM SALAD

SUPER LUMP CRAB MEAT, UPLAND CRESS, TANGERINE VINAIGRETTE

FOURTH COURSE

ROCK SALT CRUSTED DURHAM RANCH BUFFALO PRIME RIB
BLACKBERRY AU JUS, SALSIFY PUREE, SAUTÉED BROCCOLINI

FIFTH COURSE

CHEESE COURSE

TELLAGIO, HUMBOLT FOG, DANISH BLUE CHEESE,
FARMHOUSE CHEDDAR QUINCE PASTE AND FIG SPREAD

SIXTH COURSE

UPSIDE DOWN APPLE TART
WITH MAPLE ICE CREAM

SAMPLE MENU TWO

PACIFIC NORTHWEST DINNER

HORS D'OUERVES

SPRING ONION TART WITH GOAT CHEESE & SUMMER HAZELNUT PESTO
GRILLED LAMB CHOP WITH WASHINGTON APPLE CHUTNEY
STUFFED CLAMS WITH SMOKED BACON, LEMON ZEST, BASIL BUTTER

COURSE ONE

FRESH DUNGENESS CRAB & SWEET CORN CHOWDER

COURSE TWO

POTATO GNOCCHI WITH SPOT PRAWNS,
FRESH HERBS, SHRIMP CREAM SAUCE

COURSE THREE

CAST IRON SKILLET SEARED ALASKAN HALIBUT
SUN CHOKE PUREE, LEMON- CELERY BUTTER SAUCE

COURSE FOUR

SLOW ROASTED DURHAM RANCH ELK SHOULDER
ASSORTED WILD MUSHROOM FARRO,
ROASTED BABY CARROTS, MARIONBERRY SAUCE

COURSE FIVE

CHERRY AND RHUBARB PIE
BUTTER PECAN ICE CREAM, CHERRY WHIPPED CREAM

SAMPLE MENU THREE

PASSED HORS D'OEUVRES

HUMBOLT FOG GOAT CHEESE STUFFED FIGS
WRAPPED WITH APPLEWOOD SMOKED BACON

SPICY GRILLED SHRIMP WITH MANGO GAZPACHO

BEET & CARROT PANCAKES WITH DILL CRÈME FRAICHE

FIRST COURSE

ASSORTED SUMMER MELON SALAD
WITH SWANK FARMS MICRO MIX GREENS
TOPPED WITH A BASIL-MINT GRANITA

SECOND COURSE

GRILLED RUBY RED TROUT SERVED
WITH SWANK FARMS DEEP RED LOLLA ROSA
ROASTED PISTACHIO NUTS, SUNDRIED CHERRY- PINOT NOIR VINAIGRETTE

THIRD COURSE

MOCHA CRUSTED BRAISED BUFFALO SHORT RIBS
BUTTERMILK MASHED POTATOES
CORIANDER GLAZED BABY CARROTS, NATURAL PAN JUICES

FOURTH COURSE

FRESH BLACKBERRY PIE WITH MARSCAPONE CREAM
OATMAEL – BLACK CURRANT COOKIES

SAMPLE MENU FOUR

ROGUE CHARITY BEER DINNER

COURSE ONE

CORIANDER CRUSTED SEA SCALLOPS
MACHE LETTUCE AND GINGER BUTTER SAUCE

PAIRED WITH ROGUE BREWERY'S "HALF-E-WEIZEN"

COURSE TWO

JUNIPER BERRY BRINED PORK TENDERLOIN
PEPPER MANGO SALAD, RASPBERRY CHIPOTLE VINAIGRETTE

PAIRED WITH
ROGUE BREWERY'S "JUNIPER ALE"

COURSE THREE

BUFFALO SHORTRIB BRAISED IN HAZELNUT BROWN NECTAR
SMASHED FINGERLING POTATOES, HAZELNUT GREMOLATA

PAIRED WITH ROGUE BREWERY'S "HAZELNUT BROWN NECTAR"

COURSE FOUR

BREWMASTER'S CHOCOLATE STOUT CAKE
CHOCOLATE STOUT FROSTING

PAIRED WITH
ROGUE BREWERY'S "CHOCOLATE STOUT"