



Monday, April 20, 2015

Lakeland Center





On behalf of the Achievement Academy, I extend a warm welcome to this, the first of what we hope will become an annual Polk County tradition: our "Top Chef of Polk County" competition. Not only is "Top Chef" a true one-of-a-kind event, it is also the *FIRST* of its kind of culinary competition here in Polk County!

Your participation tonight supports the mission of the Achievement Academy: to assist children with special needs to reach their maximum potential by providing quality education, therapy and family support. We are able to accomplish this noble mission by offering **two programs** for children from birth through age five with developmental delays or disabilities, each provided at no cost to the child or family. An overview of these two programs – our **Charter School** and our **"Birth to Three"** program – appears on page four (4) of this booklet.

Tonight's "Top Chef" event focuses on a delicious five-course meal with beverages. Throughout the evening, you will also be encouraged to bid on some fabulous auction items provided by our participating chefs. All monies raised tonight will directly support the children we serve through the Achievement Academy. I invite and encourage you to learn more about our programs by scheduling a tour of our facilities . . . or visiting our website (www.achievementacademy.com).

Thank you for being part of our inaugural "Top Chef" event and thank you – THANK YOU! – for your generous support.

Bon Appétit!

Janice Jones

President
Board of Directors

Thank You To Our Amazing Sponsors!

Amuse-Bouche Sponsors

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In Kind Sponsors



A special **THANK YOU** to all our amazing volunteers who helped out this evening!

Chef Awards

“Top Chef of Polk County” Award— Judged by a three-person Expert Panel. These judges rate the taste of an amuse-bouche size bite of one of the three first courses, the main course and dessert.



“Top Chef of Polk County People’s Choice” Award—Based on an average of points from guests: Guests at each table individually rate

- | | |
|-------------------------|-----------------------------|
| 1. Personality of Chef | 6. Taste of Food—1st Course |
| 2. Presentation of Food | 7. Taste of Food—2nd Course |
| 3. Service | 8. Taste of Food—3rd Course |
| 4. Wine Selection | 9. Taste of Food—4th Course |
| 5. Choice of Menu | |

Total possible points are 100 per guest. The total of all the points divided by the number of guests at each chef’s table equals the average points.



“Top Philanthropic Chef” Award—Points are given for each dollar the chef raises from their auction items and the sponsorships and donations they secure prior to or during the event.



“Top Table Décor” Award—Table décor is so amazing we give an award for the “Best Dressed” table. All dinner guests inspect each table and vote for their favorite.

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Our Mission

Assist children with special needs to reach their maximum potential by providing quality education, therapy and family support.

Achievement Academy was founded in 1955. Today we are a non-profit United Way agency and fully accredited public Charter School. Through our Birth to Three program and our Pre-K ESE Charter School, we provide free services to children from birth through age 5 who are at risk for or have developmental delays or disabilities.

Birth to Three Program: Serving Infants & Toddlers Ages Birth to 3

Children are sometimes at risk of not achieving their full potential as they grow. Premature babies, infants with low-birth weight, or infants of multiple births may be at risk for development delays. Other risk factors may include social and emotional concerns, late prenatal care and substance abuse during pregnancy. Early intervention makes a difference, the sooner identified and addressed, the better the results. If you know that your child is at risk of having delays or you simply have a question about your baby, give us a call. **Services are provided at no cost to the families.**

Pre-K ESE Charter School: Serving Students Ages 2 through 5

Developmental delays can happen to any child. The Achievement Academy's Pre-K ESE Charter School Program is designed to let children with special needs learn and develop in a setting that ensures their success. With a total of 157 students currently enrolled at three campus locations (Lakeland, Winter Haven and Bartow), we offer specialized instruction by certified teachers; small class sizes; individual speech, occupational and physical therapies; and assistive technologies that enable each student to reach his or her full potential. **Services are provided at no cost to the families.**

Menu



First Course

A sampler trio including:
Chorizo Baguette
Prosciutto Wrapped Veal Meatball
World Champion Cornish Game Hen Tacos
Cocktail ~ Manhattan



Second Course

Hickory Smoked French Onion Soup
Cocktail ~ Hot Blooded



Third Course

Spinach and Cherry Smoked Asparagus Salad
with BBQ Vinaigrette
Cocktail ~ Smoke Signals



Fourth Course

Championship Waygu Beef Brisket
Charred Corn Medley
Grilled Fingerling Potato Salad
Cocktail ~ Old Fashioned



Fifth Course

Peach Pound Cake Cupcake
Whiskey Fired Fruit Cocktail
Cocktail ~ Irish Coffee

Chef Chad Ward Whiskey Bent BBQ Supply ~ Lakeland



Chef Chad Ward is an accomplished grill master and pit master of the award winning Whiskey Bent BBQ. Whiskey Bent BBQ is a competitive BBQ team that has amassed 5 state championships, 5 reserve state championships and over 200 top 10 overall and category finishes. They finished 6th and 5th in the world at the World Food Championships in November of 2013 and 2014 in Las Vegas, NV. They most recently won 1st in Ribs at the USA BBQ Championships in Laughlin, NV and were named the top Cornish Game Hen cooks in the World.

Chad has appeared on the following TV shows over the last few years: Chopped GrillMaster, Food Network (August 2012), BBQ Crawl, Travel Channel (July 2014), Food Fighters, NBC (July 2014) & World Food Championships, FYI Network (August 2014). You will also see him again in the summer of 2015 on the Travel Channel. He has also been featured on local Fox, NBC and CW affiliates and is a regular guest on Orlando's Fox 35 and Tampa's Fox 13. He teaches BBQ and grilling classes all over the country sharing his passion and skills with others.

Chad is the host of Whiskey Bent "In the Pit," a weekly BBQ video show on outdoorcookingchannel.com, where he talks competition BBQ with guests and provides tips of the trade for BBQ cooks of all levels. The show receives over 50,000 listeners annually and is one of the top ranked food shows every week.

Chad also owns a brick and mortar BBQ Supply Store that opened in September of 2013 offering BBQ grills, smokers, marinades, rubs, sauces and all the other essentials to make great BBQ. Whiskey Bent BBQ Supply also has BBQ and Grilling Classes for cooks of all levels and started an online store with the same name in April of 2014.

Whiskey Bent BBQ Supply
www.whiskeybentbbqsupply.com
863-940-2077



Lakeland Campus and Administrative Offices

Phone (All Campuses): 863-683-6504
716 E. Bella Vista Street
Lakeland, FL 33805
Fax: 863-688-9292
www.achievementacademy.com

Bartow Campus

695 E. Summerlin Street
Bartow, FL 33830
Fax: 863-534-0798

Winter Haven Campus

2211 28th Street NW
Winter Haven, FL 33880
Fax: 863-968-5016

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Master of Ceremonies

Roger Todd
WPCV Radio



Roger Todd is a co-host of the award-winning 97 Country Breakfast Club on 97.5 WPCV. With a Country Music Association Award, an Academy of Country Music Award, a handful of nominations including being nominated for a Marconi, Roger says the true reward is putting a smile on Central Florida's face every weekday morning.

When Roger isn't behind the microphone, he is spending time with his wife Jan, his two kids Shane and Lauren and his grandkids Phoenix and Charlotte. If you're short a fishing partner, give Roger a call and he says he will be happy to fill the vacant spot.

Auctioneer

Donald Kirkland
Higgenbotham Auctioneers



I am a native Floridian! Yes, my Grandfather came to Florida in 1884, from Georgia. His parents, and family were killed (except for him and one other brother) in the Civil War. Grandpa settled in Medulla, and now Waring Road goes through the Old Homestead. That area has always been known as Medulla.

My dad was a farmer/cattleman, so I grew up working the farm, attending cattle auctions, tilling the soil, and harvesting food for our family. As time passed and I had children of my own (3 daughters), I became more and more involved in the auction world. I began working with Higgenbotham Auctioneers in 1992, and I have been serving on the Florida Auctioneers Board of Directors the past eight years.

Yes, I continue to live in Medulla!!!

Menu



First Course

Eye of the Tiger
Chicken Avocado Bruschetta
Zinfandel



Second Course

Pounce Soup
Cream of Squash Soup
Chardonnay



Third Course

Stuffed Tiger Surprise
Stuffed Bibb Salad
Pinot Grigio



Fourth Course

Land & Sea Predator
Stuffed Grouper with Seared Marinated Steak
Pinot Grigio



Fifth Course

Tiger Striped Banana Pudding Parfait
Muscato

Chef "Q" Dennis Quisenberry, Jr. Tiger Café, Tiger Town ~ Lakeland



Chef Dennis Quisenberry's ("Chef Q") professional career started in 1973 fresh out of Oakwood College in Huntsville, Alabama. This education and background set his course and career standard. Chef Q is a well traveled Chef, who has cooked all around the nation. Chef Q went to culinary college in Orlando, Florida at Orlando Culinary Academy and received an AA degree in culinary Arts in 1994.

He has also cooked in several places locally and is now Cafeteria Manager for the Detroit Tigers in Lakeland. Chef Q in an Elder at the Seventh Day Adventist Church in Winter Haven. He works with the youth as a motivational speaker as well as a counselor. Chef Q also worked in the Polk County School system as a culinary arts instructor and teacher.

He plans to continue his education to expand his skills and help as many people as possible. *"I really appreciate all the opportunities that I have been given to help the younger generation in this community."*

Detroit Tigers Café - At the Detroit Tigers Café, during spring training we serve the Major League team, the visiting team, the media, picnic area, the party deck as well as the Florida League and fulltime office staff. After we have fed that crew we also service the suites.

When spring training has come to an end, we continue to serve a fulltime staff as well as the Flying Tigers and the players on the injured reserve list. Our facility is open to the public for rental purposes such as banquets, church functions and meetings.

For further information please contact Chef Q, Cafeteria Manager.

Tiger Café at Tigertown
For Banquet Information call 863-413-4163

Judges

Chef Rene J. Marquis was born in Lewiston, Maine. He graduated with an AS from the Culinary Institute of America (CIA), Hyde Park, NY in March 1992. Upon graduation, Chef Marquis worked as a Garde Manger and a Chef Tournant at the Broadmoor Hotel where he worked until joining the Army in 1993. As of January 2014, he is a retired combat veteran of 21 years. Throughout his military career, he was Team Captain of The United States Army Culinary Arts Team who attended the Culinary Olympics in Erfurt, Germany for 2004, 2006, 2008. The team brought home 31 gold medals. He currently is (and has been for 10 years) an American Culinary Federation Judge. He has appeared on "Dinner Boot Camp" and "Cutthroat Kitchen." Chef Marquis currently resides in the Tampa Bay Area and when he is not cooking, he's playing or watching hockey.



Wes Craven is President of Pro-Ad Media, a niche magazine company that publishes Polk Foodie, Polk Home + Garden, Polk ElderCare Guide and Doc Talk Resource Guide. Born out of Wes' passion and appreciation for good food, Polk Foodie Magazine debuted in 2012 and has added a new dimension to the local Foodie scene encouraging support of local restaurateurs and their culinary delights. Wes has called Lakeland home for 41 years and together with his wife, Liz, has raised two daughters. In addition to Wes' food fetish, he enjoys his pets, playing tennis and spending time with family.



Kevin Drake was named publisher of the Ledger Media Group in January of 2014. In previous roles, he served as publisher of the Herald-Journal, Spartanburg, SC, and publisher of the Times-News, Hendersonville, NC. Kevin and his teams have won numerous state and national awards for excellence in journalism and advertising innovation. He has served on the boards of many organizations including Rotary, Salvation Army and the United Way. He currently serves as a mentor and coach to young professionals, and on the board for the Lakeland Chamber of Commerce. Kevin and his wife Deborah have four children: Jordan, Nicolas, Luke, Emily. They have served as foster parents for numerous children, including one they adopted. Kevin enjoys traveling with his family, as well as hunting and fishing across the US. and Canada with his boys. He is a member of the First Baptist Church at the Mall, and his top priorities in life are faith and family.



Live Auction Items

- (1) Mahan's Eatery - Sunday Champagne Brunch for 4 at Lone Palm Golf Club and a \$50 gift certificate for Mahan's Eatery. Provided by Chef Stefan Mahan. **Value \$150.00**

- (2) Ovations Food Service - Winter Park Distilling Co. Basket to include: Dog Island Rum, Genius Fine Vodka, Bear Gully Classic Blended Whiskey and Bear Gully Classic Reserve Whiskey. Provided by Chef Wayne Haggard. **Value \$150.00**

- (3) Tiger Café, Tiger Town - Enjoy the Lakeland Flying Tigers home game from a Luxury Suite. Includes 16 suite tickets and free parking. Good for use of one luxury suite at any game based on availability (except July 4th). Food and beverage not included. Provided by Chef Dennis Quiesenberry, Jr. **Value \$ 350.00**

- (4) Whiskey Bent BBQ Supply - Rib eye dinner and cooking demonstration for 6 people in your home. Provided by Chef Chad Ward. **Value \$500.00**

- (5) Red Door Wine Market - Dinner for six people with wine pairings. Does not include tip and must be on a Tuesday, Wednesday, or Thursday night. Provided by Chef Jason Boniface. **Value \$500.00**

- (6) Water's Edge of Lake Wales - Dinner for 8 including wine in the Hunt Private Dining Room at Water's Edge of Lake Wales. Provided by Chef Tamara Arrington. **Value \$560.00**

Menu



First Course

Kekap Soy and Sweet Siracha Shrimp Rice
Flour Dredged and Pan Seared placed over a
Fresh Apple Yuzu and Napa Slaw
Paired with Keel & Curley's award winning Black Raspberry



Second Course

Southwestern Lump Crab and Lobster Cake
Pan Seared and Served with a
Roasted Corn and Black Bean Relish, Topped with a Savory
Chipotle Aioli, Fresh Avocado and Lime Juice
Paired with Keel & Curley's award winning Key West Key Lime



Third Course

Pecan Crusted Pork Tenderloin with a
Cabernet Caramel Rosemary Reduction atop a
Fresh Blackberry Gastrique Served with
Sautéed Heirloom Carrots and
Parmesan and Spinach Basmati Rice
Paired with Keel & Curley's award winning Semi-Dry Blueberry



Fourth Course

Surf and Turf featuring Herb Crusted and
Stuffed Petit Waygu Tenderloin atop a
Red Wine Demiglace with fresh Béarnaise Dipping Sauce
served with a Lobster Fettuccini Parma Rosa
Paired with Keel & Curley's famous Merlot



Fifth Course

Fresh Wild Berry Brandy and Balsamic Brûlée
Paired with Keel & Curley's award winning Strawberry Fusion

Chef Ronald Mayer **Florida Presbyterian Homes, Inc. ~ Lakeland**



Chef Ron Mayer is an extremely accomplished and experienced chef with over 35 years in the industry. Chef Ron embodies the culinary spirit of creativity and execution. His experiences have led him from Michigan to Florida and many places in between; always to increased responsibility and higher performance levels.

Chef Ron most recently served as the Chef de Cuisine at the Grand Court of Tampa a 12 story luxury high-rise with an upscale clientele. Chef Ron's style is based on his life experience and travels and reflect his passion for fresh food with clean preparation and appearance. Chef Ron like to call his style Advanced Americana, showcasing the freshest ingredients and creating lasting memorable culinary experiences. Chef Ron is proud to participate in this event and looks forward to the high level competition sure to be found at Top Chef.

Florida Presbyterian Homes is an accredited entry-fee continuing care retirement community located on a sprawling 48-acre campus along the shores of beautiful Lake Hunter in the historic Dixieland neighborhood of Lakeland, Florida. We offer a wide variety of homes and apartments for independent seniors, and award-winning assisted living and skilled nursing programs are available on campus for residents should they need it. Established in 1955, FPH has a rich Christian heritage of serving elders.

Our campus has 109 homes and 66 apartments in a neighborhood setting with tree-lined streets. Amenities include a lakeside dining room, libraries, mini-gym and a community wellness center with a pool, wood shop and dog park.

At FPH our residents don't pre-pay for health services they may not use, the low monthly maintenance fees are a great value, and we have a unique mix of size and style of homes, friendly neighborhoods and a sense of belonging. FPH also provides peace of mind with a Loving Care Fund for residents who outlive their assets.

Florida Presbyterian Homes, Inc.
863-688-5521
www.fphi.org

Live Auction Items

- (7) Garden Grill, Hilton Garden Inn—Complimentary Roof Top 5 course dinner for two with a bottle of wine and one night weekend stay based on availability and not during special event dates at the Hilton Garden Inn Lakeland. Provided by Chef Louis deKoster. **Value \$588.00**
- (8) Florida Presbyterian Homes - Enjoy an eight person table at an upcoming Florida Presbyterian Homes Gala Celebration and a gift bottle of wine for each guest. Provided by Chef Ronald Mayer. **Value \$575.00**
- (9) Publix Apron's Cooking School - A private Cooking class for 6 couples at the Lakeland Cooking school. Provided by Chef Terry Gracie. **Value \$600.00**
- (10) Frescos - Wine dinner for 6 people in Fresco's Board Room. Provided by Chef Tina Calhoon. **Value \$1,000.00**
- (11) Central Florida's Big 4 - \$1,000 in radio advertising on any of the four Hall Communications Radio Stations in Lakeland - WONN, WPCV, WLKF or WWRZ. **Value \$ 1,000.00**

Chef Tamara Arrington The Hunt Dining Room at Water's Edge of Lake Wales



Tamara Arrington, a Tennessee native, studied Culinary and Baking and Pastry Arts at Sullivan College in Louisville Kentucky and then continued her education at Walt Disney World in their apprenticeship program. She has cooked within many different mediums but found her passion working with Senior Living Communities. As Executive Chef for The Hunt Dining Room at Water's Edge, she brings distinctive and elegant meals to residents that once were burdened with hospital style food. She finds working with the senior population rewarding and the residents continue to inspire her creativity. She is also a published author of literary fiction, children book illustrator, an award-winning poet and proud mother of three boys. Currently, Tamara is working with the residents at Water's Edge to create and publish their own cookbook filled with family recipes, stories and pictures honoring the families of the community.

The Hunt Dining Room is located in the main building of Water's Edge of Lake Wales. Water's Edge is an independent living inspired assisted living and secured Memory Care Community. The dining room was named and dedicated in the honor of Mr. Ellis Hunt who donated the land on which the community was built. Living at Water's Edge is maintenance-free; no more chores. Instead, this is the time to explore new interests, meet new people and enjoy the good life. They offer studios, 1 and 2 bedroom apartments and newly built villas. Residents engage in many activities such as book clubs, creative arts, trips, card tournaments, chef demos, fitness classes, swim clubs, croquet tournaments, cocktail hour and so much more. At Water's Edge, you will find yourself living life to the fullest and if your health needs change, they will be there with you every step of the way with their assisted living and memory care. Water's Edge offers residents and their family true peace of mind and security.

The Hunt Dining Room at Water's Edge of Lake Wales
863-678-6800
[https://www.nationalchurchresidences.org/
communities/fl/lake-wales/waters-of-lake-wales](https://www.nationalchurchresidences.org/communities/fl/lake-wales/waters-of-lake-wales)

Menu

First Course

Green Heirloom Tomato Jam
Hickory Bacon Smoked Lardoons
Creamy Goat Cheese, Cherrywood Smoked Salt,
Cornmeal Parmesan Crostini
Keel & Curley Strawberry Riesling

Second Course

Buti-T-Ful Farms Kale Stuffed with Pork Confit
Kohlrabi Slaw, Buttermilk Cucumber Drizzle
Butterbean Hummus
Two Henry's 7 Mile Ale

Third Course

Buti-T-Ful Farms Lettuce, Shaved Fennel
Citrus Ambrosia, Pecan Coconut Crumble
Keel & Curley Keywest Keylime Sauvignon Blanc

Fourth Course

Two Henry's Big Boy Ale Braised Ox Tail
Garlic Parmesan Spoon Bread, Melted Sweet Onions,
Collard Chimichurri
Two Henry's Big Boy Ale

Fifth Course

Sweet Potato Cheese Cake
Keel & Curley Ice Wine Sabayon
Jamison & Fig Goats Milk Ice Cream, Brown Sugar Cracklin Dust
Two Henry's Jamison Steamboat Stout &
Bailey's Irish Cream Liqueur

Chef Stefan Mahan Mahan's Eatery ~ Lakeland



Chef Stefan Mahan was born in Upland, California. He was raised in several different European countries. Oddly enough Stefan's first passion was to play music. While playing music he discovered a strong passion for cooking and decided to channel all his creativity into food. While living in Myrtle Beach, South Carolina he decided to attend a local technical college and get his Associate's Degree in Culinary Arts and for the last twenty-five years he has not looked back.

Stefan has always liked to "color outside the lines." He likes to take fresh, local ingredients and mull them together with classic culinary techniques while always making sure there is plenty of flavor and vibrancy in the food. When his not busy cooking he enjoys spending time with his wife and their six children.

Mahan's Eatery started July 15, 2014 and is a Farm To Table Restaurant offering Lakeland breakfast and lunch 7 days a week only using the freshest sourced food available. Mahan's Eatery offers everything from fresh farm eggs to fresh roasted meats for their sandwiches, house-made pickles and cheese. The daily specials could be from as far south as Shrimp & Grits to as far east as Chicken Curry. Mahan's Eatery is a casual dining experience that offers reasonably priced food that tastes and looks like fine dining.

Mahan's Eatery
<https://www.facebook.com/mahanseatery>
863-698-7870

Menu

Be Enchanted . . .



First Course — Into the Enchanted Forest

Grilled Yellowfin Tuna Cakes topped with Sun-dried Tomato, Oregano Butter and accompanied with Firecracker Coleslaw
Sauvignon Blanc



Second Course — Down the Winding Path

Sweet Potato Bisque with Brown Sugar Cinnamon Whole Wheat Croutons.
Shiraz



Third Course — A Stroll Through the Green Garden

Gourmet Greens with Toasted Walnuts, Shallots, Goat Cheese and Mandarin Orange Vinaigrette
Pinot Grigio



Fourth Course — Discovering Truffles and Berries

Slow Cooked Beef Tenderloin drizzled with a Blackberry Lemon Glaze and topped with Fresh Berries
Complimented with Sautéed Wild Mushrooms and Spinach Medley
Broiled Sharp Cheddar and Gouda Red Skin Potato Au Gratin
Served with Warm Feta, Chive and Sun-dried Tomato Scone
Merlot



Fifth Course — A Sweet Conclusion

Bananas Foster Crêpe with Chocolate Ganache Drizzle and Fresh Whipped Cream
Cafe Amaretto

Chef Jason Boniface **Red Door Wine Market ~ Lakeland**



Executive Chef Jason Boniface was born outside Boston and grew up in New Hampshire. As a third generation restaurateur, Jason's entire life has been centered on food. Although his family has a long history in the business, he is the first Chef. After high school he attended Atlantic Culinary Academy in Dover, NH, graduating at the top of his class.

Following completion of culinary school, Jason traveled across the United States, cooking everywhere he went, expanding his familiarity with different cuisines. Craving a taste of home, he returned to the Boston area where he began working for Celebrity Chefs Ken Oringer and Jamie Bissonette at their restaurants KO Prime and Toro. Jamie Bissonette became Jason's mentor, teaching him farm to table cuisine, master butchering, charcuterie, and head to tail cooking. After spending many years working for Jamie, Jason decided to leave the cold weather and move Florida. That's when he met Richard DeAngelis at the Red Door. It turns out they grew up 20 miles from each other in New Hampshire. They both had the same ideals and passion for food; it was instantly a match. Jason continues to lead the culinary team at the Red Door.

Red Door brings the ultimate craft dining experience to Lakeland. In December 2009, our original location opened on Frank Lloyd Wright Way. The focus was great wine, a cool atmosphere, and interesting conversation. In January 2013 we moved to Palmetto Street. Shortly after the move, Chef Jason joined the team and our concentration shifted. Awesome and interesting dishes highlighted the menu and, of course, the food was still paired with great wines and microbrews and a cool atmosphere.

As a family and community based restaurant, Red Door wants to provide service in hospitality and charity. Owners Richard and Jonathan, along with Chef Jason, bring that New England zeal to everything they do, and we hope you love it as much as we do!

Red Door Wine Market
863-937-9314
www.reddoorwinemarket.com

Menu

"A Taste of Kentucky"



First Course

Classic Kentucky Hot Brown Fried Turkey Breast
Shaved on top of Fresh Toast Point
Mornay Cheese Sauce
Fresh Heirloom Tomato and Bourbon Cured Bacon
Bonfire Bourbon Old Fashion



Second Course

Chilled Benedictine Soup
Jean Paul Sancerre



Third Course

Bibb Salad with Heirloom Tomato
Pecan and Goat cheese Crouton
served with Sweet Bourbon Vinaigrette
Manhattan



Fourth Course

Bourbon Braised Short Ribs served with
Kentucky Spoon Bread and
Shaved Brussels Sprouts
Don Miguel Gascon Reserva, Malbec



Fifth Course

Mint Julep Panna Cotta
Bear Gully Mint Julep

Chef Wayne Haggard Ovations ~ Lakeland



Executive Chef Wayne Haggard was born and raised in Louisville, Kentucky. He developed a love for the kitchen at an early age and attended culinary school at Sullivan's University in Kentucky. Progressive positions at Hyatt Hotels provided the foundation for a bright future in the culinary world.

He contributes his success to having great mentors and a vast passion for food, wine, music and sports. Chef Wayne partners with VISTE, a charity that feeds the elderly. He selflessly fed a group of 1,500 appreciative folks at the Lakeland Center for Thanksgiving in 2013.

We are **Ovations** — and we offer thousands of new and fresh ideas in food service management. Our unique perspective is changing the landscape of the food service industry by providing exceptional food and beverage management services to public assembly facilities throughout the United States and Canada. Our sole reason for existence is to create memorable experiences for guests through fresh, creative, and innovative food service concepts that set the standard for others to follow. Add to that a dash of nationally-recognized outstanding quality service, attention to detail, and consistent record-breaking per capita customer spending. In addition, Ovations is the only food service company in the industry whose senior executives directly engage with their clients. Just some food for thought.

Our hands-on collaborative style is a natural fit for entertainment, performing arts, attractions, convention, and sports venues. Our effective food service programs, creative marketing programs, and innovative culinary concepts not only result in increased revenues, but also exceed expectations.

Ovations Food Services at The Lakeland Center
863-834-8131
<http://www.thelakelandcenter.com/venue-rental/>

Menu



First Course

"Oysters in the half shell"/*Growers Champagne*
Three ways



Second Course

Local Peach Salad/*Winter Park Whiskey Peach Sour*
Polk County Peaches, Jammed, Charred, Pickled,
Arugula, Champagne Vinaigrette, Feta



Third Course

Lobster Bisque/*Saint Somewhere Saison*
Maine Lobster, Cajun Broth



Fourth Course

Surf and Turf Carbonara/*Nebbiolo Wine*
Little Neck Clams, Pork belly, Tripe, Hand Cut Pasta
Traditional Carbonara Sauce



Fifth Course

Always end with Bacon!/*Imperial Stout*
Ice Cream Waffle Sandwich
House made Maple Ice cream, Candy Bacon
and Bourbon Maple Syrup

Chef Tina Calhoon Frescos ~ Lakeland



A love of food and flavor has driven **Chef Tina** in her 30+ years in the food and service industry. Born and raised in Florida, Tina learned the basics from her Mom. With “hands on” culinary training, Tina has developed a unique ability to create inventive dishes that appeal to all palates. She is always interested in learning regional and ethnic cooking techniques and dishes in order to recreate them for today’s food savvy clients.

Tina began her restaurant career at age 16 and opened her first restaurant at 21. By her mid-twenties, she owned and operated 3 restaurants in the downtown Little Rock area. She eventually sold the restaurants and moved back to Florida. Catering her wedding to husband Tim rekindled her love of food and guest service. Tina and Tim opened Frescos in 2009. A working owner, you can always find Tina at Frescos doing what she does best — cooking.

Frescos is an innovative restaurant featuring Lakeland’s only craft bar, creating a feeling of dining in a big city while staying close to home. With one of Lakeland’s largest and most creative spirits list, Frescos craft bar has developed the reputation as the place to step out of the box and try something different.

Frescos began in 2009 as a small breakfast and lunch restaurant. With expansions and remodeling, Frescos has grown nearly 10 times the original size. With three banquet rooms, events for up to 150 people can be handled on site.

Weekend Brunch at Frescos, featuring their exclusive Bloody Mary Bar and Bottomless Mimosas, has become a destination. One of the first restaurants to incorporate live music with dinner, Frescos has led the way for many artists to get exposure to the Lakeland music scene.

Frescos catering division has grown to cover small intimate events to large receptions and galas. Chef Tina’s hands-on approach to each event sets Frescos apart and ensures each event is unique and enjoyable.

Frescos
863-683-5267
www.frescoslakeland.com

Menu



First Course

Tuna Poke with Wasabi Cream
Riesling



Second Course

Chilled Yellow and Red Tomato Soup
Publix Premium Chardonnay



Third Course

Pan Seared Sea Scallops with a
Florida Orange Coriander Gastrique
Sauvignon Blanc



Fourth Course

Porcini Pasta with Braised Beef Short Rib
Old vine Zinfandel



Fifth Course

Kerrygold Chocolate Irish Cream Crème Brûlée
Merlot

Chef Terry Gracie **Publix Apron's Cooking School ~ Lakeland**



Chef Terry Gracie inherited his culinary passion from his grandfather, who was a chef for many years. He started working in restaurants out of high school and has worked at top hotels in the Tampa area, including the Grand Hyatt and Hard Rock Hotel. A native of Tampa, Terry started with Publix Aprons cooking school in 2008 as a sous chef in Tampa. In 2013 he was promoted to Assistant resident chef at the Lakeland Aprons cooking school.

The **Publix Super Markets Apron's Cooking School** programs are located in Lakeland, Sarasota, Tampa, Orlando Jacksonville, Tallahassee, Boca Raton and Plantation, Florida as well as one in Alpharetta, Georgia. We have sold out many of our classes with distinguished national, regional and locally known chefs and winemakers. In addition, we have our own Resident Chef and trained team of Sous. The Apron's Cooking School located in Lakeland offers two different styles of classes. Our demonstration kitchen offers a relaxed environment as our chef instructor prepares the menu while you enjoy tasting all the dishes prepared, follow along with written recipes, and ask questions. Our "hands-on" class allow each student to master various skills while actually doing the work and tasting all menu items.

We also offer private customized classes for that special occasion which can be hands-on, demonstration or party-style. Create your own or pick from our selection. Prices range from \$35 to \$75 per person depending on the class selected, day of the week and size of the group.

In 2013 Publix rolled out Publix Aprons catering in 3 of the cooking school locations in Lakeland, Jacksonville and Plantation. Hope to see you in class soon!

Publix Aprons Cooking School
863-647-4127
<http://www2.publix.com/aprons/schools/Lakeland/Home.do>

Menu

First Course

Butternut Squash/Curry Cream Soup
Topped with Caramelized Apples & Roasted Pepita Seeds
Paired with Gary Farrell Chardonnay

Second Course

Parisian Mumbai Salad with
Cilantro, Blood Orange Glazed Shrimp
Paired with Moroccan Pomegranate Cocktail

Third Course

Bastila (Flaky Meat Pie)
Paired with Martin Codax Albarino

Fourth Course

Tan Tan Chicken and Lamb over Sucus:
(Couscous & Vegetables topped with
Caramelized Onion & Raisin Relish)
Paired with Private Stock Loxton Cellars Syrah

Fifth Course

Traditional Moroccan Fruit / Chai Crème Brûlée
Paired with Moroccan Mint Brandy Tea

Non Alcoholic Selection: Cumin Lemonade and Voss Water

Chef Louis deKoster **Hilton Garden Inn ~ Lakeland**



Chef Louis deKoster was born and raised in the Netherlands and at a very young age he felt a deep passion for the Culinary Arts and his home land. At the age of 17, Chef Louis joined the Royal Dutch Navy for eight years. During this time he traveled to numerous countries learning their culture and, most importantly, secret recipes which he would then put to use at St. Katherine Cooking School. After graduating, Chef Louis met his wife in the Dutch Antilles Islands of Curacao and moved to the Netherlands for a year until he came to the United States.

Chef Louis has worked in prestigious locations such as the Four Seasons Resort as Executive Chef, and Five-star/Five Diamond Amway Grand Plaza as Chef De Cuisine for their very own Dutch restaurant. He then became the successful owner of "Chaney House Bakery."

The Garden Grill and Bar, conveniently located right in the heart of the Hilton Garden Inn Lakeland, features a menu that appeals to all taste buds. Offering a full bar and your favorite classic American cuisine.

The Garden Grille Restaurant daily serves freshly prepared breakfast, lunch, and dinner. Breakfast includes extensive cold and hot items as well as made to order eggs and omelets. Lunch features delicious home-made soups, fresh salads, unique sandwiches and fabulous entrees. Dinner truly is a delightful culinary experience with mouthwatering steaks, fresh seafood and freshly prepared pasta dishes. A garden's path can take you anywhere so, why not come see for yourself why this off the beaten path is already on the top of many taste buds as their choice list of restaurants.

The Garden Grill at Hilton Garden Inn
863-647-0066
www.lakeland.hgi.com

Menu



First Course

Noord Brabantse Asparagus a Dutch Spring Tradition
Riesling: Woodbridge



Second Course

Zuid Hollandse Pork Loin
Pork Tenderloin Stuffed with Spinach Gouda cheese
Chardonnay: Woodbridge



Third Course

Zee lands Mosselen
Mussels in a delicate butter and Wine Sauce from Zeeland
White Zinfandel: Woodbridge



Fourth Course

Dutch Style Chicken from the Golden Age
Roasted chicken and Seasonal Vegetable
In a Delightful Brandy Sauce
Pinot Noir: Woodbridge



Fifth Course

The Real Dutch Apple Pie
A Recipe from My Grandma's Kitchen
Moscato: Woodbridge