



Monday

4•10•2017

The Lakeland Center



Monday, April 18, 2016

The Lakeland Center





On behalf of the Achievement Academy, I extend a warm welcome to the 2nd Annual "Top Chef of Polk County" competition. Not only is "Top Chef" a true one-of-a-kind event, it is also the only culinary competition here in Polk County that places the spotlight on the chefs.

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 paired with libations. At the end of 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 "Top Chef" event and thank you for your generous support!

Bon Appétit!

Janice Jones

President
Board of Directors



Committee Members

Shelley Capes, Citizens Bank and Trust

Nancy Cattarius, Hall Communications

Wes Craven, Pro-Ad Media

Sandy Metcalf, Former Achievement Academy Parent

Courtney Wade, Board Member

A Special Thank You To



We could not do it without you!

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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 and is celebrating 60 years of providing services to the community. 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 five 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 18 months through 5

Developmental delays can happen to any child. The Achievement Academy's Pre-K ESE Charter School Program is designed to help 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; vision services, and assistive technologies that enable each student to reach his or her full potential. **Services are provided at no cost to the families.**

Thank you to our Amazing Sponsors!

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Chef de Cuisine Sponsor

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Awards

Awards Presented By Our Expert Panel of Judges

Judged by a Three Person Expert Panel of Culinary Chefs

Top Chef of Polk County Award — Judges taste and rate in several different areas all five courses to award the “Top Chef of Polk County.”

Best Appetizer — Judges taste and rate in several different areas the First Course to award the Best Appetizer.

Best Entrée — Judges taste and rate in several different areas the Fourth Course to award the Best Entrée.

Best Dessert — Judges taste and rate in several different areas the Fifth Course to award the Best Dessert.



Awards Presented By Our Media Panel of Judges

Judged by a Three Person Panel from Local Media Markets

Media’s Choice, Top Chef — Judges taste and rate in several different areas all five courses to award the “Top Chef of Polk County.”

Media’s Choice, Best Appetizer — Judges taste and rate in several different areas the First Course to award the Best Appetizer.

Media’s Choice, Best Entrée — Judges taste and rate in several different areas the Fourth Course to award the Best Entrée.

Media’s Choice, Best Dessert — Judges taste and rate in several different areas the Fifth Course to award the Best Dessert.



“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.



“Top Philanthropic Chef” Award—Points are given for each dollar the chef raises from their auction item/s and any donations they may have received prior to or during the event.



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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Cindi Parker-Pearson, Principal

Stacy Williams, CFRE, Development Director

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Steve Earley

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Jamie Sturgill

Courtney Wade

Tonight's Program

- 5:30 pm-6:25 pm..... Cocktail Hour
- 6:25 pm..... Welcome ~ John Burton
Achievement Academy Executive Director
- 6:30 pm.....Appreciation Remarks ~ Daryl Ward, Emcee
- 7:50 pm Door Prize Drawing ~ Daryl Ward, Emcee
- 7:55 pm Parent Testimony ~ Bobby Tala
- 8:15 pm Live Auction ~ Donald Kirkland
Higgenbotham Auctioneers
- 8:30 pm..... Awards Presentation ~ Daryl Ward, Emcee
- 8:45 pm.....Final Remarks – Daryl Ward, Emcee



Menu



First Course

Pan Seared Diver Scallop, Tomato, Basil,
Lemon Beuree Blanc and Micro Greens
Wine Pairing: Antinori Gaudo al Tasso Vermintino
Floral and vivacious with a hint of citrus



Second Course

Pecorino Flan with Truffled Mushroom Ragu
Wine Pairing: Antinori Gaudo al Tasso Vermintino
Floral and vivacious with a hint of citrus



Third Course

Heirloom Tomato Caprese with Aged Balsamic Pearls and
Italian Extra Virgin Olive Oil
Wine Pairing: Berlucchi Sparkling from Franciacorta, Lombardy Italy
Classic champagne blend of grape; Light and crisp



Fourth Course

Ossu Bucco
Wine Pairing: Pertinance Barbera d'Alba from Piedmont, Italy
Acidic and light, full of nuance and earthy quality



Fifth Course

Hazelnut Chocolate Cake with Fragoletta Couli
Wine Pairing: Moscato

Chef Chris Worley Terrie Lobb Catering ~ Bartow



Chef Chris Worley, Executive Sous Chef—The obvious passion that Chef Chris shares for cooking cannot be ignored, although this passion does come second to spending time with his daughter, Addyson.

From the age of 15, Chef Chris began experimenting with food, working his way through several restaurants, from the Florida Keys to Maine. These travels created a desire to acquire more knowledge and training. He became certified in 2001 by the American Culinary Academy. Chef Chris has a flare for combining traditional, classically prepared foods with elements that are reminiscent of the diverse multi-national Caribbean cuisine.

Terrie Lobb Catering, Inc.—Inspired by meals cooked through her family, Terrie Lobb developed a love for cooking at an early age. She sought culinary training in 1996 and attained her ACA certification in 1998. Gaining more knowledge through her experiences in externship and a café partnership in Bartow, Florida, Terrie found that catering offered a better way to express her talents. In 2000, she transitioned solely into catering starting with a handful of clients.

Terrie Lobb has since built a thriving catering business that serves the Greater Polk County area. With her wide range of knowledge and culinary expertise, she continues to strive to bring together the contemporary wishes of her clients, budget and service without compromising in quality.

Terrie Lobb Catering, Inc.
863-533-6483
<http://www.terriellobcatering.com/>

Master of Ceremonies Daryl Ward, Principal Harrison School for the Arts



Daryl Ward grew up in Florida and received his undergraduate degree in Creative Writing from Florida State University. He later earned a master's degree in Educational Leadership. He taught in the public schools for 15 years before moving into administration, becoming an assistant principal at a visual and performing arts high school in Polk County, Florida. After eight years as assistant principal, he was appointed principal of Harrison in 2012. He earned a doctorate in Curriculum and Instruction from the University of South Florida in 2014.

He is currently president of the board for the Florida Alliance for Arts Education and chair of the Exemplary Schools committee for the Art Schools Network. He serves as a consultant for the Florida Arts Model Schools program (through FAAE). Daryl also is a member of the national Arts Education Council of the Americans for the Arts, the Florida Association for School Administrators, Americans for the Arts, the Art Schools Network, and the Florida Alliance for Arts Education.

Daryl is married to Julie, also a principal at an arts school, and they have two children: David, who is 26 and Katie, who is 22.

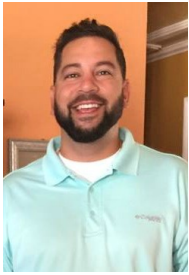
Auctioneer Donald Kirkland Higgenbotham Auctioneers



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/cattlemen, 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!!!



Parent Testimony

Bobby Tala

Bobby Tala is a current parent of a student at Achievement Academy. Bobby works for Publix Super Markets and was a loaned executive for United Way of Central Florida this year.



Music

Raney Wade

Raney Wade is a local musician and small business owner of Rane Made (hand-made clothing for women).



raneywade@aol.com

863-899-6505

<http://www.ranemade.com/>



Photography

Emily Plank

Emily Plank is a Lakeland photographer that focuses on bringing families together and showcasing the beauty in everyone. Emily specializes in wedding, portrait, and family photography.



emilyplankphotography@outlook.com

863-640-3584

<http://emilyplankphotography.com/>

Menu



First Course

Pork Belly Sliders with Smoked Cheese Wedge
Cocktail: Whiskey Spritzer



Second Course

Smoked Chicken Pasta Faggioli
Cocktail: High West Campfire Whiskey



Third Course

Smoked Duck Breast and Spinach Salad with
BBQ Vinaigrette
Cocktail: Whiskey Sour



Fourth Course

Kobe Beef Brisket Slices & Burnt Ends with
Grilled Vegetables and Garlic Parmesan Smashed Potatoes
Cocktail: Old Fashioned



Fifth Course

White Chocolate and Dried Cherry Bread Pudding with
Whiskey Cream Sauce
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) and Travel Channel (Summer 2015). 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
863-940-2077
www.whiskeybentbbqsupply.com

Our Expert Panel of Judges



Chef Rene J. Marquis, CEC-Certified Executive Chef, CCE-Certified Culinary Educator, CCA-Certified Culinary Administrator, ACE-Approved Culinary Evaluator, AAC - American Academy of Chefs

Born in Lewiston, Maine, Chef Marquis 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 2016, he is a retired combat veteran of 23 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.



Adam Walkover, AS Culinary Arts, ACF Certified Culinarian, GFS Emerging Leaders Program

Chef Walkover graduated from the Florida Culinary Institute in 2005. After moving to Tampa upon completion of his degree he became the Executive Chef of Cox Catering where he applied his skills and earned rave reviews catering weddings, conferences, and major events including Super Bowls XLVI, and XLVII.

During his time at Cox Catering Adam spent several months traveling the country acting as an Executive Chef for Storm Services cooking for relief workers and victims after hurricanes and natural disasters. Adam now uses his years of experience as a Marketing Specialist and Consulting Chef for Gordon Food Services.

Expert Judges, Continued



Chef Michael Moench, CEC, M.S.Ed.

Chef Moench is currently the Dean at Keiser University's Sarasota Campus and the University Department Chair responsible for Curriculum at all Keiser University Center for Culinary Arts. He received a BS in Culinary Arts from Johnson and Wales and a MS in Education with a concentration in Education Administration from Keiser University.

Chef Moench is a member of the American Culinary Federation, Chaîne des Rôtisseurs, Disciples of Escoffier, Florida Restaurant and Lodging Association where he is also a member of the board. Chef Moench's career path has led him to work at some of the most prestigious resorts, clubs and hotels such as The Maidstone Club in East Hampton Long Island, Pinehurst Resort and Club in NC, the Biltmore Hotel in Coral Gables and The Ritz-Carlton in Sarasota.

He has lead all three Centers for Culinary Arts through the American Culinary Federation Education Foundation (ACFEF) accreditation and all were awarded *Exemplary Status*. Chef Moench also achieved initial accreditation for the Baking and Pastry program at the Sarasota campus. In 2008, he was awarded *Education Administrator of the Year for the State of Florida* by the Florida Association of Post-secondary Schools and Colleges (FAPSC).

Our Media Panel of Judges



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.

Menu



First Course

Salted Cod Stew with Sweet Plantain Napoleon,
Tomato Compote, Cilantro Coconut Rice Arancini, Guava Aioli
Mojito with Tomato Infusion



Second Course

"Malanga" & Chorizo Cream Soup with Cilantro Herb Shrimp,
Avocado Fritter, Lemon Foam
Pinot Noir Sangria



Third Course

Mixed Green Salad with Papaya Vinaigrette,
Roasted Pork, Smoked Bacon Cream Cheese, Crispy Pork Skin
Mango Margarita Drink



Fourth Course

Pigeon Peas Rice Risotto Style with Skirt Steak,
Red Wine "Chimichurri", Warm Carrot & Green Bean Salad,
Passion Fruit Vodka Sour



Fifth Course

Sweet End
"Piña Colada" Cheese Cake with Coconut Crust,
Pineapple Compote, Nutella Powder
(Coquito) Puerto Rican Coconut Rum Drink

Chef Jose Vicente Brasa Latina ~ Lakeland



Chef José Vicente started his culinary career as a line cook at El Molino Italiano Restaurant in Condado, Puerto Rico, in 1989. Over the course of the next two decades, his career has taken him from first cook at Westin Rio Mar Hotel, El San Juan Hotel & Casino and El Conquistador Resort & Casino, to Executive Chef at Soleil Beach Club, La Tasca del Callejón in Old San Juan P.R., El Mofongo Bar and Grill and Executive Chef at Uvva Restaurant Hosteria Del Mar in Ocean Park, Private Chef in a Catering Business and a Culinary Professor at Universidad Del Este in Carolina, Puerto Rico for six years.

Chef José's greatest inspiration for cooking is mixing the culinary roots of Puerto Rico with Global cuisine. After many years of experience, he decided to pursue formal culinary training at the Culinary School of Universidad del Este. He holds a Bachelor's Degree in Culinary Management with a minor in Food & Beverage Administration.

Today he is the co-owner & chef of Brasa Latina Restaurant in Lakeland, FL. He thrives on teaching and learning new culinary techniques and constantly challenges himself with his restaurant menus and also has participated in culinary competitions such as Culinary Team of Puerto Rico try-outs, Al Gusto by Sam's Club, Master Chef Puerto Rico, BBQ Cattlemen's Competition, PRHTA Convention, Jack Daniels BBQ and coach of the Culinary Team 2011-2013 of Universidad Del Este. He is an active member of the American Culinary Federation.

Brasa Latina is casual dining founded by Luis Soto, President of Sky Green Puerto Rico and Chef Jose Vicente with the aim of realizing your culinary fantasies. Located in Lakeland, FL the concept offers a Creative Caribbean Fusion Cuisine in an open grill kitchen to deliver the guest a unique culinary experience. We want to bring this concept to deliver and satisfy the diverse clientele, a taste of our culinary creations, excellent service and a family ambience. Come and join us today.

Brasa Latina
863-225-5992
<http://www.brasalatina.com/>

Media Judges, Continued



Nancy Cattarius is Vice President-General Manager of Big 4 Radio, WONN/WPCV/WLKF/WWRZ, celebrating her 33rd year with Hall Communications, Inc. She is a proud alumna of Lakeland High School and Florida Southern College. She is on the Board of Trustees of Florida Southern College, the National Alumni Board of Florida Southern College, Chairman of VISTE (Volunteers in Service to the Elderly), on the Advisory Board of the Imperial Symphony Orchestra and Peace River Center.

She was a member of Leadership Lakeland Class II, chaired the Leadership Lakeland Class XXVIII, and received the prestigious Jere Annis Leadership Award in 2008. Other awards received were Ad Woman of the Year by the Polk Advertising Federation twice, Silver Medal Award by the American Advertising Federation, Volunteer of the Year for the American Cancer Society, and numerous awards within Hall Communications. Nancy and her husband, Bob, have three daughters and seven grandchildren.



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) **Grasslands Golf & Country Club**—The private country club awaits you at Grasslands Golf & Country Club while you enjoy a golf four-some, cart and practice balls. **Value \$320**
- (2) **Grasslands Golf & Country Club**—The private country club awaits you at Grasslands Golf & Country Club while you enjoy a golf four-some, cart and practice balls. **Value \$320**
- (3) **Grasslands Golf & Country Club**—A beautiful Horsehair Pottery piece designed to dress up any room in your home. **Value \$325**
- (4) **Frescos**—A night at Frescos for 6 individuals. You will enjoy a dinner with wine/bourbon in their private board room. What a great way to celebrate any special occasion! **Value \$1,000**
- (5) **Whisky Green**—Have you had a chance to try Whisky Green? Whisky Green is the latest Frescos incarnation. Enjoy wine/ bourbon and dinner for 6 individuals. **Value \$1,000**
- (6) **Nineteen 61**—Enjoy a four course elegant dining experience with a bottle of wine at Nineteen61. **Value \$200**
- (7) **Publix Aprons Cooking School** – Do you love to cook? Enjoy this private hands-on class for a party of 12 with wine as you cook along-side Apron Chefs. **Value \$750**
- (8) **Spectra Food Services**—Enjoy (4) tickets for Classic Albums Live: "The Beatles Revolver" on June 16th along with five bottles of wine that was paired tonight by Spectra Food Services. Wines consist of Covey Run Riesling, William Hill Central Coast Chardonnay, Maso Canal Pinot Grigio, Red Rock Merlot, Apothic Red Blend. **Value \$200**

Menu



First Course

Chesapeake-Bay Lump Crab Cake and Shrimp Crown
Topped with Kekap Soy and Teriyaki Sriracha Sauce
Wine Pairing: Keel and Curley Key Lime Wine



Second Course

Wagyu Beef Tenderloin Served atop Burgundy Wine Reduction
Accompanied by a Luscious Béarnaise Sauce
Served with Ratatouille Stuffed Mushroom Caps
Wine Pairing: Keel and Curley Merlot



Third Course

Langostino Etouffee with Basmati Andouille and
Smoked Cheddar Rice with Sautéed Asparagus
Wine Pairing: Keel and Curley Blackberry Wine



Fourth Course

Mesquite & Lavender Char-crusted Pork Tenderloin Medallions
Atop Black Truffle / Sea Salt Sweet Potato Strings
Topped with a Luscious Praline Reduction
Served with Refreshing Apple Mint Slaw
Wine Pairing: Keel and Curley Peach Wine



Fifth Course

Nuts and Berries Chocolate Bombe
Moist Chocolate Cake Topped with Caramel Sauce,
Belgium Chocolate Mousse Infused with Chambord Raspberry Liquor
Topped with a Luscious Chocolate Ganache and
Served with Frangelico Infused Whipped Cream
Wine Pairing: Keel and Curley Strawberry Wine

Chef Ronald Mayer
Florida Presbyterian Homes, Inc. ~ Lakeland
“2015 Top Chef of Polk County”



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 likes to call his style “Advanced Americana,” showcasing the freshest ingredients and creating lasting memorable culinary experiences. Chef Ron was the 2015 winner of “Top Chef of Polk County” and looks forward to the high level competition again this year.

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

- (9) **Florida Presbyterian Homes, Inc.**— Enjoy an eight person table at an upcoming Florida Presbyterian Homes Gala Celebration and a gift bottle of wine for each guest. **Value \$575**
- (10) **Brasa Latina**— Dine at Brasa Latina Restaurant and enjoy a taste of culinary creations with excellent service and atmosphere. **Value \$75**
- (11) **Whiskey Bent BBQ Supply**—A three course ribeye dinner party prepared by Whiskey Bent BBQ at your house for 8 guests. Enjoy an evening your friends or family will not forget! **Value \$1,000**
- (12) **Whiskey Bent BBQ Supply**—Who doesn’t love the Lakeland Pig Festival? This gives two guests the opportunity to cook with Whiskey Bent at Pig Fest 2017. **Value \$1,500**
- (13) **Terrie Lobb Catering**—Do you love to entertain? Enjoy a cocktail party at your home for 25 guests with 6 Savory Hors d'oeuvre items, gourmet sweets and uniform server for four hours of service. **Value \$800**
- (14) **Lone Palm Golf Club**—Enjoy a wonderful Champagne Brunch at the beautiful Lone Palm Golf Club for Four Individuals. **Value \$200**
- (15) **Hall Communications**—Promote your business within the community with this amazing gift certificate from Hall Communications. **Value \$1,000**

Chef Steve Beltz

Grasslands Golf & Country Club ~ Lakeland



Chef Steve Beltz was born and raised in Miami, Florida. After graduating from high school he relocated to Tallahassee, Florida. Always having a love for the kitchen, he received his A.S. in culinary arts from Keiser College Capital Culinary Institute in 2000. While working on his degree, he had the honor of cooking for President Clinton. He completed his externship at the Terrace Hotel in Lakeland under Chef Eric Dolak who then hired him as the Terrace's night-time Sous Chef.

In 2002 he became the Sous Chef at Lone Palm Golf Club under Chef Dave Brewer and then Chef Gil. While at Lone Palm, he had the opportunity to cook for the Tampa Bay Bucs. In 2005 he reunited with Chef Dave Brewer at Grasslands Golf and Country Club as Sous Chef. In November 2010, he was promoted to Executive Chef. Since becoming Executive Chef, he has assisted VISTE during the Thanksgiving holidays, providing nearly 1500 meals a year. When he's not in the kitchen, he can be found spending time with his family, on the golf course playing a few rounds of golf, or spending time in the kitchen at home while hosting friends and family.

Grasslands Golf & Country Club was established in 1990 as a truly private, upscale, family-oriented country club within the Oakbridge Community in Lakeland, Florida. The 18-hole golf course, designed by Jerry Pate and Bob Cupp, was restored in 2008 by the Jerry Pate Design Group and Champion Bermuda greens installed. Grasslands has been recognized by Golf Digest Magazine as one of the Top 50 Clubs in the nation with the best players. In addition to golf, the Club's unique cuisine is prepared by our Executive Chef, Steve Beltz served in our elegant dining room.

The Grasslands Swim & Tennis Club features a Junior Olympic size pool, a kids pool and the Deckside Café restaurant. Grasslands Tennis Center has five hydra-clay and two hard courts, lighted for night play. The Club is owned by the Drummond Company, from Birmingham, Alabama who also owns Old Overton Club in Birmingham and both Rancho LaQuinta and Andalusia Country Club in LaQuinta, California.

Grasslands Golf & Country Club
863-680-1600
<http://www.grasslandsgcc.com/>

Menu



First Course

Spicy Prawn and Polenta Shooter
Paired with Covey Run Riesling



Second Course

Buttermilk Consommé with Watercress and Shaved Radishes
Paired with William Hill Central Coast Chardonnay



Third Course

Fresh Melon and Crab Salad with Citrus Vinaigrette
Paired with Maso Canal Pinot Grigio



Fourth Course

Cocoa Crusted Beef Tenderloin Medallions,
Candied Yam Puree and Tri Colored Carrots
Paired with Red Rock Merlot



Fifth Course

Fresh Cherries Jubilee Atop Vanilla Bean Cheesecake Ice Cream
Paired with Apothic Red Blend

Chef Wayne Haggard Spectra ~ 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 **Spectra**— We offer full-service management of food services and hospitality programs, including day-to-day management of staffing, training, purchasing, alcohol service, marketing, branding, customer service, and financial systems. Our Everything's Fresh™ philosophy delivers exciting guest experiences and maximum revenue with fresh local menus, relevant brands, engaging customer service, impactful marketing and powerful analytics. We manage the food services and hospitality programs at more than 140 different and unique venues throughout North America, which equips our team with the experience to deliver cutting edge solutions.

Spectra Food Services at The Lakeland Center

863-834-8131

<http://www.thelakelandcenter.com/venue-rental/planners-and-promoters/services/catering>

Menu



First Course — Pan Seared Scallops

Fresh U-10 Scallops Seasoned & Pan Seared on a Bed of Wilted Slaw, Bacon, Caramelized Onions, Drizzled with a Balsamic Reduction & Topped with Goat Cheese Crumbles



Second Course — Artisan Mixed Berry Salad

Artisan Blend lettuce tossed in a Strawberry Vinaigrette Topped with Fresh Strawberries, Blackberries, Blueberries, Raspberries, Candied Pecans & May Tag Bleu Cheese Crumbles Tossed in a Strawberry Vinaigrette



Third Course — Low Country Oyster Stew

Fresh Oysters, Corn, Bell Peppers, Onions, Garlic, Veal Stock, Chicken Stock, Heavy Cream, & Basil
Creating an Elegant Country Flavor



Fourth Course — Surf & Turf

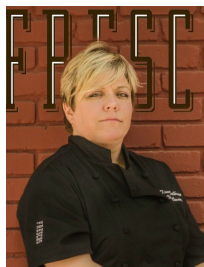
American Wagyu Filet Mignon Seasoned & Pan Seared & Placed on Top of a Mélange of Country Fried Potatoes, Bouquet of Tri Colored Asparagus & Accompanied with Poached South African Lobster Meat, Drizzled with a Burgundy Demi-Glace & served with Drawn Butter



Fifth Course — Vanilla Panna Cotta Parfait

Homemade Vanilla Panna Cotta placed in a Mason Jar Topped with Salted Caramel Smoked Pecan Brittle, Grand Marnier Whipped Cream & Garnished with Candied Smoked Pecan Bacon

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
863-683-5267
www.frescoslakeland.com

Menu



First Course

Chef inspired Amuse-Bouche



Second Course

Deconstructed Crab Cakes with
Cajun Hollandaise Sauce
Chardonnay



Third Course

Pan Roasted Sea Bass with Miso Glaze,
Soba Noodles, and Lemongrass Broth
Sake



Fourth Course

Roasted Lamb , Parsnip Purée and
Madeira Wine Demi Sauce
Pinot Noir



Fifth Course

Homemade Burratta Cheese, Poach Peach
with Honey Ice Cream
Ice wine

Chef Terry Gracie Publix Aprons 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 Aprons 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 Aprons 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 allows 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 three 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://ww2.publix.com/aprons/schools/Lakeland/Home.do>

Menu



First Course

Loaded Duck Confit Chips
Paired with Weinsteaphner Hefweissen



Second Course

Stuffed Shrimp Buratta with Aji Sauce
Paired with French 75



Third Course

Seared Brown Butter Scallops
Over Wilted Spinach and Polenta
Paired with Gary Farrell Chardonnay



Fourth Course

Chateaubriand topped with AuPoivre Served
with a Medley of Roasted Vegetables
Paired with Hess 19 Block Mountain Cuvee



Fifth Course

Salted Caramel Surprise
Paired with Dows Old Tawny 20 year Port

Chef Tina Calhoon Whisky Green ~ 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 and then Whisky Green in 2015. A working owner, you can always find Tina doing what she does best — cooking.

Whisky Green, the latest Frescos incarnation located at the Cleveland Heights Golf Course, is the perfect finish for a round of golf or to a beautiful Sunday morning. Join us Monday - Saturday for breakfast, lunch or dinner. Charleston style brunches will be served on Sundays.

Contact our catering department for information about catering your next event or party.

Whisky Green
863-834-2326
<http://www.whiskygreen.com/>

Menu



First Course

Wine: Schloss, Vollrads
Pato (duck)
Duck Confit, Mini Honey Butter Biscuit,
Rocoto Jam & Mascarpone



Second Course

Wine: Chateaufeuf Du Pape
56 minute egg
Corn Buerre Blanc, Asparagus, House Cured Bacon
Fried Pickled Watermelon



Third Course

Wine: Fage
Cobia
Smoked, Black Beans Sauce, Corn Glace and
Sweet Plantains



Fourth Course

Wine: Green Man Amber Ale
Hanger Anticucho
Panca Rubbed, Avocado Chimi,
Chorizo Chimi, Boniato Mash



Fifth Course

Wine: Barbancourt Rum 5 star
Plantains Flambeau
Dulce de Leche, Toasted Coconut Gelato, Cocoa Nibs

Chef Marcos Fernandez Nineteen 61 ~ Lakeland



Chef Marcos Fernandez, with years of experience in Lakeland as the executive chef at the private Lakeland Yacht & Country Club, has launched a new restaurant and is ready to serve the Lakeland community with his passion: The Art of creating a Food Revolution.

Chef Marcos Fernandez has now opened "**Nineteen 61**" on South Florida Avenue in Lakeland.

Though born and raised in Miami, he has named his eatery Nineteen 61, the year his parents fled Cuba. The restaurant is located near downtown Lakeland, in historic Dixieland. Fernandez, 37, said his menu reflects his Cuban heritage, as well as his culinary experience.

Fernandez began his career when he was 19. He attended the Art Institute of Colorado's culinary program in Denver and worked at La Mar in Lima, an award-winning restaurant specializing in ceviche, the Kevin Taylor Restaurant Group in Denver and spent five years with the Maggiano's Little Italy group.

During his four years at Lakeland Yacht Club, Fernandez introduced diners to his artistic leanings, with appetizers such as *torchon of foie gras*, and main dishes such as pan-grilled halibut in a Champagne beet broth and *mint buerre blanc*.

Chef Marcos has been working closely with his Chef De Cuisine Geronimo Aquino for over three years developing and perfecting the Latin flare. Both Marcos and Geronimo have an accumulative 30 years working in professional kitchens. The experiences range from high-end country clubs in NY to hotels in Denver and South Florida and well-known brands such as Maggianos and La Mar.

"Prior to opening, we were perfecting our craft with a series of pop-up diners featuring our signature style to introduce our cuisine to the Lakeland community. Now we're ready to serve you."

Nineteen 61
863-688-1961
<http://nineteen61.com>

Menu



First Course

Roasted Corn & Shrimp Hush Puppies with
Smoked Bourbon Cream Sauce
Paired with Diamond Back



Second Course

Charred Kale & Romaine Salad with
Pork Belly Cracklings Dressed with Bourbon Mustard Vinaigrette
Paired with French 95



Third Course

Lobster & Smoked Bacon Risotto
Paired with Birthday Bourbon



Fourth Course

Porter House Pork Chop with Sweet Bourbon Coffee Sauce
Served with Sautéed Vegetable Medley
Paired with 1000 Stone Zinfandel



Fifth Course

Bourbon Maple Ice Cream Sandwich.
Kentucky Bourbon Stout

~ WE BELIEVE ~

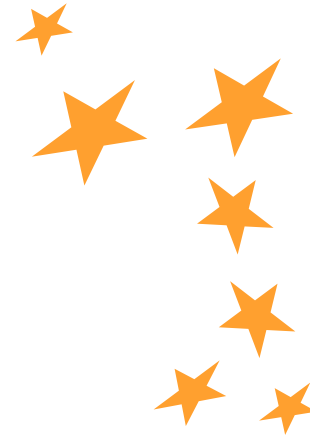
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the possibilities are endless.*



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