



**For Immediate Release**

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**TOP LOCAL, NATIONAL AND INTERNATIONAL CHEFS COME TOGETHER TO SUPPORT MEALS ON WHEELS DELAWARE'S 18<sup>TH</sup> ANNUAL CELEBRITY CHEFS' BRUNCH**

*2015 James Beard Best Chef Semifinalists: Hari Cameron from Rehoboth Beach, DE, Nick Elmi from Philadelphia, PA, Paul Fehribach from Chicago, IL, Dan Fox from Madison, WI, Hari Pulapaka from DeLand, FL and Alex Seidel from Denver, CO are just some of the amazing culinary talents who will be participating.*

Wilmington, DE (March 30, 2015) – Meals On Wheels Delaware, joined by Marquee Sponsors, Capital One, DuPont, and MasterCard Worldwide are excited to announce the lineup for the 18<sup>th</sup> Annual *Celebrity Chefs' Brunch*, held on Sunday, April 19, 2015 from 11:00 am – 2:00 pm at Hercules Plaza located at 1313 N. Market St. in Wilmington.

"The Celebrity Chefs' Brunch is a wonderful day of food, fine wine and fundraising," said Regina Dodds, Director of Events for Meals On Wheels Delaware. "We are so thankful to have the support of so many talented chefs, generous sponsors and dedicated volunteers. This year, for our 18<sup>th</sup> annual event, we welcome an unparalleled caliber of celebrity chefs from across the nation and abroad."

New to the event this year is Chef Nicholas Elmi who is the chef and owner of Restaurant Laurel in South Philadelphia. Elmi is the 2014 winner of Bravo's "Top Chef: New Orleans" and was recently announced as a *James Beard Best Chef Semifinalist: Mid-Atlantic*. Also new this year are married couple, Josh Kilmer-Purcell and Brent Ridge, also known as "The Beekman Boys." Josh and Brent run the lifestyle brand, Beekman 1802, have written two cookbooks and won "The Amazing Race" in 2012.

Brunch tickets are \$175 per person which allows guests to enjoy unique tastings, signature brunch cocktails and wine pours, live music and the chance to meet brunch host Tim Furlong of NBC 10 Philadelphia.

Participating Chefs:

Beekman Boys : Josh Kilmer-Purcell & Brent Ridge • Beekman 1802 • Sharon Springs, NY  
*Hari Cameron • a(MUSE.) • Rehoboth Beach, DE*  
Jay Caputo • Espuma • Rehoboth Beach, DE  
Joy Crump • FOODĒ • Fredericksburg, VA  
Don Drake • Magnolias • Charleston, SC  
*Nick Elmi • Restaurant Laurel • Philadelphia, PA*  
*Paul Fehribach • Big Jones • Chicago, IL*  
Brandon Foster • Vesta Dipping Grill • Denver, CO  
*Daniel Fox • Heritage Tavern • Madison, WI*  
François Gagnon • Lunch Insolite • Montréal, QC  
Anthony Gray • Bacon Bros. Public House • Greenville, SC  
Evan Hennessey • Stages at One Washington • Dover, NH  
Perry Jermonti • Terranea Resort • Rancho Palos Verdes, CA  
Anthony Lamas • Seviche A Latin Restaurant • Louisville, KY  
Chris Lusk • Restaurant R'evolution • New Orleans, LA  
Clifford Lyness • Brookstreet Hotel • Ottawa, ON  
Harold Marmulstein • Salty Sow • Austin, TX / Phoenix, AZ  
Bruce Moffett • Barrington's • Charlotte, NC  
Lamar Moore • Hotel Chicago • Chicago, IL  
Jeff Osaka • Osaka Ramen and SUSHI-RAMA • Denver, CO  
*Hari Pulapaka • Cress Restaurant • DeLand, FL*  
Paul C. Reilly • beast + bottle • Denver, CO  
Matthew Ridgway • PorcSalt and The Pass • Rosemont, NJ  
Larry Schreiber • Good Food on Montford • Charlotte, NC  
*Alexander Seidel • Fruition Restaurant & Mercantile Dining & Provision • Denver, CO*  
Parke Ulrich • Waterbar and EPIC Roasthouse • San Francisco, CA  
Cassy Vires • Juniper {A Southern Table & Bar}, St. Louis, MO

## **ABOUT MEALS ON WHEELS DELAWARE**

The mission of Meals On Wheels Delaware is to ensure – through the provision of financial and human resources – that every eligible senior in the State of Delaware receives a hot, nutritious meal in their home.

A nonprofit 501(c)3 organization, Meals On Wheels Delaware is a public/private partnership between the federal government, the State of Delaware, five meal-providing agencies and thousands of volunteers from corporations, civic, religious and community groups. Additional financial and volunteer resources are made available for agency providers, to ensure that no senior in Delaware is on a waiting list for a hot meal delivered to their home.

Each year, the program provides and delivers hot, nutritious meals on a daily basis to over 4,000 homebound seniors statewide, along with a gift of health, independence and companionship. In support of that work, the Cellar Masters' Wine Auction, the Celebrity Chefs' Brunch, Sip & Savor, the Celebrity Chefs' Beach Brunch and the newest event – The Ultimate Tailgate – have raised in excess of \$5 million for meal delivery programs in Delaware.

For ticket and event details, please visit: <http://mealsonwheelsde.org>