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Celebrity Chefs' BRUNCH

SUNDAY, APRIL 30, 2023

DUPONT COUNTRY CLUB

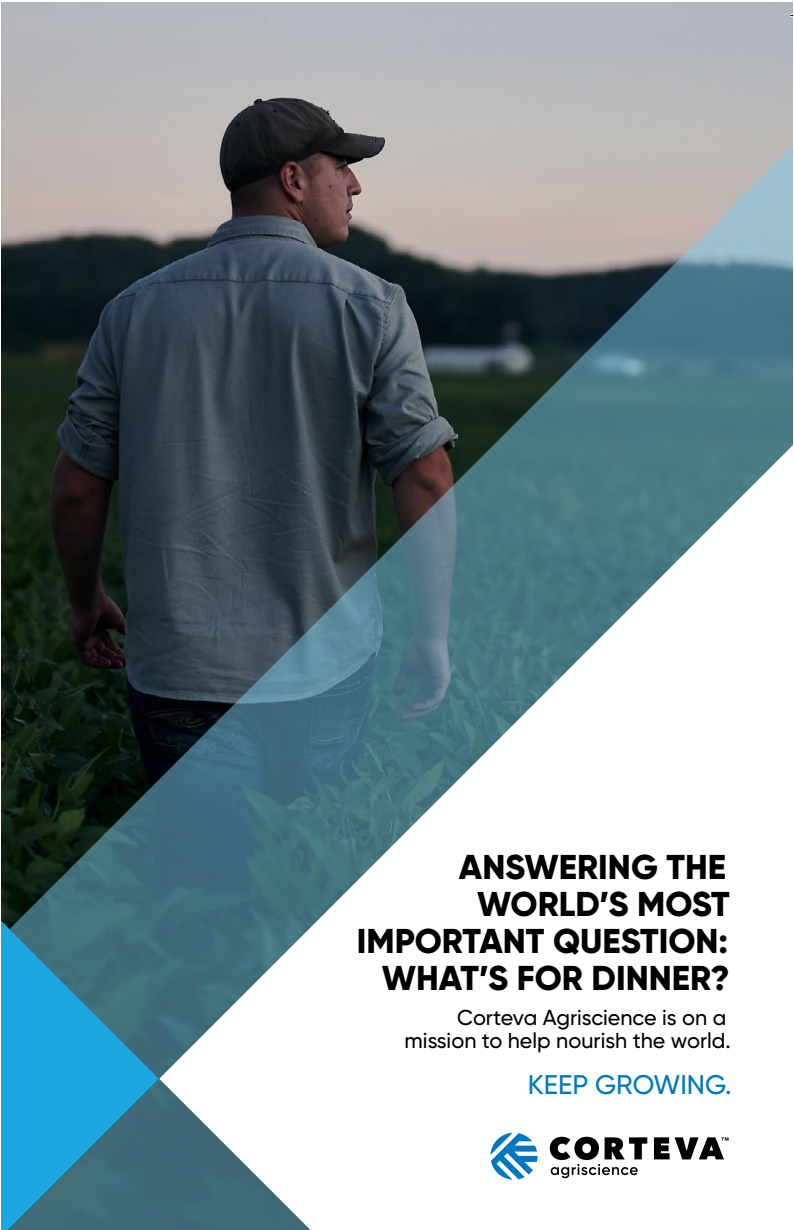


DELAWARE



**A MEALS ON WHEELS
DELAWARE EVENT**

**TOGETHER WE CAN
END SENIOR HUNGER.**



**ANSWERING THE
WORLD'S MOST
IMPORTANT QUESTION:
WHAT'S FOR DINNER?**

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KEEP GROWING.



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WELCOME FROM THE BOARD CHAIR

As the Board Chair, I want to express my gratitude to you for choosing to spend your Sunday morning with us. As we start to indulge in the exquisite tastings before us, enjoy the talented musicians providing our live entertainment, and browse the silent auction, let us remember the mission of Meals on Wheels Delaware: to end seniors' hunger.

In 2022 alone, Meals on Wheels delivered 824,309 hot and nutritious meals to over 6,200 seniors statewide. This enormous feat was accomplished thanks to a small and dedicated group of staff and approximately 1,000 volunteers. I want to express my gratitude and appreciation towards those who work tirelessly to achieve the mission and ensure that seniors around our state are getting the nutrition they need.

Recipients are men and women over the age of 60, who often live alone. Struggling to make ends meet on a fixed income, many come to rely on the meals provided. In addition to a warm meal, they also look forward to the visits from the friendly volunteers and the safety check the visit provides.

Today's event features chefs from all over the country (and Canada!) who are here for one reason: to help us raise the funds we need to support five Meals On Wheels programs across the state as they work to provide help and meals to the seniors.

I see how hard Meals on Wheels volunteers work to be the shining light we so desperately need in this world and am humbled and honored by your decision to give your time, money, and energy to support our cause today.

I would also like to thank the 24 award-winning chefs who have come from kitchens around the United States and Canada to be with us today. Without your dedication and willingness to support the Meals on Wheels Delaware mission, we would not be here today. We are honored to spend the morning with you and appreciate your decision to use your talents to help us advance our mission.

As we begin to enjoy the delicious treats they have prepared for us, please remember how important the mission of Meals on Wheels Delaware is. To many of the recipients, the visit is one of the only opportunities they have to receive a warm meal and a friendly smile. We appreciate you generously supporting our cause.

On behalf of Meals on Wheels Delaware and the entire Board of Directors, thank you for being a part of our larger mission.



Nicole Bailey Ashton
2023 Chair of the Board of Directors
Meals on Wheels Delaware



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About Meals on Wheels Delaware

Meals On Wheels Delaware provides diverse opportunities for individuals, groups, and organizations to make a financial or volunteer contribution that has a meaningful impact on the lives of homebound senior Delawareans.

We are focused on ensuring that everyone in Delaware who requests help with a home delivered meal is able to receive the nutritional support they need, when they need it.

We raise funds and awareness to support the local Meals On Wheels programs. These programs are delivering a difference of over 824,309 meals to over 6,200 homebound neighbors.

Meals on Wheels recipients are women and men, aged 60 and over, who often live alone. Many are struggling to balance their needs on a fixed income, and are unable to shop or safely prepare a hot meal for themselves. Some require help when recovering from a hospital stay, but for most, the meals are a long term lifeline.

Overwhelmingly, seniors who receive meals at home say a daily meal helps them eat healthier, feel more safe and secure, and remain comfortable to live at home.

The nutritious meal, friendly volunteer visit, and safety check help our seniors cope with three of the biggest threats of aging: hunger, isolation, and loss of independence.

OFFICERS

Nicole Bailey Ashton	Chair
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Lyndon Yearick	Vice Chair
Kimberly Fonda	Treasurer
Elizabeth Kipp Stonebraker	Secretary

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Ben Muse
Patricia Schulze
Pamela J. Scott
Debbie Smith
Lanette Taylor-Sherman



Front Row Seated (left to right): Ben Muse, Dale Cochran, Lanette Taylor-Sherman and Debbie Smith
Back Row Standing: Vaughn Hardin, Kimberly Fonda, Lyndon Yearick, Pamela Scott, Dan Dugan, Nicole Bailey Ashton, Pat Schulze, Caitlin Custer and Elizabeth Kipp-Stonebraker
Not Pictured: Scott Baylis, Maria Fraser, Devashish Guha, Tom Hannum, John McMahon

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- Wilmington University
- State Representative Lyndon Yearick and Janice Yearick

as of 4/5/23

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Committee Members

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Kathy Berg
Sandi Bihary-Waltz
Mike Clement
Tom Coons
Scott Daniels
Steven Goldberg
Jane Goldberg
Tom Hannum
Dana Herbert
Carol Hunter
Ray Ianni
Betty Kipp-Stonebraker
Sharon M. Leipold
Erin Markham
Karen Miller
Mary Ellen Nickel

Thank You



DELAWARE

"Thank you to the planning committee and all of the event volunteers who have worked tirelessly to make the Celebrity Chefs' Brunch possible. Your dedication to Meals on Wheels Delaware and the success of the Celebrity Chefs Brunch are what make you all an amazing group of volunteers. All of us at Meals On Wheels Delaware celebrate you for your generous contributions of time and talent."



Meals on Wheels Delaware — We're proud to support you

Thank you for your continued work to help seniors remain independent, maintain good health, manage their own affairs, find needed assistance or care and live life with dignity.

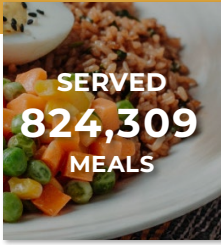
Thank you for continuing to make a difference in our community and beyond.

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Meals on Wheels Programs



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Serves the City of Newark
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Serves Lewes & Rehoboth Beach area
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MEALS ON WHEELS DELAWARE UPCOMING EVENTS

GUEST BARTENDING

Wednesday, May 17, 2023 • 6:00 PM - 9:00 PM
BBC Tavern and Grill • Wilmington

GRILL & CHILL

Friday, September 22, 2023
Wild Quail • Camden-Wyoming, DE

BATTLE OF THE PADDLE

Saturday, September 30 - Sunday, October 1, 2023
Courtside Pickleball & Tennis Court • Dover

ULTIMATE TAILGATE

Thursday, October 12, 2023
The Grove at Delaware Park • Wilmington

BEACH BRUNCH

Sunday, October 22, 2023 • 10:30 AM - 1:30 PM
Rehoboth Beach Country Club • Rehoboth

CELEBRITY CHEFS' BRUNCH

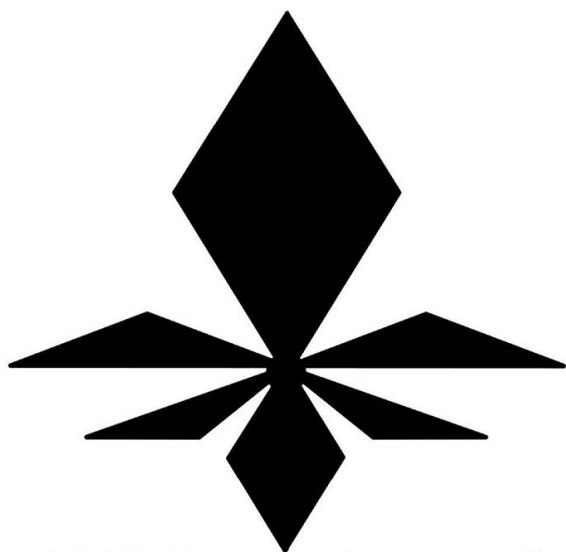
Sunday, April 21, 2024 • 11:30 AM - 2:00 PM
DuPont Country Club • Wilmington

CELLAR MASTERS' WINE AUCTION

Friday, April 26, 2024 • 6:00 PM - 10:00 PM
The Chase Center • Wilmington

[Visit MealsOnWheelsDE.org](https://www.MealsOnWheelsDE.org)

TOGETHER WE CAN END SENIOR HUNGER.

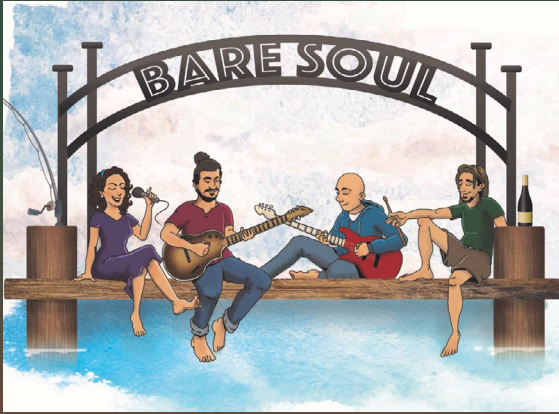


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By providing healthy meals and vital caring support to Delaware's seniors, Meals on Wheels has improved the lives of so many in our communities. We are thankful for the positive impact they have had across our region and glad to continue our support in 2023.

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Tyler Akin

Le Cavalier
Wilmington, DE

Tyler Akin, a native of Wilmington, Delaware, spent most of his childhood in the kitchen admiring his Southern grandmother as she made perfect knife cuts and prepared abundant family meals. His mother, who worked as a special education teacher, also made a point to keep this tradition alive at home and cooked nightly.

His father, a then-lawyer and now judge, inspired Akin to enroll in law school. However, the gravitational pull towards food and hospitality was undeniable. Eventually Akin left law school to pursue a culinary career. While at L'Academie de Cuisine in Washington, DC, he staged extensively at minibar by José Andrés.

In 2010 Akin began cooking at Michelin-starred Komi under chef-owner Johnny Monis, who became an inspirational figure in his career. He helped Monis open Little Serow in 2011, which debuted to mass critical acclaim and was awarded a coveted spot on Bon Appétit's top ten "Best New Restaurants in America." In 2012, Akin relocated to Philadelphia to accept a position at Zahav under multi-James Beard Foundation award-winning chef and restaurateur, Michael Solomonov. Akin quickly found a mentor in Solomonov, rising in the ranks at Zahav and becoming a Sous Chef before deciding to venture out on his own in 2014.

Akin opened the first location of Stock in Fishtown in 2014. The esteemed Southeast Asian concept, inspired by chef's extensive travels throughout the region, received widespread praise. Accolades include a 2018 Eater nod as "Readers' Choice Winner for Casual Restaurant of the Year." Stock has also been featured on both Eater's "38 Essential Philadelphia Restaurants" and Philadelphia Magazine's "Best Restaurants in Philadelphia" lists for five consecutive years.

Late 2016 brought the opening of Res Ipsa Cafe, an all-day restaurant and café opened in partnership with the team behind ReAnimator Coffee. Res Ipsa Cafe quickly garnered regional recognition, including glowing three-bell and three-star reviews from the Inquirer and Philadelphia Magazine respectively, and a national nod from Bon Appétit as one of the "2017 Best New Restaurants in America." The following year Akin expanded once again, this time introducing Stock to Rittenhouse. Akin has been named "21 people key to continuing Philly's restaurant boom," by Billy Penn and was profiled in Philadelphia magazine's cover feature, "The New Food Establishment: 15 chefs, owners, and doers who are re-creating Philly's food scene." In 2020, Philadelphia Business Journal named Akin a "40 under 40" recipient. During the COVID-19 global pandemic, Tyler began advocating and lobbying for relief for independent restaurants through his work for the Independent Restaurant Coalition (IRC), where he now serves on the Board of Directors. The pandemic also brought a graceful closure of Akin's beloved Res Ipsa Cafe in November 2020.

In September 2020, Akin fulfilled a nearly life-long dream helming the kitchen of Le Cavalier at the Green Room in the iconic HOTEL DU PONT. After creating numerous childhood memories and celebrating milestone moments with his family at the hotel's storied Green Room, Akin played a pivotal role in the restaurant's re-concepting and evolution. For Akin, a Chef-Partner role at Wilmington's HOTEL DU PONT is like coming home to cook; made even sweeter with the backdrop of an institution that shaped many of his early opinions on food.

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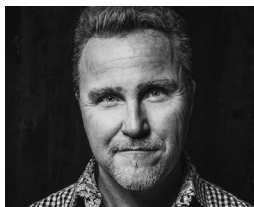
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Michael Blackie

NeXT
Kanata, Ontario

Born in Leicestershire, England, and raised in Montreal, Michael Blackie has been cooking for over 30 years on three continents. During this time, he's worked at some of the world's finest hotels including the Windsor Arms Hotel (Toronto) and the Oberoi (Bali), an exclusive five-star facility voted the world's best boutique resort by Leading Hotels of the World (2002) and listed on Condé Nast's "hot list". Among his many career highlights, Chef Blackie held executive sous chef and acting chef positions at the prestigious and world-renowned Mandarin Oriental in Hong Kong. He was opening executive chef at Brookstreet Hotel (Ottawa), which after just three months under his leadership, the property was awarded the prestigious four-diamond rating from CAA for both the rooms and main restaurant. In 2013 Michael developed and opened his first signature food & beverage operation in the west end of Ottawa called "NeXT" it was quickly recognized for its innovative cuisine along with its sharing dining menu concept that has consistently maintained it as one of the top signature restaurants in the greater Ottawa region.

Steve and Jane Goldberg

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MEALS ON WHEELS DELAWARE

Our mission is to raise funds, other resources and awareness to support meal delivery programs to homebound seniors in Delaware.



Thanks to everyone who helped to bring a bright spot into a homebound senior's day. We are so grateful for your compassion.

This year saw seniors who remained home during the pandemic opting to share a meal with friends at senior centers again. In 2022, meals on Wheels served dropped slightly from the previous year as seniors were more comfortable to leave their homes. The number still remains high, with 825,000 freshly prepared meals delivered to 6,200 individuals. In the early months of 2023, requests for assistance are pushing the numbers higher again. everyone who helped to bring a bright spot into a homebound senior's day. We are so grateful for your compassion.

This year saw seniors who remained home during the pandemic opting to share a meal with friends at senior centers again. In 2022, meals on Wheels served dropped slightly from the previous year as seniors were more comfortable to leave their homes. The number still remains high, with 825,000 freshly prepared meals delivered to 6,200 individuals. In the early months of 2023, requests for assistance are pushing the numbers higher again.

IN 2022, WE MET THE NEEDS OF OUR PARTNER MEALS ON WHEELS PROGRAMS BY FUNDING:

- Meals not covered by the State and much more
- Commercial kitchen equipment necessary for meal preparation
- Vehicles and durable containers for food safe transportation of meals
- At a time of rising costs, especially gas prices, recognizing the invaluable contribution of the delivery volunteers was a priority. Over 700 gift cards were distributed across the State to stand out volunteers.

THANK YOU FOR MAKING ALL OF THIS POSSIBLE.



Together we can end senior hunger.



Patrick Bradley

Tonic Seafood & Steak
Wilmington DE

Pat has worked in the field of culinary arts for over 30 years, honing his skills at several fine-dining establishments. He started at DiNardo's Famous Crab House in Wilmington, Delaware, followed by Hartefeld National where he worked his way up to executive sous chef. Pat is a graduate of Delaware Technical & Community College's culinary school. After graduation, he became the executive chef at Buckley's Tavern.

In 2008, he joined the BigChefGuy Group as a sous chef for Deep Blue, and then later at Piccolina Toscana. He returned to Deep Blue as executive chef in 2010. Pat led the Deep Blue kitchen to 2014 and 2015 Best of Delaware awards. When Deep Blue changed to Tonic Bar & Grille, he remained the executive chef.

Pat Bradley is now the culinary director for Jamestown Hospitality Group where he oversees a staff of more than 40, spanning 5 entities, including Tonic Seafood & Steak, Park Café, Jamestown Catering, Deep Blue at Kitty Knight and Braeloch Brewing.



Dan Butler

Toscana
Wilmington, DE

After graduating from the Culinary Institute of America, Chef Dan Butler, started his culinary career with stints in some of the best restaurants in Washington DC and Florida. He returned home in 1991 to open Toscana, which remains one of the area's most creative and popular restaurants. He has since branched out to include a full-service catering company, Toscana Catering; Deep Blue Bar and Grill (which he recently sold and as Tonic) and Brandywine Prime in Chadds Ford, PA.

Toscana Catering is the exclusive caterer for many of the area's most interesting cultural venues: Hagley Museum; Delaware Art Museum, Delaware Center for Horticulture; and the Delaware Museum of Natural History.

"Keeping up with ever-changing tastes and trends is an important part of my role in my restaurants. Sometimes you follow trends and sometimes you set them.", says Chef Butler. "It's very rewarding for me to have so many loyal customers who, even after a quarter century, still include Toscana and Brandywine Prime among their favorite restaurants."

Please join us in thanking Linda Collier for selecting and procuring the donation of such a fine array of wines from around the world.



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DOPPF & IRION CREMANT SPARKLING ROSE'

Lively, round red berries, freshness & finesse.

CREMANT DE BORDEAUX BRUT.

Cabernet franc, Semillon, Muscadelle. Stone fruit, citrus, spice, delicate bubbles.

AVINYO ROSE' RESERVA BRUT CAVA.

Pinot Noir. Raspberry, licorice, herbs.

BICHOT CREMANT DE BOURGOGNE.

Pinot Noir, Chardonnay. White flower, mineral and citrus.

DIVER BRUT.

California blend of Chenin Blanc, Sauvignon Blanc, gewurtztraminer.

PINE RIDGE CHENIN, VIOGNIER SPARKLING.

Pear, green apple, honeydew, lime. Off-dry.

TREVISO PROSECCO.

Glera. Lovely and lively brunch bubbles

GREYWACKE SAUVIGNON BLANC.

from New Zealand. Crisp, zesty, black currant, nectarine.

BUXY COTE CHALONNAISE CHARDONNAY.

Fruity with hints of honeysuckle and hawthorn.

SAN FELICE PEROLLA VERMENTINO.

Italian. Grapefruit, wild flowers, citrus, cut grass. Crisp.

VINA CARTIN ALBARINO.

Citrus and stone fruit, lively acidity.

DOMAINE PAUL BUISSE TOURAINE.

Sauvignon Blanc. White blossoms, beeswax, round and full.

SINGING TREE CHARDONNAY.

Russian River. Citrus, peach, zesty, light oak.

SAN BONIFACIO PINOT GRIGIO .

with a touch of Trebianello. Honeysuckle and minerality.

BOULDER BANK SAUVIGNON BLANC -NZ.

Green apple, lemon, peach, herbs.

FRANCO SERRA GAVI.

Piedmont Cortese. Clean, crisp, mineral.

MISSIONES DE RENGO SAUVIGNON BLANC.

Chile. Melon, grapefruit, jasmine, juicy.

ITALO CESCONE PINOT GRIGIO.

Stone fruit, citrus, honeysuckle, pear, almond. Full bodied.

LEIRA ALBARINO.

Elegant, citrus, white fruit, mineral, pear, saline.

DOMAINE QUINTIN SAUVIGNON BLANC.

Loire, buttery quince, exotic fruit, rich, elegant.

CHATEAU HAUT BLANVILLE ROSE'.

Yellow melon, mango, peach and cream from Languedoc

RUMOR ROSE' - PROVENCE.

Crisply dry blend of Grenache, Cinsault, Mouvedre, Vermentino.

LAGO VINHO VERDE ROSE'.

Portugal. Zesty, touch frizzante.

PAMPELONNE ROSE' - PROVENCE.

GSM with a touch of Tibouren. Pomelo, grapefruit, herbs. Zesty.

DOM FONTSAINTE ROSE' GRIS DE.

GRIS. Languedoc. Raspberry, cherry, fresh picked strawberry.

PEYRASSOL ROSE' PROVENCE.

Small wild berries, hint of juniper, spice and citrus.

SAN BONIFACIO ROSE' of Sangiovese

with a touch of Syrah equals juicy summer fruits in a glass.

CASTAING COTES DE BOURG ROUGE.

Merlot and Cabernet with toasted notes and soft tannins

KATHERINE GOLDSCHMIDT CABERNET.

Wild cherry, raspberry, crushed rock, spice and oak.

LES FLECHES DE SAN MARTIN GARNACHA.

Intense fruit aromas, hints of balsamic, caramel and spice.

VALDERIZ RISERVA.

Tinta del Pais and touch of Albillo. Blackberry, currant, mineral and spice.

CAFAYATE ETCHART CABERNET SAUVIGNON.

Argentina. Black fruit, pepper, and toast.

ANCIANO NO. 5.

Tempranillo. Spice, red fruit, cinnamon, vanilla.

DOCET MAREMMA ROSSO.

Cabernet Franc and Cabernet Sauvignon. Red and black fruit with vanilla, black pepper and graphite

VINA TEMPRANA TEMPRANILLO.

Old vines, fresh fruit, black tea, and spice.

VILLOTA SELVANEVADA RIOJA.

Subtle nutmeg, cinnamon and truffle.

GOLDSCHMIDT FIDELITY.

Cabernet, Petit Verdot. Black cherry, blueberry, plum and pepper.

MONTEGEGGIO DI MASSA MARATTIMA ROSSO

Sangiovese, Syrah and Cab Franc complex and elegant.

ANCIENT PEAKS RENAGADE RED.

Greece. Cabernet, Merlot, Syrah, Petite Sirah, Malbec. Paso Robles.

COLLIER'S OFFERS A 10% DISCOUNT ON ANY WINES ORDERED TODAY AND WILL ALSO DONATE 10% BACK TO MEALS ON WHEELS DELAWARE. ORDER SHEETS AND PRICING AT THE COLLIER'S TABLE.



Hari Cameron

HC Culinary & Consulting LLC.
Rehoboth Beach, DE

Chef Hari Cameron is a renowned culinary expert, consultant, and restaurateur.

He has received critical acclaim for his modern farm-to-table approach to cooking and has been recognized for his numerous contributions to the hospitality industry. With a passion for using the highest quality Mid-Atlantic ingredients, Chef Cameron has become a leading voice in today's culinary landscape.



Mark Daggett

Eclipse Bistro
Wilmington, DE

Mark Daggett (affectionately known by “those who know” as Daggett) realized, at an early age, that he wanted to be in the kitchen. As a child, he enjoyed the cooking, but he loved the experimenting. Dabbling here, mixing there, a little of this and a little of that - he was a scientist and the kitchen, his laboratory. This seemingly unquenchable curiosity for all things culinary led Mark to attend The Johnson an Wales University, where he was able to stretch his “kitchen legs” and really hone the talent that would serve as his calling for the next two decades. Daggett graduated from J&W in 1999 with degrees in both Culinary and Baking & Pastry. Armed with his culinary education and an opportunity to travel, Chef Daggett jumped at an offer to intern at the Funny Farm Backpackers Hotel in Interlaken, Switzerland. In 2000, Mark traded snow for sun and moved to St Croix, where he accepted a Sous Chef role in the opening of the Sunset Grill.

After a few years in the islands, Daggett returned to Northern Delaware and joined Platinum Dining Group as the Sous Chef at Dome Restaurant and Bar. (Now, Redfire Grill) After a few years running a bustling kitchen known for producing high quality food in very large numbers, Mark wanted to experience a kitchen that was bit more intimate. With PDG, Daggett took the Sous Chef position at Eclipse Bistro. At Eclipse (and a smaller kitchen), Mark discovered an outlet for his passion and creativity as he continued to “wow” diners with his vibrant and inventive dishes.

His skill and dedication as Sous Chef earned him a promotion at Eclipse Bistro as Executive Chef. After a six-year stint with Platinum Dining Group, Daggett, once again, heard the calling of surf and sand and took on the Executive Chef position at Eden Restaurant in Rehoboth Beach, Delaware. Equipped with a Vespa Scooter and an endless supply of “kitchen shorts,” Mark spent two years tantalizing beachgoers with his whimsical fare and his simple approach to bold flavors.

Not quite ready to call anywhere home, in 2014, Mark headed out West where he landed a Sous Chef position at the St. Regis Hotel in Dana Point, California. Six years in the Sunshine State proved enough and Mark was itching to get back “home.” In 2021, Mark returned to helm the kitchen at Eclipse Bistro, reprising his role as Executive Chef.

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Antimo DiMeo

Bardea Food & Drink
Wilmington, DE

Chef Antimo DiMeo is breaking Italian culinary traditions by showcasing modern techniques and flavors, while adhering to the principles and ideals he learned from cooking with his Italian family. Born and raised in the Greater Philadelphia area, DiMeo began working at his family's Neapolitan pizzerias as soon as he was allowed, and quickly figured out what he wanted to do with his life. DiMeo enriched his culinary skills while working for Italy's Michelin-starred Chef Gennaro Esposito of Torre del Saracino on the Amalfi Coast, and at IT Ibiza. Chef Esposito, a fundamental force within the avant-garde movement of Italian cuisine, inspired DiMeo to bring those influences back to the United States in 2012 when he cooked at the acclaimed Arde Osteria in Wayne, Pa.

In 2018, DiMeo opened Bardea Food & Drink in Wilmington, Delaware. Bardea, the Italian term for "the goddess of food and drink," features DiMeo's modern interpretations of traditional Italian and Mediterranean dishes using local ingredients. Bardea, which is arguably downtown Wilmington's culinary pioneer, earned a semifinalist nomination from the James Beard Foundation in 2019 for Best New Restaurant, and instantly put Wilmington's food scene on the map. The Delaware Restaurant Association named Antimo a "Restaurant Industry Rising Star" also in 2019. In addition to Bardea Food & Drink, DiMeo co-owns Pizzeria Bardea and Bardea Steak.



Don Drake

Magnolias
Charleston, SC

Joining Magnolias as sous chef in 1991, Don Drake continues to be one of the forces keeping Magnolias at the top of the nation's list for exceptional Southern food. Chef Drake now leads as a Culinary Arts Director at Magnolias.

Prior to relocating to Charleston, Drake simultaneously attended the Culinary Institute of America and trained under Chef Barry Wine at the critically acclaimed, four-star Quilted Giraffe in New York City. Embarking on a culinary world tour after receiving his degree, Drake immersed himself in global cooking techniques, spending a majority of his time in London, Australia and Hawaii. Notably, Drake worked in Honolulu's celebrated Roy's mastering his culinary skills under famed Chef Roy Yamaguchi.

Integrating his international culinary background into the distinctively Southern meals for which Magnolias is legendary, Drake prepares dishes with surprising worldly flavors that remain true to the history and culture of their Lowcountry beginnings.





Dana Herbert

Desserts by Dana
Newark, DE

Dana Herbert, owner of Desserts by Dana, lives and breathes in the sweet and artistic world of pastry art. Dana is a 1998 graduate of the University of Delaware with a Bachelor's degree in Hotel, Restaurant, and Institutional Management. Chef Herbert continued his education at Johnson and Wales University (JWU), where he completed a second Bachelor's Degree in Culinary Arts and an additional Associates of Arts in Pastry. Dana also had the unique opportunity of being the Pastry Chef for the 2006 American Culinary Federation National Convention, and cooking for the Philadelphia Chapter of the Chaine Des Rotisseurs.

Chef Herbert has garnered a lot of attention for his big win on *Cake Boss: The Next Great Baker*, a hit show on TLC, which premiered in December of 2010. He was invited to work in Hoboken with Buddy Valastro and can be seen on some of the awesome episodes of *Cake Boss*.

After Dana's historic win on *Cake Boss: Next Great Baker*, the nation has seen Chef in a number of other media outlets nationally and internationally including Food Network, Cooking Channel, Rachael Ray, and other networks. Chef Herbert's features and recipes have been seen in numerous magazines including *Essence*, *Fitness Magazine*, the *Huffington Post*, *Grace Ormonde*, *Munaluchi Bride*, *Chef Magazine*, and many more. Dana also graced the cover of *Dessert Professional* in 2012 and was named Top Ten Cake Artists in America in 2013.

Dana is trained in both Culinary and Pastry which makes him a double threat in any kitchen. He loves to blend his sweet and savory style together. This caught the eye of James Beard and they asked Dana to be a part of the James Beard Celebrity Chef Tour which has been running for over 10 years. Organizers of the tour loved his work so much that they announced that Dana's course was Top Ten All-Time Desserts on tour.

Dana has authored a book called the *Sweet and Savory Union* as a result of his love for blurring the lines between sweet and savory. Chef also tours the country with Macy's as part of their Culinary Council which include other greats such as Marcus Samuelson and Rick Bayless.



Ken Hodanics

DuPont Country Club
Wilmington, DE

Chef Ken Hodanics is a Culinary Arts Graduate of Delaware Technical and Community College. He started his career with the DuPont Country Club in 2000 as an intern assisting in the Banquet Kitchen. During this time, he also had the privilege of being the Executive Sous Chef of the Hotel DuPont working in the Greenroom and Banquet departments. His dedication and love for working with weddings and special events has helped him grow into his current role as the Executive Banquet Chef at the DuPont Country Club.

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Victoria Jeker

Sweet Somethings Dessert Shop
Wilmington, DE

Victoria started out with dreams to become a party planner. While planning a party in 2008 she needed a cake and decided to make and decorate it herself. It was then that she discovered her true passion, baking and decorating cakes and pastries. Completely self-taught, Victoria strives for perfection and loves to take on new challenges. Working in bakeries throughout Delaware and the Philadelphia area has given her the tools that she uses today as Pastry Chef and Head Cake Decorator at Sweet Somethings Dessert Shoppe.



Robbie Jester

Pizzeria Mariana
Newark, DE

As a lifelong restaurant brat Robbie began his career hanging out in the kitchen of his parent's Newark, DE sports bar. From there he began washing dishes and cooking in his family seafood restaurant which solidified his passion for kitchens and interest in delicious food.

A Culinary Institute of America graduate, Chef Robbie Jester is most well known for his appearances on Netflix Pressure Cooker, Guy's Grocery Games, and Beat Bobby Flay. He has been at the helm of many local restaurants and legendary establishments such as DuPont Country Club, Hotel DuPont, Piccolina Toscana, Stone Balloon Ale House, Limestone BBQ and Bourbon, Eggspection, and now as owner of Pizzeria Mariana and In Jest Private Chef and Events.

Chef Robbie has received many local awards including Best Chef Up-state Delaware 3 consecutive years, Best BBQ Restaurant, Best New Restaurant, and Rising Star Chef the Delaware Restaurant Association. Jester has also been featured in Delaware Today Magazine, Brandywine Signature Magazine, Out and About, and the News Journal as well as being voted one of the "Best Chefs of America" for the state of Delaware from 2012 thru 2014. Chef Jester has also catered events for Vice President Biden and the King and Queen of Sweden.

When not working in the kitchen, Robbie is a huge believer in community contribution. He works tirelessly with the Delaware Restaurant Association ProStart Program, Project New Start, and other community organizations with a focus on feeding people and educating the chefs of tomorrow. He sits on the board of the Friends of Fusion Foundation serving children and first responders in the state of Delaware.

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Bruce Moffett

Barrington's
Charlotte, NC

Calling Chef Bruce Moffett a natural entrepreneur is an understatement. After all, this is a guy who walked into an interview for a chef position in Charlotte, NC and walked out as the owner of the restaurant.

What's even more impressive is that restaurant, Barrington's, is now nearing its 25th anniversary and still makes the shortlist of Charlotte's best restaurants every year. A list that has grown to include two more of Moffett's restaurants: Good Food on Montford and Stagioni. Together with Barrington's, these concepts illustrate how Moffett cannot be pigeon-holed in terms of his cuisine. He effortlessly steps from modern American to elevated Italian, to global flavors, including Asian ramen and bao.

Such culinary dexterity doesn't go unnoticed, and National recognition came his way early, via The James Beard Foundation. Chef Bruce was twice nominated for the organization's prestigious award; once for Best Chef, Southeast and once for Best New Restaurant (Good Food on Montford). In addition, his dishes continue to grace the pages of the country's top culinary magazines.

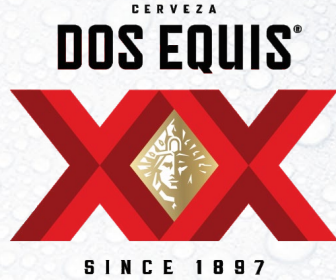
How does he manage to keep so many restaurants on the city's "must visit" list? Moffett credits his education at Culinary Institute of America in Hyde Park and his time in the kitchen of Boston's fine-dining icon, L'Espalier. "I had to master the timeless traditions and techniques before I ever started re-imagining them. That's turned out to be an advantage; so many young chefs focus on reinventing dishes, they completely miss the reason they are classics in the first place. I love to remind people why certain dishes have become iconic. It takes a dedication to execution... to finessing each step and every touch. There simply are no short cuts." He believes this dedication is one of the things that set his restaurants apart.

This substance-over-style approach has made Chef Bruce a magnet for young chefs looking to build a career on solid fundamentals. "Over the years, the Moffett Restaurant group has more chefs graduate to running their own kitchens than any I'm aware of. I'm the first one to support young talent by telling them when they're ready to move up. And when a position isn't available internally, I'm proud to see them move on to other great opportunities."

"Given the growing pile of resumes, I guess you could say we're making classics cool again."

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Loryn Nalic

Balkan Treat Box
Webster Groves, MO

Balkan Treat Box is a labor of love for Loryn Nalic, bringing contemporary Balkan cuisine to the greater St. Louis area. Signature dishes include their spit-roasted chicken döner, handmade beef cevapi, and two-handed cheese pide all served on bread baked daily on the truck. Balkan Treat Box has been named one of the city's best new restaurants by the St. Louis Post Dispatch, Feast Magazine, and Sauce Magazine. When Loryn met Edo, it was love at first sight. When Edo introduced Loryn to his family's traditional Bosnian food, she fell for the cuisine just as quickly. The longest they've been apart is when Loryn traveled to Bosnia, Croatia, Serbia, Montenegro, and Turkey, working in restaurants and home kitchens, practicing and perfecting old-world cooking techniques. Loryn's culinary expertise and Edo's Bosnian heritage combine to make Balkan Treat Box the restaurant everyone in St. Louis is falling in love with. Loryn Nalic's labor of love is Balkan Treat Box, her signature restaurant that makes traditional old-world dishes contemporary, relevant, and accessible. In addition to her two times James Beard nomination, Loryn has earned accolades from The New York Times, Food & Wine Best Bite of 2018, The Food Network, Travel & Leisure, and Bon Appétit top 50 Restaurants.



Deb Paquette

Etch.
Nashville, TN

For more than thirty years, Deb Paquette has been a fixture in Nashville's ever-growing food scene. As a trailblazing chef, dedicated mentor and community advocate, her adventurous cuisine and tenacious personality have made their mark on the Music City. Now chef-owner of Etch (downtown) and etc. (Green Hills), Paquette has won countless awards and accolades. From her time at the Culinary Institute of America to her 13-year run at Gourmet magazine "Top 60" winning Zola to today, diners have flocked to her big, bold flavors and return time and again for her next globally-inspired dish.

Nashville has been home to Paquette and her family for many years. After closing Zola and travelling to the beaches of Turks and Caicos, the Bahamas and Mexico, she was drawn back to the Music City to create Etch with her 4Top Hospitality partners. Designed with her dream kitchen and every creative luxury, Paquette's Etch opened in 2012 in the heart of downtown and was quickly embraced by locals and destination diners alike. Ranked #1 in the city by Zagat and with a long list of "best of" mentions, Etch endures as one of the essential restaurants of the Southern city.

Success led to a new concept in Nashville's Green Hills neighborhood with the opening of etc. in 2016. A smaller, more intimate version of Etch, etc. boasted a swanky vibe with the signature bright flavors and layered dishes that made Paquette a household name. The heavily local crowd enjoys the addition of culinary-minded cocktails, a thoughtful wine and beer menu, and an intriguing brunch menu at the fresh suburban venue.



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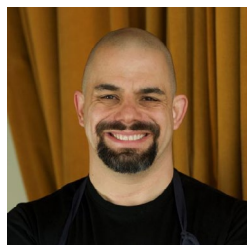




Paul Reilly

Coperta
Apple Blossom at the Hyatt Centric Denver
Denver, CO

Paul C Reilly grew up in New York's Hudson Valley and has been working in kitchens since he was fourteen. Paul is the culinary director and proprietor of beast + bottle group with two award winning concepts in Denver, Colorado along with his two business partners, Aileen Reilly and JP Taylor, Jr. Beast + bottle group began in 2013, and has since become Denver's premier farm to table restaurant experience serving relentlessly seasonal cuisine at 2 downtown restaurants. Coperta, opened in 2016, and celebrates the food and wine of Rome and southern Italy. In late 2021, Paul and team opened Apple Blossom in the Hyatt Centric Downtown Denver, featuring American regional fare for three meal periods a day. Both restaurants are no strangers to accolades and have been featured in numerous top of the city lists. Paul also works as the consulting chef for the New Belgium Brewery sports pub at Denver International Airport. Paul is an ambassador of the good food movement working closely with Boulder County Farmers Markets, Good Food 100, Slow Food USA, and JBF Smart Catch. He is a James Beard Foundation Scholarship Winner and an alumnus of the James Beard Boot Camp for Policy and Change. Paul lives in Arvada, Colorado with his wife Shannon and their three children. When not cooking at his award winning restaurants, he enjoys skiing, baseball, camping, fishing, and cooking outdoors at home.



Jose Salazar

Mita's
Cincinnati, OH

Honorary Chair

Chef Jose Salazar was born in Colombia and was raised in Queens NY. Chef Salazar got his start at Donatella Arpia's Bellini restaurant. This prompted him to enroll in to the culinary program at the New York Restaurant School. Upon graduating, he landed an internship with famed Chef Jean George Vongerichten at his name sake restaurant; Jean George. After completing the internship, he went on to work with Geoffrey Zacharian of Town, Josh De' Chellis of Sumile, and Eric and Bruce Bromberg of Blue Ribbon. In 2003 Jose was hired as chef de partie to be a part of the opening staff of the highly acclaimed Per-Se restaurant and another of Chef Keller's projects; Bouchon Bakery, where he became the Executive Sous-Chef.

In 2013, Chef Salazar and his wife Ann opened Salazar, their much anticipated restaurant in Cincinnati. Immediately after opening it was clear that Salazar was going to be a hit. Their modern bistro offers foods such as duck rillettes, fried oyster sliders, and "everything Salmon". This little forty five seater, is often considered among the best that Cincinnati has to offer.

In 2015, Jose and Ann opened Mita's, a restaurant located in downtown Cincinnati. This restaurant features the food and drinks of Spain and Latin America with a formal, but laid back design. Jose and Mita's have received many local and national accolades, most notably nominations from the James Beard Foundation in 2016, 17,18 & 19' for best Chef, Great Lakes. Jose and Ann have recently opened their third restaurant and bar called Goose & Elder located near the famous and historic Findlay Market in Cincinnati.

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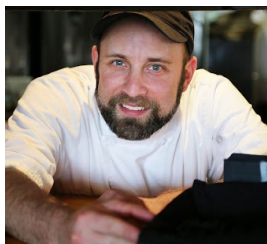
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Larry Schreiber

Bao and Broth
Charlotte, NC

Larry Schreiber is the owner/operator of Bao and Broth in Charlotte, NC. A native of Long Island, NY, Schreiber attended the Culinary Institute of America immediately following high school. Upon graduation from CIA, Schreiber followed the path of many great chefs and moved to New York City. After working in the renowned kitchens of Aqua Grill, Vong and Le Cirque, he traveled to Boston for a position at Metropolis Cafe, working with his soon-to-be-mentor, Bruce Moffett. In 2000, Larry headed south to Charlotte, NC. He worked alongside Chef Moffett, helping him to open Barrington's Restaurant, Good Food on Montford and Stagioni.

In 2019, Larry branched out to open Bao and Broth a ramen and bao bun shop. The restaurant is located in Optimist Food Hall which is a redevelopment of a gingham mill. With Bao and Broths continued success, Schreiber plans for a second location in 2022.



Alex Seidel

Fruition
Denver, CO

Born in 1973 in Wisconsin, Seidel began his culinary career at 14, serving as sous chef at Racine's Main Street Bistro by age 20. He attended culinary school at Western Culinary Institute in Portland, Oregon, finishing at the top of his class.

Alex Seidel is chef-owner of Fruition Restaurant, Mercantile dining & provision, Fudmill and Chook. Alex, Fruition and Mercantile have been fortunate to find themselves featured as Chef of the Year and Best Restaurant rankings in numerous local and national magazines and guides including Denver Magazine, 5280, Bon Appetite, Gayot, and Zagat, and alumni from the restaurants have gone on to receive similar honors. Seidel himself has been the recipient of many accolades, including Food & Wine magazine's Best New Chef in 2010, Chef of the Year titles from local media including Denver Magazine and 5280. Seidel was awarded the 2018 James Beard Foundation Best Chef: South West. In addition to his restaurants, Seidel owns Fruition Farms Creamery, Colorado's first artisan sheep's milk creamery, located in Larkspur, Colorado.

Seidel participates in numerous off-site events for both charitable and fine dining experiences. He very much enjoys furthering the culture of cuisine all the while staying down to earth and championing such causes as food advocacy, mindfulness when it comes to eating habits and waste. Becoming a chef and a business owner has allowed him to hone his very impressive skills while controlling the ingredients and the sourcing of his provisions.



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John Tesar

Knife
Dallas, TX

Chef John Tesar's life choices are just as daring and bold as his cuisine. The four-time James Beard "Best Southwest Chef" semifinalist and "Top Chef" contestant specializes in modern American cuisine prepared with authentic European techniques, served up at his Dallas-based steakhouse – Knife. Tesar's sharp culinary perspective have garnered high-profile acclaim throughout his 20+ year career including national nods from Esquire, Food & Wine, New York Magazine, The New York Times, appearances on "The Today Show," "The Early Show" and winning the inaugural season of the Food Network's "Extreme Chef."

Tesar opened Knife, located at the Highland Dallas hotel, to critical acclaim in May 2014. A reinvention of the steakhouse experience, the chef driven restaurant features all-natural born and raised Texas beef, pork and lamb. Named one of Eater National's "Most Anticipated Openings," Esquire magazine's "Best New Restaurants," Zagat's "Hottest New Restaurants," Maxim's "America's Best Steakhouse Specialties," D Magazine's "Best Steakhouse in Dallas" 2015 and 2016 and featured on Esquire Network's "Restaurant Revolution," Knife is Tesar's revolutionary steakhouse vision realized.

Prior to Knife, Tesar opened Spoon Bar & Kitchen, receiving recognition in Condé Nast Traveler's "Best New Restaurants in the World," Bon Appetit Magazine's "The Best New Restaurants of America in 2013" and Esquire magazine's "The Best New Restaurants of 2013."

Tesar received classical French training at La Varenne Ecole de Cuisine in Paris originally started his culinary career in New York. He worked at posh eateries such at Club Pierre in Westhampton, followed by stints at 13 Barrow Street, 44 & Hell's Kitchen, Vine, and even cooked alongside Anthony Bourdain at the Supper Club in Manhattan. He would eventually trade the Big Apple for Sin City to work with Chef Rick Moonen at RM Seafood in Las Vegas.

From bringing seafood to the heart of Texas to reimagining the traditional steakhouse, Tesar continues to be a visionary, instrumental in Dallas' growing reputation as a true foodie destination.

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Dru Tevis

Bluecoast Rehoboth
REHOBOTH BEACH, DE

Dru was born and raised in Westminster, MD, and spent summers in Rehoboth while growing up. Dru started working in the restaurant business at a young age at a local Irish Pub in Westminster. Dru graduated with a B.S. from New York University, and spent the following year working as a manager and server in a restaurant in downtown Rehoboth. He offered to make desserts for restaurant week in June, as he fell in love with baking while studying abroad in Florence. His desserts were so well received that he was asked to make all of the desserts served in the restaurant.

The following fall, Dru was scheduled to start at American University in their Graduate Film School, but after the year spent baking professionally, he realized this was his true calling. Instead of heading to film school he enrolled in the French Culinary Institute, now known as The International Culinary Center in Manhattan. Dru went on to receive a Grand Diploma in Professional Pastry Arts and graduated as class valedictorian. While in New York Dru worked under two prestigious pastry chefs, Kierin Baldwin of The Dutch, and Christina Tosi, chef/owner of Momofuku Milk Bar.

Dru moved back to Rehoboth in 2012 and worked with many great chefs in the Rehoboth area. In 2018 he took a year to concentrate on food, travel and continuing education throughout the U.S., taking seminars and classes at many prestigious institutions and working in various kitchens. Continuing education in his field has been very important to Dru and he has taken classes and seminars at the following: The French Pastry School, Chicago; Chocolate Academy, Chicago; Le Cordon Bleu, Paris, France; Good Taste of Tuscany, Signa, Italy; Leith's School of Food & Wine, London, England. Of being a Pastry Chef Dru said, "There is nothing more special to me than watching a customer enthusiastically react to food that I created. That look of delight is the ultimate reward." In the fall of 2018, he took a position as the Corporate Pastry Chef for SoDel Concepts. Dru has now built a pastry team of ten to oversee the pastry program for all of the SoDel Concepts restaurants. In 2022, Dru was featured on Food Network's, Holiday Baking Championship and prevailed as the winner of Season 9. Dru lives in Lewes with his husband Chase and their dogs.



Cassy Vires

Bailey's Restaurant
St. Louis, MO

Honorary Chair

Chef Cassy received her culinary training in Houston, Texas at The Art Institute. It was there that she gained an appreciation of American cuisine as a true melting pot of cultures, traditions, ingredients, and techniques. She has put her talent to work as a chef, restaurateur, culinary instructor, and food writer, for which she was nominated for a James Beard Award. She has been named one of America's "Eight Chefs with Hidden Talents" by Zagat and nominated for the "The People's Choice Best New Chef" by Food & Wine Magazine. Her passion for sustainability and community engagement are evident through her "green" initiatives and volunteer service with Slow Food, EarthDance Organic Farm School, and the Artisan Grain Collaborative.

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