

CHEF CAT CORA

CEO
CAT CORA INC. | CHEFS FOR HUMANITY
SANTA BARBARA, CA



“Even when you have doubts, take that step. Take chances. Mistakes are never a failure - they can be turned into wisdom.”

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FEATURED DISH

GUEST CHEF CAT CORA'S
“SMOKER TAKEOVER”

Cat Cora is a world-renowned chef, author, restaurateur, television host and personality, avid philanthropist, health and fitness expert and proud mother of six sons. Cat made television history in 2005, when she became the first-ever female Iron Chef on Food Network's *Iron Chef America* and founded her own non-profit charitable organization, Chefs for Humanity. She is the first woman inducted into the Culinary Hall of Fame. Cat is also the author of 3 best-selling cookbooks, *Cat Cora's Kitchen*, *Cat Cora's Cooking From the Hip*, and *Cat Cora's Classics with a Twist*, as well as her memoir, *Cooking As Fast As I Can*.

Cat has opened more than 18 restaurants across the U.S. and globally. Aside from earning her degree in Culinary Arts and training in two three-Michelin starred restaurants in France, Cat also earned her degree in Nutrition and Exercise Physiology. Cat's platform focuses on flexible and universal health and wellness, helping communities and individuals find balance.

Cat's concepts are ever evolving with seasonality, sustainability, as well as current food and lifestyle trends in mind.


Cat is continuously breaking glass ceilings in the industry with her award-winning restaurants and achievements. You can catch her starring in the new ABC show *Family Food Fight* in 2019.

CHEF JENNIFER JASINSKI

EXECUTIVE CHEF/OWNER | RIOJA, BISTRO VENDÔME, EUCLID
HALL BAR + KITCHEN, STOIC & GENUINE, ULTREIA
DENVER, CO

“Tailgating for the Broncos is something Max and I look forward to each year, we always go over the top with food that our friends are blown away with! We love the Broncos, and getting prepped for the game is part of the fun!”

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FEATURED DISH

“LAMB MERGUEZ HOAGIE”
LABNEH AND CARROT CUMIN SLAW

A James Beard Foundation award winner for Best Chef Southwest in 2013 and nominee for Outstanding Chef in 2016, Jasinski opened her first restaurant, Rioja, in Denver's Larimer Square to critical acclaim in 2004 featuring a Mediterranean menu influenced by local and seasonal products. She and business partner Beth Gruitch acquired Bistro Vendôme, a French bistro in 2006, opened Euclid Hall Bar & Kitchen in 2010 and their homage to seafood, Stoic & Genuine, debuted at Denver's historic Union Station in 2014. Her newest is Ulteira featuring the foods of the Iberian Peninsula, also in Union Station.

“Chef Jen” was a finalist on the 2013 season of *Top Chef Masters* and won the Denver tour stop of Cochon 555 in 2014. She was named 2004 Colorado Chef of the Year and 2005 Western Regional Chef of the Year by the American Culinary Federation. Rioja is consistently listed among Denver's top restaurants by the *5280 Magazine* and *The Denver Post* and Rioja has been annually awarded four stars by AAA since 2010.

Jasinski's impressive restaurant credits include stints at Wolfgang Puck restaurants including Postrio, San Francisco; Spago, Las Vegas; Granita, Malibu; Spago, Chicago; corporate chef at Wolfgang Puck Food Company.

She lives in Denver with her husband, Max MacKissock (also a chef) and their dogs.

CHEF LACHLAN MACKINNON PATTERSON




FOUNDING CHEF/CO-OWNER

FRASCA FOOD AND WINE, TAVERNETTA, PIZZERIA LOCALE BOULDER
PIZZERIA LOCALE DENVER, SCARPETTA WINES & SQUADRA WINES
BOULDER, CO



"I am honored to be in San Francisco for the Broncos vs. 49ers game. I have admired Michael Mina and his team from afar for many years, and I am excited to cook with them!"

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FEATURED DISH

"STEAK, EGG AND CHEESE"

SMOKED BRISKET, CALABRIAN CHILI MAYO, RICOTTA-CHIVE ROLL

Lachlan Mackinnon Patterson is an award-winning chef who studied at the renowned Ecole Gregoire-Ferrandi in Paris and apprenticed with some of the industry's most prestigious chefs, including Benoit Guichard at the two-star Michelin restaurant, Jamin and Guy Guilloux at La Taupiniere in Pont Aven, Brittany. During his tenure at Tomas Keller's The French Laundry in Yountville, California, he met his current business partner, Master Sommelier Bobby Stuckey, and they moved to Boulder, Colorado, to open Frasca Food and Wine, a neighborhood restaurant reminiscent of the Italian frascas they had visited in Friuli-Venezia Giulia.

In 2007, the partners launched Scarpetta Wines, which currently produces eight varietals, and in 2016, they released Squadra Wines, a joint venture with producers outside of Friuli-Venezia Giulia. Mackinnon Patterson and Stuckey opened Pizzeria Locale Boulder, a full-service contemporary pizzeria inspired by the traditional pizzerias of Naples, Italy, in January 2011, followed by fast-casual versions in Denver.

Mackinnon Patterson has earned numerous awards, including: *Food & Wine Magazine's* Best New Chefs 2005; James Beard Foundation Award's Best Chef: Southwest, 2008; and he competed on BRAVO's *Top Chef Masters*. In 2013, Frasca Food and Wine earned the James Beard Foundation Award for "Outstanding Wine Service" and is a multiple nominee for "Outstanding Restaurant." In fall 2017, Stuckey and Mackinnon Patterson, along with partners Peter Hoglund and Continuum Partners' Mark Falcone, opened Tavernetta in Denver's Union Station neighborhood.

MASTER SOMMELIER BOBBY STUCKEY







MASTER SOMMELIER/CO-OWNER & CO-FOUNDER

FRASCA FOOD AND WINE, TAVERNETTA, PIZZERIA LOCALE
BOULDER, PIZZERIA LOCALE DENVER, SCARPETTA WINES &
SQUADRA WINES
BOULDER, CO



"Hospitality is not something you turn on when you walk on the floor, it is a part of your lifestyle."

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FEATURED WINES

SCARPETTA, PINOT GRIGIO, FRIULI, ITALY 2017

SCARPETTA, BARBERA, PIEMONTE, ITALY 2016

SCARPETTA, PROSECCO, ITALY 2017

Bobby Stuckey is an award-winning Master Sommelier, restaurateur and winemaker. Bobby has devoted his career to the hospitality industry, and before opening Frasca Food and Wine in Boulder, Colorado, in 2004, this respected "hospitalian" worked at such distinguished restaurants as The Little Nell in Aspen and The French Laundry in Yountville, California.

Under the direction of Bobby and founding chef/partner Lachlan Mackinnon Patterson, Frasca earned a James Beard Foundation Award for "Outstanding Wine Service" in 2013 and the restaurant has also received multiple JBFA nominations for "Outstanding Restaurant."

In 2007, Stuckey and Mackinnon Patterson launched Scarpetta Wines to produce wines from the Friuli-Venezia-Giulia region of Italy, and currently offer eight varietals. In 2016, they released Squadra Wines, a joint venture with producers outside of Friuli-Venezia Giulia. The partners opened Pizzeria Locale Boulder in 2011, a contemporary pizzeria inspired by the traditional pizzerias of Naples, Italy, with fast-casual locations in Denver the following years. In fall 2017, Stuckey and Mackinnon Patterson, along with partners Peter Hoglund and Continuum Partners' Mark Falcone, opened Tavernetta in Denver's Union Station neighborhood.

CHEF MAX MACKISSOCK

CULINARY DIRECTOR/PARTNER
CULINARY CREATIVE GROUP
DENVER, CO



"I'm a loyal Denver Broncos fan and am so excited to watch them play the 49ers in beautiful Levi's® Stadium. A great game, coupled with the opportunity to cook with and for friends and my wife, makes for a perfect weekend!"

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FEATURED DISH

"LAMB MERGUEZ HOAGIE"
LABNEH AND CARROT CUMIN SLAW

As Culinary Director/Partner of Culinary Creative Group, which operates Morin, Bar Dough, Señor Bear, Maine Shack, Ash'Kara and Tap & Burger concepts, Max has manned and directed kitchens in Colorado for the past 15 years. His years of studying technique and tradition in Italy have fortified his culinary skill set, and his menus and leadership in the kitchen showcase these strong talents. Max has created a loyal following through his past projects in Summit County and Denver, and has consistently earned accolades from industry professionals and, most importantly, his peers. Max's most recent project, Morin, a contemporary, free-spirited French restaurant, opened fall 2018 in downtown Denver.

NUT KREATIONS

STEVE VERUTTI, OWNER
NUT KREATIONS
SANTA CRUZ CA

**"When we learned
we are what we
eat, we realized
we were nuts."**

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FEATURED DISH

"TEA TIME"
MATCHA GREEN TEA & CHAI ALMONDS, RAW HAZELNUTS

"KORN KREATION"
NON-GMO VEGAN KORN NUTS: CHEDDAR, RANCH
CHILI LEMON, ROASTED SALTED

"DRUNKEN SQUIRREL"
HONEY SWEET & SPICY PECANS, ROASTED SALTED ALMOND
CAJUN CASHEWS, MAPLE VANILLA WALNUTS

Nut Kreations is the inspired answer to the question of healthy & delectable snacking. Located in Santa Cruz, this small but mighty company offers more than 130 nuts, fruits and confections options. We are run by passionate snack alchemists who take taste, nutrition and creativity to heart.

We specialize in corporate and meeting snacks, wedding favors and party trays. Our products can be found in fine hotel establishments such as Ventana and Fairmont San Francisco, beer gardens, spas and theaters throughout California.

Let us be part of your next party, gift or afternoon snack. Find us online at www.nutkreations.com.