



Seasons Of Sonsie

**brought to
you by:**

**LYONS
GROUP**

WORKING TO PERFECT
THE ART OF ENTERTAINING



HISTORY

Based in Boston for the past 40 years, the Lyons Group is an eclectic collection of creative food, beverage, and entertainment destinations.

Specializing in concept development, design, construction, marketing, and management, the company has had a long term successful relationship with a variety of guests and locations.

Some highlights of that journey include:

- Co-creating the House of Blues brand in 1992.
- Working with Isaac B. Tigrett to bring the Hard Rock Cafe from London to the East Coast Region, including co-ownership of the original Boston location.
- Owning and operating a diverse portfolio of successful night clubs, dance clubs, live music venues and comedy clubs from 1980-2007.
- Currently owning and operating a restaurant portfolio of twenty-four venues in three states (MA, CT, IL) from neighborhood restaurants, to sports bars, to live music venues to 5-star dining destinations.
- Long collaborations with legendary Boston chefs Lydia Shire and Jasper White.



VENUES

Our venues offer something for everyone in Boston, and beyond. Lansdowne Street is the place to be for Red Sox games and off season bar crawls, Sonsie on Newbury St offers the best people watching with its iconic café doors, Summer Shack brings the best of classic New England seafood to the table in a relaxed environment and, for those desiring higher end fare, Rochambeau and Scampo offer the best French and Italian food in the city.

Boston Locations

Neighborhood & Sports Bars

Bleacher Bar
Game On Fenway
Loretta's Last Call
Lansdowne Pub
Bill's Bar
Back Bay Social
Harvard Gardens
Bar Moxy
Alibi at the Liberty

Dining Destinations

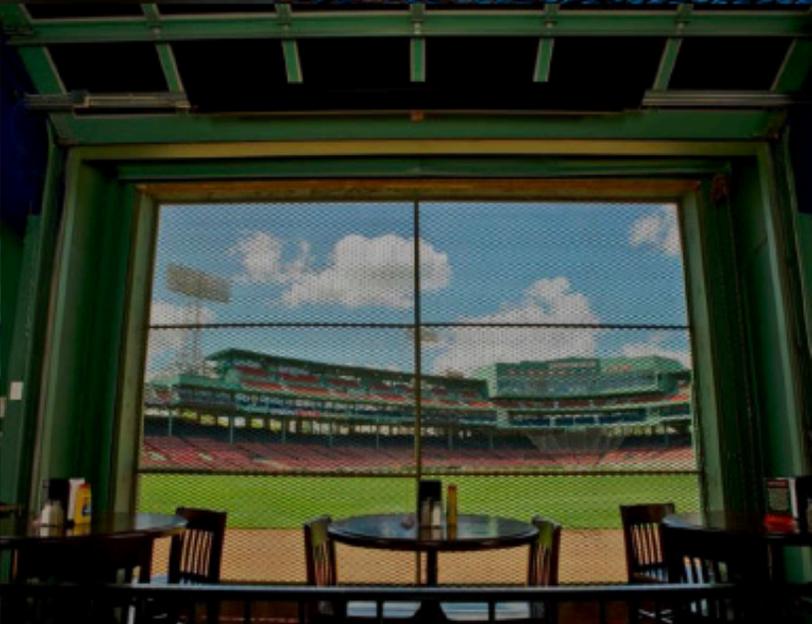
Sonsie
Summer Shack
Back Bay & Cambridge
Scampo
Osteria Nino
Casa Cana
Rochambeau

Beyond Boston

Mohegan Sun
Avalon Night Club
Vista Lounge
Lansdowne Pub
Game On
Summer Shack
Sushi Koya
Chicago
Five Roses Pub



Ground Floor Bar at Rochambeau



APPR AC

With the deep support that our group offers, we propose opening the 'Seasons of Sonsie' at the Navy Yard, or S.O.S. for short. The history of Sonsie as one of Boston's longest standing most popular restaurants would be an instant draw. The brand recognition would be a shot into the arm for all ages and walks of life at the Navy Yard.

Our focus would be on delivering the highest quality product that the Lyons Group has provided since Sonsie's inception in 1993. Offerings would include seasonal food and beverage menus overseen by the team that currently operates Sonsie. This Food and Beverage program would serve as the anchor, and primary revenue generator, for all other events and happenings we are planning.

With 40 years of experience in entertainment in Boston we have myriad resources and connections to tap into to bring a vibrant scene to the area. We have three locations that have weekly live music, Lucky's Lounge, Bill's Bar and Loretta's Last Call, and those musicians and groups would become a regular part of the scene at S.O.S.

Beyond music, we have connections in the arts and makers space as well and will be pulling those talents into the fray on a regular basis.

Our in-house marketing team, PR firm, SEO company and event sales staff would all be deployed to promote the Navy Yards as an extension of Sonsie.

Seasons Of Sonsie

All Day Menu

Share Plates

New England Oysters \$3.5/ea
Mignonette, Cocktail, Lemons

Rock Shrimp Ceviche \$16
passionfruit, red onion, citrus, dried olive, tortilla chip

Roasted Local Oysters \$4/ ea
Chipotle Butter, Scallion

Crab Rangoon Nachos \$14
Cream Cheese Crema, Togarashi, Jalapeno

Summer Shack Lobster Dumplings \$16
Citrus Soy & Ginger Dipping Sauce

Lobster Lollipop MKT 3oz lobster tail \$19
Yuzu Cajun Butter

Jamaican Jerk Chicken wings \$14 12oz
Hellfire Sauce, cilantro, Lime

Guacamole \$12
Smoked Bacon, Togarashi Dusted Tortilla Chips

Large Plates

Smoked Pork Pastor Tacos (2 per order) \$16
Pineapple, Grilled Queso Oaxaca, Salsa Verde

Yellowfin Tuna Poke Bowl \$22
Brown Rice, Soy Ginger Pickles, Avocado, Furikake, Orange, Macadamia Nuts

Lobster Roll Current Market Price \$38 at
Warm Brioche, Miso Brown Butter

Double Cheese Smash Burger \$17
crispy onions, shredded lettuce, special sauce, pickles served with chips

Fried Chicken Sandwich \$16
Miso glaze, charred pineapple, gochujang mayo, red onion, furikake

Seasons Of Sonsie

Brunch Menu

Friday - Sunday

Chocolate Banana Smoothie \$9
Cocoa Nib, Almond Milk

Almond Joy Smoothie \$9
Peanut Butter, Dark Chocolate, Coconut Milk, Nutmeg

Acai Bowl \$12
Banana, Strawberry, Almond Milk, Hemp Seed, Toasted Coconut, Cocoa Nib

New England Oysters \$3.5/ ea
Mignonette, Cocktail, Lemons

Smoked Salmon Bagel \$16
Everything Bagel, Miso Dill Cream Cheese, Furikake

Tomato Avocado Benedict Benedict \$16
Brunch Potatoes, Hollandaise

Breakfast Sandwich \$14
Fried Egg, Chipotle Aioli, Roasted Tomato, Chorizo, Arugula

Avocado Toast \$14
Iggys Bread, Summer Pico de Gallo, Radish, Cotija Cheese

Chilaquiles \$17
Chorizo Rojo Sauce, Queso Oaxaca, Crema, Tortilla, Fried Egg, Cilantro

Lobster Roll Current Market Price \$38
Warm Brioche, Miso Brown Butter

Seasons Of Sonsie

Beverage Menu

Cocktails

Sonsie original Cocktails - All on draft for speed of service

Tiger Lily \$15.00

Bourbon, Lemon juice, Fresh mint, Fernet Branca-menta

The Sonsie Smokeshow \$16.00

Maple Bourbon, Orange bitters, Applewood smoke

Sonsie Espresso Martini \$15.00 Nitro \$17.00

Vanilla vodka, Bailey's, Kahlua, Espresso

Large Format

Mimosa Towers \$45.00

Large format Punch bowls \$45.00

Aperol Spritz Pitcher \$45.00

Canned Beer, Wine, and Selters

Seasonal and local offerings from \$8 to \$15

Mocktails

Seasonal mocktails offering a variety of flavors sourced from local farms. \$6-\$10

Seasons Of Sonsie

Kids Menu \$12

Hot Dog

Buttered Roll, French Fries

Kids burger

Cheddar cheese, French Fries

Chicken Tenders

Choice of Ketchup, Honey Mustard or Buttermilk Ranch, French Fries

Grilled Cheese

Brioche, Cheddar Cheese, Cape Cod Chips

Kids Cheese Pizza

Tomato sauce, Mozzarella

BEST PRACTICES

Food Safety and Consistency

Food safety is something we pride ourselves on as a company. All management in our dining rooms and kitchens are ServeSafe certified and all of our chefs regularly take Allergen Awareness classes and pass that knowledge on to the rest of staff.

Our executive chef at Sonsie, Kyle Wallace, mastered his skills under Jody Adams and ran her kitchen at Trade before the pandemic hit. We were lucky enough to bring him on to our team a little over a year ago and the food coming out of his kitchen has elevated Sonsie to a new level. We look forward to giving him another creative outlet for his cuisine and exacting standards.

Staffing

Maintaining a full staff in hospitality is an ongoing challenge and Casey Furtaw, General Manager at Sonsie, has been built a team around him that is second to none in our company. His practices in hiring and training staff will translate to bringing a seasoned group to operate S.O.S.

Entertainment

While the food and beverage of Sonsie will be the foundation of our venture at the Navy Yard, having amazing entertainment will keep people coming back week after week. Jessamyn Gangi, a long time employee of the Lyons Group in many different capacities, brings a wealth of artists, musicians and maker contacts with her and will ensure a full schedule (more detail on that below) of top class entertainment and enrichment for the community.

AR ETI

The Lyons Group marketing machine is comprised of four key elements: Marketing, Public Relations, SEO and Events.

Our marketing department is spearheaded by Maggie Flynn, who cut her teeth on Lansdowne St organizing events to drive traffic in the off season and now oversees all of our venues in the city. She will be able to take advantage of Sonsie's 28 years of gathering guest data to reach an amazing clientele directly, as well as have amazing new content to engage all social media platforms.

We have worked for many years with Nicole Russo and her eponymous company, Nicole Russo Communications, for many years and she will ensure that we have local and regional media attention on anything that we do at the Navy Yards.

While it all happens in the background, we have learned over the past few years that the back end website development and positioning with Google are fundamental an ventures success. We work with Boston Web Marketing in all of our locations and would lean on them to drive traffic to our digital foot print.

The last piece of the puzzle is our events team. With function rooms of all shapes and sizes in all of our locations we have a seasoned team with extensive clients list that will have the Seasons of Sonsie at the fingertips to pitch to clients all year long.

ACTIVITIES AND ENTERTAINMENT

Our program coordinator will be Jessamyn Gangi who has worked in the entertainment and hospitality scene in Boston for over 20 years. She began at New England Conservatory, receiving a Performance degree and teaching certificate and then went on to do her graduate work at Berklee's Valencia campus with a Master's in International Entertainment and Business. After a stint in the Media Department of the San Francisco Opera, she returned to Boston and founded a non-profit that provides Music Therapy to VAs and local treatment centers.

Aside from her non-profit work, Jessamyn has focused primarily on operations, including more than ten venue openings. She has been booking talent since 2015, collaborating with restaurants and non-traditional performance spaces, sourcing top notch performers from her Alma Maters, sister venues, and her own students. She is always on the lookout for fresh faces in the robust and vibrant Boston music and art scene.

Her plan for activations in the space include -

Fitness classes and practices

DIY Night

Sonsie All Day Brunch Party

Group Dance Classes

Farmer's Market

Dog Meet-ups

Food, Toy, and Clothing Drives

LGBTQIA+ night Market

Juneteenth and other Historical Days

Movie & Picnic night

Live Music

Meet the Maker Series

Sports and Events Broadcasts

Music & Arts Festival

Holiday Bazaar

Oktoberfest

Halloween kids party and Parade

Christmas Market

Proposed schedule on the following pages.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
May 29 Brunch P 10 AM Yi	30	31 6:30 PM Dai 6:30 PM DIY 7 PM Zui	Jun 1 5 PM Liv 7 PM Sui	2 6 PM Liv	3 5:30 PM	4 Live Mus 8 AM Mc 10 AM IV 12 PM Meet 2 PM Farme
5 Brunch P 10 AM Yi	6	7 6:30 PM Dai 6:30 PM DIY 7 PM Zui	8 5 PM Liv 7 PM Sui	9 6 PM Liv	10 5:30 PM	11 Live Mus 8 AM Mc 10 AM IV 12 PM Meet 2 PM Farme
12 Brunch P 10 AM Yi	13 7:30 PM Mo	14 6:30 PM Dai 6:30 PM DIY 7 PM Zui	15 5 PM Liv 7 PM Sui	16 6 PM Liv	17 5:30 PM	18 Live Mus 8 AM Mc 10 AM IV 12 PM Meet 2 PM Farme
19 Juneteenth 10 AM Yi	20	21 6:30 PM Dai 6:30 PM DIY 7 PM Zui	22 5 PM Liv 7 PM Sui	23 6 PM Liv	24 5:30 PM	25 Live Mus 8 AM Mc 10 AM IV 12 PM Meet 2 PM Farme
26 Brunch P 10 AM Yi	27	28 6:30 PM Dai 6:30 PM DIY 7 PM Zui	29 5 PM Liv 7 PM Sui	30 6 PM Liv	Jul 1 Summer Music & Art Fest 5:30 PM	2 Live Mus 8 AM Mc 10 AM IV

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Jun 26 Brunch P 10 AM Yr	27	28 6:30 PM Dar 6:30 PM DIY 7 PM Zu	29 5 PM Liv 7 PM Sui	30 6 PM Liv	Jul 1 Summer Music & Art Fest 5:30 PM	2 Live Mus 8 AM Mc ...
3 Summer Mul Brunch P 10 AM Yr	4 Kids Day Ind	5 6:30 PM Dar 6:30 PM DIY 7 PM Zu	6 5 PM Liv 7 PM Sui	7 6 PM Liv	8 5:30 PM	9 Live Mus 8 AM Mc 10 AM M ...
10 Brunch P 10 AM Yr	11 8 AM Mc	12 6:30 PM Dar 6:30 PM DIY 7 PM Zu	13 5 PM Liv 7 PM Sui 7:30 PM	14 6 PM Liv	15 5:30 PM	16 Live Mus 8 AM Mc 10 AM M ...
17 Brunch P 10 AM Yr	18	19 6:30 PM Dar 6:30 PM DIY 7 PM Zu	20 5 PM Liv 7 PM Sui 7:30 PM	21 6 PM Liv	22 5:30 PM	23 Live Mus 8 AM Mc 10 AM M ...
24 Brunch P 10 AM Yr	25	26 6:30 PM Dar 6:30 PM DIY 7 PM Zu	27 5 PM Liv 7 PM Sui 7:30 PM	28 6 PM Liv	29 5:30 PM	30 Live Mus 8 AM Mc 10 AM M ...
31 Brunch P 10 AM Yr	Aug 1	2 6:30 PM Dar 6:30 PM DIY 7 PM Zu	3 5 PM Liv 7 PM Sui 7:30 PM	4 6 PM Liv	5 5:30 PM	6 Live Mus 8 AM Mc 10 AM M ...

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Jul 31 Brunch P 10 AM Yi	Aug 1	2 6:30 PM Dai 6:30 PM DIY 7 PM Zui	3 5 PM Liv 7 PM Sui 7:30 PM	4 6 PM Liv	5 5:30 PM	6 Live Mus 8 AM Mc 10 AM Iv 12 PM Meet 2 PM Farme
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PERMITS & FEASIBILITY

Operating the Seasons of Sonsie year round at the Navy Yard would require the following permits:

Liquor License

Entertainment License

Building Certificate

Fire Assembly Certificate

Health Permit

Site Cleanliness Permit

The Lyons Group employs a full time Risk Manager who has been with the company for over 15 years and handles permitting for seventeen venues across the city and will handle all requirements for S.O.S.

We also have a head of security who oversees our four locations on Lansdowne St and he would be provide additional training to our staff on how to handle crowds and manage the non-restricted public use space.

Hours of operation will depend on the day and season and be envision being operating in the evenings during the week (4pm - 10pm) and all day on weekends (8am-10pm). As we do in any of our restaurants, we will have a detailed opening and closing procedure that any manager on duty will complete and record on a daily basis.

Organization and Staff Qualifications

Contact Person:

**Sam Alberts
Lyons Group Purchasing Director
334 Boylston St, Suite 500
Boston, MA 02116
203-300-7699**

Qualifications and Experience

Our team from Sonsie will oversee the Navy Yard project and be responsible for hiring, training and managing the necessary staff to operate at the high standard we set for ourselves.

Casey Furtaw, General Manager (resume below)

Casey is a versatile professional with vision, business acumen and proven ability to execute aggressive initiatives. More than 17 years of success in positions of progressive responsibility within major food service operators. Influential leader with sincere commitment to people development. Demonstrated ability to cultivate talent and lead cohesive teams.

Kyle Wallace, Executive Chef

Kyle has been with the Lyons Group at Sonsie for a year now and before that worked under the exacting eye of Jody Adams and oversaw the kitchen at Trade. He brings a decade of experience in fine dining establishments to the table and is always looking for more outlets for his creative menu desires.

Jessamyn Gangi, Program Coordinator

Jessamyn has been a fixture within the Lyons Group for nearly two decades, assisting with openings, booking talent, managing and working as a maitre'd. Her wealth of contacts in the art and music community provides endless opportunities to fill the S.O.S. at the Navy Yards with life.

CASEY FURTAW

CFurtaw34@gmail.com | (508) 965-3825 | 22 Everett St. Jamaica Plain, MA 02130

SUMMARY

Versatile professional with vision, business acumen and proven ability to execute aggressive initiatives. More than 17 years of success in positions of progressive responsibility within major food service operators. Influential leader with sincere commitment to people development. Demonstrated ability to cultivate talent and lead cohesive teams.

SKILLS

- Team Leadership & Motivation
 - Budgeting/Profit & Loss Management
 - Inventory Management
 - Process Improvement
 - Labor Planning
 - Customer Service
 - Staff Recruiting, Training & Development/Mentoring
 - Performance Evaluation
 - Networking and Marketing analysis/development
 - Proficient with both Aloha, Micros, BevSpot and Toast
 - Food & Beverage Management
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PROFESSIONAL EXPERIENCE

LYON'S GROUP- Boston, Massachusetts <i>Sonsie</i>	2021 to Present
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Operations Manager

- Responsible for overseeing all operations at Sonsie
- Current projects include renovations of the entire restaurant and upgrading building's facilities
- Improved hiring practices to reduce staffing issues throughout the current pandemic

WILD LIFE HOSPITALITY- Boston, Massachusetts <i>Beat Brew Hall, Cosmica, The Beehive</i>	2018 to 2021
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General Manager and Group Beverage Director

- Responsible for successfully reconcepting the Beat Brew Hall into a modern high end beer bar and live music venue
- Lead restaurant to impressive sales growth of 14% in first year and 24% growth in second year of operations
- Implemented, trained and audited new POS (Toast) and cost control programs (BevSpot) for entire group
- Took over beverage purchasing for each location. Generating sponsorship dollars and purchase power to drive down beverage cost and increased profitability for entire beverage program

TILTED KILT- Billerica, Massachusetts <i>Franchise</i>	2016 to 2018
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General Manager

- Responsible for introducing 20 new highly rated local and craft breweries to 56 draft lines. Expanded craft beer offering to 160 beers, the largest selection of craft beer in a 15 mile radius
- Increased profitability by auditing, re-pricing and implementing entire point of sales system
- Retrained staff on company standards and as a result, drastically improved social media ratings

LYON'S GROUP- Boston, Massachusetts <i>Osteria Nino, Burlington</i>	2015 to 2016
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Beverage and Consulting Manager

- Responsible for hiring and training of FOH operations at restaurant start-up to ensure compliance with company policies, regulations and food safety guidelines.
- Implemented standard structure and systems for restaurant operations to meet corporate guidelines and expectations
- Responsible for beverage pricing to meet or exceed profit margins of 18%
- Creation of seasonal cocktails and menu design

BOSTON RESTAURANT ASSOCIATION- Boston, Massachusetts
Polcari's Restaurant, Saugus

2014 to 2015

General Manager

- Implemented improved hiring and training systems/ processes, resulting in sales increase of 20% growth over prior year
- Upgraded liquor cost control systems for profit tracking
- Developed new beverage program for implementation of craft beer and craft cocktails

MARGARITAS MANAGEMENT GROUP- Portsmouth, New Hampshire
New England Restaurant chain with 23 restaurants spanning five states.

2007 to 2015

Training General Manager (2013 to 2014)

- Assisted Director of Operations with development and continuous improvement for all training programs
- Trained new management team to meet company standards, policies and procedures
- Conducted weekly evaluations with all MIT's, providing necessary feedback to support individuals with successful completion of required training program

General Manager (2012 to 2014)

- Managed and reported all expenses and income. (...for a \$.../year restaurant)
- Oversaw all budget control worksheets and their effect on increasing revenue, controlling expenses, and projection of future growth
- Awarded first ever "Restaurant of the Quarter" in Q1, 2013
- Mentored multiple GMs throughout company while assisting Director of Operations with operational initiatives
- Executed all daily, weekly, monthly, and year-end administrative procedures
- Managed one of three testing locations for the company
 - Tested, developed and provided feedback on potential new POS systems, products and cooking procedures, equipment and vendors

Marketing Manager (2011 to 2012)

- Developed Marketing analysis committed to the growth of the brand throughout the local community while driving sales
- Administering and executing the marketing plan for the location
- Managed and developed local marketing team and social media
- Organized and participated in local events to grow brand recognition

Kitchen Manager (2008 to 2010)

- Responsible for development and feedback of Margaritas Menu Evolution
- Oversaw all hiring, training, and development of locations BOH employees
- Lead company in cost control and profitability while holding this position
- Assisted in developing company systems such as line checks, prep lists, aggressive cross training, p-mix reports, and accurate order guides/systems

Assistant General Manager (2007 to 2008)

- Regulated and managed controllable expenses from utility, repair, and supply categories as assigned by the General Manager

- Responsible for all FOH employee development and training
- Executed all month-end administrative functions, including inventories, as assigned by the General Manager

UNO CHICAGO GRILL- Newton, Massachusetts
National Restaurant Chain

2004-2007

BOH/FOH Manager

- Created BOH/FOH systems to maintain the highest level of cleanliness and efficiency
- Responsible for managing all BOH and FOH cost initiatives to drive flow through to the bottom line
- Set sales records (4% growth over prior year) for Newton location while driving local and in house marketing initiatives

40 Silver Street
South Boston, 02127
k-wallace@live.com
(603) 303-3392

Kyle Wallace

Personal Experiences

Sonsie Restaurant, Culinary Director Phil Lewis

March 2021-Present

Executive Chef

- Maintained food cost at or below 30% and BOH labor costs of 18% including salaried managers.
- Oversight of kitchen inventory, purchasing and costs
- Managed the team to account for the needs of the business as dictated by the COVID pandemic.
- Implemented LEYE restaurant protocols to maximize restaurant efficiency and minimize waste
- Full service restaurant of brunch, lunch and dinner, averaging 800 covers per day.
- Responsible for menu development with instruction from ownership and director
- Responsible for hiring and development of the BOH culture and career progression.
- Ensured all food was properly and safely handled according to servsafe and state guidelines
- Responsible for training all line staff in preparation of all dishes and providing feedback..
- Responsible for production and ensuring standards are exceeded.
- Accessing employee's overall productivity and efficiency for promotions, performance evaluations, discipline and/ or terminations.

Hopsters Brewing Company, Director of Operations Marshall Crane

July 2020- October 2020

Executive Chef

- Responsible for management of multiple locations, Newton and Boston.
- Maintained food cost at or below 25.5% and BOH labor costs of 13% including salaried managers.
- Oversight of kitchen inventory, purchasing and costs

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Kyle Wallace

- Managed the team to account for the needs of the business as dictated by the COVID pandemic.
- Implemented LEYE restaurant protocols to maximize restaurant efficiency and minimize waste
- Responsible for hiring and development of the BOH culture.
- Complete overhaul of the previous culinary department and rebranding.
- Elevated the culinary experience to exceed our guests expectations of breweries.
- Ensured all food was properly and safely handled according to servsafe and state guidelines
- Responsible for all maintenance with approval from ownership.
- Responsible for training all line staff in preparation of all dishes and providing feedback..
- Responsible for production and ensuring standards are exceeded.
- Accessing employee's overall productivity and efficiency for promotions, performance evaluations, discipline and/ or terminations.

TRADE Restaurant, Boston, MA Chef Jody Adams

October 26th 2018- March 2020

Chef de Cuisine

- Maintained food cost at 25.5% and BOH labor costs of 13% including salaried managers
- Implemented LEYE restaurant protocols to maximize restaurant efficiency and minimize waste
- Responsible to complete menu development with Jody Adams assisting through tastings.
- Responsible for a team of 20 cooks, a sous chef, and pastry chef.
- Full service restaurant of lunch and dinner, averaging 300 covers per day.
- Responsible for hiring all staff and retraining existing staff to meet our restaurants' standards.
- Worked closely with the director of operations as well as ownership as it pertains to restaurant direction and rebrand.
- Created a menu based on Mediterranean influence with American flavors. Prior to Covid19 outbreak we were in the process of rebranding to become a greek restaurant.
- Other responsibilities included ordering, scheduling, inventory, working the line as needed.
- Ensured all food was properly and safely handled according to servsafe and state guidelines
- Responsible for all maintenance with approval from ownership.

Porto, Boston, MA Chef Jody Adams

May 2017- October 2018

Executive Sous Chef

- Maintained food cost at 25.5% and BOH labor costs of 13% including salaried managers
- Played an integral role in the rebrand of Porto to a seafood oriented small plates restaurant.
- Assisted Chef Jody with menu development and execution
- Worked closely with local vendors and farmers to maximize quality and support small businesses.
- Responsible for a team of 14 cooks, including 2 sous chefs and a pastry chef.

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Kyle Wallace

- Trained and developed cooks and sous chef, two of which went on to become chefs within the company
- Other responsibilities included ordering, scheduling, inventory, working the line.
- Ensured all food was properly and safely handled according to servsafe and state guidelines
- Responsible for all maintenance
- Ensured the day to day execution went smoothly
- Executed Multiple PDR events per week ranging in size from 12 person plated dinners to 200 person buyouts all with varying expectations.

Ceia Kitchen + Bar, Newburyport, MA Chef Jeremy Glover

January 18th 2017- May 2017

Line cook- Saute

- Farm to Table atmosphere utilizing local farms.
- Ensured clean and organized stations.
- Worked to ensure proper technique was being used and food properly cared for.
- Stations prepared from scratch, executed prep lists in a timely manner.
- Produces fresh pasta daily, regular menu and pasta tasting.

Applecrest Farm Bistro, Hampton Falls, NH Chef Patrick Soucy

September 1st 2015- January 18th 2017

Lead Line cook- Prep cook

- High volume restaurant during Harvest Festivals.. E.g 400 covers per day
- Farm to Table atmosphere utilizing Applecrest Farm produce, as well as other local farms.
- Responsible for opening the restaurant and receiving orders.
- Ability to work all stations, breakfast, lunch, dinner. (Grill, Saute, Hearth)
- Ensured clean and organized stations.
- Worked to ensure proper technique was being used and food properly cared for.
- Executed prep lists in a timely manner.
- Experience in Charcuterie, Lacto Fermentation, and pickle projects.
- Baking experience including: sourdough, cinnamon buns, brioche, muffins, pizza dough, quiche and scones. • Moderate butchery experience.

Wentworth by the Sea Country Club, Rye NH Chef Gary Loiselle

May 2015- February 2016

Line Cook

- High Paced, extremely accommodating restaurant.
- Responsible for saute station, complete setup, execution and breakdown.
- Maintained clean and organized station at all times.
- Created Daily specials.
- Assisted in the banquet department.

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Kyle Wallace

Coda Bar and Kitchen, Boston MA Chef Matt Baker

August 2014- May 2015

Sous Chef.

- Responsible for managing five line cooks and 3 dishwashers.
- Making prep lists and ensuring cooks completed tasks in a timely manner.
- Ensures food was properly being handled and sanitation practices were being followed.
- Receives all orders and inspected for quality and accuracy of order received.
- Made sure that food was being used according to date, following the FIFO protocol.
- Assists in office work ranging from ordering, to food cost analysis.
- Helps maintain exceptional food cost and labor costs.
- Aids in menu development and running special daily.
- Responsible for dessert menu planning and execution.
- Teaching cooks proper technique while upholding standards and leading by example.

REFERENCES

Sam Perry

Sonsie Landlord

sperry@evwateroak.com

617-699-0222

Leo Fonseca

COO Kings Dining and Entertainment

lfonseca@kingsbowlamerica.com

781-706-8313

Ryan Jones

SVP Olga's Kitchen

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