

A Day in the Life of a Chef and Owner of a Small Restaurant/Catering Company,

I have had many people say, “this is the best meal I have ever had!”. This is a great compliment and I’m very grateful to hear this from our guests, as some eat out frequently and/or are well-traveled. Lots of time and pride go into making everything I can by hand. Our motto has been “keep it fresh, keep it simple.” Although “simple” is a term that should be used loosely, especially when it comes to prepping for the weekend reservations or events.

This past weekend we catered the Richmond Area Chamber of Commerce’s 50th Annual Gala Dinner at [The Home Place at Valley View](#).

Preparations started approximately 48 hours prior to event date, but the bulk of the menu items were prepared within 24 hours. This makes for some long days! I spent approximately 16 hours between Friday and Saturday prepping Italian Chicken for the event.

Italian Chicken looks like a simple dish, but it is complex:

- Trim the breast of Chicken, then filet
- Pound the Chicken Breast out
- Stuff each Chicken Breast with Cappicola Ham (thinly sliced prior to starting this process)
- Roll each piece of Chicken
- Now the real fun begins – breading the Chicken!
- Once it is breaded, pan sear each piece to get the breading crispy and brown, then bake
- Slice each Chicken Breast into 3 pieces (makes a better plate presentation)
- Plate just prior to service
- Repeat 150 times!

As you go through the process, it is imperative to keep the chicken at the proper temperature, so it doesn’t spoil. The entire process must be done in a 24-hour period since Chicken has a short shelf life. I personally handled (using gloves) each piece of chicken at least 8 times and had some of the team help with the breading to speed up the process.

That’s all for the entrée only. In addition, preparations and cooking had to take place for the remaining menu items:

Shrimp Canapés

Roasted Pork Tenderloin Canapés

Garden Salad with Homemade Dressing – every leaf of spinach is picked to remove the stems!

Herb Wine Cream Sauce to accompany the Italian Chicken

Italian Green Beans

Fresh made Mashed Potatoes - over 40 pounds of Potatoes hand peeled & mashed!

Chocolate Decadence and Yellow Cake with Triple Sec, finished with a

Butter Cream Icing.

Call me a perfectionist, passionate or just crazy, but I typically do 75% or more of the work myself. If you know anyone interested in cooking and working weekends, send them my way, we are always looking for good help!

That's a snap shot of this past week's work. Many of my weeks look very similar to this. There are the same number of steps and dishes to wash if you are cooking for 20 or 200.

If you are still looking for the right gift for someone (friends, family, employees, coworkers) we have gift certificates available. Give us a call at 816-496-0165, or drop us an email.

Thank you for your continued support and Merry Christmas!

Kurt

Owner, Chef, Prep Cook, Dishwasher 😊