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join  
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*Intimate dinners*

in private homes

prepared by Atlanta's finest chefs



*benefitting*

Meals On Wheels Atlanta

April 27

May 4

*and*

May 18

*chairs*

Nancy Brown *and* Audra Dial

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CHEF  
*Liz Cipro*  
A LEGENDARY EVENT



Chef Liz Cipro began her career with A Legendary Event in 2001 with experience in both restaurants and catering kitchens and was quickly promoted to Sous Chef. She is a member of the distinguished Les Dames D'Escoffier International, this organization is the only one of its kind: a world-wide philanthropic society of professional women leaders in the fields of food, fine beverage and hospitality. Liz has also been a member of the Atlanta Chapter of NACE since 2004 and co-chaired The Special Event Tradeshow and Conference Welcome event when the conference visited Atlanta in 2008. A consummate professional with the ability to juggle and manage the all-consuming details of event catering, Liz has served as a liaison between VIPS and volunteers, officials, dignitaries and more.

*Hosts*

ELIZABETH AND CARL ALLEN  
3600 Northside Drive NW  
Atlanta, Georgia 30305  
6:30 pm  
APRIL 27, 2014

**SOLD OUT**

CHEF  
*Jay Swift*  
4TH & SWIFT



Chef Jay Swift's rise in the culinary field has been methodical and covers 30 years. A Baltimore native, Jay started out in the restaurant business at the age 14. After two and a half years of college, he decided to follow his passion and palate and he switched gears to head back to the kitchen. Jay enrolled in the American Culinary Federation Apprenticeship Program and graduated first in his class. After working in several notable restaurants in the northeast, Jay headed south and took the reins at South City Kitchen in Atlanta. He won raves for his successful overhaul of the restaurant's contemporary Southern menu. As a member of Georgia Organics and the Southern Foodways Alliance, Jay remains actively engaged with Atlanta's progressive culinary community. In 2012, he was named Restaurateur of the Year at the 6th Annual Georgia Restaurant Association (GRA) Crystal of Excellence Awards. In addition, Jay serves on the board of directors for the GRA. Chef Jay Swift highlights seasonal and daily-changing market menus to utilize the freshest ingredients at all times. 4th & Swift serves modern American comfort food in a space indicative of the buildings rich past in Atlanta's eclectic Old Fourth Ward.

*Hosts*

VICTORIA AND HOWARD PALEFSKY

3320 Habersham Road

Atlanta, Georgia 30305

6:30 pm

APRIL 27, 2014

# Smith Family

## FARMHOUSE



The Smith Family Farm includes the Tullie Smith House, a plantation-plain house built in the 1840s by the Robert Smith family. Originally located east of Atlanta, outside the city limits, the house survived the destruction in and around Atlanta during the Civil War. The house and detached kitchen were moved to the Atlanta History Center in the early 1970s and is listed on the National Register of Historic Places. The house and separate open-hearth kitchen are now surrounded by a dairy, blacksmith shop, smokehouse, double corncrib, slave cabin, and barn, as well as traditional vegetable, herb, field, flower, and slave gardens.

## Hosts

ELIZABETH AND SHEFFIELD HALE

## Co-Hosts

CAROLYN AND RHETT TANNER

3200 Slaton Drive

Atlanta, Georgia 30305

6:30 pm

MAY 4, 2014

CHEF  
*Olivier Gaupin*  
LOEWS ATLANTA HOTEL



A native of Orleans, France, Gaupin, 42, joined the Loews Atlanta Hotel in 2010 as Executive Chef. He is responsible for overseeing the hotels' signature restaurant, eleven, Bar eleven, banquet services and catering. Gaupin's passion for simple, sophisticated and creative fare brings to life eleven's traditional, regional cuisine with contemporary style and an emphasis on natural ingredients. Gaupin developed a passion for fine food and wine at an early age and followed in his uncle's footsteps to pursue a career in the culinary field. Gaupin visited the U.S. for what was intended to be a three-week vacation and has now been sharing his culinary talents in the U.S., France and Switzerland for more than 20 years.



*Hosts*

CYDNEE DUBROF AND ROB MCDONOUGH

850 Piedmont Avenue

#3308

Atlanta, Georgia 30308

6:30 pm

MAY 4, 2014

CHEF  
*Mary Hataway*  
SOIRÉE



Chef Mary Hataway owned the prestigious Atlanta restaurant The Patio By the River (which is now Canoe) for twenty years. Mary has been honored by many top tier publications including *Vogue*, *Bon Appétit*, *Gourmet* and *Wine Spectator* as one of America's top female chefs and has had numerous appearances on ABC's Good Morning America. Soirée Catering launched in the winter of 2002, since then they have catered events for distinguished organizations including Jezebel Magazine and Turner Sports. Mary has catered events for luminaries such as Julia Child and the Emperor of Japan, Akihito. Soiree is a full service catering and event company dedicated to the art of entertaining with style.

*Hosts*

SARAH AND JIM KENNEDY  
165 Valley Road  
Atlanta, Georgia 30305  
6:30 pm  
MAY 4, 2014

**SOLD OUT**

CHEF  
*Joseph Trevino*  
THE ST. REGIS ATLANTA



Chef Joseph Trevino has over 20 years fine dining experience from all corners of the country. He held Chef de Cuisine roles at Ventana Room at Loews Ventana Canyon Resort in Tucson, Preston's at Loews Miami Beach, and Dux at The Peabody Hotel in Orlando. Trevino worked with world-renowned chefs Albert Roux and Michel Roux to open their first and only U.S. restaurant at La Torretta Lake Resort & Spa in Houston. Trevino joined The St. Regis Atlanta where he oversees all culinary operations of the AAA Five Diamond hotel.



*Hosts*

JACK SAWYER AND BILL TORRES  
CINDY AND BILL VOYLES  
4708 Polo Lane  
Atlanta, Georgia 30339  
6:30 pm  
MAY 4, 2014

CHEF  
*Joe Truex*  
WATERSHED



Chef Joe Truex, a native Southerner, introduces his unique style of Southern cuisine to Watershed's menu. His classic approach to cooking transforms traditional Southern dishes into something distinctive and exciting. His cooking refreshes our ideas about how creative and delicious Southern food can be. Truex has a keen understanding of the connection between food and wine and brings his passion for wine to the Southern table. Truex began his culinary training in New Orleans at Fairmont Hotel in 1986. A graduate of The Culinary Institute of America in New York (class of '89), he worked at the original Le Cirque under Chef Daniel Boulud, and continued his training overseas in Basel, Switzerland and back in the states in Las Vegas and New York City. Truex was most recently Chef at the prominent Atlanta restaurant Repast.

*Hosts*

LESLIE AND DAVID WIERMAN  
2374 Dellwood Drive NW  
Atlanta, Georgia 30305  
6:30 pm  
MAY 4, 2014

CHEF  
*Nick Leahy*  
SALTYARD



Nick Leahy was born in Bermuda and grew up in England before moving to Atlanta in elementary school. Leahy's mother is half-French, so he was exposed to a broad range of foods from an early age. He began working in the restaurant industry in high school and later attended the Art Institute of Atlanta. He has worked for some of Atlanta's biggest restaurant groups including Fifth Group (Food Studio) and Concentrics (Two Urban Licks, Stats, and Parish), as well as independent restaurants. In 2011, Leahy and his wife traveled Europe and parts of Africa for 6 months, then settled in London where he was the Executive Chef of Daylesford Organic. Leahy is a huge proponent of small, organic, local and artisan producers, not just from a culinary point of view, but an environmental and economic one as well. Although their time in England was great, it wasn't long before they missed their family and the sunshine and decided to return to Atlanta, where he has been fortunate enough to team up with Kristy and Christian on Saltyard.

*Hosts*

NANCY AND ERIC BROWN  
SYLVIA AND KEITH WRIGHT

3084 Arden Road

Atlanta, Georgia 30305

6:30 pm

MAY 18, 2014

**SOLD OUT**

CHEF  
*Guy Anderson*

LE CORDON BLEU COLLEGE OF CULINARY ARTS



Chef Guy Anderson is a Chef Instructor at the Le Cordon Bleu College of Culinary Arts in Atlanta, Georgia.

After a brief stint in business communications, Chef Anderson realized his love for all things culinary. He was accepted at the famed Culinary Institute of America and began working for award-winning Main Course Catering doing events in Manhattan venues and on the banks of the Hudson River. He completed his externship at the Woodfield Country Club, a platinum designate in Boca Raton, Florida. After graduation his work took him from New York to Williamsburg, Virginia, and eventually to Alpharetta, Georgia where he served as the Executive Sous Chef at the Golf Club of Georgia. While there he was tasked to recreate the menu bringing cutting edge techniques and flavors to a traditional southern country club.

Chef Anderson has been with Le Cordon Bleu for almost five years teaching a wide variety of classes.

*Hosts*

D'ANNE AND SEAN HECKERT

281 West Paces Ferry Road

Atlanta, Georgia 30305

6:30 pm

MAY 18, 2014

CHEF

*Jeff Mekolites*

LE CORDON BLEU COLLEGE OF CULINARY ARTS



Chef Jeff Mekolites' broad range of experience has taken him across the country and around the globe. His journeys have ranged from studying wine production in France to working in fine dining restaurants and hotels including Seeger's, Nava and Fifth Group in Atlanta, Rhapsody, and The Dining Room at the Ritz Carlton in Chicago, New Rivers in Providence, and Flagstaff House in Boulder. Chef Mekolites was the 1999 recipient of Julia Child Fellowship Award, affording him the opportunity to travel and study in France. Chef Mekolites is currently a chef instructor for Le Cordon Bleu College of Culinary Arts, Atlanta. Chef Mekolites received his bachelor's degree in culinary arts from Johnson & Wales University in Providence, Rhode Island. Chef Mekolites is also a Certified Executive Chef through the American Culinary Federation.



*Hosts*

DEBBI AND JOHN PEIFER

208 Rumson Road

Atlanta, Georgia 30305

6:30 pm

MAY 18, 2014

# *A Special Thanks*

TO EVENT ADVISORS

Cindy Fowler

Sandra Fryhofer

Judy Zaban Miller

Louise Sams and Jerome Grilhot

Cindy Widner Wall

Johanna Wise

## *Mission*

To support senior independence through meals, shelter, education and community.