Chef to Chef

A CLUB & RESORT BUSINESS

CONFERENCE

Hilton New Orleans Riverside | March 10 – 12, 2019

Out of the Box Outdoor Events and Going Chaferless

- David Daddezio, Executive Chef
- Vicmead Hunt Club / Bidermann Golf Course

Club Culture

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Events

Farm To Table

Member Comfort

- Treating for insects 5-7 days prior and morning of event. Using caution with animals and diners on property
- No irrigation or sprinklers for 24 hrs
- Mow short and gather clippings
- Short perimeter tables with citronella torches
- String lighting overhead and lantern candles on table

Farm To Table

Menu Development

Locally sourced foods

Bison, bee hives on property, tomato gardens on property, Lancaster Beef, Doe Run Creamery, cutting garden, Herb gardens, Jersey produce and seafood, Lancaster county chicken, Jurgielewicz Ducks

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside ... rch 10 – 12, 2019

Chef to Chef

Hi[illegible] New[illegible]leans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Fin and Feathers

Concept

This event is championed by our Gun Club.

- Coincides with Dove hunting season
- Members donate
- We supplement with game purchases

Menu Items

Fin

- Mako
- Grouper
- Swordfish
- Tuna
- Chesapeake Rockfish

Feathers

- Dove breast
- Goose breast
- Grouse
- Quail
- Pheasant
- Duck

Execution / Specs

- 32 lb whole rockfish
- 20-25 usable portions per fish
- 24 inch Brazilian skewers / foil on handles
- Score skin & marinate overnight
- Fennel, lemongrass, lemons, olive oil, parsley, thyme, & garlic
- Big John 6ft 8 burner grill
- Pre-heat grill to 500 degrees with all 8 burners
- Turn off inside burners leaving only the two outer burners on
- Sear fish for 10 minutes on preheated grill
- 2 ½ hours cook time. Start 1 hour prior to cocktail period
- Maintain 200 degrees on grill
- Use fish spatula to separate from bone

Whole Grilled Rockfish

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

- Preheat to 500 degrees
- 2 ½ hour total cook time at 200 degrees
- Use excessive amounts of herbs, lemongrass and lemons to smoke on the grill

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

"Pop-up Beer and wine"

Concept

Summertime Lawn party

- Wine and beverage vendors supplementing
- Lite fare dine around foods
- Games
- Trio or smaller music for less volume during games

Key concepts

Décor, Entertainment & Food

- Pallet and fence post community tables and high tops
- String lighting
- Wine barrels, burlap, slate boards, hanging baskets, truck ramp
- Torch lights
- Giant Jenga
- Putt Putt
- Corn hole
- Trio for music

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

- Wood barrel cheese and charcuterie display
- Local honey and cheeses
- Planted Crudité
- Argentinian gaucho steak and chipas
- Vegetarian and Protein Flat breads
- Passed Hors D'oeuvres and gazpacho
- Mini passed ice cream and sorbet

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chaferless Buffet set ups and Fun events

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chaferless buffets set ups

CHEF TO CHEF

Hilton New Orleans Riverside | March 10 – 12, 2019

Buffet set ups and Fun events

Chaferless buffets set ups

Chaferless buffets set ups

CHEF TO CHEF

Hilton New Orleans Riverside | March 10 – 12, 2019

Chaferless buffets set ups

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Buffet set ups and Fun events

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Pool Events

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Grilling by Arteflame

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Grilling by Arteflame

Setting up for success

Setting up for success

- Salad box: 8 inch deep pan with drain tray and fit lid
  6 inch deep pan with cut garnish, dressings & mis in quart containers
  Cam Gobox chiller insert
  Green identification cards

- Benefits and Other uses :
  Oyster trays for large events – holds up to 500 oysters
  Fits under buffet tables
  Door opens and locks in
  Lightweight, interlocking and have a caddie to roll on
  Multi-colored identification cards
  Deeper pans work great as a hidden drawer for gloves towels, & utensils
  Locking lids let you dispose of trash securely for transport during cleanup

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Coming Soon…

- Winter beer and wine Pop Up
- Nutrition talk walk and 5k run
- International Pinot Noir Festival
- Tapping maple trees
- Expanding our gardens
- Featuring hardwood charcoal grilling

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019

Chef to Chef

Hilton New Orleans Riverside | March 10 – 12, 2019