



benefitting

**FLIPANY**



**Exceptional cuisine, EXTRAORDINARY cause**



**2024 Chef Packet**

October 24, 2024  
West Palm Beach, FL



*benefitting*

**FLIPANY**



FLIPANY's mission is to advance health equity through healthy meals, nutrition education, mentored physical activities, and wellness initiatives.

Our work will be finished when every child has the opportunity to live a healthy life no matter where they live.

FLIPANY's approach to nutrition security recognizes that structural barriers and inequities make it hard for many Americans to maintain an active, healthy life. Therefore, our efforts emphasize equity to ensure all Americans have access to the nutrition they need. We serve kids, families, and other members of the community, including seniors, by collaborating with community centers, schools, companies, after-school programs, parks, and social service agencies.

Join us at Chefs Up Front, where culinary creativity meets community compassion! Your participation in this event not only promises an unforgettable gastronomic experience but also directly contributes to a noble cause—restoring health to our community. Together, through your support, we can raise crucial funds to provide nutrition education and free health meals, ensuring that every child, family, and senior in South Florida has access to the nourishment they need to thrive.

Let's come together, unite our culinary talents (love of great food- for guests), and make a tangible difference in the lives of those who need it most. Your presence at Chefs Up Front is not just a meal—it's a beacon of hope and healing for our community.



About



benefitting **FLIPANY**

## WHAT

FLIPANY's **MOST ANTICIPATED** annual culinary event, **CHEFS UP FRONT**, is an individualized gourmet dining experience where each table features a locally celebrated chef who curates an exclusive chef's table experience by preparing a **five-course**, mouth-watering meal right before guests' eyes!

We are going to take your taste buds to a place of happiness and delight; this year's theme is **PALATE PARADISE** - we can't wait to see you dressed in your **tropical cocktail** attire!

## WHEN

**Thursday, October 24, 2024**

6:00pm - 7:00pm Cocktail Reception & Silent Auction

7:30pm - 9:30pm Dinner

9:30pm - 10:30pm Post-Dinner Dance Party

## WHERE

**The Kravis Center**

701 Okeechobee Blvd

West Palm Beach, FL 33401

## WHY

All proceeds generated from Chefs Up Front will directly contribute to FLIPANY providing vital support to underserved communities. These funds will empower FLIPANY to continue **delivering nutritious meals**, **teaching** nutrition education, and **engaging** physical activity programs for both youth and seniors residing in disadvantaged neighborhoods.

## HOW

Visit [ChefsUpFront.org](https://ChefsUpFront.org) for more information and to purchase tickets.



# CHEFS UP ~~AT~~ FRONT

## Chef Participation Form

### *Chef Info*

Chef's Name \_\_\_\_\_

Chef's Phone # \_\_\_\_\_ Chef's Email \_\_\_\_\_

Mailing Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Facebook \_\_\_\_\_ IG \_\_\_\_\_

TikTok \_\_\_\_\_ Twitter \_\_\_\_\_

Website \_\_\_\_\_

### *Restaurant/Business Info*

Restaurant or Business Name \_\_\_\_\_

Facebook \_\_\_\_\_ IG \_\_\_\_\_

TikTok \_\_\_\_\_ Twitter \_\_\_\_\_

Marketing Contact Name \_\_\_\_\_

Marketing Phone # \_\_\_\_\_ Marketing Email \_\_\_\_\_

### *Please be a part of our Silent Auction.*

I will supply a gift certificate or chef experience for the auction.  YES  NO

If YES, amount and/or value. \_\_\_\_\_

Please attach any additional certificate or gift item details for inclusion in our program.

### *Get involved!*

Would you be interested in attending or teaching a cooking/nutrition or soccer class?  YES  NO

Please return forms to Shauna Bernard via email at [sbernard@flipany.org](mailto:sbernard@flipany.org)



benefitting

**FLIPANY**

# Chef Details

## PLEASE **SUBMIT** WITH PARTICIPATION FORM

- Headshot (must be in color)
- Photo of a Signature Dish (does NOT need to be one being prepared for the event)
- Biography
- Restaurant/business Logo (highest resolution possible, preferably transparent PNG)
- "Simple" personal recipe to include in our commemorative event program memory book
- 5-Course event menu - DUE NO LATER THAN **September 20, 2024**

## EVENT DAY PROVISIONS

**VENUE** will provide:

- Kitchen time for prep beginning at 2pm, **PLEASE** no chef arrivals later than 4:30pm
- Waitstaff/servers
- (2) 6-foot tables for finishing and plating in the dining room
- Standard white plates & dishes in assorted sizes
- Linens, garbage cans, etc.

## CHEF **RESPONSIBLE FOR:**

- All food/ingredients for an "easily executed" **5-course** menu for a table of **TEN** (menu due by **9/20/2024**)
- Any table decor, specialty linens, or promotional items for your restaurant/business
- Menu-specific equipment, cutting boards, plate ware, and utensils
- Floor mats (to protect carpeting from coolers or spills)
- Gloves, aprons, towels, etc.
- Pots and pans
- Extra electrical cords
- Coolers for dining room
- Plating spoons
- Portable burners - venue prefers induction
- 1-2 support staff to assist

For more information and additional questions, contact **Shauna Bernard** via email at [sbernard@flipany.org](mailto:sbernard@flipany.org) or phone **(954)417-8097** - no texts on this line please.



benefitting

**FLIPANY**

A glimpse at some of our

# Past Participating Chefs



CHEF  
**Waxin Fong**  
Locos X Grill



CHEF  
**Brian Nasajon**  
Beaker and Gray



CHEF  
**Robyn Almodovar**  
Timbr



CHEF  
**Joey Pagel**  
Meat Market



CHEF  
**Adrienne Calvo**  
Chef Adrienne's  
Vineyard and Wine Bar



CHEF  
**Alain Lemaire**  
Sensory Delights Catering



CHEF  
**Josie Smith Malave**  
Bubbles & Pearls



CHEF  
**Chris Valdes**  
Que Delicioso



CHEF  
**Jimmie Everett**  
Driftwood



CHEFS  
**Jamil Shakoor**  
**Nick Sayles**  
Top Tier Workshop



CHEF  
**Paul Niedermann**  
The Jupiter Grill



CHEF  
**Amid Hernandez**  
AA Eventos



benefitting

**FLIPANY**

A glimpse at some of our past CHEF CURATED

# Delectable Menus



### COURSE 1

Deviled Egg Duo

Lake Meadow Egg, Pickled Jalapeno & Bacon. Truffle & American Caviar

### COURSE 2

Marinated Beet Salad

Ricotta, Pistachio, Pickled Pear, Frisee, Hot Honey

### COURSE 3

Grilled Local Swordfish

Herb Marinated, Jerusalem Artichoke, Smoked Vegetable Chow Chow

### COURSE 4

Prime Dry Aged N.Y. Strip

Foie Gras Yukon Potato Puree, Roasted Baby Carrots, Bordeaux Bordelaise

### COURSE 5

Homemade donuts

Mexican hot chocolate dipping sauce, sweet cream pot de creme

CURATED BY CHEF

*Paul Niedermann*

The Jupiter Grill

CURATED BY CHEF

*Robyn Almodovar*  
Timbr

### AMUSE

challah toast, prime beef tartar, crème fraiche, oro caviar

### APPETIZER

floral pappardelle, basil pesto, topped with truffle burrata, lemon oil

### SALAD

heirloom tomato galette, herbed goat cheese, arugula salad with red onions and parmesan cheese

### MAIN

chateaubriand, red wine demi glac, potato pave

### DESSERT

chocolate cremeux, macerated berries, milk crumble, vanilla and chocolate chantilly crème, caramel gelato



### 1ST COURSE

Local Fish Crudo

black olives, saffron lemon zest, marjoram

### 2ND COURSE

Roasted Local Carrots

caramelized yogurt, carrot top chermoula, roasted almonds

### 3RD COURSE

Local Mushrooms "En Papillote" miso butter, truffle oil, chili crunch

### 4TH COURSE

Lasagna Bolognese

pomodoro, parmesan reggiano, basil

### 5TH COURSE

Soda Cracker Pie

key lime ice cream

CURATED BY CHEF

*Jimmy Everatt*  
Driftwood

