



chefs UP FRONT

PRESENTED BY **THE WESTIN**
FORT LAUDERDALE BEACH
RESORT

FRIDAY
OCTOBER 16, 2026
The Westin
Fort Lauderdale Beach
6pm - 10pm



CHEF PACKET

CHEFS UP FRONT is FLIPANY's signature fundraising event — and trust us, this is not your average tasting. Imagine sitting down to a private chef's table where a renowned local chef cooks an exclusive five-course meal just for your table of ten, right before your eyes.

The evening kicks off with a lively reception and features a silent auction, making it a full night of incredible food, great company, and genuine purpose.

Whether you're a foodie chasing your next unforgettable meal or someone who believes every child and senior deserves access to good nutrition, this is the event that feeds both your soul and your community.

2026 Chef Liaison



JASON SMITH
Buckhead Meat
and Seafood

CHEF DETAILS

Chefs Up Front Will Provide

Marketing

- Logo & link on our event website and all event mail communications
- Social media exposure to thousands of South Florida residents and FLIPANY followers
- Optional promotional materials for your restaurant to share your philanthropy

At the Event

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

Chef Responsibilities

- All food/ingredients for an "easily executed" 5-course menu for a table of TEN (menu due by 9/20/2026)
- Any table decor, specialty linens, or promotional items for your restaurant/business
- Menu-specific equipment, cutting boards, plate ware, and utensils
- 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



some of our past chef curated,

DELECTABLE MENUS

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"
misc 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 Everett
Driftwood

AMUSE

challah toast, prime beef tartar,
creme 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
creme, caramel gelato

CURATED BY CHEF

Robyn Almodovar
Timbr

Your 5-course event menu is DUE
NO LATER THAN SEPTEMBER 20, 2026

MAKING AN IMPACT WITH FLIPANY

FLIPANY (Florida Introduces Physical Activity and Nutrition to Youth) is a community-rooted nonprofit committed to improving health outcomes by meeting people where they are.

We deliver hands-on nutrition education, physical activity programs, and direct access to fresh, nutritious foods for children, families, seniors, and individuals living in communities disproportionately affected by food insecurity.

Working in schools, community centers, parks, and senior housing, FLIPANY transforms everyday spaces into hubs for healthier living. We empower participants with practical skills—how to shop smart, prepare affordable meals, stay active, and make informed choices that support lifelong health.

Since becoming a meals sponsor, FLIPANY has provided more than **16 MILLION healthy meals** and leveraged nearly \$38 Million in state and federal funds to fight food insecurity. Our food pantries have distributed more than **522,000 pounds of fresh produce**. More than **2,000 boys and girls** have participated in our fitness programs. And, that's just part of what we do.

Our collaborative approach brings together residents, educators, health professionals, and local partners to build trust, strengthen food systems, and ensure programs reflect the needs and traditions of the communities we serve.

Chefs Up Front strengthens our work by amplifying FLIPANY's message through culinary leaders who bring nutrition education to life. When chefs partner with us, they have the opportunity to give back.

More importantly, they have a chance to enhance community programming with engaging demonstrations and real-world cooking experiences that reinforce what participants are learning—showing that healthy food can be accessible, flavorful, and rooted in culture.

Together, FLIPANY and our chef partners deepen community impact by connecting education, access, and inspiration in a way that drives lasting behavior change.



A GLIMPSE at past participating chefs



ADRIANNE CALVO
Chef Adrienne's
Vineyard and
Wine Bar



CHI CHAN
Red Pine



GIMMY EVERETT
Driftwood



NIKOLE COTTY
The Warren



NIKOL ZARBALAS
The Republic
Food Group



ROBYN ALMODOVAR
Celebrity Chef

FLIPANY[®]

Empowering communities to thrive

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