



# PATINA RESTAURANT GROUP

IS PROUD TO PARTNER WITH THE CREATIVE ARTS AND 66TH EMMY® AWARDS GOVERNORS BALL FOR ITS 19TH YEAR

Patina Catering, part of Patina Restaurant Group, is dedicated to creating a memorable menu for the 2014 Creative Arts Ball and 66th Emmy® Awards Governors Ball. This marks the 19<sup>TH</sup> year for Patina Catering as the exclusive culinary team for the largest formal sit down dinner in North America.

- There are more than 205 chefs and 18 executive chefs who work together flawlessly to create the Creative Arts and Emmy® dinners.
- The process of developing the perfect menu for this night began nearly a year ago right after the 65<sup>th</sup> Emmy Awards and more than 50 dishes were paired down through a series of tastings until the final menu was created.

## PATINA CATERING

Based upon his vision of unique restaurants emphasizing fresh, seasonal ingredients and unparalleled service, Joachim Splichal opened his flagship restaurant Patina in 1989. What began as a few intimate dinners in the homes of Patina's most loyal patrons slowly developed into Patina Catering. The commitment to bring Splichal's impeccable food and quality service to catered occasions has made Patina Catering the premier caterer on the West Coast. With a loyal and longstanding clientele, annual events include the Television Academy's Emmy® Awards, the City of Hope Spirit of Life Dinner, Los Angeles Philharmonic gala, Heal the Bay Benefit dinner, as well as numerous entertainment and fashion events. 2012 marked the 20th anniversary for the award-winning Patina Catering. Patina Catering is honored to be the exclusive caterer for some of the finest performing arts and cultural centers in Los Angeles, Orange County, San Francisco and New York.

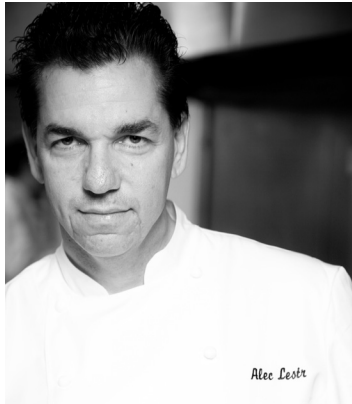
## PATINA RESTAURANT GROUP

Patina Restaurant Group is a bi-coastal boutique company, a leader in the premium segment of the restaurant industry with over fifty establishments. The West Coast portfolio includes the renowned Los Angeles Times' four-starred and Michelin-starred Patina Restaurant in Walt Disney Concert Hall, Nick and Stef's Steakhouse, Café Pinot at Maguire Gardens, and Ray's and Stark Bar, honored by Esquire magazine as one of the "Best New Restaurant." Additional West Coast establishments include Naples Ristorante, Tortilla Jo's, Catal and Uva Bar at Anaheim's Downtown Disney District®, Leatherby's Café Rouge at the Segerstrom Center for the Arts, Pinot Provence, and catering and food service in museums and cultural centers throughout California. The East Coast portfolio features New York City's world-famous Rockefeller Center Ice Rink at Macy's Herald Square, The Sea Grill, The Grand Tier Restaurant at the Metropolitan Opera, La Fonda Del Sol, Stella Trattoria and Lincoln Ristorante, also honored by Esquire magazine as a 2011 Best New Restaurant and named "The Best New Restaurant in America" by GQ Magazine.



### JOACHIM SPLICHAL, CHEF & FOUNDER

Hailed as a “Legendary Chef” by Bon Appétit, named Bon Appétit/Food Network “Restaurateur of the Year,” and named one of the Top 50 Culinarians by Nation’s Restaurant News, Chef Joachim Splichal is widely recognized as a major contributing force behind Los Angeles’ growth into one of the world’s premier dining capitals. His culinary approach emphasizes a playful yet perfectionist style and his enthusiasm for California’s abundant resources translates into wildly innovative and elegant dishes. Splichal’s surprising and artful use of ingredients has earned him an international reputation as one of the most imaginative and talented chefs on the American culinary scene.



### ALEC LESTR, EXECUTIVE CHEF, PATINA CATERING

Alec Lestr has worked with Joachim Splichal since the 1984 opening of Splichal’s first LA restaurant, Max au Triangle. As Executive Chef of Patina Catering, Lestr is armed with a commitment to perfection for which his mentor is renowned, while continuing to develop his talents and lend his creative genius to all events. Lestr’s passion lies in masterminding large-scale events, where the guest number can top 18,000. His experience includes orchestrating such prestigious events as the BAFTA Awards, amfAR Inspiration Gala, high-profile galas at Walt Disney Concert Hall, Art + Film Gala at Los Angeles County Museum of Art and private estate parties for Hollywood’s elite.



### GREGG WIELE, CORPORATE EXECUTIVE CHEF OF CULINARY

A native of Los Angeles, California, Gregg Wiele has spent his culinary career with Patina Restaurant Group, working his way up through the ranks, and learning from his mentor, Chef Joachim Splichal. He views his craft as an art form, saying “some artists work with paint, others with clay. I create art on a plate.” As Corporate Executive Chef of Culinary, Wiele oversees all the chefs for the West Coast’s catering and restaurant operations in Los Angeles, Orange County and San Francisco including three world class performing arts centers, two museums, outdoor concert venue the Hollywood Bowl and other prestigious private catering events.



### CARLOS ENRIQUEZ, CORPORATE EXECUTIVE PASTRY CHEF

Carlos Enriquez joined Patina Restaurant Group in August 2012, bringing with him not only the knowledge that comes from a lifetime of working with pastry, but stellar industry experience as an Executive Pastry Chef and Corporate Executive Pastry Chef for some of the country’s most respected restaurants and restaurant groups. As Corporate Executive Pastry Chef for Patina Restaurant Group, Patina Catering and Patina Pastry, Enriquez oversees seasonal changes at all West Coast restaurants, Patina Catering, and pastry retail items ranging from sweet bites to elegant confections and multi-tiered wedding cakes. Most recently, Enriquez received Star Chef’s LA’s Rising Star Award for 2014.

**PATINA**  
CATERING



**PATINA**  
*pastry*

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