

2019 ICA CHEF OF THE YEAR  
Chef Marissa Delgado



ARTISAN BY  
SANTA  
BARBARA  
*Catering*

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# Synopsis

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# Synopsis

I knew that 2018 was the year that my involvement in the culinary industry and my career was going to be a focused effort. I did not realize how many people, experiences and opportunities that I would have by giving myself the motivation to create a new outlook on how I participate and involve myself in this exciting and rewarding industry.

I began my career in high-end resorts and at local restaurants. Having a mix of both backgrounds has allowed me to become self-taught in creating new and innovative ideas in the kitchen. I have been a chef with Artisan by Santa Barbara Catering for over five years. During this time, I have learned how a solid team in the kitchen can help you to become more creative, while also developing a workplace that people love—even when endless hours are put into the week. During my time at ASBC, I have cooked on events for nationally known brands such as Food Network, Adidas, Coca Cola, Benihana, DoTerra, NBA, NFL, Super Bowl, and PepsiCo. I was a part of the team that created the event for the submission that earned ASBC the **2018 Catersource ACE Award: West Region, Operations Over 2 Million** award and entries as Finalist for **2018 International Catering Association CATIE Award** and **Arizona Restaurant Association Foodist Awards**.

In this past year, I have accomplished many things that some would consider a lot for even a career. I have been a runner-up contestant on a national TV show, Food Network's *Chopped*. From this, I have created a local presence for myself and our company with several media opportunities in the major print publications, radio, and TV. I have had the opportunity to share with our local media why the Arizona culinary scene is not being recognized and showcase food trends that I am presenting to clients. I began looking at ways that we could create increased revenue streams for culinary experiences at our events and leveraged my appearance on National TV to become an upsell for our events team. At a corporate event or with a

## Chef Marissa Delgado | 2019 ICA CHEF OF THE YEAR

themed menu, I would do a live demo at the event and share recipes with the attendees. This created another level of chef interaction to provide as a part of the experience for our clients.

Seeing a need not only in our kitchen, but an on-going trend for other kitchens, I created and implemented an in-house program that we have named “The Artisan Method” to help with the overwhelming staff shortage problem in our industry. I also presented this method and how we have found success with it, during an ICA Webinar. This method has helped us to cut our labor costs by 50%, creating an uptick in revenue for our department.

Creating a method to help with the staffing shortage was only one part of this new venture. We also needed to retain the staff that we had cross-trained. I made an initiative to create a work environment that fostered teamwork and passion while having a fun time.

My career is first, but I also spend time teaching and sharing my culinary passion with our Phoenix community. This year I hosted a “Homegrown Arizona Dinner” at a local brewery and incorporated produce from a local farm and wines from Arizona wineries. I wanted to connect the community to our local purveyors that work so hard to represent our Arizona bounty.

Along with my own pop-up dining, I have become more involved with my hometown schools. I have volunteered in my old elementary school's restaurant program. This program educates the children on how to cook with fresh foods and also how to run a restaurant. I also head up getting volunteers for an annual Burrito & Backpack drive.

Overall, I feel like my work in the culinary industry and community over the past year has culminated to this point of sharing my passion and knowledge with others in the food industry through the International Caterers Association.

# Scope of Work

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## Hot Chicken & Waffles | MUFG, November 2018

Crispy Buffalo Chicken Bites and Crispy Buffalo Cauliflower Bites (Vegetarian)  
Tossed with Buffalo Sauce and served in a savory Parmesan dusted waffle cone  
Chef to top with Housemade Buttermilk dressing or Garlic Aioli



## Poke Do You Love Me | The Artisan Affair, September 2018

Avocado Halves Filled with Fresh Tuna, Long Grain Rice and Shredded Cabbage, Sprinkled with Sesame Seeds and Custom Garnishes



## Garden Roll | IIDA, October 2018

Veggie Sushi with Seaweed Salad, Wasabi Aioli, Micro Radish Ruby, Tamari Soy Sauce Pipette



## **Edible Terrarium & White Chocolate Dipped Cannoli | Mummies of the World, October 2018**

Blueberry Gelée, Meyer Lemon Mousse, Topped with “Chocolate Dirt”, Edible Rocks and Thyme Trees | Housemade Ricotta, Orange Zest and Grand Marnier Filled Cannoli | Each Plate Accented with Egyptian Pyramids Inspired Edible Glass and Edible Garden Flowers



## **Simply Divine Grilled Chicken Wedding, September 2018**

Grilled Frenched Lemon Chicken, Sweet Potato Mash, Garlic Roasted Broccolini, Shortrib and Spinach Purse

## **Chimichurri Grilled Shrimp SCPA Gala, December 2018**

New Mexican Hatch Chili Polenta, Tequila Red Chili Sauce with Queso Fresco and Micro Cilantro

## **Rosemary Scented Shrimp Wedding, April 2018**

with Seasonal Citrus Salsa on a Cocktail Fork

## **Stuffed Portobello SCPA Gala, December 2018**

Grilled Portobello With Quinoa Topped with Sliced Tomatoes and Mozzarella | Baked to Perfection with a Roasted Red Pepper Sauce Drizzled with Balsamic and Garnished with Fresh Basil

## Thyme and Pink Peppercorn Marinated Candy Cane Beet Salad | Home Grown Dinner Project, September 2018

Beet Salad with Wild Baby Arugula, Pepita Pesto Crusted Salmon, Grilled Noble Bread, Pea Shoots and a side of Tuscan Kale Cannelloni Bean Soup



## Grilled Watermelon Salad

Home Grown Dinner Project, September 2018

Grilled Amadio Ranch Yellow and Red Watermelon | House made Queso Fresco | Wild Baby Arugula | Chili de Arbol Vinaigrette | Tajin Spiced Crema | Red Chili Crunch



## Caramelized Pork Belly with Seasonal Fruit

AAM CEO Summit, May 2018

Crispy Local Pork Belly with White Wine Grilled Peach, Sugared Fig, Pomegranates, Fig Balsamic Reduction, Micro Cilantro, Pistachios



# Buffets

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## Pork Belly & Peaches | Scorpion, February 2018

Crispy Pork Belly and Grilled Peaches  
Fig and Balsamic Reduction, Micro Arugula



## From the Garden Salad Wall Bar | Wedding, April 2018

Pick fFrom Seasonal Greens and Top with Cucumbers, Carrots,  
Cherry Tomatoes, Chickpeas, Radish, Red Onion | Dressed with  
house made Chipotle Vinaigrette or a Creamy Farm Dressing.

## Asian Fusion Wall | INFORMS, November 2018

Cold Pad Thai Salad: Rice Noodles, Peanuts, Fresh Edamame Beans,  
Homemade Pad Thai Sauce | Cucumber Kimchi Salad: Edamame,  
Green and Red Cabbage, Shredded Carrots, Shaved Beets,  
Cauliflower and Fresno Chili



## Grating & Smashing Station | Scorpion, February 2018

Guests start with their choice of chocolate or vanilla mousse in stemless glasses. Servers grate fresh dark, milk or white chocolate right on top! Toppings: Chocolate Bark, House Made Brittle, Oreos, Salty Pretzels, Kit Kat, Chocolate Chip Cookies, M&Ms, Oatmeal Cookies, Marshmallows, Sprinkles, Vanilla Wafers, Waffle Cones, Gummy Bears, Fruit Loops



## Rosé All Day! | The Artisan Affair, April 2018

*Unique twist on your favorite drink...*

**Rosé Gelée:** Rose Jello Shots Topped with Pop Rocks

**Frosé:** Snow Balls with Edible Flowers and Housemade Prickly Pear Syrup

**Strawberry Dreams Rosé:** Strawberry Cotton Candy Topped with Rosé

**Crystal Rosé:** Rosé with Pomegranate Rock Lollipops



## Mummies of the World Gala | October 2018

**Asparagus Bundles:** Olive Oil & Sea Salt Grilled Asparagus Wrapped with Salt Cured Prosciutto

**Mini Brie en Croute:** Honey Glazed Pecans, Drizzled with Local Honey

**'Shrunken Head' Grilled Shrimp:** Topped with Local Citrus Salsa on a Lollipop Stick

**Preserved Vegetable Salad | A Tomb from The Burns Collection of Mummies**

Shaved Pears, Dates, Feta Crumbles, Pomegranate Seeds, Tuscan and Purple Kale Tossed in a Local Desert Blossom Honey Vinaigrette Served with a Mindfully Seasoned Custom Bread Spear

**Beef Tenderloin Encased in Buttery Puff Pastry Two Ways**

Seared Filet of Tenderloin Layered with House made Mushroom Duxelle  
Natural Au Jus Flavored with Aromatics from a Handcrafted Egyptian Style Purse of Savory Herbs and Garlic



## The Ultimate 18 Foot Charcuterie Table | MUFG, November 2018

Shaved Prosciutto and Genoa Salami | Heirloom Tomato, Farm Basil | Fresh Mozzarella, Crow's Dairy Bleu Cheese, Artisanal Brie, Parmesan, Gouda | Grapes, Strawberries, Dried Apricots, Dates, Fig Jam, Dried Beet Chips | Served with Grilled Focaccia, Crostini, Crackers



# Hors D'oeuvres

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## Arizona Sunset Salad | AAM CEO Summit, May 2018

Farm Greens with Avocado Mousse, Frisse, Roasted Yellow and Red Beets, Citrus Segments, Local Goat Cheese, Pepitas and Popcorn Shoots



## Mini Pork Belly Taco & Margarita Station

MUFG, November 2018

Pinterest at your party! These mini tacos and margaritas are the perfect welcome sip and snack for any type of party!



# Action Stations

Chef Marissa Delgado | 2019 ICA CHEF OF THE YEAR

## Flaming Churro & Housemade Ice Cream | Rock Solid, April 2018

Start with a homestyle cinnamon sugar churro and watch our chef light it on fire! Top it off with a scoop of vanilla bean gelato and our house made salted caramel sauce.



## Smoking Ice Cream | MUFG, December 2018

Rich Smoking Dark Chocolate Ice Cream | Nutella Powder, Whipped Cream Foam, Crystallized Dream Catchers

## “Bad and Boujee Burger” with Flaming Raclette | The Artisan Affair, September 2018

Local Beer Braised Short Rib Slider | Short Rib Steaks with Flaming Raclette Cheese Cut Fresh From the Wheel | Topped with Caramelized Onion and Plum Dried Tomato



## Local Cacti, Flora & Succulent Garden | Rock Solid, April 2018

Succulents and Mossy “Cakes” Served with Chocolate Rocks, Cotton Candy Trees  
Built into Succulent Garden Cakes on Bed of Chocolate Cookie and Graham Cracker “Dirt”



**Butternut Squash Creme Brûlée |**  
**Costume Institute Luncheon, December 2018**  
Cranberry Compote | Red wine Poached Pear |  
Vanilla Bean Meringue



**Taffy Balloon | MUFG, November 2018**

A Molecular Gastronomy creation! Taffy blown with helium to create a suspended, edible balloon treat!



## Kimchi YIELD: 6 GALLONS

### Pickling Liquid:

2 Gallons	Rice Wine Vinegar
2 Gallons	Champagne Vinegar
2 Gallons	Red Wine Vinegar
15	Star Anise
4 oz	Pink Peppercorn
4 oz	Juniper Berries
12	Cinnamon Stick
3 oz	Clove
1#	Japanese Chili Pods
3#	Dried Thai Basil
2 oz	Fennel Seed
8 oz	Fresh Ginger
4 oz	Gochugaru
8 oz	Sesame Oil

### Veggies:

4 Heads each	Cabbage Red & Green
6 Heads	Cauliflower
6#	Red Onion
2#	Fresno
32 each	English Cucumber (Seeded)

**Pickling liquid:** Measure and Combine all ingredients. Bring to a boil and allow to simmer for 15 minutes. Cool overnight to marry flavors. **Veggies:** Thinly slice veggies 1/4 inch thick using either a robo coupe or buffalo chopper. Mix veggies and place into lexons or other large container. Pour pickling liquid over and mix thoroughly, place perforated pan and weight on top. Allow to pickle/ ferment for 24-36 hours. Taste and rinse/ adjust seasoning as needed. The veggies inside can be changed to fit different markets, events and clientele.

## Butternut Squash Crème Brûlée

YIELD: 12, 16oz STEMLESS WINE GLASSES

### Ingredients:

1.5 qt	Heavy Cream
4 oz	Butternut Squash Puree
1 C	Sugar
12	Egg Yolks

### Cranberry Compote:

2#	Cranberries
1#	Sugar
2	Orange Zest
1 T	Fresh Grated Nutmeg
Pinch	Cardamom

### Red Wine Poached Pear:

4	Pear
1 qt	Red Wine
2	Cinnamon Stick
1 Bunch	Thyme
1 T	Cloves

### Meringue:

8 oz	Egg White
4 oz	10X (Sifted)
4 oz	Sugar

**Cranberry Compote:** Combine ingredients in a pot, bring to a boil and allow to cook until cranberries are soft, blend with an immersion blender until smooth. If too thick add some orange juice until it reaches desired consistency. Pour into stemless wine glass using a sauce pourer or fondant dropper. Allow to cool and set.

**Crème Brûlée:** Bring heavy cream and puree to a boil. Whisk egg yolks and sugar. Temper heavy cream with yolk mixture. Combine and strain in a chinois. Pour over set cranberry compote and bake in water bath until custard is set.

**Red Wine Poached Pear:** Bring first four ingredients to a boil. Add pears and let simmer for 15 minutes or until soft. Cool and cut into quarters.

**Meringue:** Place egg whites in mixing bowl. Mix until they become frothy. Slowly add regular sugar and mix until medium peaks form. Add in sifted 10x and mix to stiff peaks. Pipe onto parchment and place in dehydrator for approx. 12 hours at 150° until completely hardened.

## Churros YIELD: 108 MINIS

### Ingredients:

- 500 g Water
- 250 g Butter
- 10 g Salt
- 120 g Sugar
- 2 Orange Zest
- 470 g Flour
- 8 Eggs

**Directions:** Pate au Choux Method. Pipe with star tip. Fry at 325°. Toss in cinnamon sugar.

## Rosé Gelée

### Ingredients:

- 1, 750 ml bottle Rosé
- 2 oz Pectin
- 1 oz Sugar
- Rose Petals

**Directions:** Bring Rosé to boil, in a small pot combine sugar and pectin. While rose is boiling stream pectin sugar mix. Whisk constantly until mixture has thickened. You may need to add more pectin or more rose depending on consistency. Always place a small amount in the fridge to test that it sets firmly before cooling. Once complete place rose petals into desired mold and pour gelée into them. Allow to cool until completely hardened. Pop out serve and enjoy!

## Pork Belly And Peaches YIELD: 60 PORTIONS

### Ingredients:

- 1 Whole Pork Belly, skin off
- 4 oz Thyme
- 3 T Pink Peppercorn, Juniper, Peppercorn (ground)
- 4 oz EVOO
- 3 qt Apple Juice
- 1/2 lb. Fennel, fresh
- 3 Lemon
- 1 C Onion
- 1 C Celery
- 1/2 C Carrot
- 3 Bay leaf
- 6 Cloves Garlic
- 2 oz Peppercorn
- 1 bunch Fresh Oregano

### White Wine Poached Peaches:

- 8 Peaches (pitted, quartered)
- 1/2 qt Sugar
- 1/2 qt Water
- 1 T ea Peppercorn, Cinnamon Stick, Star Anise, Garlic
- 2 qt White Wine
- 8 oz Champagne Vinegar

### Fig Reduced Balsamic:

- 2 qt Balsamic Vinegar
- 8 oz Dehydrated Figs
- 4 oz Apple Juice
- 2 oz Simple Syrup

### Directions:

Make spice rub with Peppercorn mix. Trim and excess fat and score top and bottom of pork belly. Season with salt. Rub down with EVOO and apply spice rub to coat entire belly. Sear pork belly on both sides until golden brown. In a stockpot combine apple juice and white wine bring to a boil. Once belly is seared add veggies and sauté. Deglaze with your juice mixture and place contents into a 400 pan. Cover with plastic and foil and braise about 2 hours until fork tender. Once tender remove plastic and broil on 500° high fan for approx. 10 minutes to crisp the skin. Slice into steaks and sear both sides. Save juice and fat from belly to make a pork belly fat dressing for drizzle.

**Poached Peaches:** Combine first four ingredients in small pot and bring to a boil. Allow to simmer for approx. 15 minutes. Quarter and pit the peaches, place in a 400 pan. Use a china cap to strain liquid and pour over peaches. Mix and place a perforated pan over, along with a weight. Allow to cool before using. Let sit for 24-36 hours. Remove from liquid, pat dry and grill mark both sides on a grill pan.

**Fig Reduction:** Place balsamic on the stove in a heavy bottomed pot and allow to reduce for approx. 30 minutes or until liquid has reduced by 1/3. Cool and purée with dried fig, simple syrup and apple juice. Plate with toasted pistachio, pomegranate seed, fresh fig quarter and pork belly dressing.

## Mini Pork Belly Tacos with Pickled Veggies & Cilantro Lime Crema

YIELD: 100 PORTIONS

### Ingredients:

1 Whole Pork Belly, skin off  
 4 oz Dried Oregano  
 3 T Ground 5 Spice  
 4 oz EVOO  
 3 qt Apple Juice  
 1/2 lb. Anchiote Paste  
 6 New Mexican Chili Pods  
 1 C Onion  
 1 C Celery  
 1/2 C Carrot  
 3 Bay Leaves  
 6 cloves Garlic  
 2 oz Peppercorn  
 1 bunch Fresh oregano

### Pickled Veggies:

1qt Champagne Vinegar  
 1/2 qt Sugar  
 1/2 qt Water  
 1 T ea. Peppercorn, Cinnamon Stick, Star Anise, Garlic Clove  
 8 oz ea. Carrot, Red Onion, Fresno Chili, Cauliflower, Cabbage (finely shredded)

### Cilantro Lime Crema:

1 qt Sour cream  
 4 Limes, juice and zest  
 2 bunch Fresh Cilantro  
 Salt and White Pepper, to taste

**Directions:** Make spice rub with dried oregano, 5 spice. Trim and excess fat and score top and bottom of pork belly. Season with salt and fresh cracked pepper. Rub down with evo and apply spice rub to coat entire belly. Sear pork belly on both sides until golden brown. In a stockpot combine apple juice, anchiote paste, chili pods. Once belly is seared add veggies and sauté. Deglaze with your juice mixture and place contents into a 400 pan. Cover with plastic and foil and braise about 2 hours until fork tender. Once tender remove plastic and broil on 500 high fan for approx. 10 minutes to crisp the skin. **Pickled Veggies:** Combine top 4 ingredients in small pot and bring to a boil. Allow to simmer for approx. 15 minutes. Thinly shave all veggies and put into 400 pan. Use a china cap to strain liquid and pour over veggies. Mix and place a perforated pan over along with a weight. Allow to cool before using. Pickle for 24-36 hours.

**Crema:** Measure all ingredients and place in bowl, mix well and taste.

## Edible Taffy Helium Balloons

### Ingredients:

2-1/2 C Sugar  
 3 T Cornstarch  
 1 C Corn Syrup  
 1-1/3 C Water  
 1 T White Vinegar  
 1 oz Butter  
 1/2 T Salt  
 2 Gelatin Sheets

Extract of Flavoring, to taste  
 Helium  
 Heat Resistant Tubing  
 Brass Connector

**Directions:** In a copper pot combine sugar, cornstarch, corn syrup water, butter and salt. Bring to a boil and cook until mixture reaches 235° on a candy thermometer. Remove from heat and add in desired colors and flavoring. Allow to cool slightly. While Taffy is cooking, connect heat resistant tubing to helium tank. You may need to find a brass coupler that fits tightly into the tank and tube. Also, make sure you have a correct pressure gauge that will allow you to release helium slowly. While taffy is warm and pliable, dip the end of the plastic tubing into the taffy mix. While pulling up, the taffy should be attached. Slowly release pressure from the tank. If at the correct temperature, a balloon should begin to inflate. Turn tubing upwards allowing balloon to continue to fill. Once full, connect either string or rope candy to the balloon and serve immediately. Note: If taffy does not stick, it may be too warm. If you are picking up large, heavy clumps, the taffy is too cold.

# ICA Service and Involvement

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## ICA Webinar in May 2018

### Topic: How to Get Creative When Short-Staffed—The Artisan Method

After utilizing the method that I created for two years, we wanted to share with our fellow catering friends how we were able to staff our kitchen and events during this time of employee shortage.

The webinar had a good number of sign ups, and due to such positive feedback, the ICA council scheduled me for another webinar for May 2019.

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## Speaker at Catersource 2019

I was selected as a speaker for *The Art of Catering, Catersource* in February 2019. I submitted two topics and the panel determined that my topic of “Breaking Down the Brigade” was something that other caterers and food industry professionals would want to hear more about.

### Breaking Down the Brigade

For centuries, the kitchen hierarchy has been built on a stagnant brigade system. With our modern workforce and millennial-driven mindset, discuss how changing your kitchen system will not only benefit your kitchen morale, but also your company’s bottom line. From updated management styles, to organization of workflow in the kitchen, these new skills will boost morale and overall kitchen efficiency. Learn “The Artisan Method” for staffing, how to create a functional kitchen through modern time management skills and how to empower your employees to bring out the best in them.

# Extracurricular Activities

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## Extracurricular Activities

During the off-season, I remain involved in our culinary community. I have a relationship with a local beer and wine shop, and when we were chatting one evening, we were talking about the lack of Arizona representation and how we have so many great local purveyors that should be highlighted. This spun into a pop-up dinner at the bar, and “The Home Grown Dinner Project” was born! While planning this dinner, my goal was to highlight the Arizona ingredients that I would be using in unique ways.

To begin the evening, I wanted to showcase some beautiful vegetables from a farm down the street where I live, Amadio Ranch. I created a cilantro lime beet purée, spiced roasted corn, and a house made focaccia with Crow’s Dairy goat cheese mousse on top. Lastly, I drizzled with McClendon’s Farm Mesquite honey. This course was paired with local and Arizona Vignerons Certified, Sand Reckoner Malvasia Bianca.

For course two, I wanted to highlight a fruit that reminds Arizonans of summer, as well as the amazing sunsets that we enjoy here. I used yellow and red watermelon from Amadio Ranch, grilled it, and added Chili de Arbol Vinaigrette. To finish the dish, house made queso fresco, wild baby arugula, tajin spiced crema, and a red chili crunch. This dish was paired with another Arizona certified wine, Dos Cabezas-La Montaña.

For the main, I wanted to introduce people to something different that I love to cook with—a chorizo spiced porchetta. This pig came from a local meat supplier, The Meat Shop. I fried it to make a crispy chicharron skin on the outside. The porchetta was set on creamy smashed “Tongues of Fire” beans from Ramona’s Farm and topped with cotija, roasted chayote squash, and a red chili drizzle.

To end the meal, I wanted the guests to experience something from nature that they had most likely not heard of. I created a house made vanilla bean gelato and mixed it with Superstition Meadery Peanut Butter Jelly and used liquid nitrogen to create a space cream.

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Two “Buzz Buttons” were placed on the space cream. Guests were instructed to eat the buzz button first, followed by the space cream, to create an amazing sensation in their mouth. This was also paired with Marshmallow Peanut Butter Mead from Superstition Meadery.

This event sold out and the feedback indicated that many people didn’t know about many of the local brands I had used to create the dinner. By partnering with Kings Beer & Wine, I was able to connect the community with some hardworking businesses that deserve to be recognized in our culinary community.



# Extracurricular Activities

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THE HOME GROWN DINNER PROJECT



# Extracurricular Activities

Another community event where I volunteer is the Tools for Schools Community Backpack drive. Each year we make 5,000 burritos to hand out to the kids and their parents that are coming through a massive line to receive a backpack and school supplies to help them begin their next school year on a great note. This event is near and dear to my heart because it is located in the school district where I went to school. Now that I am older, being able to give back to the community that I grew up in is important to me and what better way to do that than to provide a warm breakfast for them. This is an event that I, and our catering company, look forward to each year—just to see all of the kids smiling!

Even though I am a leader in our kitchen, I take the time to meet outside of work with my younger cooks that want more mentorship. Sometimes the younger cooks do not feel comfortable asking questions in the kitchen, so I always open my busy schedule when someone asks or if I see that someone may need my help.

My passions are directly linked to the culinary world as well. Knowing where my food is directly coming from is important to me, so a lot of my extracurricular activities include foraging, hunting, fishing, or creating my own. This year I went fishing in California for Sculpin Fish and brought it back to make a fish stock and risotto.

I purchased a Kune Kune swine this year as well and am raising it at my home. For now, I am using Ham Solo as an educational tool when I visit elementary students to teach them about the importance of knowing where your food comes from, what they are fed, and what is made from the animal.

I am very passionate about creating new spices and rubs. I dry herbs from my home garden, and if there are flavors that I can't seem to find, I mix them together. One that I have been using a lot lately is my Braised Brisket Rub.

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### Coke Braised Brisket YIELD: 2 BRISKETS, 40 PORTIONS

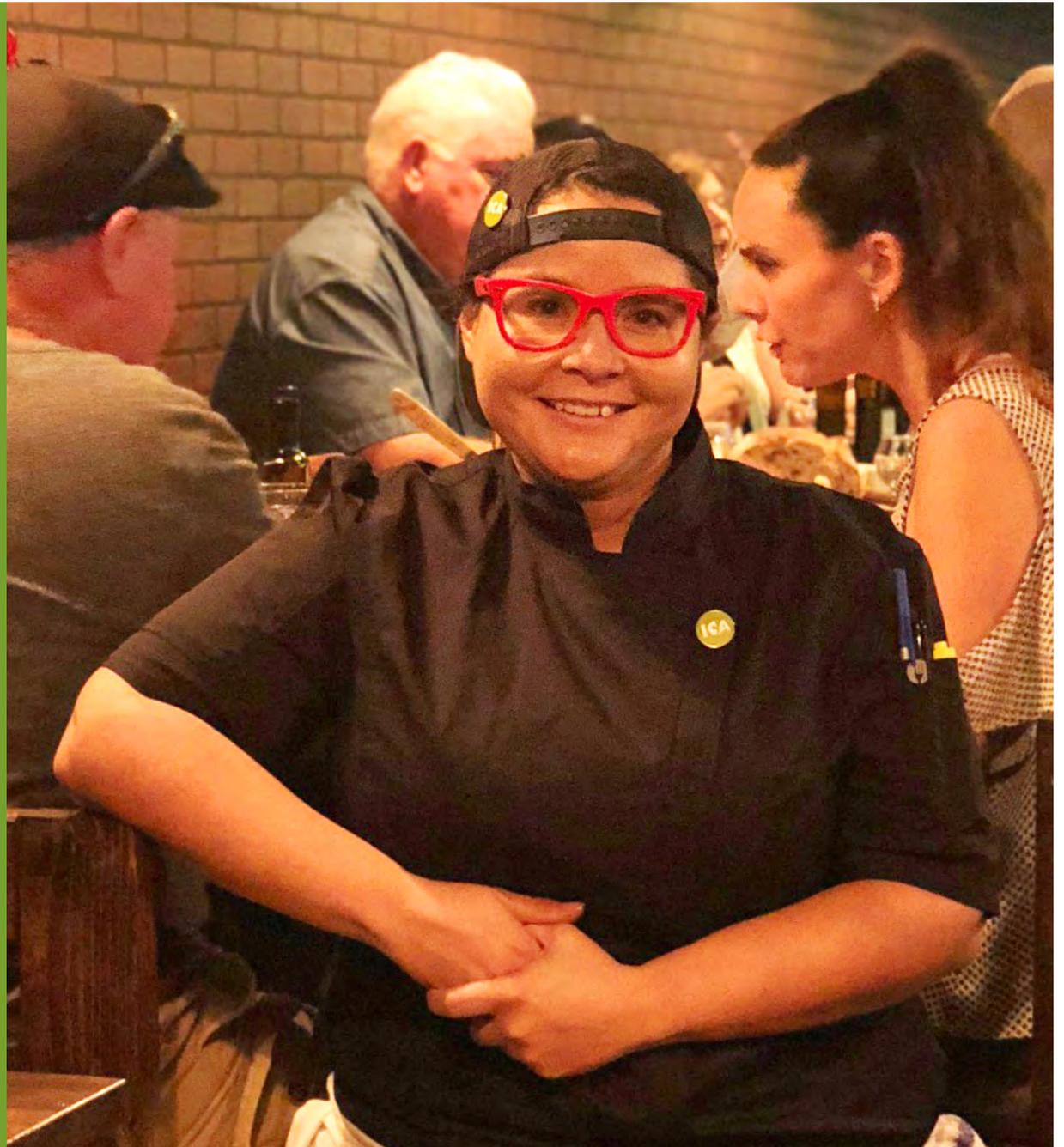
1 T	Instant coffee powder	1/2 bottle	Wuwu
3 T	Garlic powder	2c	Spicy brown mustard
3 T	Onion powder		
2 T	Ancho powder	6 qt	Coke for braising
1 tsp	Chili powder	2 C	Celery
1 tsp	Cayenne	2 C	Onion
1 tsp	Paprika	1 C	Carrot
		1 oz ea	Garlic, thyme, bay leaf, peppercorn, rosemary

**For Spice Rub:** Measure all ingredients in bowl and mix.

**Brisket:** Trim any excess fat from brisket, score top and bottom of brisket. Season generously with salt and fresh cracked pepper. Combine wuwu and mustard in a bowl. Rub on the outside, top bottom and crevices of brisket. Apply your spice rub and massage (sing it a nice song while your at it!) Sear both sides until golden brown. Sauté your veggies and deglaze with coke. Split brisket between two 400 pans. Cover with plastic and foil and braise for 4 hours on 350° high fan. After 4 hours check to see if brisket is fork tender. If so, remove plastic and foil and broil at 450° for 10 minutes to crisp the top fat. Remove from pan, separate jus, strain and skim fat to make a sauce. Let brisket cool, separate top and bottom fat and slice, making sure to follow against the grain.

# Resumé

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# Resumé

Marissa Delgado has been in the culinary industry for more than eight years. Her passions for quality ingredients, creative cuisine, and unique food styling has lead her to the Executive Sous Chef position at Artisan by Santa Barbara Catering in Tempe, AZ. Marissa was most recently featured on Food Network's *Chopped*, where she was dubbed "The Flavor Master" in her episode. Marissa graduated from the Le Cordon Bleu College of Culinary Arts in Scottsdale with Associates in Patisserie and Baking. Marissa began her career at The Broadmoor Colorado Springs, a Forbes 5-Star and AAA 5-Diamond resort with impeccable service and distinctive amenities. During her time at this highly recognized resort, Marissa furthered her pastry and catering skills. Marissa returned to Phoenix and sought a rewarding position with one of Arizona's top catering companies, Artisan by Santa Barbara Catering. With her enthusiasm for teaching others and advanced culinary skills throughout the kitchen, Marissa was quickly advanced to a manager position. Under her leadership, ASBC has been named Number One Caterer by *Ranking Arizona*, Caterer of the Year by International Caterers Association, and many more through the years. Marissa's career endeavors now include external education and mentorship throughout the local and national industry. Her passion projects include curing her own meats, creating unique spice blends, and brewing her own varietals of beer.

## PROFESSIONAL OBJECTIVE

To effectively utilize work and managerial experience along with my culinary education in an efficient and creative manner.

## EDUCATION

### Le Cordon Bleu College of Culinary Arts

Graduation: 10/2011 | *Associate of Applied Science Degree: Patisserie and Baking*

## SKILLS

- Can effectively train and manage kitchen staff upwards 15 people
- Developing menu ideas, concepts and prices
- Can comfortably produce pastries and baked goods from scratch in high volumes
- Comfortable with cooking, and execute wide variety of foods and events
- Portion amounts of food for events and delegate those tasks in a productive manner
- Proficient with Microsoft Office: Word, Excel and PowerPoint

## EMPLOYMENT HISTORY

### Artisan by Santa Barbara Catering | Tempe, AZ | *Executive Sous Chef* | 09/2017-Present

- Responsible for the management of entire kitchen staff
- Menu and recipe development
- Official staff morale booster
- Keeper of the pack
- Assisting in maintaining 18% food cost

### The Grand Central Coffee Company | Phoenix, AZ | *General Manager* | 12/2015-09/2016

- Created and developed food, specialty coffee, and modern mixology bar menus
- Managed employee hours, labor percentages as well as completed payroll
- Met with and established vendor relationships, pricing and product management
- Responsible for all employee activity including hiring, discipline and training
- Ordering and maintaining inventory of food, coffee, and alcohol items from vendors

(Continued)

## EMPLOYMENT HISTORY *(Continued)*

### **Artisan by Santa Barbara Catering** | Tempe, AZ | *Pastry Chef* | 09/2016-17 | 09/2011-07/2014

- Oversaw pastry, pantry, and all other departments, assuring product was finished to company standards and in a timely manner
- Created weekly as well as daily production sheets for events
- Developed unique menu items, plated desserts and entrées, as well as meeting any clients special requests or dietary needs
- Responsible for hiring, discipline, performance reviews, and initiating pay increases
- Standardized production recipes and create SOPs for kitchen
- Ordered any specialty items or ingredients needed for pastry department in correlation with executive chef
- Trained pastry and kitchen staff on safety procedures, as well as cross train multiple department

### **Andiamo Market** (Spinatos Pizzeria) | Phoenix, AZ | *Market Manager* | 07/2014-09/2016

- Maintained innovative and unique items for resale
- Created generalized recipes and SOPs for large production
- Responsible for the production and upkeep of all baked goods and menu items in market
- Costing and determining menu and item pricing

## CERTIFICATIONS

Maricopa County Food Handler Card  
ServSafe Food Manager

# Testimonials

2019 ICA CHEF OF THE YEAR  
Chef Marissa Delgado



# Testimonials

Chef Marissa Delgado | 2019 ICA CHEF OF THE YEAR

**PAT CHRISTOFOLO** | *Owner, Artisan by Santa Barbara Catering*

Marissa has been a part of my chef team for over six years now. Over those years, I have seen her grow from a green line cook, quickly into a Chef that brings not only creativity to our kitchen, but also lives and breathes our brand to create a team that loves to work together. The accomplishments that Marissa has succeeded in are well above what a Chef her age would usually accomplish. Marissa's roots are a pastry background, and now she can take on any of the stations in the kitchen. She is such an asset to our team, and we are proud to recommend her for Chef of the Year!

**NICOLE JORGENSON** | *Manager of Events, Artisan by Santa Barbara Catering*

Marissa is the type of chef that just gets it. She understands how our sales team has to work to secure clients and she is there for us anytime we need to come up with new ideas and trendsetting menu items. Her dedication has helped us to win over several large corporate clients. This has helped to grow our catering business in many ways, not just financially. I recommend Marissa for the ICA Chef of the Year award because she embodies a team player, innovative menu creator, community leader—what a chef should be!

**ROY HARLAN** | *Executive Chef, Spinatos Pizzeria*

I couldn't imagine a better candidate for Chef of the Year than Marissa Delgado. I have worked closely with Marissa in the kitchen over the past eight years, and have watched her grow into the talented, tenacious chef she is today. I first met Marissa at Santa Barbara Catering, and worked long hours, side-by-side with her, in the pastry department. Marissa always had a positive attitude and strived to make sure that the quality of our products met the expectations of the executive chef. Over the years, I watched her evolve and grow her talents into her own unique style. Marissa is not afraid to take on responsibilities and always takes the initiative to perfect her craft.