

Patrons and Donors

Executive Chef

J Aron Foundation

Sous Chef

Judy and John Hushon

Sandi and Tom Moran

Barbara and George Trees

Susan and Bill Vareschi

Donors

Liz and Jim Jessee

John Warfield

The Culinary and Hospitality Education Foundation of Southwest Florida is a 501(c)3 organization that provides educational opportunities in culinary and resort management to students from Lee and Collier Counties. We would like to thank all of the donors of our many auction items and you for coming and participating tonight and making these students' dreams a reality.



Night at the Oscars

*February 10,
2014*

*Grey Oaks
Country Club*

MENU

Hors d'oeuvres

Lobster Quesadilla
BBQ Prosciutto Wrapped Shrimp
BLT Phyllo Cups
Parmesan Potatoes Soufflé
Enza Prosecco

Crisp Baby Greens and Roasted Red & Yellow Beet Salad
Moody Blue Cheese and Candied Walnuts
Red Wine and Sherried Beet Vinaigrette
Pali Charm Acres Chardonnay 2012

Intermezzo

Strawberry Sorbet with a Balsamic Reduction
Basil Crisp

Stuffed Spinalis of Beef with Prosciutto, Spinach and
Fontina

Yukon Gold Potato Puree
Red Wine Butter Sauce
Rutherford Hill Barrel Select 2009

Pumpkin Cheesecake
With White Chocolate Hazelnut
Almond Tuile Crisp
Bourbon Caramel Sauce
The Central Late Harvest Chardonnay 2008

Live Auction Items

Chef's Choice Cooking Class for 10

The Chefs of Johnson & Wales have donated this class to be held either in your home or at their North Miami campus. You will select the menu, set the date and then invite your fellow chefs for several hours of learning, fun and good food. Available until 2/15.

Beautiful Ladies Gold and Diamond Ring

Amore Jewelers of Bonita Springs has donated a lovely gold bracelet with a distinctive pattern made 0.75 carats of SI Color F-G round diamonds. Perfect for formal or informal wear. A real asset to any woman's wardrobe!

Old Florida Game Dinner for 10

The evening begins with champagne and passed hors d'oeuvres followed by a 6-course game dinner with wine pairings in the riverfront home of Dave and Sherri Dupont. Dave Dupont is a hunter/fisherman and will be supplying the game and seafood for the dinner that will be prepared by Chef Ruth Manchester and Sommelier Cliff Manchester who are the owners/chefs of the Bramble Inn Restaurant, rated Best Restaurant by Zagats, in Brewster on Cape Cod.

Crave Culinaire Dinner for 8

CIA-Trained Chef Brian Roland will prepare and serve a gourmet dinner in your home or at the Hushon's art-filled home. Wine by the Wine Merchant and photos by Bridger Photography.

Sustainable Dinner and Wine for 10

Enjoy a gourmet dinner in the Lerner's Zuall West home, featured in Gulfshore Life Magazine in 2010 for its custom-designed beauty. Maureen Lerner is a CIA-trained chef and will prepare a customized meal for a one-of-a-kind dining experience. Previous attendees have called it "beyond what we could have imagined. The food was remarkable and the wine pairings marvelous." Available until 2/15.

Crave Culinaire Dinner for 8

CIA-Trained Chef Brian Roland will prepare and serve a gourmet dinner in your home or at the Hushon's art-filled home. Wine by the Wine Merchant and photos by Bridger Photography.

Sunset Cocktails for 6 Aboard the Susanna Bella

Board the Susanna Bella in Naples harbor for champagne, cocktails and canapés as you sail out to the Gulf of Mexico for a beautiful Naples sunset.