

CHEF TREVOR ROSS -- www.thegrassrootsoffood.com

To tell a chef to follow a recipe is like telling an artist to color inside the lines. Everyone extracts their own cooking style from years of experience. Influenced by both technique and ideas gathered along the way, I deliver new and exciting dishes by creating twists on the classics. Undeniable flavour combinations with precise cooking techniques and only the freshest ingredients. With nutrition at the forefront of every tailored meal plan, I'm deliver client's exact desired experience.

OBJECTIVE

I currently have re-occurring clients in vacation destinations and seasonal retreats around the world. I am looking to fill in time between contracts. I would best be suited for 1-6 week contracts but will consider longer periods when available. Cooking for people who desire restaurant quality food with nutrition at the forefront. I have cooked for entertainment clients who require no gluten, dairy free, organic, sugar free, and low carb and custom tailor menu's to client's needs. I have had requests to cook 'blood type' specific cuisine with dozens of restrictions in some placements and given 100 percent control in others. Through these experiences I've developed a range of dishes to please the most specific diets.

SERVICES

Estate Chef | Yacht Vacations | Weddings | Office Catering | Business Retreats

While some clients prefer small sit-down plated meals, many wish to indulge guests with a large communal display of 5-9 dishes family style – custom tailored by request. Be it Japanese night with Sushi, Age Dashi Tofu, and Gyoza's or maybe it's Italian night boasting handmade Oxtail Raviolis, Ligurian Seafood Stew or decadent Brown Butter Sage Gnocchi. Meal plans are fully customized to your preference, restrictions and desires.

1 ONE-OFF HELP

Hosting unexpected visitors? Planning a last minute holiday or celebrating a milestone? Whatever the occasion, I can make it even more memorable! Menus can be custom built from scratch or pieced together from existing signature dishes. Correspondence through email, phone and video chat ensures every detail is ironed out well in advance.

2 SEASONAL CHEF

Some of the best escapes are found in remote locations. Venturing off the beaten path can prove difficult when in search of quality food. I can fix that situation. With custom tailored meal plans and flexible schedules; you'll surprise guests with an over-the-top experience never leaving your property. Be it summer months at the

cottage, winter months on the ski slopes or even a yachting trip through the islands
⇒ I'll deliver the food you crave!

3 YOUR REOCCURRING HIRED GUN

If you like to travel, but find it difficult to find qualified, professionals who can provide you with your own unique dining experience; you're in luck! With more than 10 years experience in the hospitality industry, I have carved out a career that allows me follow my two passions: cooking and traveling.

CAREER HIGHLIGHTS

- Served dinner on a G5 private jet during business trips.
- Have done catering with a helicopter.
- Worked in the "artist's village" at Dessert Trip and even got paid to watch the Rolling Stones perform along with 5 other legendary bands.
- Helped design, menu develop, team build and launch a 160 seat restaurant before the age of 30.
- Secured a re-occurring private client in their Beverly Hills estate.
- Gained work experience at the S.Pelligrino Rated 7th best restaurant in the world Dinner by Heston Blumenthal in London England.
- Lead Chef on the Worlds Largest BBQ food truck's first entrance to the Calgary Stampeded (worlds largest outdoor show)
- Lived on one of the best ski resorts in the world Whistler in B.C Canada becoming Sous Chef of a mountain top eatery.
- Part of the development and launching team that brought Soho House Private club to Toronto Canada
- Cooked privately at Prime Minister Harper's residence at 24 Sussex in Ottawa Ontario while attending Culinary School.
- Graduated from one of the best culinary schools in the world Le Cordon Bleu.
- Had the pleasure of eating at the French Laundry in Napa Valley.
- Have completed 3- 36 hour shifts in my life and look forward to never doing that again but committed to doing everything needed to get the job done right!
- Going heli-skiing for the first time ever in December while cooking for Mr. Lyndon Lea in Whistler B.C.
- Private Chef/ Owner at The Grass Roots of Food - www.thegrassrootsoffood.com
- Volunteered for 3 months in a top 10 Master Bakery in the United Kingdom to perfect bread skills.
- Made fresh cheese by hand from scratch in a storage unit start up with an Italian couple.
- Volunteered in dozens of restaurants world wide including the likes of Mario Batali, Tom Colicchio, Heston Blumenthal and many more.