



Cuyahoga Community College (Tri-C®) would like to thank the Culinary Council for providing creative vision and serving as a guiding culinary force in the planning and execution of Cleveland Eats.

**Cleveland Eats Culinary Council members**  
 (L-R) Back Row: Karen Monath, Eric Wells, Brandt Evans, Jill Vedaa, Joseph Lang, Brandon Edwin Chrostowski, Shuxin Liu, April Thompson, Douglas Katz, Heather Haviland, Chris Poplin. (L-R) Front Row: Matt Fish, Karen Small, Christopher Kafcsak, Zack Bruell, Nelly Buleje, Britt-Marie Culey. Not Pictured: Arnaud Berthelier, Dante Boccuzzi and Regan Reik.

**Culinary and Hospitality Management** are among the world's largest and fastest growing industries, offering endless opportunities for ambitious students locally and around the country. Graduates from the Hospitality Management Center are well rounded with a combination of business and life skills that are in high demand.

Gain valuable education and expand your horizons with two-year associate degrees or 12-month certificates in culinary, restaurant/food service management, lodging/tourism management and event planning. Or, move into the workforce quickly with short term certificates and boot camps.

Learn more at [tri-c.edu/hospitality](http://tri-c.edu/hospitality)

## SPONSORS



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All activities, music and vendors subject to change.

#TriCCLEeats Tri-C Cleveland Eats  
 @TriCCLEeats  
 @triccleeats

*Some of the event photos used are from Cleveland Eats 2017.*

## EATS DRINKS MUSIC EATS DRINKS MUSIC



Tri-C® Culinary Festival  
 EATS • DRINKS • MUSIC



**September 15, 2018**

DOWNTOWN CLEVELAND ON MALL B

**NOON-10 P.M.**

**cleveland-eats.com**

**#triccleeats**

## COOKING DEMONSTRATIONS NESTLE CULINARY PAVILION



**MC Brandt Evans, Chef/Co-Owner**  
 Pura Vida and Blue Canyon Kitchen & Tavern

**12:30-1 p.m.** **Brandon Edwin Chrostowski,**  
 Founder/President and CEO of  
 Edwins Leadership &  
 Restaurant Institute

**1:20-1:50 p.m.** **Douglas Katz, Chef/Owner**  
 fire food and drink

**2:10-2:40 p.m.** **Arnaud Berthelier,**  
 Executive Chef  
 Union Club of Cleveland

**3-3:30 p.m.** **Karen Monath,**  
 Associate Dean of  
 Hospitality Management at Tri-C

**3:50-4:20 p.m.** **Nelly Buleje,**  
 Executive Chef of the 9

**4:40-5:10 p.m.** **April Thompson,**  
 Executive Chef/Owner  
 Wild Thymez  
 Personal Chef Service

**5:30-6 p.m.** **Matt Fish, Chef/Owner/Founder**  
 Melt Bar and Grilled

**6:30-7 p.m.** **Christopher Kafcsak,**  
 Chef/Owner Nomad Culinary

**7:30-8 p.m.** **Britt-Marie Culey,**  
 Pastry Chef/Owner  
 Coquette Patisserie

**8:30-9 p.m.** **Eric Wells, Executive Chef/Owner**  
 Skye LaRae's Culinary Services



**LIVE MUSIC**  
PEPSI MUSIC STAGE



- 12:30-1:30 p.m. The Whiskey Hollow
- 2-3 p.m. Jul Big Green
- 3:30-4:30 p.m. Cleveland's Breakfast Club
- 5-6:15 p.m. Carlos Jones & the P.L.U.S. Band
- 6:45-8:00 p.m. Old Skool
- 8:30-10:00 p.m. Fastball

**MARKETPLACE VILLAGE**  
FIFTH THIRD BANK MARKETPLACE



- |  |                               |
|--|-------------------------------|
| A. Tri-C Hospitality Management Center | K. Pope's Kitchen LLC         |
| B. Bissell Maple Farm                  | L. Rust Belt Pepper Co.       |
| C. Backattack Snacks                   | M. Chagrin Falls Popcorn Shop |
| D. Na*Kyrsie Meats                     | N. Crazy Monkey Baking        |
| E. Cleveland Jam                       | O. Brighton Wool & Honey Co.  |
| F. Old Smokey Beard's Barbecue Sauce   | P. GV Art + Design            |
| G. Lilly Chocolates and Confections    | Q. Refresh Collective         |
| H. Storehouse Tea                      | R. North Union Farmers Market |
| I. Nectar of the Vine                  | S. Culinary Innovation Tent   |
| J. Tri-C                               |                               |



**BREWERIES**

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| AA. Goose Island Beer Co. / Budweiser | DD. Budweiser                         |
| BB. Great Lakes Brewing Co.           | EE. Saucy Brew Works                  |
| CC. Saucy Brew Works                  | FF. Goose Island Beer Co. / Budweiser |

Wine & non-alcoholic Pepsi products will be available at all locations.

**CULINARY VILLAGE**

1. Zack Bruell Restaurant Group – Chef/Owner Zack Bruell
2. Saucisson – Butchers Melissa Khoury & Penny Barend
3. Skye LaRae's Culinary Services – Executive Chef/Owner Eric Wells
4. The Burntwood Tavern – Chef Joe Tuller
5. Coquette Patisserie – Pastry Chef/Owner Britt-Marie Culey
6. Melt Bar & Grilled – Chef/Owner/Founder Matt Fish
7. AdegA at The 9 – Executive Chef Nelly Buleje
8. Heck's & Heck's Express
9. The Pierogi Lady – Chef/Owner Autumn Johnson
10. Pier W – Executive Chef Regan Reik
11. The Campus Grille Latin – Chef/Owner Luis Roman
12. Xinji Noodle Bar – Executive Chef/Owner Shuxin Liu
13. fire food & drink – Chef/Owner Douglas Katz
14. Westfield/ACF – Corporate Chef Brandon Stevens & Westfield ACF Culinary Apprentices
15. Pierre's Ice Cream Company
16. Alere – Chef Instructor Michael Slater & Tri-C Hospitality Students
17. Table 45 – Chef de Cuisine Zachary Bond
18. Lucky's Cafe – Chef/Owner Heather Haviland
19. The Burnham – Executive Chef John Rudolph
20. Bloom Artisan Bakery – Head Baker Justin Webber
21. Wild Thymez Personal Chef Service – Executive Chef/Owner April Thompson
22. Red, the Steakhouse & Moxie, the Restaurant – Executive Chef Joseph Lang
23. Irie Jamaican Kitchen – Executive Chef Omar McKay
24. Salt+ – Executive Chef/Co-Owner Jill Veeda
25. Stack'd – Executive Chef Adrian Gigliotti
26. Pura Vida & Blue Canyon Kitchen & Tavern – Chef/Co-Owner Brandt Evans
27. Nomad Culinary – Executive Chef/Owner Christoper Kafcsak
28. Luna Bakery & Cafe – Chef/ Owner Bridget Thibeault
29. Hard Rock Rocksino – Executive Chef Chris Poplin
30. Edwins Restaurant – Executive Chef Christopher Terry

**KIDS WORLD ACTIVITIES**



- Noon-2 p.m. Talespinner Children's Theatre - Interactive Theatre Games
- 1-2 p.m. Magic Mike Strolling Magic
- 2-3 p.m. Club Rock featuring Club Rock Student Performances
- 3-4 p.m. Club Rock Karaoke (open to all children)
- 4-5 p.m. Mad Mountain Strolling Juggler
- 5-7 p.m. Bubble Wanda, Fun with Bubbles
- 2-7 p.m. Tony Twist with Balloon Sculpting



**FESTIVAL MAP**

