



C COLIN COWIE
LIFESTYLE

F.O.O.D.

FOOD OF OVERWHELMING DISTINCTION



An inspired approach to catering and hospitality...
Through exclusive partnerships with award-winning chefs, we bring
restaurant-quality food anywhere our clients desire.

INTRODUCING F.O.O.D. INC.

F.O.O.D.

FOOD, Inc. was created by industry veterans Colin Cowie and Stephan Baroni, who seized the opportunity after years of working with clients desiring the same culinary experiences found in New York City's iconic restaurants.

With expertise in event production and off-premise catering, FOOD, Inc. lays the framework for today's most recognized chefs to deliver these experiences outside the restaurant to create the ultimate in catering.



Utilizing the imagination of a skilled production team partnered with the country's most talented culinary teams, FOOD, Inc. serves up an experience in addition to an amazing meal.

Capabilities:

On and off-premise catering; domestic and international

Menu development

Wine and Cocktail pairing

Venue and location services

Décor and floral design

Comprehensive event production



OUR SERVICES

F.O.O.D.

We take as much pride in our services as we do in our food.

Whether you are hosting a cocktail party, seated dinner or buffet-style meal, we can provide custom menus to meet your needs with expert advice on menu item selection as well as cocktail and wine pairing. This includes everything from signature cocktails from our partnering restaurants to a full service wait staff. Because each menu is unique, there is no limit to what kind of combination we can put together.

If you choose, our chefs can also be secured for personal appearances at an additional cost.



ALFRED PORTALE



Chef Portale has been at the helm of Gotham Bar and Grill for three decades where he has earned countless accolades including four James Beard Awards, five 3-Star Reviews from the New York Times and 20 years in the Zagat top 10 most popular restaurants. These accolades and Portale's dedication to Gotham have made him one of the most respected figures in the American Culinary Scene garnering honorary recognition from the Culinary Institute of America, the Esquire Restaurant Hall of Fame, the Michelin Guide, Meals on Wheels, and CCAP.

Along this 30-year journey at Gotham, Portale has spearheaded other ventures including the re-launch of Steve Starr's Striped Bass which earned the highest ratings from the Philadelphia Inquirer and an award from the James Beard House, the opening of Gotham Steak in 2008 in the Fontainebleau Resort, which was quickly recognized as one of Miami's best restaurants; and since 2006 Portale has designed the menus for Singapore Airline's first class passengers.

LAURENT TOURONDEL



A native of France, Chef Laurent Tourondel parlayed his love of food at an early age into a four-year program at Saint Vincent Ecole de Cuisine in Montlucon, France, where he earned his "d'Aptitude Professionnelle de Cuisineier." After graduation, he received his first post in the kitchen as chef to the admiral in the French Navy.

Following this position, he worked at several esteemed restaurants throughout France, England and the U.S. Upon leaving Cello, which he opened in NYC, Tourondel saw a great opportunity to spend time traveling through South America, Asia and Africa where he further developed his own culinary voice.

Tourondel returned to the States to open BLT Steak (2004), BLT Fish (2005), BLT Prime (2005), BLT Burger (2006) and BLT Market (2007) as well as LT Burger in the Harbor, LT Bar & Grill and Arlington Club, a Partnership with TAO Group. Along with a number of overseas properties, including LT Bar & Grill in Almaty, Kazakhstan, Tourondel is also the executive chef at Brassiere Ruhlmann in Manhattan's Rockefeller Center.

In 2015, after consulting on some of the city's most high profile projects, Tourondel opened two adjacent properties in Manhattan's Chelsea neighborhood, the Vine, a cocktail lounge with a menu of signature small plates, and L'Amico, an American restaurant with Italian influences inspired by his upbringing in the European countryside.

In June 2016, Tourondel continued his longstanding relationship with the Betsy South Beach with the opening of LT Steak & Seafood, a seasonally inspired American restaurant located within the hotel.

MING TSAI



Ming Tsai is a James Beard and Emmy award-winning chef, author and TV personality. Ming is the leading face of East-West cooking across the US. East-West is the harmonious blending of Eastern ingredients and techniques with Western ingredients and techniques. It is an exciting way to eat, featuring plays of texture, temperature, sour, salty, spicy and sweet.

Ming's cuisine is showcased in both of his restaurants Blue Ginger and Blue Dragon. Blue Ginger has been one of Boston's top rated restaurants since it premiered in 1998. Recently opened, Blue Dragon has already been awarded one of Esquire Magazine's Best New Restaurants 2013 in the country. Ming serves as the President, National Advisory Board of the Family Reach organization, a non-profit whose mission is to provide financial relief and support to families fighting cancer.

FLOYD CARDOZ



In 1997, Cardoz partnered with Union Square Hospitality Group's Danny Meyer to open Tabla, a contemporary Indian restaurant celebrating his groundbreaking cuisine that expertly married the exotic flavors and spices of his native land with Western techniques. He later moved on to open North End Grill and White Street in downtown Manhattan and The Bombay Canteen in Mumbai, India.

In the summer of 2016, Cardoz opened Paowalla, a casual modern Indian restaurant in Soho, NY, which will celebrate his Goan-Indian Heritage and showcase his seamless integration of Indian flavors and techniques with local ingredients.

Cardoz's first cookbook, *One Spice, Two Spice* (William Morrow, October 2006) includes his favorite recipes while demystifying Indian flavors, and his second cookbook, *Floyd Cardoz: Flavorwalla* (Artisan, April 2016), was published in spring 2016. Cardoz is a four-time James Beard Award nominee and regularly works with Share our Strength, City Harvest, C-CAP: Careers through Culinary Arts Program, and Madison Square Park Conservancy, among others. In 2012, Floyd won Season 3 of Bravo's *Top Chef Masters*.

GABRIEL KREUTHER



During the first decade of his career, Gabriel created culinary delights at Michelin-starred kitchens throughout Germany, France and Switzerland before bringing his talent to The States. Gabriel began at La Caravelle & Restaurant Jean-George Central Park before going on to his roles as Executive Chef of the much lauded Atelier in the Ritz-Carlton and The Modern, where his cooking received numerous accolades throughout his nearly decade-long tenure. A long-standing member & mentor for the prestigious Bocuse d'Or USA Culinary Council and current Gold winners of the World Competition, Kreuther was named one of Food & Wine's Best New Chefs in 2003 and received a 2009 James Beard Foundation award for "Best Chef: New York City."

In June 2015, Gabriel opened the eponymous restaurant, Gabriel Kreuther. Here, Gabriel combines his classic French training and Alsatian heritage with his love of New York City to create a comfortably luxurious experience in the heart of Midtown Manhattan. Just a few of the wonderful accolades Gabriel Kreuther Restaurant has already received include, The AAA 5 Diamond Award, Best New Restaurant of the Year by New York's Village Voice, 3 Stars from the NY Times & One Michelin Star, as well as being a member of the prestigious Relais & Châteaux.

In fall 2016 Gabriel opened Kreuther Handcrafted Chocolate with Pastry Chef Marc Aumont, where the pair unify New York inspired flavors with French techniques, quality ingredients, the finest craftsmanship, and beautiful packaging to create unique chocolates, pastries, and retail treats next door to the restaurant and across from Bryant Park.

COLIN COWIE & STEPHAN BARONI



With a rich and deep history rooted in creating truly unique and exceptional experiences, few are better equipped to create change in the hospitality industry than the partnership of Colin Cowie and Stephan Baroni.

Colin Cowie has been providing luxury experiences for the most celebrated of people for nearly three decades. His impressive list of clients includes celebrities like Oprah Winfrey, Ryan Seacrest, Kim Kardashian, foreign dignitaries and heads of state. He has designed and produced every conceivable type of celebration – from cocktail receptions to product launches to royal weddings, and everything in between.

Stephan Baroni has a long and impressive career in the food and beverage industry. In addition to launching the catering company Union Square Events (formerly Hudson Yards Catering) for the NY restaurateur Danny Meyer, Stephan owned and ran his own consulting business serving hotel and restaurant operators across the country. Currently, Stephan serves as President and COO of Colin Cowie Lifestyle overseeing the growth and development of the brand.



PRIVATE CLIENT WEDDING
PRIVATE RESIDENCE
SOUTHAMPTON, NY

PRIVATE CLIENT REHEARSAL DINNER
PARRISH ART MUSEUM
WATER MILL, NY

PRIVATE CLIENT BIRTHDAY EVENT
SPRING STUDIOS
NYC

PRIVATE CLIENT WEDDING
ONE WORLD TRADE
NYC

PRIVATE CLIENT WEDDING
WOLFFER ESTATE VINEYARD
SAGAPONACK, NY

NEW YORK ACADEMY OF ART: TRIBECA BALL
TRIBECA
NYC

EXTELL BROKER DINNER
CENTRAL PARK TOWER SALES GALLERY
NYC

EXTELL CENTRAL PARK TOWER SALES GALLERY LAUNCH
CENTRAL PARK TOWER SALES GALLERY
NYC

RECENT WORK

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CONTACT US

Visit our site to learn more about how we can take your next catered event to a new level of overwhelming distinction.

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