

Wes Whitehead

Personal Chef and Caterer

(323) 333-7451 wesw47@gmail.com

Personal Chef for John Campisi

Contact Info Available Upon Request

- On call personal chef for a couple with a busy schedule.
- As with Mr. Weinberg, multiple meals are prepared one day a week.
- All dishes are gluten free, are low in any soy products, and are also poultry-free

Personal Chef for Jason Weinberg and Merritt Johnson

Contact Info Available Upon Request

- 3 meals per week for Jason, Merritt, and any guests they happen to have that night.
- Meals are cooked one day a week, with a thought to making meals that are easily reheated.
- Focus on clean, healthy food while abiding to client allergies: no dairy, no gluten, no red-meat.

Personal Chef for Todd and Ruth Graham Black

(310) 475-9587 or rgbsido@aol.com

- Dinner five nights a week for their family of 5 (and also frequent guests), including an 11 year old, a 15 year old, and one vegetarian
- A focus on light, healthy cooking but no sacrifice of flavor
- Meals would feature an entrée, a starch or vegetable, and a salad
- Meals featured the cuisines of France, Italy, Spain, Morocco, Vietnam, Thailand, and Japan among others

Chef for *LOVE Catering* – Contact Jonathan Darr

(323) 203-0919

- Prep for all catering events: breakfast, lunch, dinner and featuring all cuisines
- Running the kitchen for dinner parties of 5-75 people
- Sous chef for large catering events for as many as 400 people

Waiter and Chef at *Bottle Rock*

- Service for a high volume wine bar in Culver City
- In depth knowledge of a huge wine cellar from across the globe
- Lunch time chef preparing salads, cheese plates, and paninis to pair with specific wines
- Worked with acclaimed Chef Jason Travi, formerly of *Fraiche* Restaurant (named by Food & Wine Magazine as one of the country's Best New Restaurants for 2007 while Jason was Executive Chef)