



Pan-fried ocean perch served on gaufrette potatoes, blanched broccoli accompanied with a boursin sauce topped with red onion marmalade.

## About Chef Marcel.

Growing up along the Rhine in Arnhem, the Netherlands, my passion for cooking developed early. I was frequently found working by my mother's side as she prepared the family meals. My enduring appreciation for fresh and local ingredients began with our trips to the farmers markets in Arnhem, where seafood, meat, and produce were abundant, fresh, and always delicious.

As a young boy, I decided there were two goals I wanted to fulfill: becoming a chef, and becoming a member of the Royal Dutch Navy. Though seemingly incongruous dreams, I eventually found a way to achieve both simultaneously. After graduating from culinary school in the Netherlands I joined the Royal Dutch Navy. I built upon my culinary school training by working as a chef on large ships, and further rounded out my education with dietitian training, nursing, and fire rescue. My time in the Navy provided me with adventure and educational opportunities I could not have experienced anywhere else. After eight years as a navy chef, I decided to embark on my civilian culinary career.

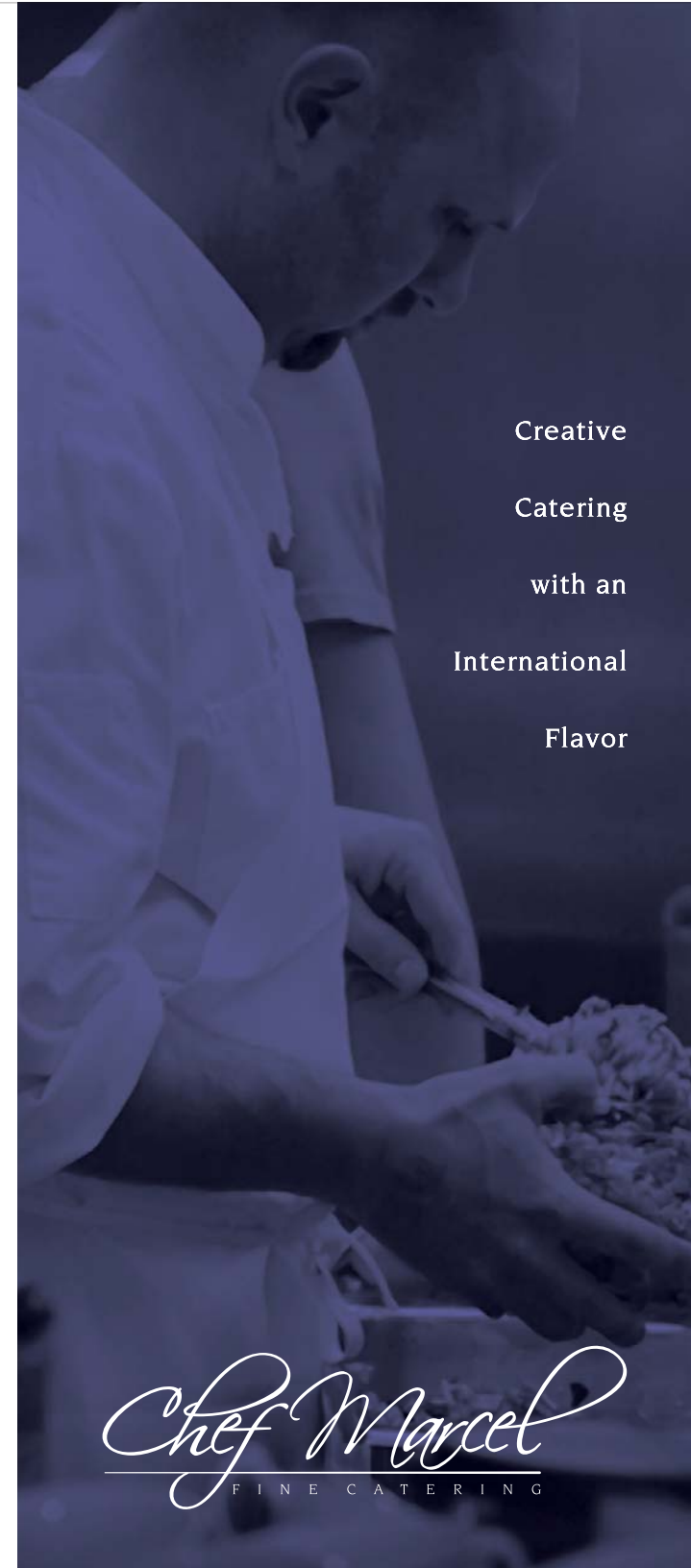
I first worked for a freelance chef agency, which provided opportunities for me to develop my craft in many different settings, such as a four-star restaurant, hospitals, retirement homes, kosher kitchens in Amsterdam, and even theme parks. That time was full of great experiences for me, and I acquired a host of new skills working in such varied environments and with numerous excellent chefs.

After marrying my lovely wife, we settled in her hometown of Toledo, Ohio. I was fortunate to have had an instrumental role in the opening of a fine dining restaurant before working as a Sous Chef for a large caterer. Following that, I began working for another large catering institution as an Executive Chef. My varied experiences and lifelong passion for the culinary arts has led me to where I am today: excited to offer my personal catering services to you. Please call Chef Marcel's Fine Catering and find out how we can bring our many years of experience to your table!



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Creative  
Catering  
with an  
International  
Flavor

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## Our Services.

### Weddings

Whether you desire a formal, sit down dinner indoors, or an elegant evening under the stars, Chef Marcel Fine Catering can attend to every detail of your event. Our sales staff are experienced wedding planners, happy to assist in making this special day more enjoyable, and less stressful, for you. We work one on one with our clients to make sure each event is a reflection of their personal style and taste, including the flowers and decorative details. We are happy to design a custom menu, complete with elegant table settings and efficient, gracious service. We can provide professional, courteous bar tending staff. We can even help with the cake, and invite you to peruse our website, or download a brochure.

### Banquets

Chef Marcel Fine Catering is a full service catering company proudly serving Toledo and its surrounding areas. Our food is prepared with the highest standards, using only the finest and freshest ingredients. Our professional, friendly staff share a common goal: making your event a successful, personal experience, based on your needs and preferences. Our Executive Chef, trained in Europe and proud to have over 20 years of experience, offers creative, cutting edge menus, tailored to your tastes.

### Fundraisers

Chef Marcel has made a commitment to giving back to the community, whether it's volunteer work or supporting local vendors. It would be our pleasure to help you raise money for your charitable cause. Ask about our special rates, and let us help ensure that your money goes where you want it to.



Panko encrusted atlantic salmon sautéed, served on creamed spinach pernod and a macaroni and bleu cheese timbale then finished with a soft riesling sauce.



Grilled pork chop with a root vegetable puree, nutmeg gnocchis finished with a pomegranate jus and caramelized apples.

### Corporate Events

Whether you require a prepared lunch for drop off, a meal with full service wait staff, or a simple, elegant appetizer party, Chef Marcel Fine Catering can help with your corporate event. We know how important it is to keep your employees and clients happy, and providing them with good food and cordial service will show them you cared enough to provide the best. We look forward to working directly with your event coordinator to ensure that both the menu and event details are designed to your exact specifications.



Oven roasted bone in chicken served on caramelized Belgian endive and horseradish mashed potatoes topped with an assortment of heirloom tomatoes concasse, and fresh chive oil.



Yellow fin tuna seared to rare, served with a shiitake-oyster mushroom rice pilaf, blanched asparagus and a beurre blanc scented with lemon sea salt and a balsamic reduction.

Grilled New York strip steak served on a potato latke with sautéed asparagus, red onions, and leeks sauced with a white pearl onion-shallot demi.

