



## US CITIZEN CONTACT:



## YACHT EXPERIENCE

My **2024 - Captain Frank Hidalgo**  
105' Johnson  
Bahamas

**2023**

117' luxury Palmer Johnson  
sail yacht

**2023** Marina, Florida

**2023**

Palm Harbor Marina, West Palm Beach

**2023 - Captain**

Palm Harbor Marina, West Palm Beach

**2023 - Captain**

Spaniel Cay, Bahamas

**2023 Captain Frank**

Nassau, Bahamas

**2023 - Captain**

Punta Gorda, Florida

**2007 -**

Montauk, New York



Instagram | Food Gallery

## EDUCATIO

N

The International  
Culinary Center

New York City  
Parma, Italy  
Graduate, 2006

# MARY

## CULINARY MANAGER & PRIVATE CHEF



## PROFILE

World renowned Chef and seafarer with over 15 years of experience in luxury food and hospitality. With a background in culinary management, full scale maritime operations, and catering events ranging from 10-300 people.

## WORK EXPERIENCE

### Private Chef

Sophia Vergara & Joe Mangianell, Beverly Hills California 2015-2022

Prepared formal and informal dinner service five days a week for the Vergara family.

3 meals a day were prepared and occasional travel to New York with the family.

Created weekly menus featuring unique world cuisine with fresh vegetables from the garden.

Prepared meals for private events – both intimate and large ones with as many as 100 guests.

### Owner, Curator & Event Planner

Cleveland Ohio

2012-2015

Founded successful catering company. Prepared meals for events personally and managed company.

Catered private events for a wide range of clients, including famous authors and celebrities.

Core philosophy is to create unique dishes inspired by training in New York and Northern Italy.

Partnerships with local farmers provide fresh, organic, and superior quality ingredients.

### Chef

New York New York

2010-2012

Prepared food under the guidance of famous chefs Sirio Macchioni and Andrew D'Ambroise

Created artful high end French cuisine in one of New York's most legendary restaurants.

### General Manager

Restaurant; New York, New York

2008-2010

Managed all aspects of this prestigious seafood restaurant.

Increased profits by 15 percent in the first quarter. Worked closely with Chef Dave Pasternak.

### Chef

Italy

2006-2008

Worked with Chef Pier Giorgio Parini, one of the most skilled and forward-thinking chefs in Italy.

Prepared innovative dishes and culinary experiences; developed own art culinaire.

### Private Chef & Assistant

New York

2004-2006

Worked as live-in private chef and assistant. Prepared all meals for Deborah and three children.

Provided weekly menus catered to each family member's special dietary needs and preferences.

- Responsible for kitchen maintenance and managing family's calendars and schedules.