



462 COUNTRY LANE
CRYSTAL LAKE, ILLINOIS 60012



EXECUTIVE EXPRESSIONS

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WWW.CATERINGEXECUTIVES.ORG

From The Desk Of
KATHERINE NEWTON, CCM
Club President

Fellow Members,



While it's common to hear about our monthly events well before they begin, it really isn't the norm to hear about them over a month later, much less 2 time zones away. While at the Club Managers' World Conference in Hawaii, I received inquiries from three Club Managers about the fabulous January event at Monastero's Ristorante and Banquets. It was great! - that's it, GREAT! I'm changing my name to Katarina.

We knew something festive was afoot, but the few of us who got a peak at the ballroom were left speechless, and you know how hard that is for this group. The three new members coming to their first meeting as well as all of us, have great memories. The vision for the event had by Joe Monastero Jr. was brought to fruition by countless chefs and staff, but also eight very generous sponsors; and did they do a great job. Surrounding yourself with good people can easily be done with those listed below.

If you don't know your regions on Italy, this was the night to learn. Every region, 7 courses, and nine wines classically presented to the lucky attendees. The descriptions were

informative, entertaining and never too-long on the microphone. The homemade Italian Sausage, Scallions, White Wine, Extra Virgin Olive Oil, served over sauteed polenta was my favorite course, until we had the butternut squash ravioli, then that was my favorite. But then we had Sea Bass with olive oil, lemon, sauteed spinach, cannellini beans and chopped tomato, so I think that was my favorite...hmmm. Maybe the Sicilian Blood Orange salad, no, the Tuscan Artichokes. Actually, I think we should have this dinner again so those who didn't see it can learn what we loved. Our many thanks to Joe Monastero and the entire Monastero family, as well as the sponsors:

- Allen Brothers, Co.
- BBj Linens
- Halls Rental
- Hannah Handmade Cards
- Jovita Pappadimas' Iris Flowers
- JSM Private Events
- Mediterranean Wine Imports
- Roberto Monastero's RSM Productions

See you all at Roy's in March!



LOOKING FOR A CATERING OR SALES MANAGER?

As part of the services of the Catering Executives Newsletter, whenever we are contacted by someone looking for an

employee or someone seeking a new employment opportunity, we will be happy to "pass the word along".

We have been contacted by a woman with extensive experience in the catering industry throughout the United States. Recently relocated to Chicago, she is seeking a position in catering or sales management.

If you have need of such a person, and would like her contact information, please send an email to CECNewsletter@aol.com.

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NEWSLETTER

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PRESIDENT'S LETTER

FEBRUARY MEETING REVIEW
V.PRES. ROBERT NEUBERT

SAVE THE DATE
CEC SUMMER OUTING

JANUARY MEETING
MONASTERO'S RISTORANTE

FEBRUARY MEETING
SOFTTEL CHICAGO

MAY MEETING
SYMPHONY CENTER

SPRING BALL HONOREE
VICTOR ERIMANIS

LOOKING FOR CATERING/SALES
MANAGER?

Sofitel Redefines Excellence

submitted by Robert Neubert

Knowing CEC President Kate Newton was going to be attending the Club Managers retreat in Hawaii over the February board meeting and dinner, her pre-departure call asking me to preside over the month's agenda came as no surprise. I knew that we were scheduled at The Sofitel, a venue visited by the club a few years back and that if standards remained in tact, we were in for a nice evening. After all, they were gracious hosts last go around and presented a lovely dining experience as memory recalls.

The reception hour was upon us and within moments a steady and attentive parade began with passed hors d'Oeuvres and welcoming cocktails. The selection showed thought and talent as did the ambiance of the room which seemed to have a definite buzz going on inbetween the clusters of networking members. There were electric strings providing musical accompaniment and splashes of interesting lighting but the show stopper was off in a corner - a bartender of Hollywood proportion who took Tom Cruise's talent in the movie Cocktail to new heights, tossing multiple cocktail shakers in mid air and expertly making up to three types of Martini's simultaneously and all without spilling a drop.

When the dinner bell rang we stepped in to yet another dimension. The evening billed "An Exploration Into The Five Senses" suggested we were in for an array of experiences. What it did however went much, much further. Decorative columns of light, sophisticated table settings and an array of unique centerpieces got the visuals going instantly. A talented DJ added to the effect in an all encompassing yet non-intrusive manner. I began to "sense" where this was going. The theme of the event was working, at least for me.

Course after course made its way out of the kitchen. Each was carefully orchestrated to include with it a new menu card, a new color to the room's lighting, a change in musical mood and a mystical surprise element which eventually challenged all the senses. We basked in aromas of herbal tea and exotic candles, of burning fire and prickly pineapples ... we even played with feathers. Not to be outdone, the artful talent in the kitchen surpassed the elements of the room as members dined on Lobster and Seared Scallops, Duck Breast with Fois Gras, Brie amp; Truffle Cheesecake, sophisticated Rose Cremeux and Raspberry Jellie and an explosion of desserts. There were wines and spirits carefully chosen to pair with and not overpower, the food. From Oregon Rieslings and Pinot Noir to an exotic XO Cognac with dessert, each beverage selection stood it's own, as did the dish it wed, the sound and light it accompanied and the ever changing mood of the room.

Club member Simcha Lourie is to be congratulated as is the talent she assembled for this rare and truly special event. As members of CEC we experience lots of great events. This one however makes us as an industry realize that food is in fact, a performing art. Bravo Sofitel!

Catering Executives Club of America

MAY ANNUAL BUSINESS MEETING

TUESDAY, MAY 30, 2006

SYMPHONY CENTER

220 SOUTH MICHIGAN AVENUE, CHICAGO, ILLINOIS
312-294-3000

6:00 COCKTAILS 6:45 DINNER

MEMBERS \$60.00 ~ GUESTS \$85.00

PLEASE R.S.V.P. BY THURSDAY, MAY 25 AT 5:00P.M. TO SERGEANT-AT-ARMS JOSEPH MONASTERO, JR. AT
773-588-2515 X.11, OR ONLINE AT

WWW.CATERINGEXECUTIVES.ORG

SEATING IS LIMITED - PLEASE CALL OR EMAIL ASAP!!!

REMEMBER, RESERVATIONS MADE AFTER 5:00 P.M. ON THURSDAY, MAY 25 WILL BE CHARGED THE GUEST FEE OF \$85.00, AND NO-SHOWS WILL BE CHARGED.

Save the Date

Catering Executives Summer Outing

Tuesday, June 20th, 2006

World Champion White Sox vs. St. Louis Cardinals at Cellular Field

Join us at 5:30pm for the famous white sox patio party featuring a delicious BBQ buffet and ice cold libations.

First pitch is at 7:05pm and we will have access to the warning track area for the entire game.

Waitress service will be available to guests throughout the game, and at 9:45pm, you could be a White Sox Winner!

2006 Lifetime Achievement Award

Victor Ertmanis



Victor was born and raised in Milwaukee, Wisconsin. He attended the University of Wisconsin-Milwaukee, where he planned on being a disc jockey. Victor's start in the hospitality field was opening a restaurant in the Chicago area as the bar manager. Wanting to move up, Victor got hired by Hyatt Hotel's and was put into their manager trainee program at the Hyatt Regency O'Hare. Victor spent five years with Hyatt working in different outlets throughout the hotel. It was at the Hyatt in Oakbrook that Victor started doing banquets and catering, which ultimately is what he enjoys doing best.

From the Hyatt, Victor went to work for Lettuce Entertain You. He was the opening banquet director for Rupert's Banquet Center. After Lettuce sold Rupert's, he was transferred to The Pump room, where he stayed for seven years. The opportunity to become a Catering Director moved Victor to the Embassy Suites Hotel in Lombard. After several years there, he missed working downtown and took the Catering Director position at The Knickerbocker Hotel in Chicago.

His next venture was in the private club industry. He was promoted to the General Manager position at The Dupage Club, in Oakbrook Terrace. He spent more than seven years there. After that Victor moved to Boulder Ridge Country Club, in Lake in the Hills where he spent more than six years as Catering Director and Clubhouse manager.

Victor joined CEC in the early 1990's. He was placed on the Board of Directors in 1994 and has been on the board since. He has risen through the ranks of the executive committee. He served as CEC President for the 2002 - 2004 term. As President, Victor dedicated a lot of time and effort, to make sure the CEC remained the most prestigious organization for executives in the hospitality industry. He blended the old school with the new school. Under his term, the CEC implemented many new programs and initiatives that helped raise the bar of the CEC. His goal was to make sure every event, be it monthly or black-tie ball, was fun, educational and entertaining. He wasn't afraid to "push the envelope" on occasion. Victor is still on the CEC Board as its Chairman and hopes to remain on the Board as long as "they'll have me".

Victor and his wife Kay will celebrate their twenty fifth wedding anniversary in August. They have two children, Blake who is twenty three and Courtney who is eighteen. They live in Geneva, Illinois.

Victor is about to begin a new venture working for The Victoria Banquet Group. He looks forward to a long and prosperous career with them.



Catering Executives January Meeting - Monastero's Ristorante

Catering Executives February Meeting - The Sofitel

Friuli Venezia Giulia

Serenity

Homemade Italian sausage, scallions, white wine served over sauteed polenta

Lobster over braised endives, sauterne & lobster cream, seared scallop over cilantro puree, carrot juice & ginger emulsion
The Ginger Lemongrass tea is to evoke your sense of smell

Veneto, Lombardia, Piemonte

Temptation

"flight of the Italian flag" Butternut squash ravioli al pesto, risotto Milanese, cannelloni al pomodoro

Duck breast stuffed with caramelized quince & foie gras wrapped in apple wood smoked bacon & calvados
The Ornamental Pineapple is to invite your sense of touch

Sardegna

Joie de Vivre

Sea bass drizzled with lemon & olive oil over sauteed spinach, cannellini beans, and chopped fresh tomato

Brie & truffle cheesecake, fourme d'ambert with dried cherries, organic mixed greens, port wine vinaigrette
The Rosemary candle is to enhance your smell of living

Campagna

Lemon granita intermezzo

Toscana

Innocence

Bistecca Fiorentina with artichoke fritters and rosemary seasoned extra virgin olive oil to drizzle

Rose cremeux & raspberry jellee, lychee sorbet
The feathers are to play with your sense of feel

Sicilia

Sicilian blood orange and almond salad, extra virgin olive oil

Passion

Milk chocolate & tropical fruit cube with exotic coulis, banana mango sorbet, extase XO cognac, Mignardise chocolates
The flames are to ignite your visual interpretation

Sicilia

Homemade mini cannoli, Zabaglione semifreddo e savoiardi, Amaretto ai cioccolato
Cappuccino e Espresso

For those who missed this event or truly enjoyed it and wish to experience it again,
look for the silent auction item at the spring ball
"A recreation of January's Monastero's dinner (seven courses and nine wines) for four guests"

