

## DEAR MR. References for:

### Stefano La Cava

#### Master Chef Board Member Mr. Victor Broceaux

- Retired Former Senior Vice president of 30 years at Restaurant Associates.
- Division of North America
- President of 5 Starr Culinary Scenes.(currently)
- e-mail [7275bx@aol.com](mailto:7275bx@aol.com)
- cell: 941-735-8187

#### Executive Chef Frank Jeannetti

Palms Hotel Essentia Restaurant & Spa  
Jeannetti 's Catering  
Food & Wine Festival 2007,2008.  
Pearl/Nemo/Pacific Time Miami  
Waldorf Astoria NYC  
C 305 908 9632

#### Corp Chef Erik Peters

Club Med Of America.  
Wine & Food Festival 2006.2007.2008.2009.2010  
Carter Foundation /21 restaurants 6 Resorts  
[Erik.Peters@clubmed.com](mailto:Erik.Peters@clubmed.com)  
O 772 398-5114  
C 305 798-9704

#### Mr.CharlieArturo

Certified Master Sommelier  
World Renowned Wine Personality & Pallet  
Grappa Blu  
<http://charliewines.com/index.html>  
C 561 271-3889

#### Chef Jeff Applebaum, Executive Private Chef

- Professor of Culinary Arts Cordon Bleu
- Home: 954-916-6444
- Cell: 954-6734136

**Mr. & Mrs. Nuccio Nobel, President**

- Nobel and Associates
- Representative for the City of Miami Beach, Sister Cities Project.
- Mr. Nobel is also an International Wine Consultant who speaks seven languages. My relationship with Mr. Nobel is one of great pleasure and business resulting in travels to "Vin Italy" in Verona, Italy in 2000, events at his home in Miami Beach and most recently to plan an event to entertain and cook for the Mayor of Okinawa, Japan.
- Home: 305-864-7466
- Cellular: 786-290-1122
- E-mail: nuccio18@aol.com

**Dr. & Mrs. Steven Horowitz: Miami Beach, Florida**

- Home: 305-358-2979.
- Cellular: 305-775-2057
- Aventura office: 305-933-1151 (Mon. &Wed.)
- Miami Beach office: 305-674-9009 Tues, Thurs, Friday

**Dan Gelber**

- Florida State Representative
- A recommendation letter will be forthcoming on my behalf.

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**VICTOR BROCEAUX BIOGRAPY**

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His Restaurant Business saga started in Buenos Aires Argentina where his family operated Hotels and Restaurants performing jobs from the ground up and at the same time attending the BA University obtaining a Law degree, the family business continue to prosper and the need for a better education of the Hospitality Industry. Attended LaEcoleHoteliere de Lausanne Switzerland, to have a solid Hospitality education and also trained performing culinary jobs at one of the most distinguished French kitchens of the time, La Pyramid Restaurant directed by the great Chef Ferdinand Point.

Hired by Joe Baum ( Windows on the World fame) to join his team at Restaurant Associates an American restaurant company developer of The Four Seasons restaurant, Forum of the Twelve Caesars and La Fonda del Sol Restaurants also in New York City. Named Vice President for all food operations and restaurants in the Northeast, Middle West and Florida where he developed profitable concepts 1990 Senior Vice President Restaurant Associates developed and implemented the concepts and business models that made RA the leader in the industry,

Business & Institutions, who is who in USA financial world Outside Catering, developed a multimillion business from scratch based in reputation only Museums and places of entertainment, the best and well known in America Stadiums and Sports. Reinventing how food is perceive, prepared and served.