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INTRODUCING HEIRLOOM CATERING AND EVENT DESIGN

Boutique catering company marries the best in fresh, seasonal cuisine with inspired, modern event design.

(Washington, DC, April 7, 2015) Heirloom Catering and Event Design (www.heirloomdc.com) is pleased to announce its official launch in the DC area. The boutique brand is dedicated to providing each client with a truly unique, distinctive experience that incorporates modern design and innovative cuisine with exceptional quality and service.

Overseeing Heirloom is owner and creative Director Vicky Theodorou, a savvy entrepreneur who grew up in the world of food. Vicky launched the company to bring bespoke style and high-quality cuisine to the event service industry. In addition to leading the company's overall vision,

Vicky curates fanciful design elements that tell a story and/or serve as creative displays: Antique jars and vintage cases. Wooden crates and French plates. Gold-painted manzanita trees perched on white-washed farm tables. Her business acumen and passion for event design and fine cuisine is already making Heirloom the go-to catering company for such corporate clients as Deloitte and Capital One Labs.

"Heirloom is all about feeding people good, fresh, seasonal food while keeping it fun and stylish," says Theodorou. "Events are important to the people hosting them, and we want to be able to genuinely add to their happiness with our custom designed, delicious, and nourishing menus."

The Heirloom team thrives on new experiences and new ways to prepare and serve food. Menus are inspired by current trends, as well as by the team's global culinary travels. A quick bite from a street vendor in Peru becomes the inspiration for a signature sandwich; a taste of dragonfruit at a Barcelona market becomes a dragonfruit, bibb lettuce, fresh mint, shaved parmesan and fig balsamic salad.

Heirloom's culinary team draws from seasonal ingredients to craft dishes that invigorate every sense: think flakey flounder filets cradling verdant asparagus, perfectly plated on a bed of risotto, or parmesan-dusted penne nestled in a mini tulip-shaped glass. Often, it's the little

things that make a bold impression, and Heirloom is a master at bite-sized sensations, like little donuts, housemade and fried on-site, served individually in mini mason jars and drizzled with lemon-thyme glaze.

Delicious, stunning food is one part of Heirloom's magic. The other is presentation. Heirloom transforms every surface into a work of art, using found objects, vintage pieces, and natural elements such as driftwood and moss. Tablesapes are tailored to the client's theme, integrating food and drink into the total experience. Think an outdoor buffet turned bustling European street market or a drink table transformed into a beachy DIY mojito bar.

Executive Chef Dave Lefevre oversees operations while serving up the "wow" factor at every event. He also establishes partnerships with local farmers and markets to bring in fresh, seasonal meats and produce. Dave is a graduate of the Culinary Institute of America with over two decades of experience in the field. He has worked as a private chef in the yachting industry and as Executive Chef for fine dining establishments such as Salamander Market and Vermillion.

Chef de Cuisine Donnie Dennis brings real passion to his role and works hand-in-hand with Chef Lefevre to bring culinary visions to life. Donnie lends his love to the entire process: helping with menu creation, cooking, and styling. Donnie's secret to success is a hands-on approach and appreciation for real, quality ingredients. Donnie is a Certified Food Service Manager with an A.O.S. in Culinary Arts from Johnson and Wales University.

For more information about Heirloom Catering and Event Design visit www.HeirloomDC.com.

ABOUT

Heirloom Catering and Event Design is a chic, fresh, and artisan approach to catering. Heirloom offers stylish tablesapes, custom event design, award winning chefs and local, fresh food throughout the Washington, DC area. The company's team of experienced culinary and catering professionals produce events that range from small, intimate affairs to large red carpet-worthy extravaganzas. Overseeing Heirloom is founder and style Director Vicky Theodorou, a long-time restaurant and fashion industry veteran. Vicky's business acumen and passion for event design and fine cuisine is already making Heirloom the go-to catering company for many large corporate clients, social celebrations, intimate soirees, galas, weddings and more.

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