

SPRING 2025

# KENTUCKY

## RESTAURANT JOURNAL

The Official Publication of the Kentucky Restaurant Association

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AND EXCITING EVENTS  
PAGES 20-22**

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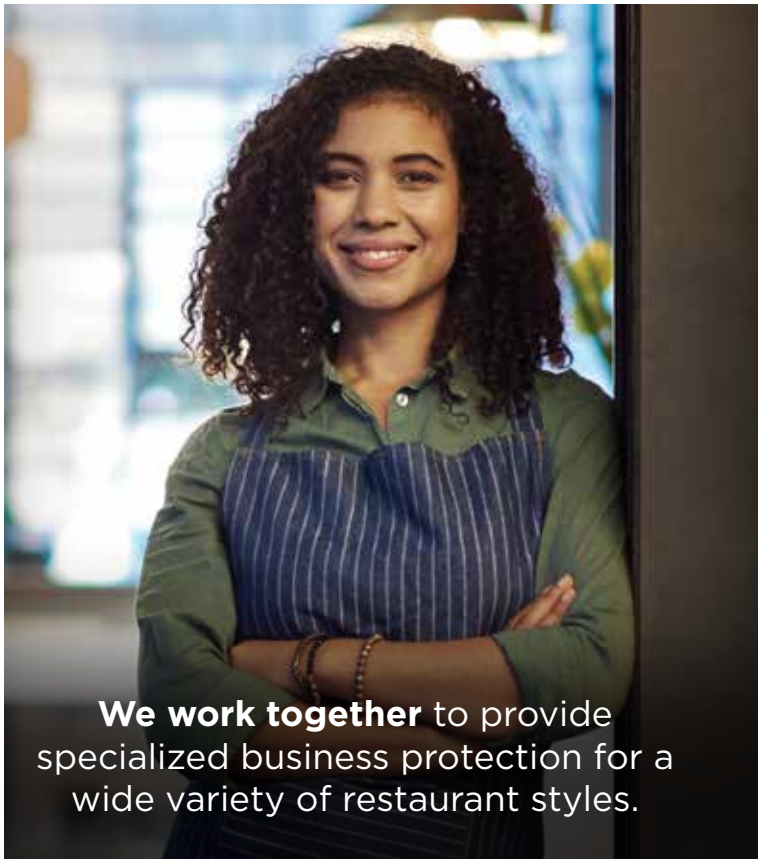
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Do you know a chef in your area who is creating a buzz with innovative cuisine, exceptional presentation or fresh new ideas?

KRA wants to tell the state about them in a quarterly feature in the Kentucky Restaurant Journal. Submit your favorite chef du jour to [stacy@kyra.org](mailto:stacy@kyra.org). Please include restaurant and contact information. Selected submissions will be featured in the magazine as Chefs That Sizzle.

## SAVE THE DATES

June 23 Louisville Chapter Firecracker Scramble

October 6 Golftoberfest

October 15 Taste of Louisville

November 17 Fall Restaurant Forum

[kyra.org/events](http://kyra.org/events)

Chefs That  
**Sizzle**

# A WORD FROM OUR PRESIDENT

You know, I've written a bunch of these articles and I always worry about repeating myself. Then I remember it's probably not that widely read (haha) and readers probably wouldn't remember if I did repeat. So, if your memory is better than mine – and it probably is – I'm sorry if I'm redundant at times. I am celebrating 30 (!) years here at KRA. I started as an administrative assistant to Joan Kemper on February 6, 1995. I just kept hanging around, learning and doing more and in 2000 was named President & CEO. Working with a small staff and many dedicated members of our Board of Directors, we have navigated good and challenging times. While much has changed in all those years, the fundamental purpose of our Association has not: KRA exists for the success of its members. My goals are simple – to take care of our existing members and help them be successful – whatever that means to them – and to add members to take care, strengthening our voice in the state and with legislators. We have respect in Frankfort, which we have carefully built over time. When a restaurateur hears a rumor or questions what they are told, they know they can call us for guidance and the truth. I believe that is why KRA thrived during COVID and came out of it stronger – we proved our worth, our value and went to bat for restaurants every day. We were in the limelight then – but guess what? We still go to bat for restaurants every single day. I like to say KRA is like the wizard of Oz – always working in the background, always paying attention to new fees, new regulations, reading bills, talking to “powers that be” and advocating for restaurants. We advocate for, celebrate and educate the restaurant industry in Kentucky, from quick service to fine dining and everything in between. That will never stop!

At the end of January, we came together at our Restaurateur's Gala and celebrated just a portion of the many stars who make our industry great. We were honored to present Joe Bologna with a Lifetime Achievement Award, and he received two standing ovations from the almost 300 guests in attendance. We celebrated! On March 12 we will serve our

legislators and their staff lunch at the capitol. We always advocate! Amy Shankle just participated in Kentucky's Food Protection Task Force and continues to offer ServSafe training all over the state. We routinely send alerts to members about issues of the day – like immigration – we educate!

I know you're read and heard this broken record: if you are not a KRA member, I invite you to join. A few tax deductible dollars means a year of contributing to our strength on your behalf, and all the information, events and advocacy that brings. Our door is always open! Check out [kyra.org](http://kyra.org)

*Stacy Roof*

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# Calendar of Events

## MARCH

- 4 ServSafe class Lexington
- 6-7 Kentucky ProStart Invitational (KPSI) at Sullivan University
- 9 Daylight Savings Time starts
- 10 ServSafe class Louisville
- 11 Louisville Chapter Board of Directors meeting
- 12 Taste of the Commonwealth for General Assembly
- 17 St. Patrick's Day
- 20 Louisville Chapter Hoops Madness at Fox Den
- 25 ServSafe class Louisville

## APRIL

- 1 April Fool's Day
- 7 KRA State Board of Directors meeting
- 7 ServSafe class Louisville
- 10 Chefs for Hope benefiting Kentucky ProStart
- 15 Tax Day
- 20 Easter
- 22 ServSafe class Louisville

## MAY

- 2-4 National ProStart Invitational (NPSI) in Baltimore
- 2 Kentucky Oaks
- 3 Kentucky Derby
- 5 Cinco de Mayo
- 11 Mother's Day
- 12 ServSafe class Louisville
- 26 Memorial Day
- 27 ServSafe class Louisville



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# FRONT BURNER

## **KENTUCKY GENERAL ASSEMBLY BEGINS SHORT SESSION**

Thirty days to do legislative business doesn't sound like a lot of time, but the short session is designed to handle non-budget issues, as newly elected legislators get their sea legs after being sworn in on January 7, 2025. It means that the General Assembly appears to do what is necessary or important to constituents, but not much else. One of the drivers of this cautionary approach is uncertainty. With President Trump being sworn in recently and taking swift action to shut down programs and curb federal funding, states, including Kentucky, are cautious, concerned about the changes that could be made impacting their budget—they could agree with these changes, but the problem becomes that these changes come with state budget impacts and Kentucky is required to

have a balanced budget. The General Assembly has worked to create a strong budget reserve trust fund, for unforeseen events and circumstances, which should help protect Kentucky from federal funding reductions that could be coming from the federal government. There is no concern for now; in fact, the revenue projections and budget reserve trust fund were so strong, it allowed the legislature to quickly act to lower the personal income tax from 4% to 3.5%—demonstrating the legislature's commitment to gradually eliminate the personal income tax in Kentucky. Governor Andy Beshear signed the measure. The question becomes: what are their priorities for the remainder of the legislative session, and how will restaurants address their policy priorities in a legislative session where caution is the theme?

Restaurants' number one policy priority is the restaurant tax, while it is less likely in short session that the legislature would adopt a tax, the

fight on the restaurant tax this year is in the court system. On Tuesday, February 18, the Kentucky Restaurant Association submitted its amicus curiae brief in the City of Hazard restaurant tax case. As a reminder, the city of Hazard requested the Franklin Circuit Court to give it the authority to levy a restaurant tax, because the existing statute was unconstitutional because cities with populations meeting the threshold of the restaurant tax established in statute were not given a process to be authorized by the legislature to levy such a tax. Franklin Circuit Court Judge Phillip Shepherd agreed with the City of Hazard and gave them and other cities meeting the population threshold the ability to levy a restaurant tax. Attorney General Russell Coleman's office immediately announced that they would appeal the case, and KRA filed a 'friend of the court' brief in support of the attorney general's arguments. The basic argument is that the judge in



this case legislated from the bench, and it is only the responsibility of the legislature to determine which cities are allowed to levy a restaurant tax. As the case continues to develop at the appellate level, we will keep you informed. If this issue were to require legislative action, it appears that would be necessary in the 2026 legislative session.

But - now is the time to return our focus to the 2025 legislative session as restaurants have two issues that they are currently working on with the General Assembly. The first issue is allowing restaurants, in limited quantities, to purchase beer, wine and spirits from retailers and resell them to customers. The goal is to give restaurants a tool that retailers currently have and an option to meet customer demands of products they may run out of and not have on their shelves. The response to this issue from legislators has been positive, but restaurants still need to educate legislators on the issue and ask them to vote yes on legislation authorizing retail to restaurant privileges.

The second issue came about because of a new reading of the statute by beer distributors that only the

entities they could provide draught line cleaning services to are package retailers and not by the drink retailers such as restaurants. Recently, the Department of Alcoholic Beverage Control issued a request to respond to advisory opinion request from the Kentucky Beer Wholesalers Association regarding whether they were legally allowed to provide such services to non-quota malt beverage by the drink licensees. The beer distributors argued that they could not provide such services because of the statutory language. KRA responded to this request for an opinion, but the ABC has not released its final opinion. KRA's response argued that the statute was clearly a drafting error as package retailers by the very nature of their business don't have draught lines that require cleaning. The issue has left some restaurants without options for services jeopardizing the public health of customers and the quality of products. This has forced KRA to seek a statutory change to correct the drafting error and return the process where a distributor can provide or furnish the services to restaurants if they choose. Distributors are fighting this provision and not wanting to

return to providing or furnishing the service, especially for free, but KRA feels that if distributors or craft brewers want to provide these services for a cost or for free, they should have the ability to choose.

Restaurants concerned about this issue need to immediately contact their legislators requesting such a statutory change. The distributors are opposing any such change as they don't want to go back to providing the service, arguing they have saved hundreds of thousands of dollars.

Which brings this article to its final plea—please reach out to your legislators and develop a relationship with them, so they have a connection to the restaurant industry. It is extremely important for legislators to know the value of restaurants in their community, who employ their constituents, pay and remit taxes and are part of having strong vibrant communities. If you need assistance contacting your legislators, reach out to KRA for assistance. Stay informed about legislative issues that are coming to the forefront by reading communications from KRA.





# STRATEGIC CATERING PRICING TO HELP YOUR BOTTOM LINE

by ANNE SHADLE  
FOUNDER OF LEFT BRAIN SOLUTIONS CONSULTING CO  
& CO-OWNER OF MAYAN CAF

Catering is not the same as running a restaurant. Anyone who has ever catered knows this is deeply true. My best way to describe catering is that you are opening essentially a brand new restaurant every time you do an event. How stressful does that sound?! Very! Even if you're hosting an event onsite at your current location, there are still so many things to consider. If you've gone to all the trouble to plan and execute an event, you want to be very sure that you are charging correctly so you actually make money. The following information comes from questions I have had many clients ask me over the years regarding how to structure pricing for catering and events.

**1. FOOD PRICING:** There are two basic ways to handle pricing. One is to price each item per person (ie. one portion of an appetizer is \$4/person) and the other one is price per unit (a pan of chicken that feeds 40 people costs \$400 for the whole pan). It's more straightforward for the clients to price per person. You can build the menu out in a clear way (2 apps at \$4/person each + 1 buffet salad at \$4/person + 2 entrees at \$12/person each + 1 side at \$3/person = \$39/person for this menu). For the kitchen, however, it's easier to price per unit because they know how to portion things more easily. One way isn't necessarily right, however, you do want to make sure your pricing strategy aligns with

your client's needs. You also want to make sure you have consistent portions if you're using the per person pricing approach. You risk running out of food or wasting food if not. As you create your menu, be sure to include ingredients from your restaurant menu. This will help to not increase your food cost but rather, to decrease it.

**2. LABOR & SERVICE CHARGES:** Beyond how you charge for the food, I usually suggest to make sure the food prices cover your food and to then, charge separately for labor. This is different from restaurant food pricing where the cost of the dish has to cover food, staff and all operating costs. If you are driving to make a

delivery, estimate how much time that will take and include that labor cost. If you will have staff offsite at an event, total up the number of staff needed, include setup and breakdown time and make sure to charge a bit more than the staff's hourly rate to cover taxes and payroll processing costs. It's customary to put a 20% service charge on top of the final total. I use this to cover my planning and prepping costs.

### 3. RENTING OUT YOUR SPACE

**FOR EVENTS:** Here as well, there are multiple ways to approach this. You can require a minimum spend to use the space or a portion of the space. This means they have to hit a spending threshold on their food and drink or else they have to pay an additional fee to make up the difference. When choosing how much the minimum spend amount is, consider the typical amount of money you'd make from that space if you didn't have the private party there. You can't accurately calculate the cost of lost business – people coming to your door who then get turned away who may never come back. So you'll want to make sure it's worth it to close to the public. For this reason, you may choose to not close entirely to the public on your busiest days. The other way to charge for your space is to require a set room fee. If you have a separate room just for hosting events, this is fairly standard. But if it's a space that you would otherwise have open for business, you'll just want to make sure that the cost of the room and the price of food and drink doesn't price you out of the market compared to your competition.

### 4. COMPETITIVE ANALYSIS:

It's always a good idea to know what your competitors are charging. Spend the time to look up other event spaces of various types to learn about their price points and minimums. Look up other caterer's food prices if you can find them. Assess their menu offerings and compare them to yours. Look with an eye of learning not criticism. (towards yourself or your competitor...you're just trying to be the best you can be)

### 5. TOTAL EXPENSES AND

**PROFIT MARGIN:** After you do your first event or two, keep record of all the time spent regarding every element as well as all food purchased. Make sure you have, at the very least, 20% left over after all product and labor are paid for. If you're just covering your costs, it's not worth it. You want to be making money, period.

The restaurant business has always been hard. Now, it's truly harder than ever. Adding catering and event services can be a very strategic addition to a restaurant operations if it's done well. I'm happy to help anyone looking to start or grow their catering operations!

This year, I am also teaching several classes for aspiring restaurant owners, aspiring food truck owners and restaurateurs who want to start catering. Learn more and apply here: <https://www.eventbrite.com/cc/2025-restaurant-trainings-from-anne-shadle-3932173>



In 2007, I opened Mayan Café with my business partner, Chef Bruce Ucán. Over these 18 years, I have learned countless lessons about how to run our business sustainably and enjoyably. After working with over 400 small business owners as a business coach with the Kentucky Small Business Development Center, I decided to start my own consulting firm. With my clients now, we do a deep dive into their financial management habits, HR practices and marketing strategies with the goal of increasing efficiency and profitability. If you're interested to learn how to run your business smarter and more enjoyably, please reach out to me.

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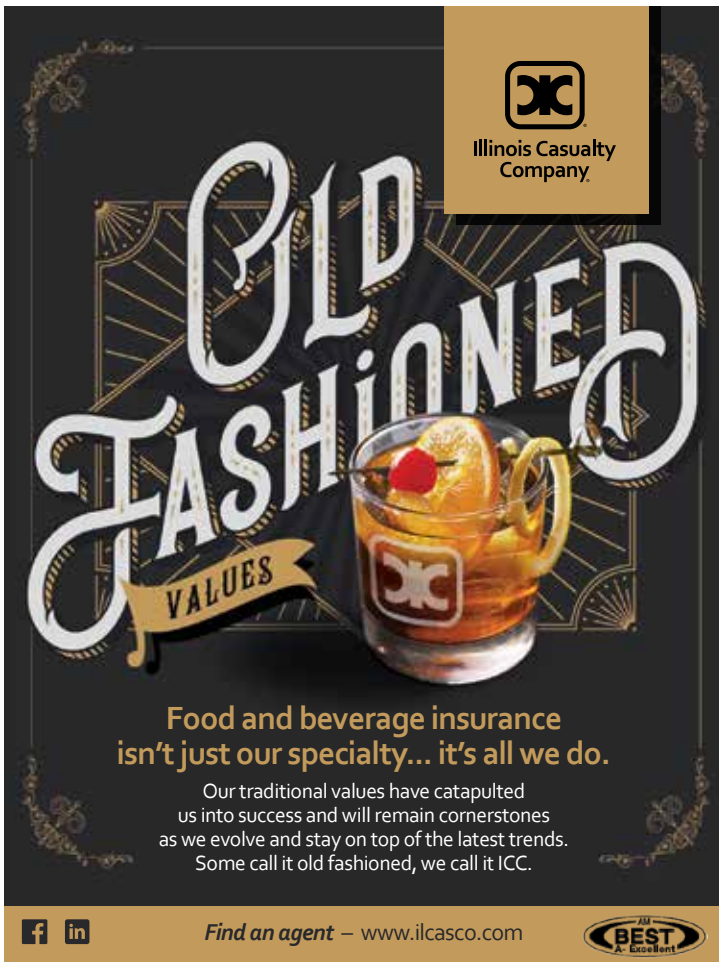
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### CULINARY STUDENT OF THE YEAR NOMINEES

**Quincy Alexander** – Sullivan University, Lexington  
**Jayna Johnson** – SKYCTC  
**Jacob Tyler Brocato** – Sullivan University  
**Aaliyah Lay** – Sullivan University  
**Chloe Cox** – Sullivan University - Winner  
**Jennavieve Luppino** – SKYCTC

### CHAPTER MEMBER OF THE YEAR WINNER

**Steve Brooks** – Restaurant 365 –  
Louisville Chapter Treasurer

### EMPLOYEE OF THE YEAR NOMINEES

**Tiffany Blair** – Bella Notte Restaurant Group  
**Richard Rolink** - Osteria  
**Cesar Saura Castillo** – ata Restaurant  
**Gracie South** - Osteria/Lou Lou/Fox Den - Winner

### MANAGER OF THE YEAR NOMINEES

**Jastyn Bradford** – Parlour  
**Hallie McCarty** – Windy Hollow Biscuit House  
**Stephen Dennison** – Cuvee' Wine Table  
**Angie Nichols** – River House/Levee/Savor  
**Tarek Hamada** – Grassa Gramma  
**Cesar Perez-Ribas** – ata Restaurant  
**Jared Ingram** - Varanese  
**Theresa Sarver** – Bristol Bar & Grille - Winner  
**Kyle Knight** – Bella Notte

### SUPPLIER OF THE YEAR NOMINEES

**Joe Bonura** – Bluefin Seafoods/Wcw  
**Mike Thomas** – CRS Onesource  
**Kyle Lax** – R. L. Schreiber  
**Kimberlie Thompson** – US Foods

### RESTAURATEUR OF THE YEAR

**Joe Bristow** – Pompilio's  
**Kevin Grangier** – Belle Noble Entertainment  
Group - Winner  
**Jason Day** – Craft Culture Concepts  
**Kuni Toyoda** – Bella Notte Restaurant Group  
**Troy Devries** - Jagers

### KENTUCKY PRODUCER OF THE YEAR NOMINEES

**Gilles Family** – Hill View Farms Meats  
**Patrick & Melanie Webb** – Frondosa Farms - Winner

### LIFETIME ACHIEVEMENT AWARD WINNER

**Joe Bologna** – Owner/Operator, Joe Bologna's Pizzeria

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# Chefs for Hope



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Ming Pu – TANA • Brandy Allgeier - Captain's Quarters  
Henry Wesley – Belle Noble Entertainment Group

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Educational Foundation

by RICH CLEAVES, KENTUCKY PROSTART COORDINATOR

We are coming upon a busy time for Kentucky ProStart. On March 6 and 7 the Kentucky ProStart Invitational (KPSI) will be held at Sullivan University in Louisville. At that competition ProStart students from around the state will be vying for a chance to go to the National ProStart Invitational (NPSI) in Baltimore, May 1-5. Our winning culinary and management teams earn scholarships to some of the best culinary and restaurant management programs in the United States. Once in Baltimore the KPSI winners will go up against 400 other students from throughout the United States to test their culinary and management skills in front of industry leaders, state restaurant associations, and family and friends. These competitions are always exciting and we are amazed at the incredible skill level these students show in their presentations. On April 10th at Savor at River House in Louisville the annual Chefs for Hope dinner will take place. Six of our leading local chefs will be serving a creative and delicious six-course meal for a culinary night to remember. And assisting the chefs back in the kitchen will be a dozen ProStart students from our Kentucky schools. The dinner will have a silent auction, awards for ProStart students, and public recognition for the many people and groups who help the ProStart program flourish and grow. You can purchase tickets or sponsor by going to [kyra.org/events](http://kyra.org/events)

Speaking of the groups who help Kentucky ProStart flourish and grow, we would like to take this opportunity to recognize the many organizations and businesses who support our program. It takes money to support the many ProStart programs and events held throughout the year. We need

partners' help holding the KPSI competition, and sending 10 students and 4 educators to Baltimore for NPSI. And for the teams going to Nationals, chef coats with the sponsors' logos need to be purchased. Many schools don't have the necessary culinary supplies and equipment in order to maintain their ProStart program and our sponsors' contributions help us buy what they need. Some schools don't have the resources to purchase the ProStart curriculum textbooks and lesson plans, so contributions to the program help us get these materials into classrooms. Our ProStart educators often organize field trips for their students to go to restaurants, hotels, hospitality support centers for tours and instruction and more. Kentucky ProStart can assist with those field trip expenses because of the support many of you have given our program. During the year we hold a Professional Development Day for the educators. For that seminar we rent a facility, provide breakfast and lunch, bring in speakers from the hospitality industry, and we can do this because of our sponsors' and partners' generous donations. So, thanks to all our sponsors and partners for supporting these and other endeavors for Kentucky ProStart.

Kentucky Livestock Coalition, Louisville Tourism, Texas Roadhouse, Bluegrass Hospitality Group, Gordon Food Service, US Foods, Ecolab, Dine Company, C-Worth Super Store, Sign-a-Rama East, Sullivan University, Hall's on the River, Pompilio's and Manna Inc. : because of you and others Kentucky ProStart will continue to grow!

Rich Cleaves





# FOOD SAFETY IN EVENT PLANNING

{ *by* AMY SHANKLE }

A 73-year-old woman died and 51 people were hospitalized after eating undercooked turkey meatballs at a buffet style event in the southeastern United States. The victims all got sick with Salmonella. An investigation revealed that the chef had browned the meatballs but failed to finish baking them. This left the center of the meatballs undercooked. Large events occur every day in our business; family reunions, company conferences, or wedding receptions. Preparing and serving food for these large events requires a lot of planning. So many factors need to be taken into consideration. For example, freezer space, cooler space, storage space and oven space; are they large enough and efficient enough to keep the food safe during preparation, cooling and storage?

Consider the people that may be attending the event. Individuals that are at a high risk of getting sick can be a part of the group at the event. For example, pre-school aged children, older adults, or people with compromised immune systems (someone on certain medications that may weaken the immune system).

So, there needs to be a reliable person in charge of the event to oversee all aspects of food and know food safety practices to train/coach other people involved in the event to avoid serving contaminated food to those individuals.

During the flow of food, the path that the food takes through the operation, the food needs to be handled safely, protecting it from the following contaminants:

- Chemical – if handled and stored improperly, chemicals could splash onto food or food contact surfaces.
- Physical – this could be someone's hair, or a piece of glass that has fallen into the food.
- Biological – these are pathogens like viruses or bacteria, which are the greatest threat to food safety.

When preparing and cooking the food, avoid cross-contamination, this is when contaminants have been transferred from one surface or food to another, and



time and temperature abuse, this is when food is not cooked, held, or cooled to the correct internal temperature. Cold food should be kept at 41°F or lower and hot food should be kept at 135°F or higher. Store your raw meat, poultry, and seafood away from your ready-to-eat items. Prep the items a little bit and a time and return to refrigeration as soon as possible. After prepping, if food is going to be used at a later time it should be cooled correctly. Food must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or lower within the next 4 hours. When reheating TCS foods that are going to be served buffet style, they must be reheated to an internal temperature of 165°F for 15 seconds within 2 hours. Use a calibrated thermometer to check the temperature of all food before placing the items on the buffet table.

If the event is at an offsite venue, the facility needs to be clean, in good condition, have proper equipment, potable (drinkable) hot and cold water and a way to collect and dispose of waste. Ensure the staff is trained in food safety procedures and proper hygiene practices including proper handwashing procedures and “illness” policy. 86% of all food borne illness cases caused by contamination are the result of improper handwashing.

When serving the food ensure each item has its own proper serving utensil, do not let customers use dirty plates or utensils when making an additional trip through the buffet line. When replacing or restocking an item, use a new pan and do not combine the old food with the new food. At the end of service any food

left over on the buffet must be thrown out. Additional food that was being held at 135°F or higher must be cooled and stored properly for later use.

According to the CDC (Center for Disease and Control) 1 in 6 Americans contracts a food borne illness each year and 68% of food borne illnesses occur in restaurants and delis. Planning is crucial to the success of the event and avoiding a food borne illness outbreak. Having specific steps written down in a food safety plan will help eliminate any risks to the safety of the food being served and the guests consuming the food.

As Always, Food Safety First!

Amy Shankle

Director of Training

Kentucky Restaurant Association

*University of Maryland-Service style risks and safe practices*

*U.S. Food and Drug Administration (FDA)-Serving up safe buffets*





# Chefs That Sizzle

## SPRING FLAVORS AND EXCITING EVENTS:

A SEASON OF CULINARY CELEBRATION AT BELLA NOTTE RESTAURANT GROUP

by JILLIAN RICHARDS,  
DIRECTOR OF MARKETING & TRAINING WITH  
BELLA NOTTE RESTAURANT GROUP

As the bluegrass landscape awakens with vibrant blossoms and fresh greenery, spring in Kentucky brings a sense of renewal and anticipation. For Bella Notte Restaurant Group, this season is not only about welcoming the sunshine but also about embracing fresh flavors and creating memorable dining experiences. From seasonal menu launches to the grand opening of Crust Pizzeria, this spring promises to be an exciting time for food lovers across Kentucky.

### SEASONAL MENUS: A TASTE OF SPRING

At Bella Notte Restaurant Group, the change of seasons inspires our chefs to craft a selection of dishes that balance local ingredients with fresh spring flavors. Each of our restaurants brings a unique approach to seasonal dining, ensuring that every guest can savor the best of what spring has to offer.

- **Bella Notte**, our beloved Italian trattoria, is launching its highly anticipated **spring seasonal menu on March 4th**. Guests

can expect dishes bursting with bright, seasonal ingredients, locally sourced meats & produce, scratch-made sauces, and perfectly paired wines that celebrate the lighter, brighter flavors of the season.

- **Smashing Tomato**, our quick-casual wood-fired pizzeria, will introduce its **spring features on March 7th**. With a focus on authentic Neapolitan pizza for today's family, this season's offerings will showcase classic Italian simplicity, with fresh

toppings, creamy imported cheeses, and hand-stretched dough fired in our wood fired ovens at 950 degrees to provide quick service for today's lifestyles.

- **Bella Cafe & Grille**, known for its elevated, timeless with a twist, offerings, will unveil its **spring menu on March 11th**. Guests can enjoy fresh, delicious dishes designed to reflect the seasonal bounty, perfect for both casual diners and those looking for a refined culinary experience.

## GRAND OPENING: CRUST PIZZERIA ARRIVES IN BEAUMONT CENTRE

One of the most anticipated events this spring is the grand opening of Crust Pizzeria. Set to open in late March 2025 in Beaumont Centre near Kroger, Crust Pizzeria will bring a bold new take on artisanal pizza to Lexington. Featuring handcrafted pizzas with creative toppings, a curated wine list, and craft cocktails, Crust Pizzeria is designed to be a go-to destination for both pizza enthusiasts and those seeking a lively dining atmosphere. With an emphasis on bold flavors and high-quality ingredients, Crust Pizzeria will complement our existing restaurants while adding a fresh perspective to Lexington's culinary scene. Stay tuned for our grand opening celebration, where guests will have the opportunity to experience our signature pizzas, sip on handcrafted cocktails, and enjoy a welcoming and stylish ambiance. Crust Pizzeria is more than just a pizza place—it's an experience.



## SUNDAY JAZZ BRUNCH RETURNS TO BELLA CAFE & GRILLE

Spring also marks the much-anticipated return of Sunday Jazz Brunch at Bella Cafe & Grille in Palomar. As the weather warms up, guests can once again indulge in a delightful brunch experience complemented by live jazz music. This event has become a favorite tradition for many, offering a perfect blend of delicious food, great music, and a relaxing atmosphere.

Guests can look forward to a unique brunch experience from our European-style brunch table, offering an exquisite selection of homemade scones, danishes, pastries, parfaits, and fresh juices, to the signature coffee drinks, mimosas, and an array of specialty cocktails. Whether you're a long-time fan or a first-time visitor, Sunday Jazz Brunch is the perfect

way to savor a leisurely weekend morning with family and friends.

## A SEASON OF COMMUNITY AND CONNECTION

At Bella Notte Restaurant Group, we believe that great food brings people together, and we are passionate about creating experiences that go beyond just a meal. This spring, we invite our guests to join us in celebrating the season through flavorful dishes, exciting new restaurant openings, and engaging dining events.

Whether you're stopping by to try a new seasonal dish, experiencing the grand opening of Crust Pizzeria, or enjoying a leisurely Sunday brunch with jazz melodies in the background, we look forward to sharing these special moments with you.

Here's to a season of fresh flavors, new beginnings, and unforgettable dining experiences. See you at the table!

# ON OUR TABLE: BUTTERSCOTCH BUDINO

Recipe And Photo By Bella Café

This classic Italian dessert — a butterscotch pudding with salted caramel and whipped cream — is a staple on the menu at Bella Café's Chevy Chase and Palomar locations, and we're excited to offer our readers the opportunity to make it at home for a small crowd.

Recipe yields 12.

*Note: this is a slightly simplified version that omits the layering process, as seen in the photo, but the dessert is just as delicious with all the flavors mixed in together!*

**Ingredients:**

- 3 cups cream
- 1 1/2 cups milk
- 1 egg
- 3 egg yolks
- 1/4 cup cornstarch
- 1 cup dark brown sugar, packed
- 1/2 tablespoon kosher salt
- 1/4 cup water
- 2 1/2 ounces butter
- 1/4 cup dark rum
- 1 tablespoon vanilla
- Whipped cream, to top
- Cookies to garnish (optional)\*

*\*Bella Café uses brown sugar cookies, but there are plenty of other options that would be delicious as well, including ginger snaps, chocolate cookies or shortbread cookies.*

**Method:**

- Mix cream and milk in large bowl.
- Whisk egg, egg yolks, and cornstarch in medium bowl.
- Stir sugar, salt and water in pot over medium-low heat until sugar dissolves. Increase heat to medium-high and boil without stirring until mixture turns thick, syrupy, and dark amber, occasionally swirling pot and brushing down sides with wet pastry brush, about 7 minutes.
- Immediately whisk in cream mixture (mixture will bubble vigorously); stir to dissolve caramel bits.
- Bring mixture to boil, watching closely to prevent mixture from bubbling over, then reduce heat to medium. Gradually temper half of hot caramel mixture into egg mixture, return mixture to pot with the rest of caramel, whisking to blend. Whisk over medium heat until custard reaches a first boil.
- Remove from heat, add butter, rum and vanilla, and stir until melted and smooth. Strain.
- Portion into jars while warm and then chill completely.
- Once chilled, top each budino with whipped cream before serving.





# Questions & Answers

**Q. As a food establishment, is it a requirement that my employees receive the Hepatitis B vaccine?**

A. OSHA's Blood borne Pathogens Standard (29 CFR 1910.1030) mandates that employers offer the Hepatitis B vaccine to employees with occupational exposure to blood borne pathogens. If employees are required to clean up bodily fluids, this could be relevant. So basically it does not exclude restaurants. Talking with a representative from Kentucky OSHA, the offer can be made post exposure. Having a signed document in place with either acceptance or refusal of the Hepatitis B vaccine is the best way to go. Visit the Kentucky OSHA website [KYSAFE.KY.GOV](http://KYSAFE.KY.GOV) for more OSHA standards.

**Q. As a food establishment, is it a requirement that an individual certified in First Aid be scheduled on each shift?**

A. The Kentucky OSHA standard differs from the Federal OSHA standard (29 CFR 1910.151). The Kentucky OSHA standard states that one individual be certified in basic first aid for every 8 individuals working a shift; it does not matter the proximity of an urgent care facility. The American Red Cross does offer online first aid certification. Visit the Kentucky OSHA website [KYSAFE.KY.GOV](http://KYSAFE.KY.GOV) for more OSHA standards.

**Q. During an event where food is served buffet style, how long can TCS food be displayed without temperature control?**

A. Remember TCS food left in the temperature danger zone (41° F -135° F) for too long will allow pathogens to grow to unsafe levels and cause a food borne illness. Therefore, TCS food can be left out of temperature control for a maximum of 4 hours. In this case, time is being used as a method of control instead of temperature. If serving a high-risk population, time can never be used as a method of control. This would include hospitals, nursing homes, and daycare centers.

**Q. Is there an alternative to holding cold food without temperature control?**

A. Yes, cold TCS food can be held for up to 6 hours while it is being served as long as it does not go over 70° F within that time period.

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Team Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Player #1 \_\_\_\_\_ Player #2 \_\_\_\_\_

Player #3 \_\_\_\_\_ Player #4 \_\_\_\_\_

Questions? Call Wes Duke 502-424-1500 or Steve Hudgens 502-614-9678





# 10 IDEAS FOR RESTAURANT EVENTS

by JOY MANNING

## NETWORKING HAPPY HOUR

Reach out to local businesses or networking groups to promote your restaurant. Let them know you're available for hosting these events.

## OPEN MIC NIGHT

Hosting an event like this can bring new people in the doors, including local musicians and their fans. Serve a limited menu of high-margin menu items and station a bartender in the private dining area. It's a great way to show off the versatility of your space.

## DECADE NIGHT (SUCH AS 80S NIGHT OR 90S NIGHT)

Contact party planners with a sample menu of nostalgic dishes from a particular decade and position your restaurant as the ideal space for a throwback night. Planners of reunions at local high schools and colleges may be especially drawn to this marketing.

## WINE TASTING DINNER

Put together a partnership proposal with a local vineyard, winery, or brewery to pair a special menu of your food with their drinks in your exclusive private dining space. You can market to both of your mailing lists on social media platforms.

## SPEED DATING

Someone in your town is organizing speed dating or another type of dating event that would be at home in your restaurant. Reach out to them as a venue for future events.

## CHARITY EVENTS

Charity dinners all need a venue and your private dining room is a good option, especially for smaller nonprofits for whom a hotel ballroom would be overkill. Reach out to the charities in your communities to let them know you'd be happy to host.

## GUEST CHEF

Pop up dinners are more popular than ever. If you know a chef who doesn't have their own brick-and-mortar restaurant, reach out to see if they'd like to host an event with you. It can be a chef that's between restaurants, testing out a new concept, running a food truck, or working as a private chef.

## GAME NIGHT

If you can set up a big-screen TV in your private dining room, there's no reason not to offer it up to sports fans. If you know someone who runs a fantasy football or baseball league, goes in for March Madness, or goes crazy for WWF wrestling, let them know you can make their sports viewing party dreams a reality.

## COMEDY NIGHT

Many towns have an improv comedy or stand-up comedy troupe. If your area does, reach out to them to suggest a showcase for an awards dinner in your private dining area.

## COOKING CLASSES

Space permitting, you can host a cooking class in your kitchen and host everyone to enjoy the fruits of their labor in your private dining room. Better yet, invite a local cooking school to use your space if they want to uplevel a nuts-and-bolts cooking instruction into a learning and dining experience.

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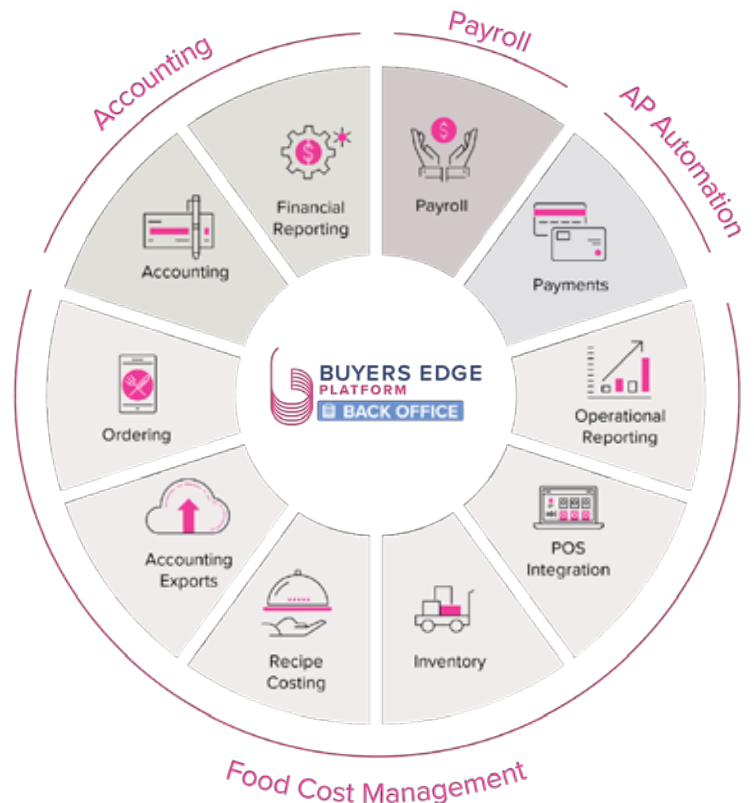
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Adrienne Cole

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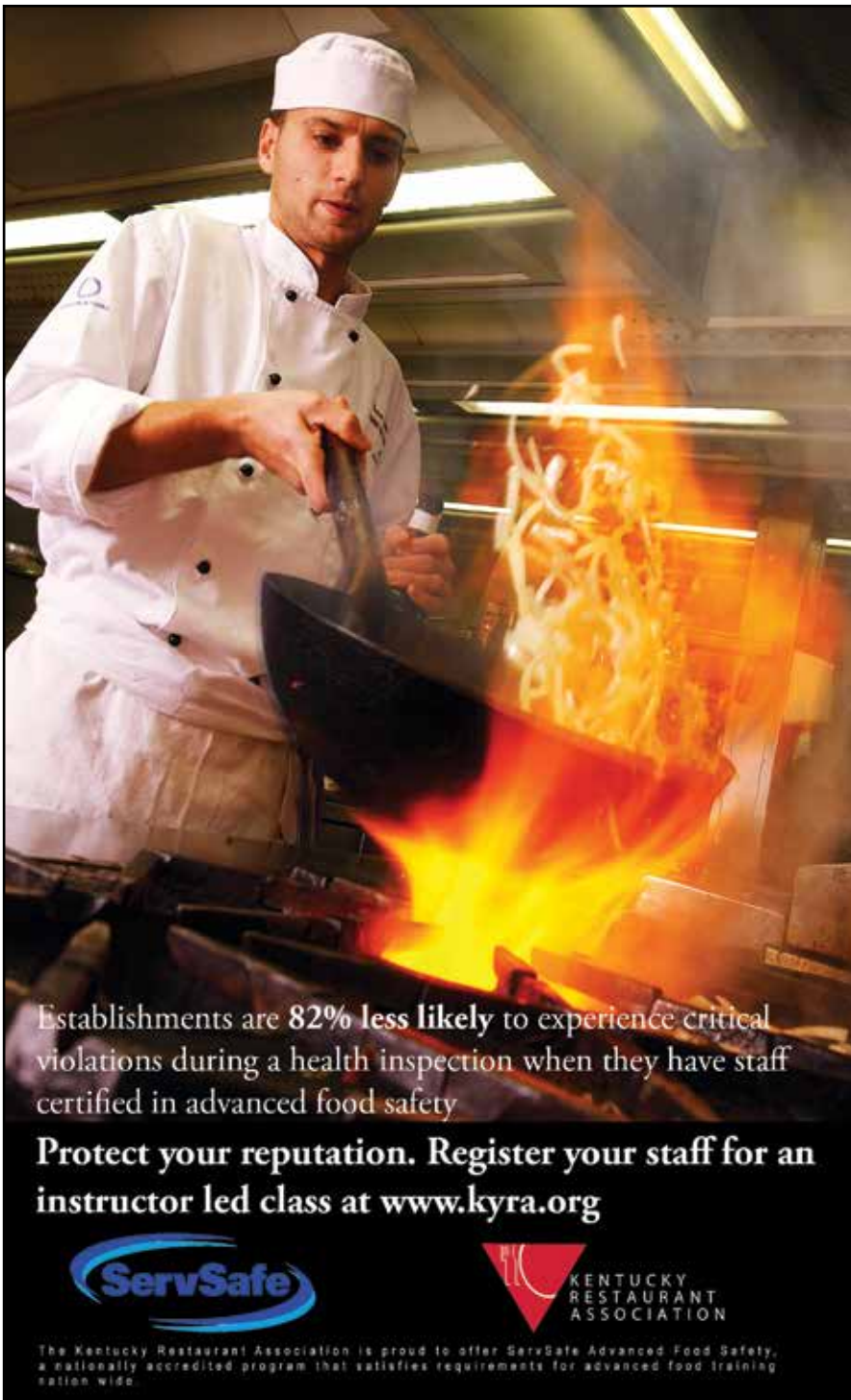
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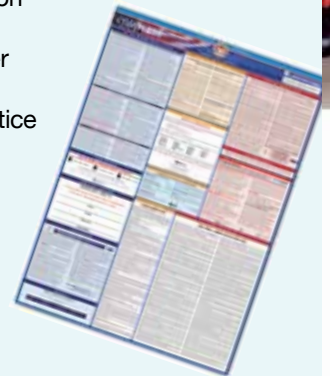
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- Job Safety and Health Protection (OSHA)
- Minimum Wage / Fair Labor Standards Act
- Uniformed Services Employment and Reemployment Rights Act (USERRA): The full text of the notice must be provided by each employer to persons entitled to rights and benefits under USERRA. Employers may provide the notice by posting it where employee notices are customarily placed. However, employers are free to provide the USERRA notice in other ways that will minimize costs while ensuring that the full text of the notice is provided (e.g., by distributing the notice by direct handling, mailing, or via electronic mail.)
- Family and Medical Leave Act: must be posted by private sector employers who employ 50 or more employees in 20 or more work weeks, and by all government agencies.

Individual notices may be printed from the US Department of Labor website at [www.dol.gov](http://www.dol.gov) or an all-in-one poster containing these six federal notices may be obtained from the KRA office. Kentucky state law requires all employers post the following notices as well:

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- Wage and Hour Laws
- Child Labor Law
- Wage Discrimination Because of Sex
- Heimlich Maneuver
- Workers Compensation Notice



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