



GABRIELLE MOES

PRESIDENT, SEASONS CATERING INC.

ABOUT GABRIELLE

"Born and raised in Ventura, I come from a family that loves to cook and cherishes family meals together. Not only did I LOVE to eat, but out the gate I was an adventurous eater. As soon as I could hold a knife, my aunt taught me how to cut veggies and the rules of a kitchen.

I graduated from UCSB in 1994 and lived in downtown Santa Barbara for a couple years and fell in love with the downtown Saturday's farmers market. I met farmers there that helped foster my love for local produce that stood out. After some time traveling around the world, I decided to attend culinary school. I loved the experience. The teachers who inspired, the huge equipment I got to use, the quick pace of the kitchen, the strict rules and need to prove yourself and most importantly the information being thrown at us. Keep in mind this was before the Food Channel was popular so I was in school with either 18 year olds right out of high school or people pursuing a change in their careers. I was somewhere in between and in an industry that was still dominated by men. Aside from Julia Childs who graced our TV's in the 60's, the Food Network had just introduced Mario Batali and Bobby Flay to the screen, and not until 2005 did we see New Food Network Star, or 2009 with Chopped. Culinary Arts was not sexy and popular yet. I remember my chef instructor tell us that we better love what we do because the hours are outrageous and the pay sucks.

After graduating I came back to SB and worked at various restaurants. I was the only female in the kitchen for my first two restaurant jobs. I eventually became Executive Chef at a restaurant in Montecito, then eventually the Kitchen Manager for a catering company in Carpinteria.

Fast forward two years. I completed the Women's Economic Ventures program, found a kitchen and opened business in 2000. What did I want this business to be? I wanted it to support me in having a family. I didn't want to spend every night at a restaurant, I wanted to make my own schedule, and I wanted to share the food I loved with others. Seasons Catering was created in 2000 before farm to table was popular, yet farmers were providing us with an abundant amount of amazing produce. I spent seven years as the Executive Chef at the Santa Barbara Polo and Racquet Club, while building the business. I decided to build a new kitchen here in Ventura. Now 20 years later the company still holds true to supporting life balance, whatever that means to each of us. Fostering creativity and excitement."