

Chef Joe Marosek Appointed Executive Chef St. Matthew's House, Naples, Fla.



Naples, Fla. – Chef Joe Marosek has been appointed executive chef of St. Matthew's House in Naples, Fla., responsible for the culinary operations of LuLu's Kitchen, the culinary headquarters of St. Matthew's House. LuLu's Kitchen comprises Fresh Start Café, Delicious by Design catering, Catalyst Kitchens' culinary training program, and the St. Matthew's House feeding ministry.

Well-known for its mission-driven work fighting hunger, homelessness, addiction, and poverty, St. Matthew's House provides physical, spiritual and emotional guidance toward a transformed life.

Chef Joe comes to St. Matthew's House with 20 years of award-winning experience and a culinary degree from Indiana University of Pennsylvania's Academy of Culinary Arts, in Indiana, Penn. Highlights of his background include years spent overseas in the Mediterranean and London, and ownership of a bistro in upstate New York, giving him a deep understanding of diverse cuisines.

Most recently, based in New York State, Chef Joe held positions as a private chef for Saratoga Chef de Cuisine; as a cooking school instructor at two culinary schools, and as general manager and executive chef for AVI Foodsystems in Ballston Spa, N.Y.

AVI Foodsystems is one of the most respected and trusted food service companies in the U.S., serving millions of customers daily through its cafes, restaurant concepts, resident dining programs, innovative micro markets, and more.

In his position with AVI, Chef Joe had full responsibility for feeding more than 1,000 people daily through his culinary operations.

Prior to his position at AVI, Joe Marosek was the co-owner (with his wife) and the executive chef at Strata, a Mediterranean restaurant in Ballston Spa, N.Y.

Chef Joe acknowledges his experiences in Cyprus, Greece, as transformative. He moved to the country in 2003 with his future wife and helped manage the kitchens of five-star hotels such as the Intercontinental Hotel at Aphrodite Hills in Paphos, and the Le Meridien Spa and Resort in Limassol, Cypress. The hotels offered culinary outlets for an international clientele, including taverns, poolside cafes, fine dining, fusion restaurants, sushi restaurants, and Mediterranean restaurants with French influences, giving the chef experience of global cuisines.

He trained for a year with the Cyprus Culinary Olympic Team in 2005.

At LuLu's, he is streamlining the menu, and finetuning popular dishes such as the Greek salad and Fit Bowl to further promote the healthy eating trends reflected in the café's menu.

In a nod to his experience in Cyprus, he is introducing to LuLu's the "Cyprus Sandwich," which is a food truck staple, consisting of smoked ham, bacon-wrapped halloumi (goat's milk cheese), cucumbers, tomatoes, and mayo.

Joe Marosek's avocation is his passion for flying. He is currently completing his 2500 hours of training at Naples Municipal Airport with an eye to becoming a private pilot.

Born and raised in Herkimer, a village in upstate New York, Chef Joe credits morning cooking shows and his high school home economics teacher, Mrs. Fidele, with stimulating an early interest in cooking. "After cartoons on weekend mornings, I'd watch the *Gallopig Gourmet*, Julia Child and Emeril Lagasse, and realized cooking wasn't

just for girls. And in high school, my cooking classes with Mrs. Fidele were a fun highlight,” he says. When he reached the crossroads of determining a career path, he naturally chose to pursue a culinary degree.

“We’re delighted to welcome such an accomplished chef as Joe Marosek to our culinary team,” said Liz Morris, director of hospitality for St. Matthew’s House. “His solid background with operations both large and small gives him exceptional understanding of our varied food operations that include our café, catering company, training program, and meal preparation and packaging for the food insecure, all vital components of the St. Matthew’s House mission.”

LuLu's Kitchen is part of the St. Matthew's House social enterprise model which comprises, in addition to LuLu's Kitchen, six thrift stores, a car wash and detailing center, and Port LaBelle Inn & Retreat Center for corporate retreats.

The social enterprise model allows St. Matthew's House to be self-sustaining by earning revenue to offset the organization's overhead costs. The model means that every dollar donated to St. Matthew's House goes directly to its mission-driven programs.

For more information, visit VisitLuLus.com.

LuLu's Kitchen is located at 2125 Airport Pulling Road in Naples. Call 239-774-5858.

-0-

November 2021