

# Chef David Verdo Personal Chef & Catering

After graduating from Boston's Le Cordon Bleu College of Culinary Arts, Verdo stayed in the Boston area, where he went on to work for James Beard award winners Mark Gaier and Clark Frasier. Chef David was an integral part of the 2009 opening of Chef Jean-Georges Vongerichten's award-winning Market at the W Hotel. His next venture was as sous chef for the AAA four diamond Intercontinental Hotel in Boston. From there, Verdo moved on to the Mandarin Oriental Hotel, spending two years as sous chef at the AAA five diamond and Forbes five-star property.

Chef David then took his culinary skills to CHOPPS American Bar and Grill. He went on to work under Daniel Bruce, twice-honored as one of the best hotel chefs in America. In 2014, Verdo joined the Envoy Hotel as executive chef, and most recently he was the executive chef for Gourmet Caterers, Boston's largest catering company.

He has found his niche in owning his own company, David Verdo Personal Chef & Catering, doing what he loves most – creating a one-of-a-kind food experience, brought right to his clients' homes or to any other venue.

"In these current times, as a chef, I found the need to think outside the box," says David Verdo, owner of Chef David Verdo Personal Chef & Catering. "I understand the changing trends in consumer tastes and new service concepts."

When you engage Chef David to cater your event, he first meets with you to discuss your culinary needs. Do you have guests with food allergies? Are there people who have strict dietary restrictions? Verdo creates menus tailored to your and their specific needs. Verdo and his team prepare all the food on site. The customer experience, along with a stylish selection of the finest, market-fresh foods and ingredients, is the group's focus, whether catering an intimate dinner for two, a party for 20, or wine-themed dinners. In addition, Chef David offers in-home cooking classes.

Verdo, who describes his cooking style as progressive American cuisine, blends exceptional, regional ingredients with inventive techniques to create a melting pot of dishes. "My goal is to build relationships," says Chef David. "I am fortunate to have many repeat clients."

It's not too early to start thinking about holiday gatherings. Chef David and his team take every precaution to comply with COVID-19 restrictions.



Photograph by Jason Wessel

**Chef David Verdo**

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PERSONAL CHEF & CATERING

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