

CHEF'S FEAST

—at—

FEARRINGTON VILLAGE

Sponsorship Opportunities

Thursday, April 18, 2019
Fearrington Village | 5pm

**FOOD
BANK**

OF CENTRAL
& EASTERN
NORTH
CAROLINA

Join us for our annual Chef's Feast offering an exciting evening of culinary learning and delicious food inspired by our participating chefs. Four renowned chefs will prepare, and serve favorite recipes through four courses in an intimate environment. Our guests will enjoy beverage pairings, an opportunity to bid on unique auction items, and learning more about what the Food Bank and its partner agencies are doing in the community for those facing food insecurity.

DETAILS

2000 Fearington Village Center, 230 Market Street, Pittsboro, NC 27312

Reception 5pm-6pm

Event 6:30pm-9:30pm

PARTICIPATING CHEFS



Vivian Howard, Executive Chef and Owner of Chef & the Farmer

Vivian Howard is the chef and owner of the acclaimed Chef and the Farmer restaurant in Kinston, NC, fifteen miles from her home of Deep Run. She trained under Wylie Dufresne and Sam Mason at WD-50 and was a member of the opening team at Jean-Georges Vongerichten's Spice Market in New York. The first woman since Julia Child to win a Peabody Award for a cooking program, she co-created and stars in the PBS series A Chef's Life.



Colin Bedford, Executive Chef of Fearington Village

Colin Bedford is the executive chef of The Fearington House Restaurant, one of the most venerable fine dining restaurants in the south. Beginning his career over 20 years ago, Colin studied under esteemed British chef Phil Vickery at the Castle Hotel. In 2005, Colin joined The Fearington House and was promoted to Executive Chef in 2008. Named a Grand Chef by Relais & Châteaux, the international culinary world's highest honor, Colin's cuisine interplays the legendary culinary traditions of the American South and his European training with a focus on local ingredients.



Andrew Ullom, Executive Chef and Owner of Union Special Bread

Longtime Executive Pastry Chef of Ashley Christensen's AC Restaurants, Andrew now owns his own bakery Union Special Bread. Excited to be opening his first location next to the Food Bank in Gateway Plaza, Andrew comes by his love of baking through his Biochemistry degree, followed by culinary school, before starting his first job with Ashley in 2011. Using roller-milled and stone-ground flours produced solely in North Carolina - Union Special Bread will focus on hand made bread, alongside a line of croissants and other pastries using fresh and local ingredients.



Inter-Faith Food Shuttle

Through programs such as their teaching farm, volunteer food drives, field gleaning and more, the Inter-Faith Food Shuttle partners with our Food Bank and 80 partner agencies to address food insecurity in the community.



STATION CHEF SPONSORSHIP

Investment \$3,000

Impact 15,000 meals

Seating 1 table for 8 guests

Recognition

- Invitation to Welcome Reception
- Verbal Recognition During Program
- Social Media
- Food Bank Website: logo featured
- Hunger Matters Newsletter: name featured
- Chef's Feast Collateral
 - Invitation: name featured
 - Press Release: name included
 - Program: name featured
 - Signage: name featured in dining area