



## FACT SHEET

Kristin Sollenne  
*President/Owner*  
*Executive Chef & Certified Nutritionist*

The Catering Salon is a full-service catering and event design company, led by Executive Chef and Owner, Kristin Sollenne. As a rising culinary star and Food Network Judge, Kristin Sollenne has been making headlines for her contemporary food philosophy, lightened-up Italian fare, and approachable cooking tips, with regular appearances on WCBS's Morning News and WLNY's "Live from the Couch," as well as a feature on NBC's "Today" show. Sollenne, a 2013 honoree of Zagat's Top 30 under 30, leads a talented team of professionals specializing in creating a one-of-a-kind experience.

Host an event in one of our premiere Manhattan locations or at a venue of your choosing. From weddings to rooftop barbeques, birthdays, corporate events and special occasions, The Catering Salon is the personal shopping experience of creating custom events.

### **Premiere Manhattan Locations**

Whether you are planning an event for 25, 100 or 350 guests we can accommodate your memorable moment at one of our preferred locations or a venue of your choosing. We'll make all the arrangements and work with you to insure an exceptional event.

#### ***Upper West Side***

Arte Pasta – 215 W 85<sup>th</sup> St, New York, NY 10024

Beautiful 1930's ballroom perfect for a wedding reception or special occasion up to 300 guests.

Arte Café – 106 W 73<sup>rd</sup> St, New York, NY 10023

Inviting atmosphere, located in a brownstone on the Upper West Side. Private rooms available including an outside garden to enjoy during the warmer months. Perfect for birthdays, baptisms, bar/bat mitzvahs, corporate events, graduations and more.

#### ***Midtown***

Bocca Di Bacco Hell's Kitchen – 828 9<sup>th</sup> Ave, New York, NY 10019

Rustic and cozy space with a wood beam ceiling and exposed brick walls. Rent out the entire space for 65 guests.



Bocca Di Bacco Theater District – 635 9<sup>th</sup> Ave, New York, NY 10036  
Modern and crisp design inspired by clean eating and farm-to table inspiration.  
Perfect for any event up to 120 people and conveniently located.

***Chelsea***

Bocca Di Bacco Chelsea – 169 9<sup>th</sup> Ave, New York, NY 10011  
Sexy and trendy vibe with exposed brick walls, and curved white marble bar. VIP private room with a separate entrance.

Bocca Di Bacco 7th Ave – 191 7<sup>th</sup> Ave, New York, NY 10011  
Newly renovated breathtaking space for up to 350+ guests, with exposed brick walls and wood beam ceilings with chandeliers. Perfect venue for any location.





## Press articles on Executive Chef & Owner Kristin Sollenne



### Lifestyle June 11, 2013 (9 months 1 week ago) DISHING WITH CHEF KRISTIN SOLLENNE

Tags: Chef, Bocca di Bacco, Restaurant, Rockstar, Healthy, Italian, Executive Chef, Foodie, Lifestyle, cartoon jared lockett



Chefs are the new Rockstars! From keeping up with new healthy food trends to creating a savouring new dish, this job is nothing short of amazing. I was able to catch up with **Bocca Di Bacco's Executive Chef Kristin Sollenne**, in which we talked health, entertaining, and wine. So grab your ingredients and let's head to the kitchen and cook like Kristin.

**Carlton Jared Lockett** - As Executive Chef for Bocca Di Bacco Italian Restaurant in New York City, what inspired you to change heavy Italian cuisine for a healthier approach?

**Kristin Sollenne**- My inspiration for lighter Italian fare started at a young age, as I would create and modify traditional dishes for my parents to help them attain their weight loss goals. Eating is all about the choices you make, so why not choose the best to put into your body? Organic meats and fish, olive oil, fresh herbs and seasonal produce - now that's a cuisine to love!

**CJL**- Being Italian-American are there any heavy starch traditional dishes that you miss since transitioning to lightened up Italian fare.

**KS**- One of my favorite dishes is Gnocchi alla Sorrentina - homemade potato dumplings, tomato and fresh mozzarella. But, everything is good in moderation for a balanced diet.



### BOCCA DI BACCO

## THE BOCCA DI BACCO CHEF MAKES FOOD AS GOOD-LOOKING AS HERSELF

PUBLISHED ON 12/13/2012

BY ANDREW ZIMMER

with 1428

Like 43



NEW YORK

We told you allll about the **Bocca Di Bacco** chef last week, and now we've got the video evidence to back it up - check out Kristin Sollenne as she tours you through her restaurant, pours you wine, and manages to make steak the second most appealing thing in this video.

## BlackBook

Arts & Culture Lifestyle News & Events

With only 26 years under her belt, chef Kristin Sollenne has undertaken a big job. As executive chef, she oversees all three locations of Bocca Di Bacco, including their just-opened location in Chelsea. Sollenne brings her love of healthy Italian fare to the table, as well as a bright approach to using season ingredients to whip up dishes of braised quail and polenta, port wine-poached pears, and her signature pasta dish, Cavatelli di Grano Arso. I got a hold of Sollenne to find out what she is cooking with, where she hopes to take the restaurant, and her future, which, she said, hopefully involves being on the Food Network.

### What do you hope to do at the new Bocca Di Bacco?

I hope to create a warm and intimate atmosphere where people come to experience delicious food and exclusive wines any night of the week. This is why so many customers at our Hell's Kitchen and Theater District locations love about us, and what we are excited to bring to Chelsea.

### What seasonal ingredients are you working with right now?

This is my favorite time of year! Seasonal ingredients that I'm using right now are chestnuts, artichokes, beets, winter squash, pomegranates, and Brussels sprouts.

### I heard you helped your parents lose weight, any tips for keeping off the pounds during the holidays?

The holidays are definitely a time when it's easy to indulge because we're surrounded by friends and family and enjoying this time of year. I recommend moderating your portion sizes. Don't deprive yourself, because that can sometimes lead to over indulgence later on. Satisfy your craving with a small taste.

### How did you get on the professional cooking path?

I've always had a passion for healthy cooking. After helping my parents achieve their goals and set them on a healthy sustainable lifestyle, I set my eyes on the Big Apple to launch my culinary career. After working on the Upper West Side, and re-developing menus by introducing my farm-to-table philosophy, it was quickly noticed that customers were drawn towards my fresh and light Italian fare.

### Did you ever think you would be an executive chef at 26-years-old?

I'm the first to say that hard work and determination go a long way. I don't think age has anything to do with it, I just let the food speak for itself.

### What chefs and/or restaurants influence you the most?

I love Giada De Laurentiis because she has such passion and personality with her cooking. I hope one day to be on the Food Network and introduce my cooking to the world. Mario Batali and his empire is another great inspiration and influence for me since dining at a restaurant should be an experience.

### What is your favorite place to eat after you are done working?

I love sushi. NODU, Haru and Blue Ribbon are my favorites. I also enjoy Arte Caffe on the Upper West Side, which also happens to be the first restaurant I worked at in the city.



TODAY | July 02, 2012

## A lighter approach to Italian cooking

An Italian dinner can be healthy and delicious. Chef Kristin Sollenne demonstrates how to cook up Italian-inspired grilled salmon with seasonal vegetables and butternut squash puree.

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## Forbes: Top 10 Food Trends For 2012



### Infused Pastas

Move over, squid ink. New pasta-making machines are turning chefs into, well, pasta-making machines, using purées to infuse pastas with new flavors. Kelly Liken, of the eponymous Vail, CO eatery, creates carrot tortellini, agnolotti of black trumpet mushrooms, and lemon hazelnut garganelli (pictured, with chanterelle mushrooms foie gras butter and fine herbs). At Bocca Di Bacco in New York, chef Kristin Sollenne incorporates vegetable purées such as eggplant, chestnut, and spinach. And at Boston's Craigie on Main, chef Tony Maws infuses pastas with plankton, green olive, and even prosciutto.



### **Sample Menus**

Based on 100 Guests

Five Hour Event

\*Upgrades available

**\$55 Per Person**

### **ONE HOUR COCKTAIL RECEPTION**

Selection of eight butler passed hors d'oeuvres

### **THREE COURSE MENU**

#### **FIRST COURSE**

Pear Salad

Arugula, blue cheese, caramelized walnuts

#### **SECOND COURSE**

Braised Beef Short Ribs

Stewed cabbage, roasted rosemary potatoes

Or

Grilled Branzino

Parsnip puree, broccoli rabe, roasted vegetables

#### **DESSERT**

Panna Cotta

Fresh fruit

Or

Wedding Cake

Petite Sweets & Fruits

Coffee and Tea Service

Five Hour Open Bar

Champagne Toast

New York City Taxes, 15% gratuity and 5% service charge will be added to the final check.



**\$65 Per Person**

**ONE HOUR COCKTAIL RECEPTION**

Selection of eight butler passed hors d'oeuvres

**THREE COURSE MENU**

**FIRST COURSE**

Roasted Red Beet Salad  
String beans, herbed goat cheese, raspberry vinaigrette

**SECOND COURSE**

Herbed Roasted Lamb Shank  
Pearl onions, rosemary roasted potatoes

Or

Grilled Salmon  
Caramelized onions, French beans, balsamic reduction

**DESSERT**

Apple Tart  
Crumbled cinnamon apple tart served with French vanilla ice cream

Or

Wedding Cake  
Petite Sweets & Fruits

Coffee and Tea Service  
Five Hour Open Bar  
Champagne Toast

New York City Taxes, 15% gratuity and 5% service charge will be added to the final check.



**\$78 Per Person**

**ONE HOUR COCKTAIL RECEPTION**

Selection of eight butler passed hors d'oeuvres

**FOUR COURSE MENU**

**FIRST COURSE**

Ricotta e Spinach Tortellini

Fresh ricotta and spinach tortellini, butter sage, green asparagus, parmesan

**SECOND COURSE**

Tre Colori Salad

Endive, arugula, radicchio, capers, tomato, celery, lemon dressing

**THIRD COURSE**

Pan-Seared Red Snapper

Mussels, clams, white wine, saffron

Or

Grilled Angus Sirloin Steak

Barolo reduction sauce, roasted rosemary potatoes

**DESSERT**

Tiramisu

Or

Wedding Cake

Petite Sweets & Fruits

Coffee and Tea Service

Five Hour Open Bar

Champagne Toast

New York City Taxes, 15% gratuity and 5% service charge will be added to the final check.



**\$85 Per Person**

**ONE HOUR COCKTAIL RECEPTION**

Selection of eight butler passed hors d'oeuvres

**THREE COURSE MENU**

**FIRST COURSE**

Truffle Oil Mushroom Risotto  
Porcini, black truffle shavings, parmesan

**SECOND COURSE**

Artichoke Salad  
Arugula, mozzarella, sun-dried tomatoes

**THIRD COURSE**

Center Cut Filet Mignon  
Baby vegetables, tri-color potatoes

Or

Seared Fillet of Sea Bass  
Parsnip puree, seasonal vegetables

**DESSERT**

Pistachio Profiteroles

Or

Wedding Cake

Petite Sweets & Fruits

Coffee and Tea Service

Five Hour Open Bar

Champagne Toast

New York City Taxes, 15% gratuity and 5% service charge will be added to the final check.



**Contact Info**

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