Welcome to Cafe N'Gardens - a culinary journey of flavors and experiences. Chef Walker, our Executive Chef, is renowned for his exceptional culinary skills and innovative recipes. Today, we invite you to enjoy a selection of our signature dishes, carefully crafted to elevate your dining experience. From scratch-made pastries to exquisite gourmet cocktails, our menu offers something for every palate.

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**CHEF TO CHEF**

Comments from Chef Rhea

Wow! Two amazing chefs recently visited Sullivan University's National Center for Hospitality Studies (NCHS) as part of the Distinguished Visiting Chef series. First, we were proud to host Chef John Hui, CEPC, AAC. Chef Hui is the Executive Pastry Chef for Caesar's Palace Casino in Las Vegas, Nevada and supervises a large staff of chefs, bakers and pastry chefs. Chef Hui presented three separate demonstrations throughout the day and evening and more than 500 NCHS students had the opportunity to benefit from his expertise. Chef Hui covered the procedure for making an individual chocolate mousse and demonstrated several different plate presentations. He then astonished the crowd by producing a variety of simple, yet elegant sugar centerpieces that could grace a high-end dessert buffet. The centerpieces were complex structures comprised of a combination of pulled, blown and poured sugar. His blown sugar representations of a dove and a tropical fish showed a technique similar to that of delicate glass blowing. On behalf of the Baking & Pastry Club, David Cobb, a dual degree Baking & Pastry & Professional Catering graduate presented Chef Hui with a beautiful engraved stainless steel rolling pin as a memento. Chef Hui left the following day after critiquing the efforts of the student Culinary Competition Team and visiting with several baking and pastry classes.

One of America’s newest Master Chefs paid a two-day visit to our Most Distinguished Visiting Chef was Chef Charlie Patrick, Executive Chef of the venerable Cherokee Town & Country Club in Atlanta, Georgia, and one of America’s newest Certified Master Chefs. He gave three demonstrations producing a delicious and beautiful array of Ancho Chile Tuna & Smoked Salmon Cakes and slices of BBQ Spice Rubbed Salmon Roulade stuffed with Salmon Mousseline served with Carrotta Relish and Crab & Cheddar Cheese Grits. Chef Charlie Patrick is a Pastry Chef, Author, Educator and TV Personality. He has been a regular contributor to numerous cooking shows and has authored several cookbooks. On behalf of the Baking & Pastry Club, David Cobb, a dual degree Baking & Pastry & Professional Catering graduate presented Chef Charlie Patrick with a beautiful engraved stainless steel rolling pin as a memento. Chef Charlie Patrick left the following day after critiquing the efforts of the student Culinary Competition Team and visiting with several baking and pastry classes.

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**Every1 Reads**

Every1Reads is an educational initiative designed to have every Jefferson County Public School (JCPS) student reading at their grade level within four years. Sullivan University, Spencerian College and Tech are partnering with JCPS on this project. The program begins October 11 and it’s not too late to get involved. Please contact our Every1Reads Coordinator, Evelyn Kuhn, at ekuhn@sullivan.edu to get started helping our children.

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**Rising stars attend the Salute to Excellence**

Two hundred of the country’s outstanding Hotel/Restaurant Management students gathered in Chicago to attend the annual Salute to Excellence celebration. Sponsored by the National Restaurant Association and the National Restaurant Education Foundation, many industry corporations co-sponsored this program. This special event brings together industry’s brightest and best leaders and educators, provides an opportunity for students to receive invaluable advice, draw inspiration, and exchange ideas with their peers. Sullivan University’s Hotel/Restaurant Management instructors Eddie Maamry, Chair, and Darren McCaffrey, CEC, CHE, (right) proudly pose with students Todd Stoess and Ashley Levett (left).