



# NICHOLAS WEBER

Chef of the Year





## **NICHOLAS WEBER**

Chef of the Year  
Executive Chef, 24 Carrots  
Costa Mesa, California



## SYNOPSIS

Executive Chef Nicholas Weber, brings an extraordinary level of experience, culture, hospitality, and leadership to the culinary team of 24 Carrots. His rich restaurant experience has allowed 24 Carrots to continually drive and advance its core fundamentals of bringing restaurant-quality food to catered events. He approaches menu-writing with a refined, yet playful touch, evoking emotions and often challenging the guests to try something new. His menus have easily been some of the most raved about in the history of 24 Carrots. Because of his quickly established reputation of producing incredible food, both our clients and our sales team trust him immensely, strengthening the planning experience for all involved.

While he takes his craft seriously, Chef Weber also makes sure to not take himself too seriously. He is truly a pleasure to work with and learn from, as he captures the essence of hospitality in everything he does. From greeting every coworker purposefully, to sharing lessons from his culinary background, Chef Weber invests heavily into his team. Because he enjoys what he does, his positive attitude is infectious and inspires others to do the same. He has earned the respect of his team quickly by being a hands-on manager, leading by example and holding others accountable, while never being too busy or too important for a teaching opportunity.

Words don't do justice volume of work and the positive impact that Chef Weber has contributed to the 24 Carrots team. From non-profit events like March of Dimes, to presenting equally innovative menus for a seated dinner for 10 or stations for 1,000, Chef Weber integrates creativity and inspiration in his entire approach to cuisine. He's not just writing menus, he's executing on site and elevating our team to continue to grow in their skills and talents.

Executive Chef Nicholas Weber's biggest contribution to our team in addition to creativity is his collaborative nature. Our core values define collaboration as the active participation and the exchange of sound knowledge. We know that collaboration is directly correlated to our overall success, and Chef Weber consistently seeks out collaboration within each department to create and elevate our best practices to improve our services. From the Operations team to the Creative department, each have benefited from his collaboration, and he continues to inspire each department to continue this high level of teamwork. He is committed to proactively identifying and meeting the needs of our colleagues, clients, and communities. Chef Weber also refused to compromise on quality. All of these consistent daily attributes, along with his impressive volume of work over the past year, merits Executive Chef Nicholas Weber as Chef of the Year.





## CULINARY EXPERTISE

### Food Concepts and Trends

Traveling Menu | 06.17.19 | Welcome to the Jungle

#### Tray-Passed Hors D'oeuvres

Chicken Adobo, Crispy Rice Cake, Shaved Jalapeno, Micro Cilantro  
Vietnamese Chicken Meatball, Lettuce Cup, Banh Mi Pickles, Thai Basil,  
Ahi Tuna Causa, Avocado, Cucumber, Cilantro, Red Onion, Aji Panca Aioli  
Pork Belly Satay, Homemade Sambal, Fried Crushed Peanuts

#### Interactive Appetizers

Elotes y Esquites

Market Grill Station

Homemade Lemongrass and Ginger Pork Sausage  
Cumin and Szechuan Peppercorn Roasted Leg of Lamb  
Chili, Lemongrass, and Coconut Chicken  
Served with Green Papaya Salad and Sesame Rice Crackers

#### International Interactive Stations

Indian: Kati Rolls: Achiari Paneer, Chicken Tikka, and Coconut Beef Curry

Peruvian: Chilean Seabass Roasted in Banana Leaf, Plantain Puree,  
Aji Amarillo Coriander Sauce, and Arroz Chufa

Yucatan: Roasted Sweet Potato and Ropa Vieja

Japan: Tonkatsu Ramen and Chicken Karaage





## CULINARY EXPERTISE

### Food Concepts and Trends

Traveling Menu | 06.17.19 | Welcome to the Jungle (continued)

#### **Recipe: Vietnamese Chicken Meatball**

2.5 Lb Boneless, Skinless Chicken Thighs, Trimmed And Cut Into 1 ½ Inch Pieces

½ Cup 3 Crabs Fish Sauce

¼ Red Onion, Small Dice

8 Cloves Garlic, Minced

2 Stalks Lemongrass, Small Dice

½ Cup Cilantro

3 Tbls Mint

2 Tbls Cornstarch

2 Tsp Salt

2 Tsp Pepper Ground

1 Tbls Ginger, Small Dice

1 Tbls Gochujang

*Grind chicken and mix with all ingredients. Roll into 1 ½ oz. balls. Roll balls in sugar and sear at medium heat. Caramelize all sides, finish cooking in oven.*





## CULINARY EXPERTISE

### Menu Design

Spring Tasting Dinner | 06.17.19 | Gratitude Dinner

### Amuse Bouche

Scallop Crudo on the Half Shell, Cucumber, Aji Amarillo

*Rosé Aperol Spritz: Rosé, Aperol, St. Germain, Chambord, Soda Water*

### Plated Dinner

Sugar Snap Pea Salad, Salad Pea Sprouts, Mint, Parmesan, Shaved Radish, Toasted Hazelnuts, Confit Vinaigrette

### Epi Bread Service

Alaskan Halibut, Romesco Sauce, Roasted Jumbo Asparagus, Smoked Paprika Garlic Butter, Toasted Almonds

California Rack of Lamb, Eggplant Tomato Jam, Harissa Yogurt Emulsion, Couscous Cherry Tomato Salad

Goat's Milk Panna Cotta, Lemon Curd, Pistachio Crumble, Pink Peppercorn-Macerated Summer Berries, Candied Lemon Zest, Market Flowers

### Cocktail Pairings

Grey Goose Vodka, St. Germain, Harry's Berries, Fresh Lemon Juice, Fever Tree Soda Water,







## CULINARY EXPERTISE

### Menu Design







## CULINARY EXPERTISE

### Plate Presentation

Mint to Be | 10.16.19 | The Modern

### Hors d'oeuvre

Burrata Toast, Honeycomb, Market Citrus

### Plated Entrees

Roasted Heirloom Carrot Salad, Permission, Lebneh, Pickled Onion, Fried Lentils, Mint, Cilantro, Rose Wine Vinaigrette, Carrot Juice Reduction

Farmers Market Fattoush Salad

Slow-Roasted Pork Loin, Kaboucha Squash, Grilled Persimmon, Pepita Crumble, Radicchio, Kogi Crema, Market Herbs

Black Cod, Roasted Butternut Squash, Radicchio, Quinoa, Butternut Fondue, Watercress







# CULINARY EXPERTISE

## Plate Presentation







## CULINARY EXPERTISE

Buffet / Action Station

Charcoal Grill Station | 03.29.19 | Sauté Magazine

Charcoal-Roasted Sweet Potato, Crunchy Chili Garlic, Toasted Sesame Seeds, Charred Scallion Crème Fraiche, Rice Cracker, Fleur de Sel, Scallions

Charcoal-Grilled Cheese, Basket-Grilled Wild Mushrooms, Brown Butter Egg Yolk, Flowering Rapini, Shallots, Espellete, Malawach Bread







## CULINARY EXPERTISE

### Small Plate

Small Plate Station | 02.24.19 | Wanderloft Open House

Carrot and Green Papaya Salad, House-Cured Beef Jerky,  
Nuoc Cham

Furikake Parker House Rolls

Black Cod, Red Thai Curry, Mint, Thai Basil, Cilantro,  
Pea Sprouts, Nori Rice Cracker

#### Recipe: Red Thai Curry

50 G Shallot, Diced  
50 G Ginger, Peeled And Diced  
30 G Garlic, Sliced  
30 G Lemongrass, Sliced  
20 G Cilantro Stems, Chiffonade  
2 Tbls Olive Oil  
100 G Red Curry Paste  
100 G Tomato Paste  
3 Cups Chicken Stock  
4 Cups Coconut Milk  
1 Cup Cream  
2 Tbls Fish Sauce  
2 Tbls White Soy Sauce  
2 Tsp Distilled Vinegar

*Sweat shallot, garlic, ginger, lemongrass and cilantro till golden. Add curry paste and tomato paste, cook for 3 minutes. Add chicken stock, coconut milk, cream, fish sauce and white soy. Simmer for 15 minutes. Add distilled vinegar. Strain.*





## CULINARY EXPERTISE

### Amuse Bouche

Scallop Crudo | 06.17.19 | Gratitude Dinner

Scallop Crudo on the Half Shell, Cucumber, Aji Amarillo

*Paired with:*

*Rosé Aperol Spritz: Rosé, Aperol, St. Germain, Chambord, Soda Water*







## CULINARY EXPERTISE

### Hors D'oeuvre

Caviar Potato Taco | 06.17.19 | Trendsetter Gala

Potato Taco, Crème Fraiche, Caviar

#### Ingredients

4 Inch Corn Tortilla

Crushed Steamed Russet Potato, Seasoned With Salt

Koji Crème Fraiche

Tsar Nicoulai Reserve Caviar

Chive, Chiffonad

#### Koji Crème Fraiche

2 Cups Crème Fraiche

½ Cup Salad Oil

2 Garlic Cloves

4 Tbls Koji

½ Tsp Salt

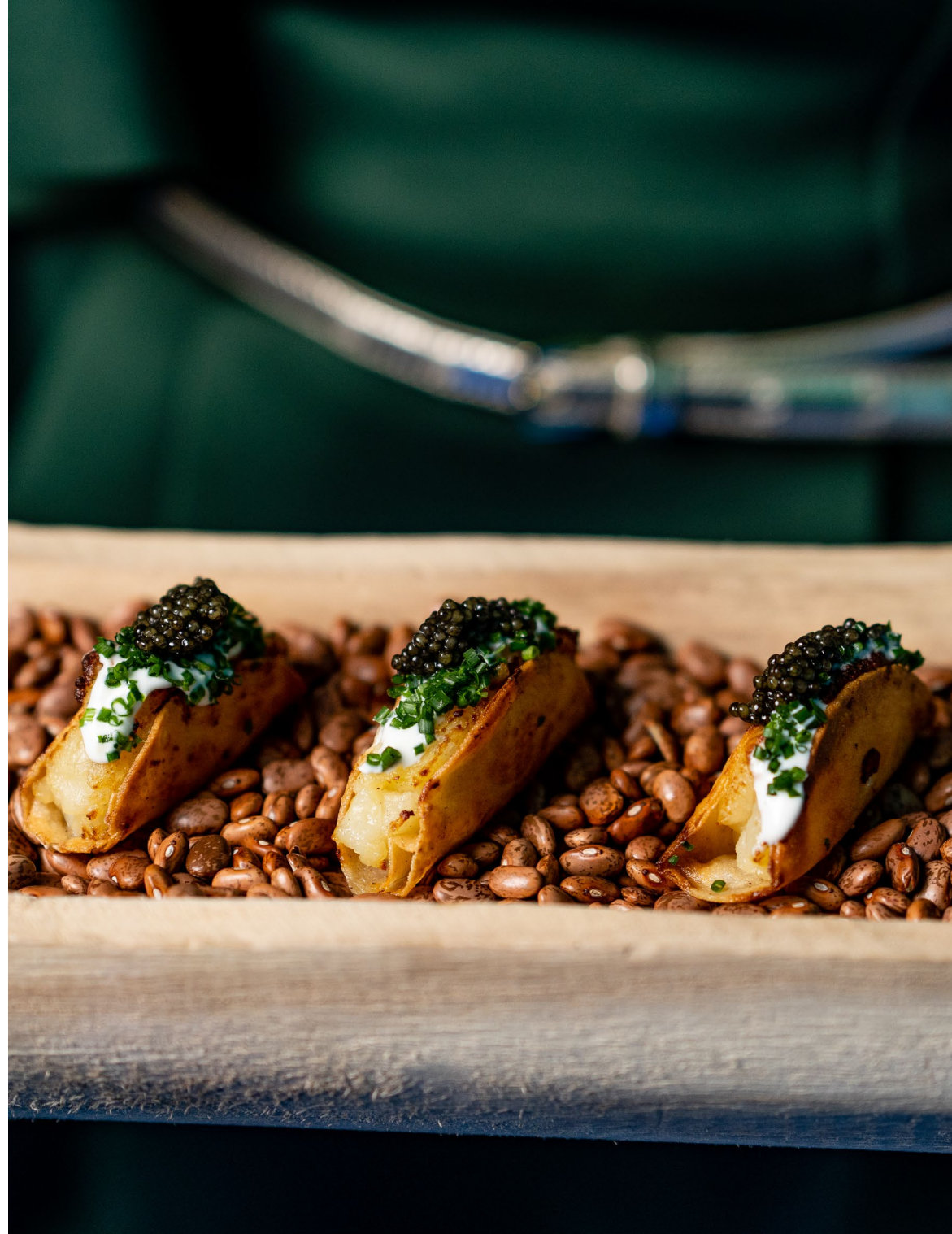
Puree Till Smooth

#### Assembly

Fill tortilla about half way with crushed potato and fold into taco shape.

Pan fry in a cast iron pan on both sides till golden and crispy. Slightly

Open taco and dollop 2 tsp of koji crème fraiche, 2 tsp caviar and sprinkle with chives.





## CULINARY EXPERTISE

### Appetizer

Dungeness Crab Congee | 06.17.19 | Trendsetter Gala

#### Recipe: Rice Congee

3 qt dashi stock

¾ Cup Cal-Rose sushi rice, rinsed till water runs clear

One inch knob of peeled ginger

3 tbs white soy sauce

Put the rice in a pot with the dashi stock, ginger, soy sauce and bring to boil. Give the rice a good stir, scraping the bottom of the pan to prevent sticking, then lower the heat and half-cover the pan. Simmer gently for 1 1/2 to 2 hours, stirring every 15 minutes, until the grains have burst open and you have a thick congee. Keep an eye on the pot to make sure the rice doesn't stick to the bottom. Toward the end of cooking, when the stock has become integrated with the rice and is the consistency of oatmeal, season lightly with salt to taste.

#### Assembly

2 oz. Rice congee

1 tsp. Scallions, chiffonade

1 tsp. Nori rice cracker

1 tsp. Japanese crunchy chili garlic

¼ Tsp. Toasted sesame seeds

1 oz Dungeness crab meat dressed with brown butter and fresh lime juice







## CULINARY EXPERTISE

### Entree

Bacon-Wrapped Venison | 08.23.19 | Tricia Brown Events

**Bacon-Wrapped Venison, Brown Butter Beet Puree,  
Chewy Beets, Pickled Huckleberries, Pistachio Crumble**

#### **Brown Butter Beet Puree**

1 lb. red beets, peeled and quartered. Steam for 1.5 hours or till soft  
½ cup brown butter  
2 tsp. red wine vinegar  
Salt to taste  
Puree all ingredients in blender until you have a smooth silky puree.

#### **Chewy Beets**

Roast whole beets in oven till done. Peel beets and cut into wedges. Toss with a clarified butter, raspberry vinegar and salt. Place in dehydrator for about 3 -4 hours till it has a consistency of a dry apricot.

#### **Pickled Huckleberries, Pistachio Crumble Bacon-Wrapped Venison**

Season venison loin with salt and pepper. Lay out strips of applewood-smoked bacon on a Sheet of plastic wrap and dust with Transglutaminase. Wrap bacon around Venison and cryovac. Let rest for 24 hours.

#### **Assembly**

3 Oz. Venison  
2 Oz. Brown Butter Beet Puree  
1 Oz. Pistachio Crumble  
3 Ea. Chewy Beets  
1 Tbls Pickled Huckleberry  
Wood Sorrel  
Fluer De Sel





## CULINARY EXPERTISE

### Entree

Brandt Farms Short Rib | 06.17.19 | Trendsetter Gala

**Brandt Farm Short Ribs, Plantain Puree, Arroz Chufa, Herb Salad, Aji Panca Emulsion**

#### Braised Short Ribs

5 ea boneless chuck short rib, season both sides with salt and pepper  
2 ea white onions, small dice.  
2 ea carrots, small dice.  
1 leek, slice thin. White and light green parts only  
6 ea garlic cloves  
6 ea thyme sprigs  
3 bay leaves  
2 tbs tomato paste  
6 cups roasted veal stock  
¼ Cup aji panca  
2 tsp toasted cumin

*Heat some canola oil over high heat and add short rib. Sear both sides till brown and transfer to ½ 200 pan. Add vegetables to pan and roast till golden. Add tomato paste and cook for 2 minutes. Add remaining ingredients and pour over short ribs. Braise covered for 3 – 3 ½ hours at 325 degrees.*

#### Plantain Puree

2 ea sweet yellow onions, julienne  
4 ea extra ripe plantains, sliced  
8 oz unsalted butter  
½ Cup cream  
Salt to taste







## CULINARY EXPERTISE

### Entree

Brandt Farms Short Rib | 06.17.19 | Trendsetter Gala (continued)

*Melt butter till beurre noisette, add onions and cook till soft, sticky and caramelized. Add plantains and cook for 5 minutes and add cream bring to a simmer. Puree in a blender till smooth. Season to taste with salt.*

#### Arroz Chaufa

3 tbs canola oil  
6 eggs, beaten  
12 oz. Lap cheong sausage, julienne  
3 tbs fresh ginger, chiffonade  
2 tsp garlic, brunoise  
6 cups white rice, cooked and chilled  
2 tsp tumeric  
2 cups sugar snap peas, ¼ cut on bias  
¼ Cup cilantro, chiffonade  
6 ea scallions, chiffonade  
3 tbs soy sauce  
1 tsp sesame oil

*Heat 1 tbs canola oil in wok pan and add beaten egg, make a thin omelet. Remove omelet from pan and julienne, set aside. Wipe wok clean add 2 tbs canola oil, garlic, ginger and sausage, cook for a few seconds. Add rice, turmeric, sugar snap peas and stir fry for 2-3 minutes. Add soy sauce, omelet, sesame oil, scallions and cilantro. Add salt to taste.*

#### Aji Panca Emulsion

1 tsp Oregano  
2 tsp Salt  
2 tsp Black pepper  
3 tsp Garlic  
1.5 tsp Cumin  
3 tsp Aji panca  
8 tsp Red wine vinegar  
4 tsp Mirin  
4 tsp Olive oil

*Heat 1 tbs canola oil in wok pan and add beaten egg, make a thin omelet. Remove omelet from pan and julienne, set aside. Wipe wok clean add 2 tbs canola oil, garlic, ginger and sausage, cook for a few seconds. Add rice, turmeric, sugar snap peas and stir fry for 2-3 minutes. Add soy sauce, omelet, sesame oil, scallions and cilantro. Add salt to taste.*



## CULINARY EXPERTISE

Vegetarian / Vegan Entree

Butternut Squash Risotto | 06.05.19 | LVL Academy

Roasted Squash, Butternut Squash Risotto, Wild Mushroom  
Persillade, Shallot Confit







## ICA SPECIFIC SERVICES

Chef Nicholas Weber has been heavily involved in ICA over the past three years. Presenting in tandem with our former Corporate Chef, now Chief Operating Officer, Jimmy Olang, he presented at Catersource 2018 in Las Vegas. Chef Weber also competed and won the Catersource 2019 Diced Competition in New Orleans.

Chef Weber also attended the Leading Caterers of America Executive Summit in Orlando in 2017, contributing to round table discussions and spearheading many chef activities.

The following year, 24 Carrots was selected to host the Executive Summit in Costa Mesa, and Chef Weber curated each evening event's menu. He also set aside time to chat with each principal member during this time and assisted in the production of the chef's brewery tour during the summit.

He has contributed to varying ICA publications, including writing about upcoming trends.

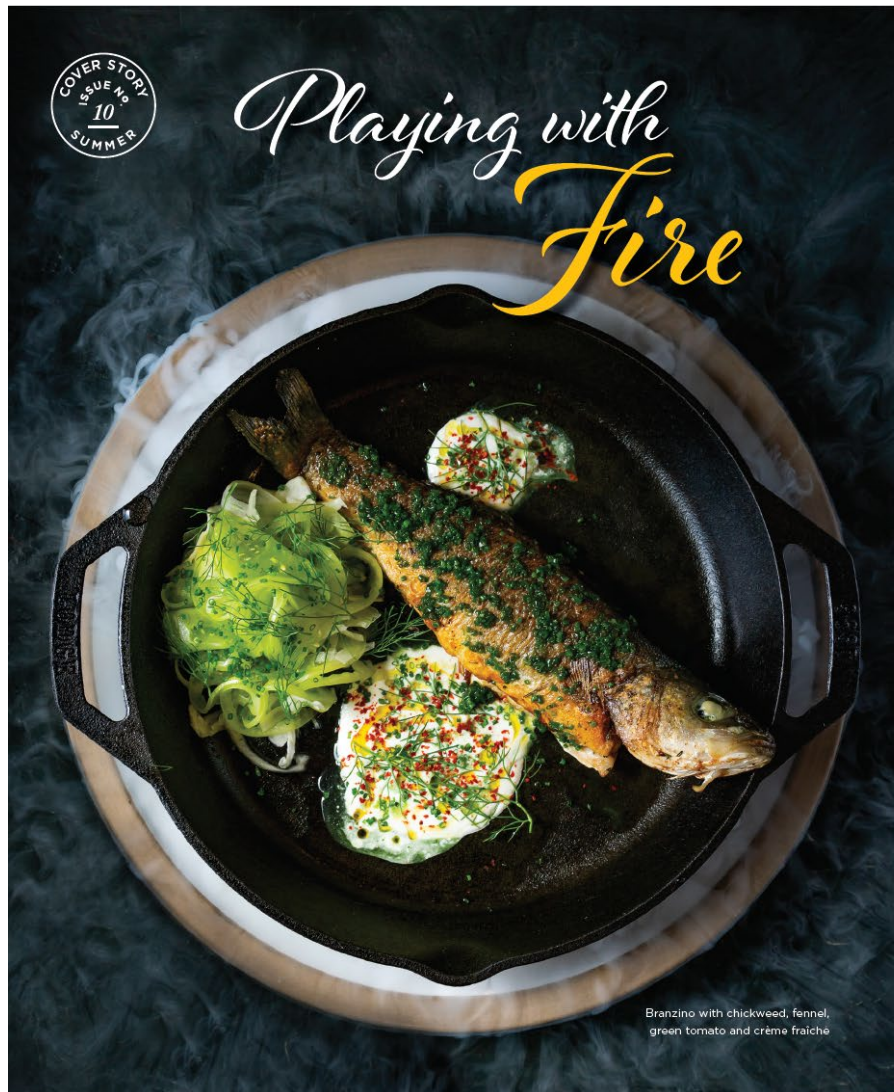
## AWARDS AND ACCOLADES

Winner, 2019 Diced Competition, Catersource 2019  
Finalist, 2019 Chef of the Year, Catersource 2019  
Best Caterer, 2017 – 2019, California Wedding Day  
Best All-Around Vendor, 2017 – 2019, California Wedding Day  
People's Choice Award, Best Association Event, Biz Bash  
Best Caterer, 2019, Association of Bridal Consultants  
ACE Award, 2017  
ACE Award, 2019

## EXTRACURRICULAR ACTIVITIES

March of Dimes  
Dux in Tux  
International Caterers Association (ICA)  
Leading Caterers of America (LCA)

# PRESS



COVER STORY  
ISSUE NO. 10  
SUMMER

## Playing with Fire

Branzino with chickweed, fennel, green tomato and crème fraîche

### Grilling goes to the next level with 24 Carrots' Nick Weber.

By Anne Marie Panoringan  
Photography by Marlin Salazar

When temperatures are on the rise outside, fewer people prefer to cook on an indoor range, especially when entertaining. Instead, they head to outdoor grills, lighter fluid on the ready. We thought it wise to seek advice from a professional who's well-versed in catering to different tastes and groups. Meet Nick Weber, executive chef at 24 Carrots (24carrots.com), who's worked in kitchens large and small. Here, he offers a fair share of advice for those of us aspiring to step up our game when it comes to cooking with fire. We spent one recent morning at the 24 Carrots headquarters, grilling Chef on his technique.

**OK, Chef, how would you set us up for success when cooking with an open fire?** The flavors from wood or charcoal are 100 times better than any gas grill, in my opinion. When it comes to getting a fire started when using hard charcoal, simply light the bag on fire. For wood, use small kindling, building a little teepee structure with some crushed paper towels underneath. Then carefully add small pieces of timber until those are glowing.



Xicaru Mezcal cocktail



Leg of lamb with market beans, green garlic, yogurt, mint and Fresno chile

**Have you ever worked with wood-burning pizza ovens? I imagine they can be fickle.** I do have experience with pizza ovens. The trick with those is figuring out the different hot and cool spots in the oven.

**Great tip! Back to grilling... What's the first tool you reach for when you're out there cooking?** I prefer a small pair of tongs. You have more control, and your hands get used to the heat. I also like having a large scoop handy to move the coals around and control the heat.

**Let's get into the actual cooking process. How do you know when steak reaches a specific doneness, without slicing it and losing all the juices?** I use a metal cake tester to check for doneness. I insert it into the protein for a few seconds, and then press the tester under my lip to feel how hot it is.

**I'd imagine things can get a bit more complicated when cooking for larger groups at special events. Are there factors that aren't on your side when you're working around an open flame?** Timing is always a factor at events, especially during wedding receptions. Speeches almost always run over.





## BIO AND RESUME

Executive Chef Nicholas Weber's journey began at the young age of 16, when he started his first job as a dishwasher at Thornton Winery in Temecula, California. His responsibility as a dishwasher allowed him to observe the inner workings of the kitchen environment, which sparked a flame for his future pursuits in the culinary arena. He quickly moved to a cook position and his official love for all things food took flight.

Chef Weber then moved on to join the acclaimed Patina Group working under highly regarded chefs such as Joachim Splichal, Octavio Bacerra, and Florent Marneau. In his tenure at Patina Group, Chef Weber worked as the Executive Chef at Pinot Provence, Downtown Disney's Catal, Pinot Brasserie in Las Vegas, and Patina Catering. In 2006 he was honored with the Chef of the Year Award by his Patina Group peers. After leaving Patina, Chef Weber moved on to work under James Beard nominated, Chef Mark LoRusso at Aqua in Las Vegas and then moved on in a partnership role at Blanca Restaurant in Newport Beach, California. Here Chef Weber led the successful team to receive three stars from the Los Angeles Times for their Euro-Med fare and Miami-chic dining environment.

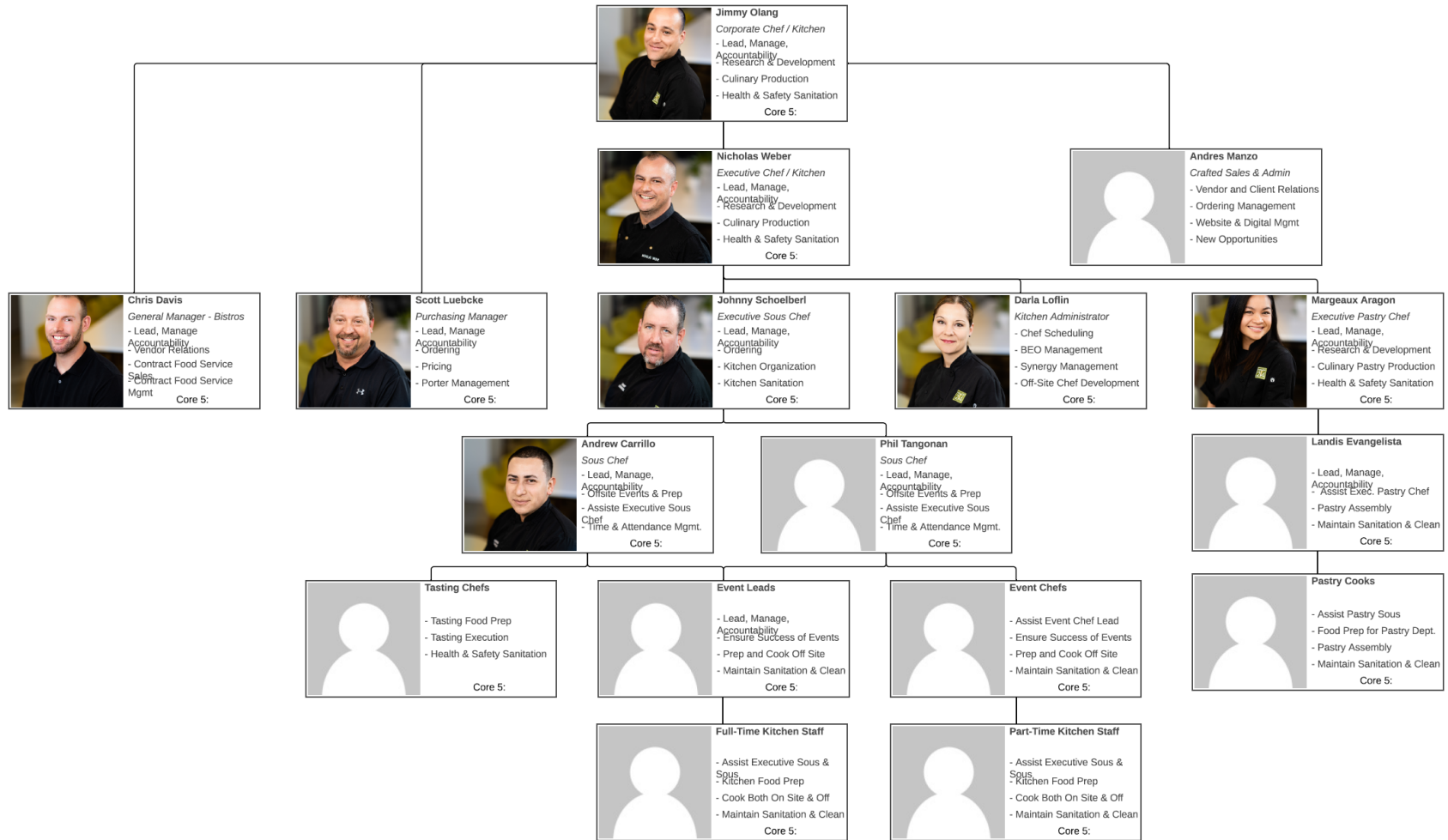
While driving the emerging culinary scene in Orange County, Chef Weber was given the opportunity to revive The Cannery restaurant in Newport Beach. The Cannery, a harbor-side restaurant, steeped in history, was in need of a fresh set of eyes and skilled hands to bring it back to its roots as a high-end seafood restaurant. Chef Weber brought his creativity and leadership to The Cannery and took full advantage of the restaurant's wood-burning grill. During his tenure at The Cannery, Chef Weber drew in consistent crowds all vying for a dish from his kitchen.

After many years of working in the restaurant industry, Chef Weber wanted to take on the ever-changing environment of catering and joined the 24 Carrots team as Executive Chef. Executive Chef Nicholas Weber's biggest contribution to the 24 Carrots team in addition to creativity is his collaborative nature. Our core values define collaboration as the active participation and the exchange of sound knowledge. We know that collaboration is directly correlated to our overall success, and Chef Weber consistently seeks out collaboration within each department to create and elevate our best practices to improve our services. From the Operations team to the Creative + Marketing department, each have benefited from his collaboration, and he continues to inspire each department to continue this high level of teamwork. He is committed to proactively identifying and meeting the needs of our colleagues, clients, and communities. Chef Weber also refused to compromise on quality. All of these consistent daily attributes, along with his impressive volume of work over the past year, merits Executive Chef Nicholas Weber as Chef of the Year.



# ORGANIZATIONAL CHART

## 24 Carrots Kitchen Team







## LETTERS OF RECOMMENDATION

Upon joining the 24 Carrots team Nick has inserted himself as a key component of not only the kitchen but the company as a whole. His laugh can be heard across the kitchen and becomes infectious even under the most stressful days or situations. Nick goes out of his way to help guide, teach, coach, or offer constructive advice to all. He is highly respected by all, always leading by example and showing no task is not small or beneath him. - Jimmy Olang, Chief Operating Officer

Working with Nick is always a pleasure because he genuinely cares about his work and is open to new ideas. With Nick it's not about his ego, it's about making the client feel like their needs are being met. He is an excellent listener which makes him an intuitive chef. If given the choice I would always welcome the opportunity to work with Nick because I know once he puts his mind to a project large or small the end result is perfection. - Nili Stevens, Event Producer

When I made the biggest decision of my life to open up a new office in an unfamiliar market, I knew I had to come in with a bang. As a luxury event planner, I knew I could tell people what I did, or I could show them. So I decided to throw a massive launch party to open up our LA division. Partnering with the right creative partners to bring my vision to life was necessary. The level of creativity for the culinary experience that I had in my head could only have been executed by 24 carrots and more importantly Chef Nick. When I explained to him what I was looking for, he took on the challenge gladly and NAILED IT. I have never worked with a chef so talented, so accommodating and most importantly so humble. He was kind, patient, attentive to the different suggestions and ideas I had, and had a cheerful attitude throughout the entire process. The guests were raving about the food and I am so thankful that I chose Chef Nick! Can't wait to use him again for my next celebration! - Elizabeth Priya Kumar, Premini Events



## LETTERS OF RECOMMENDATION

The food was presented beautifully (not too fussy) and even more delicious. Everything. My husband can't stop raving about the lamb. (He's a HUGE lamb lover and the world's biggest critic when it comes to how his meat should be cooked). Everyone can't stop talking about 'the roaming caviar woman' plus the caviar tacos and the caviar 'bumps'. The caviar bumps a huge hit. Chef Nick....I can't tell you how much I appreciate your talents and sensibility towards food.. You really have a gift. And thank you again for being there at the party. Within just hours after the party, I started receiving texts and emails from my friends who attended. Here are just some of the kind things they had to say:

"That was the greatest party ever! Thank you for including us!"

"I think the food at your party was easily one of the top 10 meals I've had in my Life!"

"OMG, the lamb chops! I've never tasted lamb chops like that"

"That was the most wonderful birthday party I have ever attended. I have dreamt about dinners like that"

"I have never been a lover of caviar but now I can say I am!"

"What was that sauce on the Toothfish? I've never had anything like that. So delicious."

"I thought the scallops and toothfish were one of the best preparations of seafood I've ever had. Do you think the chef would give you the recipe?"

I take my food seriously and you guys are hands down the best catering company I've ever experienced.

- Peggy Marks, Kai Gourmet



