



CHEF

**ROBIN SELDEN**



2016 | ICA | CHEF OF THE YEAR

# SYNOPSIS

Robin Selden, Executive Chef of Marcia Selden Catering & Event Planning, has orchestrated premier parties and weddings throughout the NY tristate area; cooking for commanding companies, countless celebrities and political dignitaries including 3 former US Presidents.

She is featured monthly on 5 food blogs as well as countless magazines. Most recently she was called upon by Forbes Magazine when they were working on a story about upcoming 2016 food trends and needed to ask an "expert". She is also on the Advisory Board of two National Magazines.

Mentored by her Mother, Marcia, she grew up in a kitchen that was always a buzz. Never formally trained or schooled in the Culinary Arts, she learned all that she knows by doing. It's not enough to create food that's delicious, but to have the talent to also make it look spectacular and unique is a gift that she has. She has spent endless hours helping to turn Marcia Selden Catering into the extraordinary company that it is. 2015 was a stellar year for team MSC as they were the first caterer to be inducted into the Connecticut State Hall of Hospitality Fame along with the late President and Founder, Fred Deluca of the Subway chain of restaurants.

When Robin joined the business, 19 years ago, the company was grossing \$250,000 annually, working out of Marcia's home kitchen. In less than 7 years, she helped to build a multi-million dollar, nationally recognized catering company, housed in a beautiful state of the art 6000 square foot commissary and office in Stamford CT as well as a 5000 square foot event space with a commercial kitchen and offices that they share with their old family friend, Food Network Star, Ron Ben-Israel.

The editors of Martha Stewart Wedding Magazine regularly call Robin for help with designing new culinary trends and visuals, for the Magazine. She is a featured chef on local TV and radio stations, presenting entertaining ideas and doing cooking demos. In the kitchen and in all that she does, her enthusiasm is infectious and she always manages to inspire all who work with her.

Giving back to the community is something that Robin is proud to do. She Co-chairs endless local charity galas. She sits on three non-for profit boards including The American Cancer Society and created "Women Leading the Way to Wellness" their first ever women's event that educates and empowers women. This year they raised over \$100,000 dollars which is something she is incredibly proud of! She is a founding board member of ISES CT, the current Treasurer and incoming President of the International Caterers Association and she sits on their Culinary Council.

She is the "cheer captain" of Marcia Selden Catering and is constantly finding new ways to train, motivate and inspire their team.

She strives to push the envelope and her staff in every way to make them the best that they can be. To continue to inspire and excite her staff, every month she posts "Chef Challenges"; competitions asking her team to create specific new menu items not currently on our menu. A 2015 career highlight: she was asked, for a second year in a row, by The Knot.com and Celebrity Event Planners, AAB Creates, to cater their annual industry wedding gala. The most prestigious wedding industry event in NYC; attended by 1000 of the "who's who" in the business.

In conclusion, there is not a more passionate catering chef out there. She is so proud to represent the industry that she lives and breathes. Evident in her work, energy and enthusiasm; the ICA would not have selected her as their President elect if she did not represent all of these things and more. Bottom line is that she is most happy in the kitchen doing what she adores the most, being a great chef and that is why she should be the 2016 ICA Chef of the year!



# FOOD CONCEPTS

**Mozzarella Station:** Freshly pulled Mozzarella to order transformed three ways. Sticky Buns rolled with Prosciutto, Mozzarella Bombs injected with Basil Pesto & Chipotle Harissa and Tomato Ceviche with Burrata. From the Knot.com wedding gala, 10.12.15





# NEW TRENDS

**Mystery Wall of Love:** Creativity is maximized when you're living in the moment! Looking for that "WOW" factor? Look no further...blow their minds with Robin's edible art installation that was inspired by a dream she had one night. From the Knot.com wedding gala, 10.12.15



Staff summoned guests to step up and check out the mystery with their 'come hither' hand movements--it's like an art piece come to life. Everyone wanted to get up close to check it out and play with the characters that came to life with just a hand gesture. This was a social media extravaganza evident in the posts that were flying from the 1000 guests at the knot.com event that experienced the joy and wonder of such a creative and fun food station that was clearly an "out of the box" moment for team Selden.





# FOOD CONCEPTS

# HORS D'OEUVRES

1. Parmesan Frico / Preserved Watermelon / Mango Chutney
3. Lamb Lollipop / Orange Sesame Tahini / Fennel Crystals

2. Braised Shortrib Beignet / Picked Red Onion / Horseradish Crema
4. Shredded Duck Confit & Braised Shitake Springrolls / Ginger Plum



# FOOD CONCEPTS

# APPETIZERS

1. Brandied Foie Gras & Cherry Lingonberry Truffles
3. Gamberoni Rosso/Avocado Ceviche

2. Parmesan Crusted Halibut/Hen of the Woods Confit
4. Char Crudo with Jalapeno, Turnip & Cucumber Verjus





# FOOD CONCEPTS

# APPETIZERS

1. Crumble of Butternut Squash/Apple/Cheeddar

2. Lobster Cocktail

3. Heirloom Salad/Burrata/ Lavender Honey

4. Pulled King Crab Cake/ Corn Chowder/ Sweet Pea Puree



# FOOD CONCEPTS

# ENTREES

1. Pan Seared Halibut /Heirloom Beets/Watermelon Tomato Jus
2. Porcini Kobe Ribeye/Sweet Pepper Glaze/Garden Confetti
3. Za'atar Veal Chop/Wood Roasted Mushrooms/ Yukon Rosti
4. Scottish Salmon/Sauce Salmoriglio/Spring Saute/Forbidden Rice





# FOOD CONCEPTS

# DESSERTS

1. Dark Chocolate Explosion
3. Mascarpone Crème Fraiche/Port Honey Napoleon

2. Milk Chocolate Ribbons/Housemade Sorbetto Trio
4. Individual Handcrafted Mignardises Stands



# RECIPES

## Shredded Duck Confit & Braised Shiitake Spring Rolls/Ginger Plum

Ingredient	Qty	Unit	Procedure
Duck Fat	2	Tablespoons	Melt duck fat in a sauté pan. Add mushrooms and cabbage. Sauté until water that's released from mushrooms and cabbage has evaporated, about 3 minutes. Add carrot and scallions. Cook for about 1 minute longer. Remove from heat and allow to cool.
Shiitake Mushrooms, very finely sliced	1/2	Pounds	
Cabbage, very finely shredded	1/8	Head	
Coarse Salt	1/4	Teaspoons	
Carrot, thin julienne	1	Pieces	
Scallions, white & green parts, julienne	2	Pieces	Mix together duck confit, five spice powder and cornstarch. Make sure five spice and cornstarch are evenly distributed. In another bowl add together soy sauce, rice wine and sesame oil. In a large bowl, mix together vegetable and duck confit mixtures. Add soy sauce mixture. Toss to combine.
Duck Leg Confit, off the bone, shredded	4	Cups	
Chinese Five Spice Powder	1	Tablespoons	Lay a wrapper on a clean, dry surface with one corner of the wrap facing you, in a diamond shape. Spoon about 1 tablespoon of filling near the bottom corner.
Cornstarch	1	Tablespoons	
Soy Sauce	1	Tablespoons	
Rice Wine	1	Tablespoons	Dip a pastry brush into the egg wash and brush it along the edges of the wrapper. Take the corner of the wrap closest to you and bring up over the filling tightly. Then pull the side corners in, and roll up tightly from the bottom. Keep making rolls until the filling is gone.  Heat the peanut oil to 350 degrees F. Carefully place 3 or 4 spring rolls into the oil and move them around in the oil for about 5 minutes or until they are golden brown. Repeat with the rest of the rolls.
Toasted Sesame Oil	1/2	Cups	
Spring Roll (Egg Roll) Wrappers, 8"	2 or 3 Dozen	Pieces	
Eggs, lightly beaten	2	Pieces	
Peanut Oil, for frying			



# RECIPES

## Braised Shortrib Beignet/Picked Red Onion/ Horseradish Crema

Ingredient	Qty	Unit	Procedure
Short Ribs, braised and shredded	3	Pieces	Pulse short ribs and carrots in kitchen aid until combined. Be careful not to over mix, leave somewhat chunky. Fold in pickled red onions. With a small ice cream scoop, portion short rib mix into small balls then freeze. Mix beignet batter. Dip frozen short ribs in batter and fry.
Carrots, chopped (reserve from braising liquid)	5	Pieces	
Pickled Red Onion	1/2	Cups	
<b>Beignet Ingredients</b>			
Bisquik	2	Cups	
Eggs	2	Pieces	
Milk	1	Cups	

## Brandied Foie Gras & Cherry Lingonberry Truffles

Ingredient	Qty	Unit	Procedure
Grade A Duck Foie Gras	1/2	Pounds	<p>Preheat the oven to 400°F. Combine the shallots, tarragon, lingonberry, port and brandy in a small saucepan and bring to a boil over medium-high heat. Reduce the heat slightly and boil gently for about 15 minutes, until the shallots are soft and all the liquid has cooked away. Remove from the heat to cool. Cut the foie gras into 1/2-inch pieces. Put the butter and foie gras in the top of a double boiler or a heatproof bowl and heat over simmering water for 4 to 5 minutes, until the butter and most of the foie gras have melted. Turn off the heat and keep warm over the hot water.</p> <p>Toast the almond flour over medium heat, stirring and shaking the pan frequently until golden brown. Let cool.</p> <p>Puree the cooked shallots in a blender. Add the almond flour mixture and blend for 1 minute on high speed. Add the salt. With the blender on medium-low speed, gradually add the butter-foie gras mixture. Transfer to a bowl and whisk in the eggs and egg yolk.</p> <p>Divide the mixture into buttered baking dish that can fit into a water bath. Bake for 8 minutes, until the ganache has pulled away from the sides, the edges are lightly browned and look firm.</p> <p>Remove from the water bath. Let cool. Refrigerate for at least two hours. Scoop the desired size truffles till all of the "ganache" is scooped. Wet hands with warm water and roll the truffles to get perfect circles. Let chill again on parchment.</p> <p>Toss with White Balsamic glaze and roll each truffle in desired coating. We use a mixture of poppy seeds and toasted onion.</p>
Port	18	Tablespoons	
Kirsch or other Cherry Brandy	2	Tablespoons	
Shallots, finely chopped	2	Pieces	
Unsalted Butter (at room temperature)	3	Sticks	
Almond Flour	1/2	Cups	
Whole Berry Lingonberry Jam	1/4	Cups	
Kosher Salt	1/2	Teaspoons	
Eggs, large	2	Pieces	
Egg Yolk, large	1	Pieces	
White Balsamic Glaze			

# RECIPES

## Parmesan Crusted Halibut

Ingredient	Qty	Unit	Procedure
Halibut	12	Pieces	Portion halibut to desired size, heat a nonstick pan coat the bottom of pan with oil then take the Halibut dip in egg wash then in parmesan pan sear till get golden in color. Bake in Oven to finish
Parmesan, grated	2	Cups	
Egg Wash	1	Pieces	

## Hen of the Woods Confit

Ingredient	Qty	Unit	Procedure
olive oil	2	Tablespoon	<p><b>Filling:</b> Sauté the shallots and cook until translucent. Mix in the garlic followed by the mushrooms. Deglaze with white wine adding the spinach, crushed red peppers, salt and pepper. Cook until the spinach is wilted and most of the cooking liquids are absorbed. Remove from heat and spoon into a large stainless steel bowl. Mix in the goat cheese combine thoroughly and refrigerate to cool.</p> <p><b>Beggars Purse:</b> Spoon a tablespoon of the mushroom mixture into the center of each crepe. Gather the corners to form a pouch slightly twisting the top to look like a moneybag and tie with a blanched chive.</p>
shallots	2	each	
clove garlic, minced	1	each	
wild mushrooms(Hen of the Woods)	1	cup	
white wine	3	Tablespoon	
baby spinach	1	cup	
Kosher salt	1	teaspoon	
Goat cheese	4	Tablespoon	
Crepes	8	each	



# RECIPES

## Za'atar Veal Chop/Wood Roasted Mushrooms/Yukon Rosti

Serves: 6

Ingredient	Qty	Unit	Procedure
Veal Chops	6	Pieces	Combine Za'atar ingredients in small bowl.
<b>Za'atar Spice Mixture</b>			
Fresh Thyme, minced	2	Tablespoons	Season Veal Chops with olive oil, salt & pepper. Pan sear chops to get a good sear on both sides. Remove from heat.
Sesame Seeds, toasted	2	Tablespoons	
Ground Sumac	2	Teaspoons	Spinkle both sides with the Za'atar seasoning mixture and finish in the oven to medium rare.
Coarse Salt	1/2	Teaspoons	
Olive Oil	1	Tablespoons	
Dried Marjoram	1	Teaspoons	

# RECIPES

## Mascarpone Crème Fraiche/Port Honey Napoleon

### Port Honey Gel

Ingredient	Qty Unit	Procedure
Port Wine reduce by half	4Cups	Reduce Port wine by half over medium heat. Wisk in honey & Agar Agar and bring to a light boil. Refrigerate to cool
Honey	1/2Cups	
Agar Agar	2Tbsp	

### Mascarpone Crème Anglaise

Ingredient	Qty Unit	Procedure
Whole Milk	1/2Cup	Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer. Remove from heat. Whisk egg yolks , Mascarpone and sugar in medium bowl to blend. Gradually whisk hot milk mixture into yolk mixture. Return custard to saucepan. Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Strain sauce into bowl. Cover and chill
Crème Fraiche	1/2Cup	
Vanilla Beans	1/2Bean	
Egg Yolks	3	
Sugar	3Tbsp	
Mascarpone	1 cup	

### Napoleon Layers

Ingredient	Qty Unit	Procedure
Puff Pastry Sheets	3sheets	Place thawed puff pastry on parchment paper. Roll out. Prick surface with a fork. Transfer the puff pastry with the parchment paper, onto baking sheet and refrigerate for 30 minutes, or until firm. Preheat oven to 425 degrees F. Bake the pastry for 10 minutes. Then, place a baking sheet directly on top and bake for an additional 6 minutes. After that, remove the baking sheet and bake for 6 more minutes, or until pastry is golden brown.

### Crème Fraiche Powder

Ingredient	Qty Unit	Procedure
Crème Fraiche	120grams	Combine Crème Fraiche & Tapioca Maltodextrin in a Food Processor. Blend until powder forms.
Tapioca Maltodextrin	80grams	



## EXTRACURRICULAR ACTIVITIES

- **Executive Board of Director, Treasurer and President Elect** of the ICA
- **Board of Director** ~ Curtain Call Theatre
  - Co-chair annual “Dancing with the Stars Gala” for 6 years raising over \$150,000 annually
  - Co-created their “Boo-tiful” Night Halloween Gala in October 2014 & 2015 raising \$60,000 annually
- **Board of Director** ~ American Cancer Society
  - Founded their first ever Women's Event ~ “Women Leading the Way to Wellness”
  - November 2014 -400 attendees raising over \$100,000, November 2015-500 attendees raising over \$150,000
- **Founding Board Member** ~ ISES CT Chapter
- **“Pink Aid”** (Breast Cancer Foundation) Gala Committee Member & Sponsor
- **Women in Business Panel** for Moffly Media featuring Joan Lunden, Brett Galley, Becky Surran & Robin
- **Campaign Assistant** to CT State Representative ~ Caroline Simmons
- **Chef Mentor** to 3 local teen “rising stars”; 2 of which appeared on Food Network’s Teen Chopped
- **Featured Blog** Writer ~ write for 5 local food blogs(Ct.Bites, OmNom, Hey Stamford, Kosher Like Me, Moffly Media)
- **Featured Bi-Monthly Writer** of Entertaining Page in *AtHome* Magazine
- **Social Media Maven** ~ Manages all of MSC's Social Media Platforms
- **Judge** ~ Miss Stamford Pageant
- **Wife and Mother** to 13 year old twins, Max & Maggie

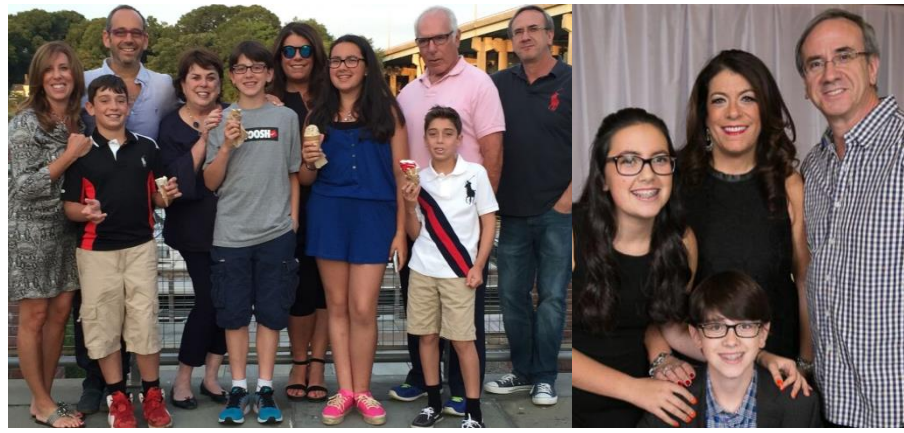
# EXTRACURRICULAR ACTIVITIES

Mentor & guest teacher at Cornell University's School of Hotel Administration



"Playing" in the kitchen with her old friend and celebrity chef Rocco DiSpirito. Robin works and collaborates with Rocco, monthly on menu development and on special events.

Board Member and Volunteer at the American Cancer Society



Spending time with her family is her favorite extracurricular activity of all!



# THE "DISH"... IN THE NEWS

**Food Concepts Magazine Shoot ~ Martha Stewart Weddings** Asked by the editor of MSW to conceptualize and create a "chartreuse" colored menu for their April 2015 issue.



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THE PALETTE  
CHARTREUSE + NEUTRALS



### Eat (and Drink) Your Greens

You'll tickle your guests' taste buds with any of these flavor- and color-packed small bites and cocktails by Jeffrey Selden, of Marcia Selden Catering in Stamford, Connecticut: 1. A mini baked potato topped with sour cream and dill flowers is a tasty appetizer, and its small size means that even a third helping won't overfill bellies before dinner. 2. Along with the two lead players in this Starfruit Kiwi Smash, the sweet-tart libation also has green tea, grape juice, saltier, and vodka. Or hold the liquor; it's just as delicious booze-free. 3. A Banana Pepper Margarita gets a kick from tequila, lime juice, triple sec, and sliced banana peppers. 4. Wedding magic trick: Place a bowl of edamame tossed with cayenne pepper and furikake (a Japanese seasoning) on tables during the cocktail hour, and watch the savory snacks disappear before your eyes.

• Get these recipes at [marthastewartweddings.com/chartreuse-palette](http://marthastewartweddings.com/chartreuse-palette)

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THE PALETTE  
CHARTREUSE + NEUTRALS

### Get Sweet and Low Down

Small centerpieces made from unusual fruits and flowers encourage conversation in two ways: First, guests will be able to see one another across the table, and second, they'll get to admire the lady "fingers" of Buddha's hand citrus along with lady slipper and onocleum orchids, all flowers, corn cobs, heliconias, and glomias and heuchera leaves. Keep the rest of the look equally serene with white linens, marble vessels, and stately dinner plates.

THE DETAILS: "Palace" plates, \$10 for a 5-piece setting; [michaels.com](http://michaels.com); "French Kicker" flat bowl, \$24; and utensil caddy, \$25; [catalanbarrel.com](http://catalanbarrel.com).



MARTHASTEWARTWEDDINGS.COM

# THE "DISH"... IN THE NEWS

## Special Events Magazine

Fun, fresh and exciting summer entertaining ideas.

Robin's "Soup, Dips & Sticks" Station and "Living Forest of Love" Stations were featured in the story.



**Helpyourself:** From Marcia Selden Catering and Event Planning, the 'Soup, Sip + Sticks' station (top) and salad 'orbs' (right). Photos by Robin Selden.

dips, mini bacon-wrapped hot dogs, and mini lobster rolls,” says executive chef Matt Bencivenga. “And to make Wolfgang’s famous potato latkes with dill cream and caviar more budget-friendly and lighter for summer, we have created zucchini latkes with lemon thyme yogurt and cherry tomato.”





# THE "DISH"... IN THE NEWS

**Athome Magazine** ~ Bi-Monthly Entertaining Editorials. Conceived, Written and Photographed by Robin



## entertaining thoughts

with **Marcia Selden Catering**

### Savory Apple Cheddar Crumble

#### INGREDIENTS

##### FOR THE FILLING

- 12 Granny Smith apples - peeled, seeded and diced
- 4 cups diced butternut squash
- 1 stick salted butter
- 12 sliced shallots
- 1 red onion, diced
- 2 cloves crushed garlic
- 1 cup Madeira wine
- 2 sprigs thyme
- 1 tablespoon kosher salt
- 1 teaspoon fresh cracked pepper

##### FOR THE CRUMBLE

- 5 cups flour
- 2 cups corn meal
- 1/2 cup sugar
- 1 cup grated parmesan
- 1 teaspoon nutmeg
- 11 tablespoons kosher salt
- 1 teaspoon fresh cracked pepper
- 4 sticks salted butter (room temperature)
- 4 cups shredded sharp cheddar
- Leaves from 3 sprigs of thyme

#### PREPARATION

Sauté apples in butter until translucent. Set aside. Sauté butternut squash in butter until soft, about ten minutes. Set aside. Sauté shallots, garlic and red onions until translucent. Set aside. Deglaze the pan with the Madeira wine and thyme. In a large bowl, toss all of the ingredients together and season with sea salt and fresh ground pepper to taste.

Mix flour, corn meal, sugar, parmesan, nutmeg, salt and pepper in a bowl. Cut in the butter and with your fingers, combine until the mixture is crumbly. Add thyme leaves. Toss in the cheddar, being careful not to overmix the crumble and to keep the crumbly texture.

Fill a cast iron skillet or baking dish with the apple mixture. Top with the crumble mixture. Bake in a pre-heated 375 degree oven for 25 minutes or until the topping is golden brown and the apple mixture is bubbling.

**Q:** Apples are my favorite fall fruit but I'm looking for new ways to bake with them. Any ideas?

**A:** Nothing says fall like a warm apple crumble. Apples are great this time of year and we love using them in unexpected ways. We've put a flavorful twist on a classic dessert that makes for the perfect autumn side dish. Our savory apple crumble has the best of multiple worlds: sweet and tangy apples, creamy caramelized shallots and the bite of sharp cheddar cheese. Serve with roasted pork, turkey or any of your fall favorites.



## entertaining thoughts

with **Marcia Selden Catering**

### Cuban Pork Crown Roast - Marcia's famous family recipe straight from Havana

#### INGREDIENTS

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>1 cup lime juice</li> <li>1 cup orange juice</li> <li>10 garlic cloves, minced</li> <li>4 teaspoons ground cumin</li> <li>2 tablespoons minced fresh thyme</li> <li>2 tablespoons minced fresh cilantro</li> <li>4 bay leaves</li> <li>1 crown roast of pork</li> <li>1/2 teaspoon salt</li> <li>1/4 teaspoon pepper</li> </ul> | <ul style="list-style-type: none"> <li>12 slices firm white sandwich bread, cut into 1-inch squares</li> <li>8 tablespoons butter</li> <li>1/2 cup finely chopped onion</li> <li>1/2 cup finely chopped celery</li> <li>1 teaspoon salt</li> <li>1/2 teaspoon black pepper</li> <li>1 teaspoon chopped fresh sage</li> <li>1 teaspoon chopped fresh thyme</li> <li>1/4 teaspoon nutmeg</li> <li>1/4 cup chopped fresh parsley</li> <li>2 tablespoons chopped fresh chives</li> <li>1/2 cup chopped dried prunes</li> <li>1/4 cup chopped dried apricots</li> <li>1/2 cup chopped pitted green olives</li> <li>1 cup chicken stock</li> </ul> |
|--|--|

#### PREPARATION

In a large bowl, combine the first seven ingredients. Pour half of the marinade into a large bowl or plastic container; add the pork roast. Turn to coat; refrigerate for 2 hours. Refrigerate remaining marinade. Drain and discard marinade from pork. Place roast in a baking dish. Pour reserved marinade over the roast. Sprinkle with salt and pepper.

#### Stuffing

Spread bread in 1 layer on a sheet pan and bake until dry and lightly toasted, about 15 minutes. Let bread cool. Cook onion and celery in butter in a heavy skillet over moderate heat, until softened. Stir in salt, pepper, sage, thyme and nutmeg. Reduce heat to low, then cook, covered, stirring about 10 minutes. Stir in bread, parsley, chives, prunes, apricots and olives. Drizzle with 1 cup chicken stock. Mix and taste for salt and pepper.

#### Roast

Fill center of roast with stuffing mixture. Place a folded strip of aluminum foil over exposed ends of ribs and bake at 350° for approximately 45 minutes. Uncover; baste with pan drippings. Bake 15 minutes longer or until a thermometer reads 150°. Let roast stand for 15 minutes before slicing.

**Q:** I'm looking to wow dinner guests this winter with an unexpected entree. Any ideas?

**A:** We love our grandmother's gorgeous Cuban pork crown roast. She was a former Miss Cuba and an amazing cook. This recipe was passed on to our mother and we love making it at the holidays to remind us of her. A crown roast makes for a dramatic centerpiece at a winter meal and our recipe has all the flavors of Cuba to spice it up.

## CENTER PIECE

Gorgeous food presentation deserves equally extraordinary servers. Don't worry about matching platters with the rest of your table setting; look for patterns and finishes that will dress up any feast.



**Hermès**  
Voyage en Inde Saopire presentation plate; \$630. hermes.com



**Juliska**  
Pewter stoneware medium octagonal platter; \$58. juliska.com



**Madame Weber**  
Ornate oval serving platter; \$398. barnes.com

## REST EASY

You don't have to sacrifice style—or your dining room table—when serving straight from the skillet. Look for trivets that work with the rest of your table setting or act as statement pieces when not in use.



**CB2**  
Marble trivets; \$34.95. cb2.com



**Crate & Barrel**  
Square oak X trivet; \$12.95. crateandbarrel.com



**Calypsa St. Barth**  
Agate silver trivets; \$275. calypsoatbarth.com

# ICA INVOLVEMENT

## 2016

- **ICA** President, Executive Board Member, Culinary Council & Steering Committee Member  
Live ICA Sponsored Presentation at CS16
- Member "**Leading Caterers of America**" and member of the **LCA** Chef's Network

## 2015

- **ICA** Executive Board Treasurer and Board Member, President Elect & Culinary Council & Steering Committee Member
- **ICA** Chef of the Year Finalist
- **Catersource** Presenter/Speaker "How to End it All" Dessert Class with current ICA Chef of the Year Karen O'Connor & 2012 ICA Chef of the Year Elgin Woodman as well as an ICA branded class "I Do Parties. This Is Not Your Mother's Catering Company" with current board members Cory Gosik and Jeffrey Selden
- **AOCF Salt Lake City** helped to expedite and facilitate food samples for the classes at the Art of Catering Food. Team member/expediter on the "Great Plate Out" competition. Taught/Presented 2 Culinary classes: "Heat it Up" and "Kitchen Practices".
- Member "**Leading Caterers of America**" and member of the **LCA** Chef's Network

## 2014

- ICA Board Member & Culinary Council Member
- **Catersource** Presenter/Speaker ICA branded class "Orchestrating the Perfectly Organized Event", "Best Day of Our Lives. Creating Unique, Customized Weddings" and "3 Women Catering Chefs Whisk Up a Trio of Dinner Party Menu" with current Karen O'Connor & 2012 ICA Chef of the Year Elgin Woodman
- **AOCF Atlanta** Co-Managed Culinary Council Lunch & Learn and helped to expedite and facilitate food samples for the classes and the lunch and learn
- Member "**Leading Caterers of America**" and member of the **LCA** Chef's Network

## 2013

- **Catersource** Presenter/Speaker for the following 4 classes: "Family Affair" , "Corporate Team Building ~ Iron Chef Competitions", "Hiring, Inspiring, Training, Motivating & Retaining "Rock Star" Staff", "Stylizing Unique Weddings for every Bride"
- **AOCF Philadelphia** ICA Culinary Council Member, Contributing Chef to the Lunch & Learn & Presenter/Speaker Worked with the culinary team that managed the kitchen for the conference



Director & Proud Member of





# ICA INVOLVEMENT

★ AOCF2015: Robin created "Heat it Up; her fun and educational culinary game show class that she presented twice at the conference in August. Her idea was to help engage the ICAEF Scholarship winners. She used them as her contestants which helped make their experience in Salt Lake City all the more memorable. Most importantly her idea was to involve them in the education and help to find future ICA leaders, Culinary Council members and potential speakers for future conferences. ★



HEAT IT UP  
CULINARY GAME SHOW

HOSTED BY ROBIN SELDEN



# RESUME

Robin Selden

203.984.8840

15 White Birch Lane, Stamford, CT 06905

Robin@marciaselden.com

Creative Culinary professional with over 19 years catering experience.

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## **Executive Chef & Managing Partner ~ Marcia Selden Catering & Event Planning Stamford, Connecticut**

### **1996 to Present**

Oversee production, culinary staff and management of luxury, off-premise catering company. Create and work on menu design and development for the ever changing customized menus, buffet and presentation design, cost analysis, budgeting, training and mentoring of staff, maintaining policies and procedures to consistently produce almost perfect health and safety rankings. Manage a culinary team of 13, including: a Chef de Cuisine, 3 Sous Chefs, Pastry Chef, 2 Banquet Chefs, 4 Prep Chefs and 2 dishwashers.

Hired and trained a culinary staff of 14 to run a new off premise Corporate Dining Room in Greenwich Ct that will open February 2015.

Spearheaded the partnership with Food Network Chef Ron Ben Israel to open the companies New York City Office in December 2014.

When joining the family business in 1996, the company was earning \$250,000 annually, working out of Marcia's home kitchen, and employed 2 fulltime employees in addition to Marcia & Robin. In less than 18 years, helped to build a multi-million dollar, nationally recognized Catering Company that employees over 100 and is housed in a beautiful state of the art 6000 square foot commissary and office.

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## **District Visual Training Manager ~ Gap Inc. Global Headquarters San Francisco, California & Westchester, New York**

### **1991- 1995**

Responsible for the hiring and training of all visual merchandising associates in my district of 12 stores and insuring that the Gap corporate visual standards were being met by all employees and store managers. Won award of excellence for three years in a row for maintain the "best" stores in the country.

## **Advertising Coordinator ~ Ralph Lauren Womenswear New York, New York**

### **1988-1991**

Responsible for Designing print advertising and marketing collateral to help execute the strategic marketing plans for each product/brand of Ralph Lauren Womenswear.

## **Professional Affiliations**

International Caterers Association (ICA)

Treasurer and President Elect of the International Caterers Association

Involved with the International Caterers Association (ICA) as a board member, conference presenter, and contributing chef.

Leading Caterers of America Member

Founding Board Member ISES CT Chapter

## **Education**

Syracuse University ~ Syracuse, New York

BFA Fine Arts & Advertising Design, 1988

2016 | ICA | CHEF OF THE YEAR

# TESTIMONIALS



*blue plate*

To Whom It May Concern,

I am writing this letter in support of my friend and colleague, Robin Selden, for consideration for ICA's Chef of the Year. I have been fortunate to know Robin for the past four years. During this time, she has professionally impacted me more than any other chef in our industry. Robin wears many hats--innovator, creator, artist, business owner, executive chef and mom. Her passion shines through in all of her endeavors. I have had the pleasure of working side by side with her and her culinary staff on many occasions through various Catersource and ICA trade shows. You learn a lot about a chef by the way their staff operates. Robin's staff is comprised of the most professional, respectful and passionate group of people I have ever had the pleasure of working with. This speaks volumes on how Robin trains and mentors her team.

Whenever I need inspiration, I peruse Marcia Selden's website and Robin's Facebook page to see what her latest projects are. On numerous occasions, I have simply picked up the phone for culinary advice. Robin is a vast resource of knowledge and is always willing to share and assist in any way possible. I am never disappointed in her creative ideas and flawless execution.

My staff members who traveled with me to Salt Lake City and Atlanta for The Art of Catering Food Conference have all commented on how refreshing it is to have professional camaraderie such as I have with Robin and her team. Too often, chefs are in unhealthy competition with one another. This is not the case with Robin, as she is quite humble.

You would be hard-pressed to find another candidate as deserving as Robin Selden for ICA's Chef of the Year. She deserves to be rewarded for her dedication to the ICA, her industry and most importantly, her staff and colleagues.

Sincerely,

Paul Larson

Executive Chef, Blue Plate Catering

2014 ICA Chef of the Year

Blue Plate  
1061 West Van Buren  
Chicago, IL 60607

312.421.6666 phone  
312.421.6669 fax  
[www.blueplatechicago.com](http://www.blueplatechicago.com)



To: The Judges of the ICA Catie Awards,

I am thrilled to offer my recommendation of Robin Selden for Chef of the Year.

I have been fortunate to know Robin for the past five years, and have been extremely lucky to have worked with her on many different projects. From serving on the boards of both the ICA Culinary Council, and the ICA Board, teaching classes with her at CaterSource, to working alongside her to manage the culinary production at the Art of Catering Food in Atlanta and Salt Lake City, her enthusiasm is contagious and she gives 100% to any task. You couldn't ask for a better teammate.

Robin's passion, professionalism and talent are extraordinary. She never misses an opportunity to share her knowledge, or to inspire and mentor fellow chefs.

I often look to Robin's Facebook page and the Marcia Selden website to inspire me when I am in need of ideas. In fact, recently a client of ours told their event planner that they followed this really great website; Marcia Selden catering, and that we should check it out! True Story! We were very happy to be able to tell her we knew Robin very well.

As well as being a talented chef, Robin is a great leader as evident by the many accolades and awards received by Marcia Selden Catering. You can also tell what kind of leader someone is by the caliber of their staff and Robin's are as hardworking, professional, and passionate as she is, which speaks volumes about her mentoring style.

On a personal note, Robin has been a great friend to me and has generously offered her assistance on various professional challenges I have encountered. I believe there is not a more deserving candidate for Chef of the Year than Robin Selden, for her enormous talent, her unwavering support of the catering industry, the ICA, her staff and colleagues.

Sincerely,

Karen O'Connor  
Chef of the Year, 2015

# TESTIMONIALS

# Ron Ben-Israel Cakes

weddingcakes.com 247 West 38<sup>th</sup> Street New York NY 10018 212.625.3369 f 625.1867

January 4, 2016

To the International Caterers Association and Catie Award Judges,

Look no further; I've got your girl! Chef Robin Selden is, without question, my candidate for the honor of ICA Chef of the Year.

I have known Robin for over 20 years and it has been exciting to see her grow, into the talented Chef and entrepreneur that she is today. When I think of the countless Chefs that have crossed my path while being the host and judge on the Food Network's "Sweet Genius" or as the chef/ owner of my own company, I marvel at how Robin can be so forward thinking.

Robin is all about creating a unique eating "experience" for her fellow foodies and clients. She recognizes that people eat with their eyes and looks to make her food beautiful to look at while always fresh, delicious and exciting to eat.

When I think of Chef Robin, the following words come mind: Creative, Innovator, Honorable, Gutsy, Philanthropic, Hilarious, Foodie, Great Hair (I couldn't resist, I have Hair envy), Imaginative, Passionate, Rock Star, Wonder Woman, Love, Complex, Artistic, Effortless, Unique, Perfectionist, Respected, Gifted, Forefront, Cutting Edge, Loyal.

When Robin suggested the collaboration between my company and Marcia Selden Catering, it was the perfect marriage. I am proud to be her new business partner as we have two luxury brands that complement each other. She is a loyal and great friend who is one of the most passionate chefs that I know and I always look forward to seeing her in action in her element.

I admire and respect Robin for what she has done for the catering industry and I believe that she deserves the honor of Chef of the Year.

Cordially,



Ron Ben-Israel  
Chef/ Owner, Ron Ben-Israel Cakes

# TESTIMONIALS

*Eileen Simmons  
142 Winding Hill Road  
Greenwich, Connecticut, 06830*

Monday, December 28, 2015

To Whom It May Concern,

It is with great pleasure that I submit some kudos for the wonderfully talented Robin Selden for International Caterers Association, Chef of the Year award.

I met Robin and her family 29 years ago when I hosted my first daughter, Sara's, baby naming. Immediately, I realized that Marcia Selden Catering was the ultimate catering and event planning company for all of my entertaining needs.

I went on to have four more children after Sara, all of whom had baby naming's and Bris' planned and catered by Marcia Selden Catering. Throughout the 29 years, I have literally seen Robin grow up in front of my eyes. We are quite fond of Robin and her culinary prowess, and look to her to help in the creation, and execution of every family affair. From birthdays, milestone celebrations, Mitzvahs, and most recently, Sara's wedding in Martha's Vineyard, Robin has been by our side.

After hearing of my daughter's engagement, the first call I made (actually, before calling my other children) was to Robin! I needed to ensure that she would be available and able to work with me and my daughter in planning the biggest day of her life. I wanted EVERYTHING to be perfect. From knowing Robin, I knew we would get just that: a perfectly presented meal, elegantly executed, innovative, delicious and all produced with the love and passion that she shows with everything she does.

Robin is a creative force to be reckoned with. She's a step ahead of the trends that I see from event and restaurant chefs. She is respected by all who know her and have the pleasure of working with her; I would not have a party without her and her wonderful team. What's best and unique about Robin? She's humble and doesn't even realize what a wonderful chef she is; I so admire that about her.

The night of Sara's wedding, I watched how beautifully the execution of the food was plated and prepared. All of my guests were RAVING about every little detail: the taste, presentation and creativity. It was as if we had hired a top-rated Michelin chef preparing the meal for our 250 guests.

I cannot imagine another chef being able to pull off what we created as effortlessly as Robin did. Without question, she deserves to be your Chef of the Year. In fact, if you had Chef of the Decade, or Chef of the Century, Robin would be your top contender!

With much love and adoration, I recommend Chef Robin Selden as your Chef of the Year.

Sincerely,

Eileen Simmons





**TWO THUMBS UP FOR OUR  
FEARLESS LEADER!**