



PASS THE PLATE EXPERIENCE

## Yes Is The Answer, What Is The Question?

As a company that puts our Associates first, we value the growth and interests of our people. So, when Marketing Coordinator, Mackenzie Collett, informed us that she wanted to spend the day with our pastry chefs and learn more about what they do, we said yes! Executive Pastry Chef, Summer Schott, and Assistant Pastry Chef, Emily Doyle, taught her many tips and tricks about baking, along with sharing insight about their careers. [Come along and see a glimpse](#) of how their day went!

INTERVIEW OPPORTUNITIES: **Summer Schott**, Executive Pastry Chef, CMR  
**Emily Doyle**, Assistant Pastry Chef, CMR

## PI GOES ON FOREVER, And So Does Our Love For Pie!

To celebrate Pi Day (March 14) this year, The Pearl Dublin and The Pearl Short North in Columbus, Ohio will offer a [special Pie Flight](#) you won't want to miss. Featuring three delicious pies in jars, Guests can enjoy French Silk, Blueberry Cream, and a unique take on Elvis Presley's favorite snack — the Elvis combines banana cream and peanut butter. But why limit these treats to one day only? Dine with us at [The Pearl](#) beginning March 10 through March 15, 2025, to enjoy the pi-fect assortment of desserts. Your happiness will be endless!



*Special Pie Flight only available at our Columbus locations.*

INTERVIEW OPPORTUNITIES: **Nick Krafft**, General Manager, The Pearl Dublin  
**Kelli Lynch**, General Manager, The Pearl Short North

## How to Build the Perfect Seafood Tower at Home



Whether you're a seafood lover or planning an event, a well-built seafood tower is a showstopper. Corporate Chef Jason Shelley shares his [step-by-step guide](#): Start by filling the tower's base with crushed ice to keep everything fresh. Layer blanched seaweed and shucked oysters over the ice for the second layer. Next, add whole Maine lobsters and king crab legs. For the top tier, place a serving bowl filled with crab meat and lettuce, then arrange the shrimp cocktail over the surrounding ice. Now, your seafood tower is ready to impress!

## Tips for Shopping for the Freshest Seafood



it's still fresh

**SHOPPING FOR SHELLFISH**



and it should always be kind of a firm fish

**SHOPPING FOR WHOLE FISH, SCALLOPS & SHRIMP**

Regional Chef Kaitlin Sharbo walks us through all of the best tips and tricks when it comes to buying seafood from the grocery store. When buying whole fish, scallops, or shrimp, choose vibrant, fresh-looking seafood. It shouldn't be dull, slimy, or have a strong odor—fresh seafood smells clean and ocean-like. Press the fish; if it bounces back, it's a good sign. Fresh fillets should be bright and firm, and if the skin is attached, it should be glossy, not dull or sticky.

INTERVIEW OPPORTUNITIES: **Jason Shelley**, Corporate Chef, Ocean Prime  
**Kaitlin Sharbo**, Regional Chef, CMR



## The Stack at Municipal Light Plant

The newest addition to the [Cameron Mitchell Premier Events'](#) exclusive venue portfolio, [The Stack at Municipal Light Plant](#) is the ideal blank canvas for any event. Built in 1903, the over 11,000-square-foot establishment is an iconic pillar of Columbus history. Originally powering all of the downtown streetlights and buildings, the symbolic edifice of the city now illuminates monumental moments for hosts. The space holds up to 300 guests making it the ideal location whether hosting a wedding celebration or corporate gala. The Cameron Mitchell Premier Events team carefully preserves the 1,001 details of each event's vision, bringing every inch of the venue to life, from the lower-level cellar to the two spacious suites. Discover the brilliance of an event held at The Stack at Municipal Light Plant.

INTERVIEW OPPORTUNITIES: **Mike Redcay**, Managing Director, CMPE

## Primed for Opportunity

FORT LAUDERDALE  
OPENING APRIL 2025



Join our team of Great People Delivering Genuine Hospitality! Opening April 2025, Ocean Prime Fort Lauderdale is now hiring and looking to welcome over 130 associates to join our grand opening team. Located at the new state-of-the-art Las Olas Marina, our 20th Ocean Prime location will feature a two-level terrace and weekend brunch along with nightly dinner service. Interested candidates may visit our hiring office Monday — Friday 10am — 6pm at 151 Las Olas Circle, Suite 207, Fort Lauderdale, FL 33316 or visit [Ocean Prime](#).

INTERVIEW OPPORTUNITIES: **Angie Everett**, Senior Recruiting Manager, CMR