

Averriel M. Thomas

With ground level entry into the restaurant industry, Averriel M. Thomas began his illustrious career at the World renowned *Commander's Palace* in 1980. After serving as a waiter he was soon promoted to "Captain". It is in this position that Averriel targeted his talents for supervising and training wait staff in the fine dining niche.

After Averriel's thirteen-year tenure at *Commander's Palace*, he then ventured to Emeril's in the New Orleans's Warehouse District as a Dining Room and Back-house Manager. Supervising dining room activities and establishing an intense, detailed oriented training program for all front of house employees were the focus of his duties.

In 1998 Chef Emeril opened *Emeril's Delmonico Restaurant and Bar* where he called upon Averriel to be the Assistant General Manager and Private Party Coordinator. Here he personally shaped and operated the Private Party department, while continuing to train wait-staff and supervise dining room activities. . Averriel booked and produced the absolute experience in Private Parties. And, in the tradition of *Café Brûlot*, under the direction of Chef Emeril, Averriel created an after dinner coffee drink named in his honor, *Café Averriel*. He also had the privilege to appear as a guest of Chef Emeril on the *Emeril Live Show* in New York.

In Late 2000, the owners of a startup and more casual fine dining restaurant, *Herbsaint*, approached Averriel to become its first General Manager, affording him the opportunity, once again, to work with one of New Orleans's finest chefs, Susan Spicer. At *Herbsaint Bar and Restaurant* Averriel utilized his depth of experience with fine dining, wine service and motivational training until 2003.

Averriel's noteworthy advancement in the hospitality and service industry has been one of anticipation and excitement. His experience clearly defines him as innovative, challenge motivated and growth oriented. It is because of these qualities, in September 2003 after being approached and courted by the executives, Averriel accepted the coveted General Manager's position of the *Smith & Wollensky Restaurant and Doc Smith's Upscale Sports Bar* in New Orleans. It was in this 30,000 square feet, ninety employee, prestigious Steakhouse that Averriel was responsible for all sectors and positions.

Following the 2005 devastation of Hurricane Katrina, Averriel relocated to the Dallas area and served as General Manager of *York Street Restaurant*. It was also in this season that Averriel's secret passion and pastime hobby moved from a *dream* into a "Now" reality and **The Fat Creole Tomato Catering Company** was born. After working with, and watching

celebrity chef's like Paul Prudomme, Emeril Lagasse', and Susan Spicer, Averriel is now stirring a "buzz" of his own through his eclectic, Creole cuisine.

In late 2006, Averriel was called upon, once again, by the Vice President of the Emeril's Family of Restaurants where he led the *Emeril's Atlanta* Restaurant team as General Manager until May, 2008.

Though Averriel is broadly recognized for his many successes in the hospitality and service industry, He's also recognized as an official family man. The married, proud father of three is a member of the Louisiana Restaurant Association, The Georgia Restaurant Association, and the Georgia Chamber of Commerce.

Averriel has worked in the Restaurant Industry for more than 25 years.