



Chef Mark Brown

www.chefmarkbrown.com

Celebrity Chef Mark Brown has invested over 15 years of his life in the culinary industry in various capacities from being a Private Chef on The Chantell MaVie, a private yacht sailing to various islands such as Belize Honduras, Guatemala, Punta Gorda and St. Vincent. In addition, being the Executive Chef at 201 Courtland , Corporate Executive Chef for Gourmet Services, Executive Chef at The Brownstone on Main in Columbus Ohio, and holding various cooking position in numerous hotels such as the Hilton, Stouffers Center Plaza and The Four Seasons hotel where he did a two year internship under the tutelage of Renowned Chef Darryl Evans.

Armed with an associate degree from the Art Institute of Atlanta and gaining the grueling but rewarding years of experience as an Executive Chef and manager prompted Chef Mark to develop a Personal Chef company that has managed several colleges and elementary schools foodservices accounts. His cuisine has attracted past and present clients such as the likes of Muhamed Ali, Warren Buffett, Les Brown, Tyler Perry, Sheryl Lee Ralph, Dr. Johnnetta Cole & HJ Russell just to name a few. He has operated a personal chef company for the past five years that specializes in serving not only delicious healthy food but he is able to give the precious gift of 'time' to numerous high achievers from various walks of life.

Chef Mark Brown has cooked for entire families, professional athletes, pastors and dignitaries providing them the opportunity to sit down at the dinner table and be able spend time with family while enjoying healthy delicious food. This is something he is very passionate about. He genuinely believes the most important things in life are health, time, family and doing what you love to do in life.

The Chef Mark Brown Team has catered for some of the most historical events involving bringing family and friends together such as celebrating the birth of the first grandchild into the Martin Luther King Jr. Family, the 75th birthday party for former Mayor and Ambassador Andrew Young these and other historical events which gave birth to the development of his television project and cookbook expounding on the importance of the dinner table and how it is a platform for family unity and the has spiritual relevance to our history. Chef Mark Brown's prepares innovative dishes that appeal to his broad base clientele by combining the bold flavors of the south, with the rich flavors of the Caribbean and the savory flavors of the bayou. He's able to take you on a culinary journey using his menu as the pass port, your palate as the vehicle and his magnificent food as the destination.

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"Allow your taste buds to experience the magic!"

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