

Chef Dominique Graves



CREATIVE PORTFOLIO

Info@holistic-chef.com



Introduction

As a seasoned culinary professional and published cookbook author, I bring a rich blend of experiences in both traditional and avant-garde gastronomy. From starting at Jewel Osco at 16 to advancing to roles like Sous Chef at Dream Cafe, and currently holding the title of Executive Chef and Owner at 'The Holistic Chef,' my journey reflects a dedication to culinary excellence and leadership. Explore my portfolio to witness the fusion of Southern flavors, holistic health insights and a creative approach that defines my culinary narrative.

Hello, I'm Dominique Graves



About me

Dominique Graves is the founder of "The Holistic Chef" & "Healing Worldwide in Chicago" 508(c)(1)(a) & is known for creating magickal experiences rooted in love and positivity. Graves is a model, spiritual minister, author, serial entrepreneur and executive chef who heals others through private culinary experiences, self care products, and intuitive services. Graves uses her life experiences to assist others with unique external and internal healing experiences.

Education

SIMEON CAREER ACADEMY C/O 09

Accounting and finance major
AP World studies minor

MALCOLM X COLLEGE 2010

Accounting major



Education

KENNEDY KING COLLEGE (2013)

Accounting major

Culinary Arts Management minor



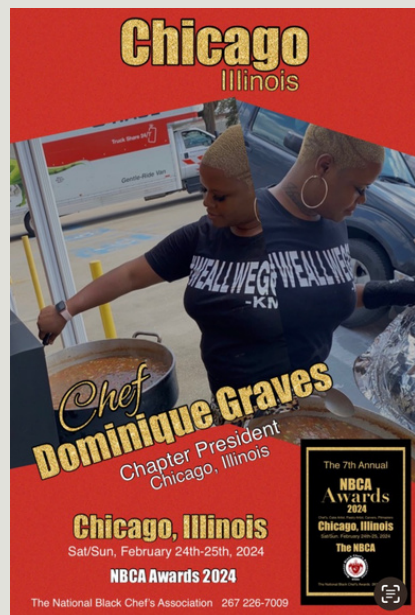
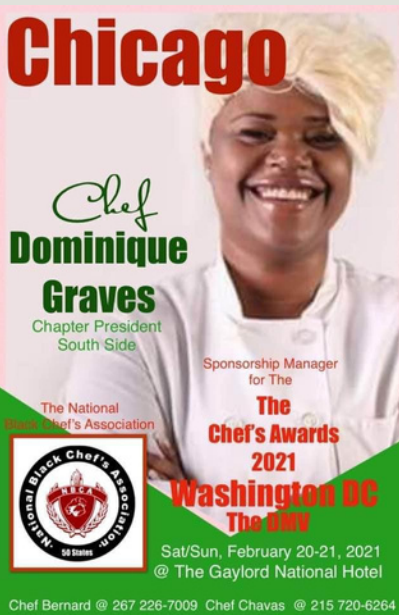
Personal Skills

Leadership

South side of Chicago chapter president and sponsorship manager for the “National Black chef association”.

Founders Executive chef Charlie Redden (former White House chef) & Bernard Talley

2020-CURRENT



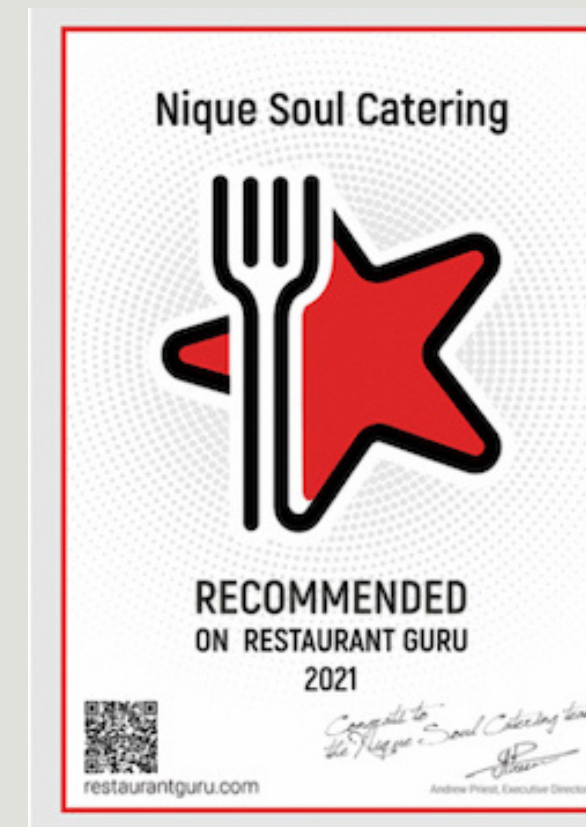
Team management

(2016) Culinary lead for the “Notre dame” account from my previous contractor “Arete” where I was responsible for transporting 17 chefs from Chicago to south bend Indiana on game days in the company truck, keeping track of employees after they are sent to their designated stations, manage the operations and transport everyone back to the office after games.



Culinary Expertise

Proficiency in creating diverse and high quality dishes with 13 years of culinary experience in high volume cooking, catering, front and back of the house expertise, food waste management and more.



Personal Skills

Menu development

Demonstrating creativity and understanding of culinary trends.



OUR PRIVATE MEALS

APPETIZERS

EGG ROLLS \$6.99
COLLARD SOUL ROLL
BUFFALO CHICKEN PHILLY JERK

SOUPS \$6.99
FRENCH ONION SOUP
NEW ENGLAND CLAM CHOWDER
TOMATO W/ GRILLED CHEESE CROUTONS
BROCCOLI & CHEDDAR
CHAKRA SOUP
CHILI (JERK OR REGULA)

SALADS \$6.99
COBB
BUFFALO BLUE
GRILLED CEASAR GARDEN
GREEN GODDESS
CAPRESE

CUBAN STYLE CEVICHE MARTINI \$7.99
FISH & SHRIMP MARINATED IN CUBAN STYLE RUM, CILANTRO, ONIONS, TOMATOES, GARLIC, JALAPENOS & LIME
VEGAN VERSION AVAILABLE

STUFFED SHRIMP \$8.99
CRAB CAKES STUFFED, MAC & CHEESE
STUFFED OR VEGAN

MUSSELS \$7.99
STEAMED MUSSELS W/ OUR FAMOUS GARLIC HERB WHITE WINE SAUCE

Kitchen management

Ability to oversee kitchen operations, maintain food quality and ensure compliance with health and safety regulations.



Collaboration

Successful collaborations with many departments, suppliers and teams including google corporate, grubhub corporate, empire tv production, toast tab, ezcater, fooda, IDOC, Emory university school of law and more.



Work Experience

Jewel Osco

Contributed to Jewel Osco's success from 2007 to 2011, advancing from cashier to a role at the Customer Service Desk, where I played a key role in front-end management and customer assistance.

Nique Soul Catering

Founded and operated Nique Soul Catering in 2010, specializing in Southern cuisine. Successfully catered events for diverse clients, including Fooda, ezCater, Grubhub, Google, production sets like Empire, and local celebrities.

Dream Cafe

Served as Sous Chef at Dream Cafe, a restaurant in Englewood during its operational year in 2015.



Work Experience

Arete 2014-2017

Culinary lead
(Soldier field and notre dame)

The Holistic Chef 2015-current

Current executive chef and owner

Instawork 2019-current

Current top professional

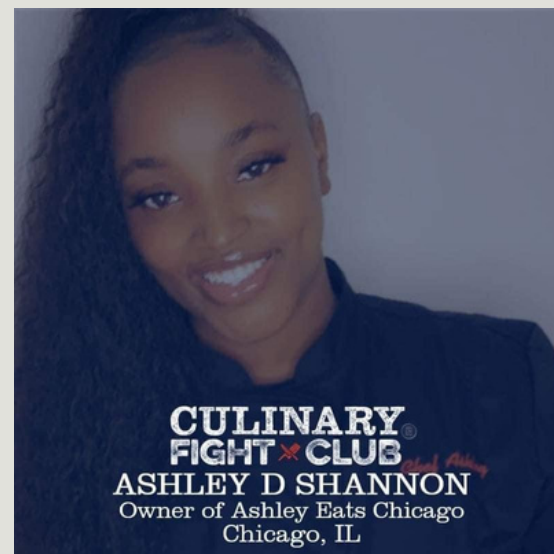
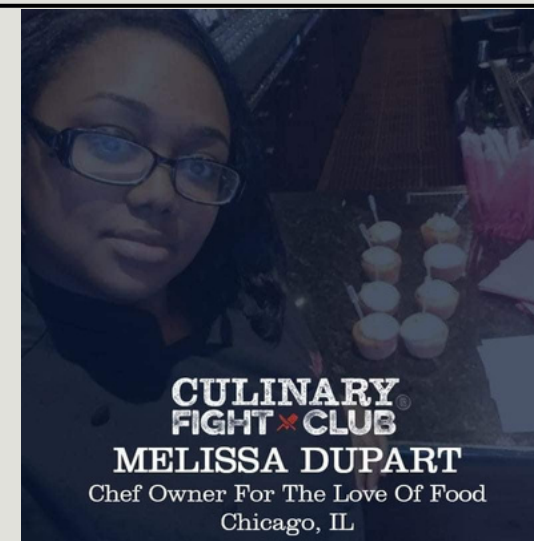
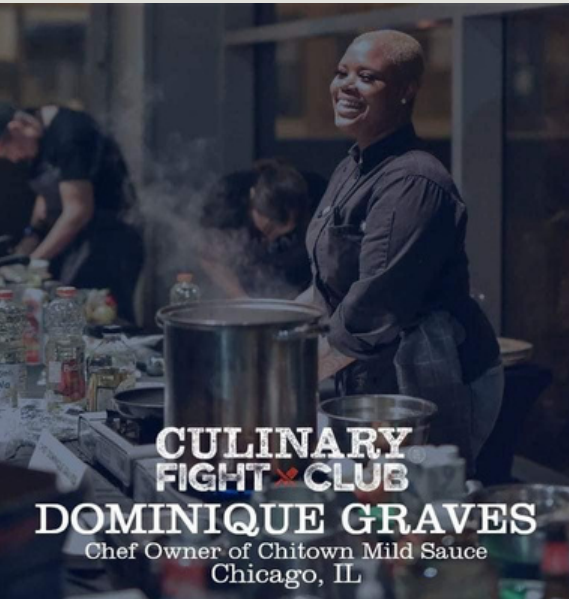


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Culinary fight club winner 2020

Culinary fight club

Projects



CULINARY FIGHT CLUB *The Savory Chocolate*
CHICAGO, IL WASHBURNE CULINARY & HOSPITALITY INSTITUTE
740 WEST 58th STREET CHICAGO, IL 60621
FRIDAY JANUARY 31, 2020
TICKETS HERE: WWW.CULINARYFIGHTCLUB.COM

Three Judges

Joelle Brown
FOUNDER/OWNER WOOD HILLS RESTAURANT
2014 CFC BOURGEOIS CHOCOLATE CHAMPION

Jesse Ramen Valenciana
COOKBOOK AUTHOR, FOOD WRITER
FOUNDER OF MANSOUE

Kristin Hoffman
"Baker Bettie"
TRAINED CHEF, BAKING INSTRUCTOR,
RECIPE DEVELOPER

Ten Contestants

Paul Young
HOST OF STOVE TOTS ON FYI NETWORK
2015 CFC BOUGIE BURGER CHAMP

Dominique Graves
CHEF OWNER OF CHITOWN MILD SAUCE
CHICAGO, IL

Lance Avery
CHEF OWNER BIG FORK BRANDS
FOUR TIME CFC CHAMPION

Gerri Clay
CHEF OWNER GMC FOOD SERVICES, INC.
PALOS HEIGHTS, IL

Greg + Kristina Gaardbo
OWNERS OF CHICAGO CULINARY KITCHEN
THREE TIME CFC CHAMPION
PALATINE, IL

Melissa Dupart
CHEF OWNER FOR THE LOVE OF FOOD
CHICAGO, IL

John Badal
CHEF/OWNER OF ASHLEY EATS CHICAGO

Ashley D Shannon
OWNER OF ASHLEY EATS CHICAGO

Corey Rice
CHEF/OWNER CHEF COREY'S KITCHEN
TWO TIME CFC CHAMPION
CHICAGO, IL

Raymond Rosa Reyes
PRIVATE CHEF + ASPIRING RESTAURATEUR
CHICAGO, IL

\$40 TICKETS INCLUDE:

- SAMPLES FROM TEN COMPETING CHEFS
- DEMONSTRATIONS OF CAKE DECORATING BY CHEF NICHOLAS LOOGE
- AND SUGAR SCULPTURE BY CHEF KATHRYN GORDON
- SAMPLES FROM ELEVEN CHOCOLATE EXHIBITORS
- SAMPLES:
 - WOOD GOURMET
 - GLUSTADT CHOCOLATE COMPANY
 - MINE'S WORTS
 - PARATOS
 - CHEF RAMBER
 - NELSEN-MASSEY VANILLAS
 - PARIS GOURMET
 - MERSEY FOOD SERVICE
 - WHITE LOOK/ANDROS
 - FLUGRA
- 30/50 SMILES
- ONE HOUR HOSTED BEER 6PM-7PM
- LIGHT FAIR HOURS D'OEUVRES BY WASHBURNE
- CATERING
- DANCING BY LES POWER & CASINO PARTIES
- MUSIC ENTERTAINMENT
- VOTING BALLOT
- 50/50 RAFFLE FOR FIGHT2FEED



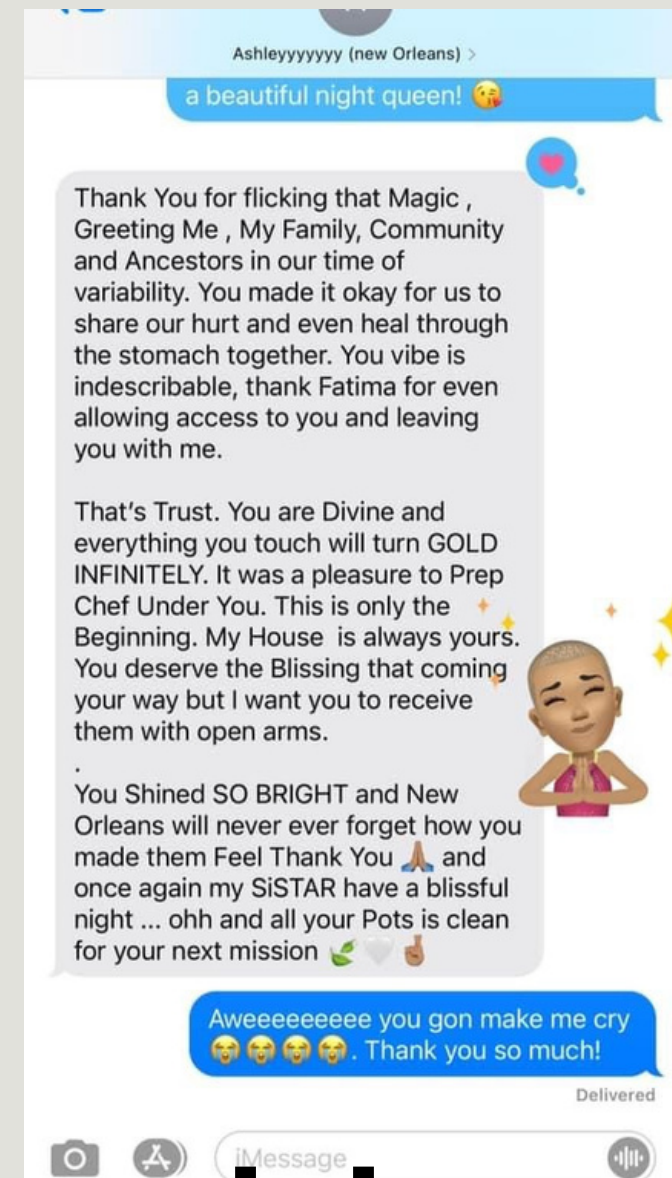
2020 savory chocolate winner

CLICK HERE

New Orleans 2021

philanthropy

Projects



Fatima Mann
Sep 10, 2021 · 🌐

Shoutout to **Dominique Graves** for coming to New Orleans with me and cooking for the people.

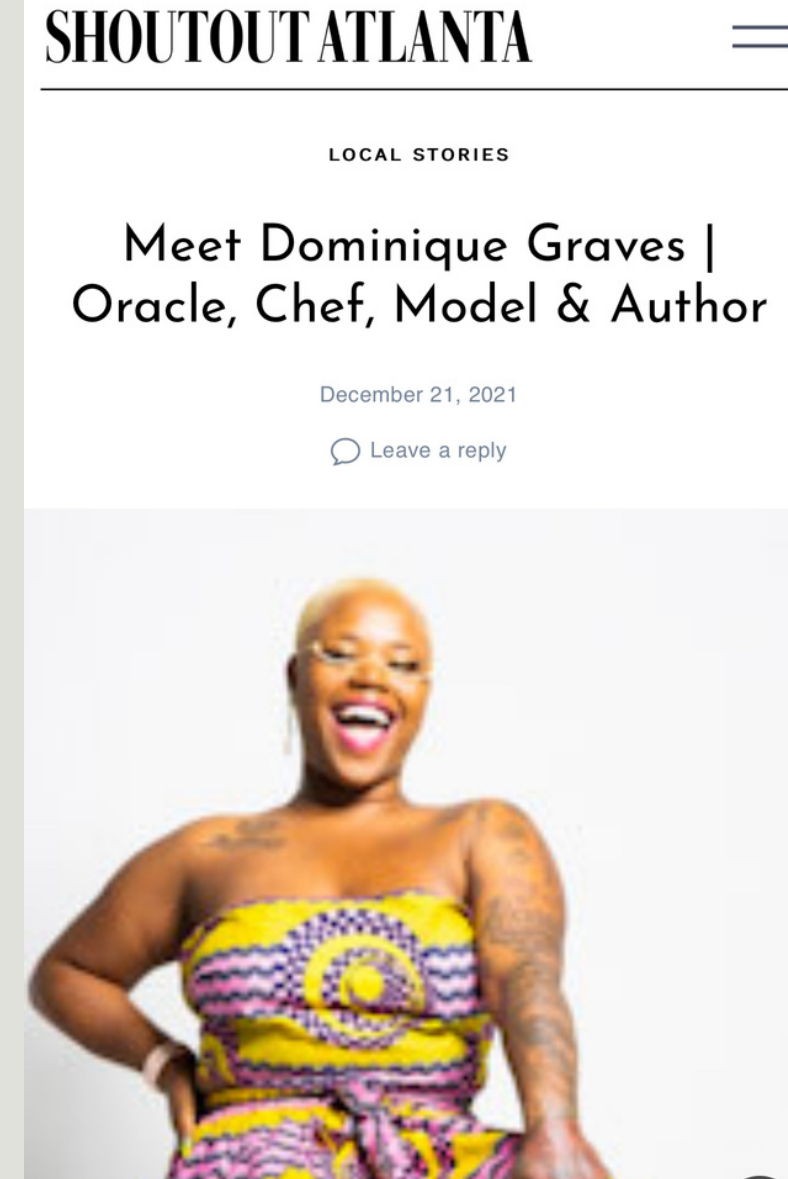
Dominique Graves is in New Orleans, LA.
Sep 10, 2021 · 🌐



Louisiana 2021

Publications

Click links to view



Voyage chicago

CLICK HERE

[Voyage Chicago magazine](#)

Shoutout Atlanta

CLICK HERE


[Shoutout Atlanta Magazine](#)

Reviews

 **Michael Barnett**
Local Guide · 30 reviews · 35 photos


★★★★★ 3 years ago

I've personally had the opportunity to work and collaborate w the owner. She's very professional and knows exactly how to move around in the kitchen under pressure. From one chef to another Job Well Done my friend. *100*

 **Jonathan W.** Aug 19, 2022

★★★★★


Professionalism is second to none. Very attentive to customer's needs and the company goes above and beyond the call of duty. I'm so appreciative of the service(s) provided.

 **Eunice C.** 12/6/2021

👤 0 📌 2


★★★★★

I Loved my Reading with The Holistic Chef. Her vibe was great. Can't wait to try out her other services.

 **Zena G.** Nov 25, 2022

★★★★★ Verified


Empress ChiNique catered our whole thanksgiving dinner. When I tell you she cooked a breathtaking dinner. Her dessert were on point, her turkey was moist, and her sides was just as good. I will definitely be using her again.

 **TuTu T.** 12/5/2021

👤 0 📌 1

★★★★★

Fantastic service. I've had multiple readings from her and have had her as a chef on several occasions. Beautiful spirit indeed. If you have not worked with her. Do so. You will not regret it.

 **Sha U** 1 review


★★★★★ a year ago

The food was delicious and the customer service was superb!

 **Jamie G.** Oct 25, 2022

★★★★★ Verified

We had a great experience with this Chef. She came up from Atlanta to Nolensville, TN to do a tasting for us prior to the wedding and it was excellent. The day of the wedding, she arrived early at the venue and started cooking! Everything tasted incredible! She accommodated a few of our guests that were vegan and though I'm not remotely vegan, the mac and cheese she made was better than the regular version!

 **Reginald S.** 2/11/2022

👤 0 📌 1

★★★★★

Dominique is absolutely amazing! She is everything that a person who's going through alot in life needs to talk to. She is extremely knowledgeable and treats clients as friends as opposed to \$\$\$\$. That is very important in my book. Thank you, queen!

Reviews



Madeline Sandy Sanders

4 reviews



★★★★★ 3 months ago

Very professionally developed by a superbly skilled and talented individual who knows her craft.



Tierra Weisinger

1 review



★★★★★ 3 months ago

I have had the pleasure of being served by Chef on multiple occasions and I just can't get enough of her cooking. From the professional, presentation and flavorful menu! The full experience has been top tier each time. Thank you so much



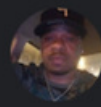
Chisa N

1 review



★★★★★ 2 months ago

Thoroughly enjoyed the food. She is very responsive and keeps you updated. I will be using her for future events !



Collier CSiccutz Swanagan

1 review · 9 photos



★★★★★ 4 years ago

Some of the best food I've had the pleasure tasting. Service on time, food delicious, staff very professional, and the owner is very delightful. Worth all the money you will spend, worth referring to friends and family. Definitely looking forward to using this service again.



Judith Bates

2 reviews · 1 photo

★★★★★ 3 months ago

This young lady is the best... Her food is fantastic, she's always on time,,, she has a beautiful personality and I wo recommend her to everyone ❤️



martinette handley


Local Guide · 77 reviews · 131 photos



★★★★★ 2 years ago

LET'S WORK TOGETHER



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 [@empresschicago](https://www.instagram.com/empresschicago)