



# MISE EN PLACE

*For the Adventurous in Palate & Spirit.*

## **Mise en Place, Inc. – The Road from Creation in 1986 to Today**

- Opening of Mise en Place Gourmet Carry-Out and Catering – changing the food scene in Tampa Bay - 1986
- Opening of Restaurant at same location - garnering attention from foodie audience, grew to 100 seats serving lunch and dinner - 1991
- Moved to Grand Central Place- renovating historical building creating 150 seats in the Dining Rooms, a swanky Lounge, energy in Downtown Tampa and national attention – 1992
- Created Mojo – Pan American Cuisine in a casual dining environment - 1994
- Created Mise en Place Market – a retailer of gourmet foods, packaged and prepared in house plus retail wines, wine bar and culinary classes – 1995, sold in 2001
- Created Club 442 in Grand Central Place renovating bank from 1920s to – a Jazz Bar featuring a supper club atmosphere and regional and national jazz talent - 1996
- Converted Club 442 to a Private Dining space to accommodate client demand and growing corporate audiences - 2002
- Embarked upon a glorious renovation of the restaurant and lounge at Grand Central Place – creating sexy new look and local and national excitement -2005
- Expanded Catering business forming Mise en Scene as a division to include full Event planning and execution including local and national clients – specializing in Brand Events - 2006
- Awarded Hospitality contract at new Tampa Museum of Art – creating Sono Café for locals and travelers alike as well as a successful event business and revenue source for the Museum – 2009
- Traveled with Mise en Scene taking the event planning piece of the business on the road with great success to California and New York increasing national exposure – 2011 to 2012
- Expanded the scope of Mise en Scene division to include wedding planning (our fave!) – 2012
- First major national recognition - Chef Marty named Rising Star in American Cuisine by James Beard Society and invited to cook a “Floribbean” dinner for society members at the James Beard House, New York City
- Opened First Flight - a Wine Bar by Mise en Place in the Tampa International Airport



# MISE EN PLACE

*For the Adventurous in Palate & Spirit.*

- Participant in Cakebread Cellars' American Harvest Workshop and August 2011 returning for 20<sup>th</sup> and 25<sup>th</sup> anniversaries of the Workshop
- Participant in First Annual New World Cuisine Festival, Amelia Island
- Appointed Active Member of Florida Cuisine Culinary Council
- Named *Taste of the NFL* Restaurant – representing Tampa Bay and Tampa Bay Buccaneers Participant in annual fundraiser held in the Super Bowl City, 26 years running. (Chef Blitz's dish was featured on cover of *Cities' Cafe* Taste of NFL cookbook)
- Florida Cuisine Culinary Council Luncheon at Governor's Mansion in Tallahassee
- Restaurant Chair SOS *Taste of the Nation* with guest chefs Charlie Trotter, Don Pintabona, Norman Van Aken, Louis Osteen and Susan Goss
- Featured in episode of Discovery Channel's *Great Chefs of the South* episode; aired dates in January, February and April
- Restaurant, recipes and article featured in *Southern Living* magazine
- Named "Grand Winner, Central Florida/Gulf Coast Restaurants," in New York-based Zagat Survey. Rated top spot in the New American category scoring 28 out of 30 for food, 24 for decor and 25 for service.
- Chef Blitz featured TBS Superchef Cook-Off "People's Choice" Award
- Restaurant, recipes and article featured in *Cooking Light* magazine
- Chef Blitz and Mise en Place awarded *Florida Trend* magazine's *Golden Spoon Hall of Fame*
- Recipes featured in four collection cookbooks - *A Taste of Florida*, *Golden Mushroom Tenth Anniversary Cookbook*, *My Favorite Herb* and *Cooking from the Heart*
- Chef Blitz and Mise en Place featured on TV Food Network's popular show *Best Of*
- Named Hot 40 Restaurants in the United States by Gayot
- Recognized #1 in USA Today's 10 Best Foodie Spots in Tampa/St. Petersburg
- Form TPA Hospitality Partners to win bid on Tampa International Airport concessions in 2015



## MISE EN PLACE

*For the Adventurous in Palate & Spirit.*

- Invited to include upscale concept in Tampa's Amalie Arena- Mise Wine Bar and Cafe - 2015
- Featured on Emeril's Florida on The Cooking Channel as a "Tampa Icon" 2015
- Co-creator of Winter Village concept in Downtown Tampa with sole food and beverage on behalf of the Tampa Downtown Partnership - 2016
- Sponsor and host of Tampa Bay Sports Commission and Visit Tampa Bay College Football Playoff receptions - 2017
- Develop Berkeley Beach Club restaurant and vacation rental in St. Pete Beach, FL - opens 2018
- Celebrated 25 years with Feeding America- Feeding Tampa Bay with Fork Fight Annual fundraiser - Maryann Ferenc auctioned the most recorded funds in the event's history- 2017
- CEO Maryann Ferenc and Chef Marty Blitz co-chair "Pavilion" the Tampa Museum of Art's largest fundraiser and theme it "Made in Tampa Bay" 2017
- Open the Cafe by Mise en Place in Tampa International Airport - February 2018
- Invited to include concept in newly developing Channelside District in Tampa, opening 2019