



PRESENTS

**chef's  
best**



Benefiting

SECOND  
HARVEST  
FOOD BANK  
OF METROLINA

Together We CAN End Hunger

# In food *with* love



**\*Featured Chef\***  
David Burke

**DAVID BURKE**  
HOSPITALITY MANAGEMENT







**\*Featured Chef\***  
**David Burke**

## **Harris Teeter Presents Chef's Best Benefiting Second Harvest Food Bank of Metrolina**

**August 18, 2023**

**6 pm: Reception | 7 pm: Dinner**

**Charlotte Convention Center - Crown Ballroom**  
**[ChefsBestCharlotte.org](https://ChefsBestCharlotte.org)**

### **Event Overview**

#### **About Chef's Best:**

On **Friday, August 18**, guests are invited to the annual Chef's Best fundraiser, presented by Harris Teeter. Attendees will enjoy delicious food, beer and wine. Great entertainment, including music, a live and silent auction and raffle, will make this an evening you can't miss!

#### **Event Beneficiary:**

All proceeds benefit Second Harvest Food Bank of Metrolina.  
Visit **[SecondHarvestMetrolina.org](https://SecondHarvestMetrolina.org)** for more information  
on the organization's impact and programs.

# **JOIN US!**

**In food *with* love**





## FEATURED CHEF DAVID BURKE

Fueled by passion, grit and a knack for artful innovation, David Burke is one of the best known and most respected chefs in modern American cuisine.

Considered a leading pioneer in American cooking, Burke, a New Jersey native, is also recognized internationally for his revolutionary techniques, exceptional skills, successful restaurant empire and his many TV appearances. In the parlance of today's celebrity driven culture, he is a rock star of the culinary world.

At just 26, Burke's kitchen mastery won him the executive chef position of New York City's legendary River Café. While there, he became the first American ever to win the prestigious Meilleurs Ouvriers de France Diplome d'Honneur, cementing his reputation as a leading international chef. He subsequently won Japan's Nippon Award for Excellence, the Robert Mondavi Award of Excellence and two nominations for James Beard Best Chef. Burke was also awarded a coveted three-star New York Times review for the River Café and later became a familiar guest on TV's Top Chef.

Looking for fresh opportunities, Burke eventually set his sights on a new goal – restaurant ownership. He opened many with the founder of the iconic Smith & Wollensky steakhouse brand, and later formed a hospitality company with partners, which owned and operated numerous award-winning restaurants around the country. It was during this period he gained U.S. patents for several innovations, including his famous Himalayan salt aging process for beef. Always progressing, Burke created his own company, David Burke Group, with several sub companies including DB Global and David Burke Hospitality Management, which owns and manages, licenses and consults with restaurants, hotels, clubs and schools.

Burke is the author of two cookbooks, *Cooking With David Burke*, and *David Burke's New American Classics*.

**Chef Burke's honors and awards are too numerous to catalogue, but include such notable recognition as:**

- Meilleurs Ouvriers de France Diplome d'Honneur. The only American to win this honor
- Japan's Nippon Award of Excellence
- Robert Mondavi Award of Excellence
- Culinary Art Institute's August Escoffier Award
- James Beard Foundation Who's Who in Culinary Arts
- Nation's Restaurant News awarded him with the Menu Masters Award
- New Jersey Red Cross Clara Barton Humanitarian of the Year
- James Beard Foundation Best Chef New York
- Time Out New York Best Culinary Prankster





# 2023 SPONSORSHIP OPPORTUNITIES

Sponsorship Benefits	Banquet Sponsor \$6,000	Main Course Sponsor \$4,000	Maitre D' Sponsor \$3,000	Sommelier Sponsor \$2,000	Hors D'Oeuvres Sponsor \$1,000
# of Tickets/Tables	one table of eight	one table of eight	six guest tickets	four guest tickets	two guest tickets
Save the Date email sponsorship mention	✓	✓			
Prominent branding on all event signage, program and other event collateral	✓	✓	✓		
Brand exposure on social media platforms and website	✓	✓	✓	✓	
Logo included in A/V presentation	✓	✓	✓	✓	✓
Inclusion in media outreach	✓	✓	✓	✓	
Verbal recognition by emcees throughout the event	✓				

## \*\* SPECIAL SPONSORSHIP OPPORTUNITIES \*\*

Sponsorship Benefits	Décor Sponsor \$5,000	Photo Booth Sponsor \$5,000	Take Home Dessert Sponsor \$3,500
Exclusive signage at event	✓ <b>PLUS</b> all amenities of <b>\$4000</b> Main Course Sponsor	✓ <b>PLUS</b> all amenities of <b>\$4000</b> Main Course Sponsor	✓ <b>PLUS</b> all amenities of <b>\$3000</b> Maitre' D Sponsor

Please provide one high resolution, PNG or EPS logo that you would like to use for your sponsorship.





# 2023 SPONSORSHIP COMMITMENT FORM

## Sponsorship Level: Select One

- ☐ Banquet Sponsor - \$6,000      ☐ Maitre D' Sponsor - \$3,000      ☐ Hors D'Oeuvres Sponsor - \$1,000
- ☐ Main Course Sponsor - \$4,000      ☐ Sommelier Sponsor - \$2,000
- ☐ Photo Booth Sponsor - \$5,000      ☐ Take Home Dessert Sponsor - \$3,500      ☐ Décor Sponsor - \$5,000

## Payment Options: Select One

- ☐ Check enclosed. Please email completed form with check. (Payable to Second Harvest Food Bank of Metrolina, ATTN: Celia Farmer, Chef's Best, 500-B Spratt Street, Charlotte, NC 28206)
- ☐ Pay via credit card. Please mail completed form with credit card info.  
(E-mail Celia Farmer at cfarmer@secondharvest.org to arrange phone payment.)

\_\_\_\_\_  
Credit Card Number

\_\_\_\_\_  
Expiration Date

\_\_\_\_\_  
Name as it appears on card (please print)

\_\_\_\_\_  
3 Digit Security Code

\_\_\_\_\_  
Address attached to credit card

\_\_\_\_\_  
Signature

- ☐ Process as a Harris Teeter vendor deduction  
(Send completed form to kjohnson@harristeeter.com)

\_\_\_\_\_  
Vendor #

## Primary Contact for Event:

\_\_\_\_\_  
Vendor or Company Name

\_\_\_\_\_  
Name

\_\_\_\_\_  
Title

\_\_\_\_\_  
Best Contact Number

\_\_\_\_\_  
Email Address

**Contact Information:** Please contact Celia Farmer or Kimberly Johnson with questions.

**Celia Farmer**  
Second Harvest Food Bank of Metrolina  
cfarmer@secondharvest.org

**Kimberly Johnson**  
Harris Teeter  
kjohnson@harristeeter.com