

CARLOS ADDARICH, BANQUET CHEF, BRINGS CONTINENTAL STYLE AND FLAIR TO PEABODY BANQUET KITCHEN

Carlos Addarich joined The Peabody Orlando as banquet chef in April, 2007.

As a boy in his native Puerto Rico, Carlos Addarich dreamed dreams of the pristine, snow-clad peaks of the Swiss Alps, images his father, now a retired pharmacist, brought back from Europe. "One, day, some day," young Carlos vowed, "I am going to go there." And, go there, he did...and then some.

In 1990 while attending the University of Puerto Rico majoring in Industrial Management, the young Carlos realized that the two things in his life that were the most important to him were cooking and travel. So, he changed course, and chose a profession that allowed him to do both.

After formal training at the Baltimore International College, The Greenbrier Culinary Apprentice Program and the European Education Center, Virginia, County Cavan, in the Republic of Ireland, young Carlos began his career as a first assistant to the chef saucier at The Greenbrier Resort. He was a gold medalist in the Junior ACF Culinary Competition, and a bronze medalist in the Professional ACF Culinary Competition. Then, he packed his bags, crossed the Atlantic Ocean to the Old World and went in search of a culinary career and - the snow-clad Alps. He landed a job at the Hotel Allegro in Bern, Switzerland, where he assisted in the "*mise en place*" for satellite kitchens, The Bistro, Eurosia and Allegretto Restaurant. Then he got the assignment of his young life: he was put in charge of the menu planning for the "All American" action station at the world renowned Bern International Jazz Festival.

For the first three weeks, it was gray and dreary, and nary a sign of the Alps! "Where are they?" he would ask, and his bemused colleagues told him that they were there, but hiding. "One morning, I awoke, the sky was blue, and there all around, were those magnificent snowy peaks, just like the ones in my dad's photos. I was overcome by the beauty of it, the stark purity and crystal clear air. I called my dad to tell him that the Alps really were there," and he said, 'I told you so.'

Then, it was back to the New World to become sous chef and restaurant chef at Walt Disney World Swan & Dolphin Resort in Florida. He went on to become executive sous chefs for Seminole Hard Rock Hotel & Casino, Tampa, Florida, and for the Cap Juluca, British West Indies. In 2003, he returned as banquet chef to the Walt Disney World Swan & Dolphin Resort and in 2006 was chef de cuisine at Todd English's Bluezoo at that hotel.

When asked about the chefs who influenced his own culinary prowess, he lists some of the biggest names in the business: Pascuale Carpino, Marco Pierre White, Alain Ducasse and perhaps the most important of all his mentors, chef Peter Timmins, executive chef at the Deer

Park Lodge in Ireland. “I remember once staying up all night to help him with his upcoming competition in Germany,” recalls chef Carlos. “At that time, he was the team captain for the Irish Culinary Olympic Team. To this day we are in touch and he is now executive chef at The Gasparilla Inn at Boca Grande.”

Chef Carlos brings an updated trendy level of banquet services to Peabody’s culinary team. He keeps up-to-date on trends and techniques and goes for innovative flavor combinations and superb plate presentations that surpass upscale, stand-alone restaurants.

In his spare time, chef Carlos is an avid golfer. He loves to cook a Swiss favorite dish: Raclette with gherkins, pickled onions and steamed new potatoes. He and his girlfriend love to entertain and take pride in pairing wines to the various foods they prepare.