

“Chef” Jeffrie Toney



BIOGRAPHY

An award winning Chef with over 20 years in the hospitality and entertainment industry, **Jeffrie Toney** has created unforgettable *French and Soul Food* cuisine for countless celebrity clients. Chef Toney is well known in the celebrity community as Celebrity Chef Jeff Toney, a connoisseur of fine dining. Toney, a native of Detroit, Michigan, is a graduate with high honors from Howard University in Washington, D.C. and The Culinary Institute of America, a premier culinary college in Hyde Park, New York.

Chef Toney works for an upper echelon of celebrities, politicians and dignitaries. His clients include stars such as, **Meryl Streep, Sean ‘P.Diddy’ Combs, Emma Thompson, Lenny Kravitz, Oprah Winfrey, Jim Jones, Kid Rock, James Earl Jones, the Duchess of York (Sarah Ferguson)** and countless others. Toney has made several guest appearances on the Food Network, on shows including In Food Today, Cooking Live Prime Time and *Sara’s Secrets* with Sarah Moulton. His accomplishments and work as celebrity chef has resulted in his being featured in The New York Times, Time Out New York, New York magazine, Upscale magazine, and The Washington Post. Chef Toney remains among the top of the who’s who in Kraft Services which caters food for countless movie sets from LA to NY and Canada.

After twenty years of traveling the world, Chef Toney returned to Detroit in 2010 for the revival of Motown to fulfill a long time dream of making life better for his home town. He reached out to a long time friend and businessman Chico Sorrell to partner on his latest business venture, Chef Toney’s Private Catering. As CEO and Founder of Chef Toney’s Private Catering, Toney presents a delightful array of full service catering to clientele in corporate and entertainment arenas as well as the tastemakers that require one-on-one pampering by a personal chef. Chef Toney’s Private Catering has serviced 36 District Court, Big Brothers & Sisters, Matrix Services, YMCA, Detroit Leadership Academy and various fundraisers.

A chef who wears many hats, Toney has been well recognized for his unyielding pursuit of humanitarianism and community out reach projects. He has done work for countless nonprofit organizations within the Harlem community and raised money for underprivileged children, awarding him the title of “Chef Who Cares”. Most recently, Chef Toney has worked with community programs and churches in Detroit where he teaches children and adults about food and following healthy diets.



Catering

The Grammy Awards

MTV Series "Who's Got Game" (Magic Johnson)

NASCAR

Hugh Hefner's Playboy Mansion (Cottontails Party)

Making the Band Series

Sesame Street

Ground Zero: Facilitated catering for all rescue workers at this site.

FEMA and the Red Cross

Accolades/ Awards

Chefs Who Make A Difference Award-NYC Delta Sigma Theta (Nassau Alumni Chapter)

Award Of Excellence- Children's Art Carnival (personally raised \$15,000)

Chef's Who Care- Kentucky Colonel (Commissioned) by **Governor Patton**

Show Of The Chef's Benefit Award (For raising funds for under privileged youth)

CHEF TONEY'S PRIVATE CATERING

Chef Toney's Private Catering is a bi-costal full service catering company providing excellence in the area of entertainment and top of the line hospitality. Chef Toney's Private Catering is located in Detroit MI. CEO and founder Chef Jeffrie Toney has been influencing tastemakers and trendsetters all over the world with his phenomenal gourmet cuisine for over 20 years. During that time he has prepared his gourmet meals for some of the world's most famous celebrities including Meryl Streep, James Earl Jones and Emma Thompson.

Founded in Detroit, Michigan in 2010, Chef Toney's Private Catering and staff have become known to their clientele as the complete caterer for all your catering needs. Chef Toney's Private Catering was derived from Chef Toney's ability to make the average individual feel like a pampered star. Chef Toney's Private Catering services range from catering of corporate events, entertainment parties, Kraft and Private Chef Services.

Chef Toney Private Catering upholds its motto of bringing fresh quality foods into your home, thus coining the term "off-premise catering". Whether it's for a traditional family gathering or an elaborate seven-course sit-down dinner with china, wait-staff, and the utmost in style and elegance, Chef Toney Private Catering will create a memorable event.



CHEF TONEY'S PRIVATE CATERING COMPANY FACT SHEET

MISSION STATEMENT To diversify events and culinary offerings in major metropolitan areas to tastemakers, trendsetters and people who desire excellence from their meals and life styles. Bridge gaps, break down barriers and unite industry, celebrities and common people.

FOUNDED

Detroit, MI 2010

SPECIALTIES

A wide array of cuisines:

Vegetarian/Vegan, Classical French, Italian, Southern Nouveau, American Continental, Caribbean & French Nouvelle.

EXPERTISE

- ▮ **Catering**
- ▮ **Menu Development**
- ▮ **Restaurant Consulting**
- ▮ **Craft Services**
- ▮ **Event Planning**
- ▮ **Facilitation & Coordinator**
- ▮ **Fundraisers**

CHEF TONEY'S PRIVATE CATERING

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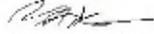
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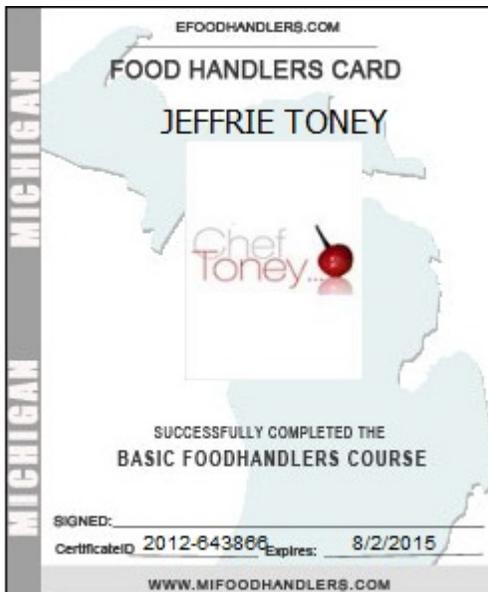
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JEFFRIE TONEY

In recognition for completing the
Basic Food Handler's Course
MICHIGAN Version

Certificate ID: 2012-643866 Issued: 8/2/2012 Expires: 8/2/2015

Official Issuer: 



New this week

Brother Jimmy's The fifth location of this boisterous faux-thentic Carolina 'cue-and-brew spot has opened near Penn Station. The 145-seat eatery sticks to the formula hatched 20 years ago on the Upper East Side: Pork ribs get a 21-spice rub, and drinks like the Swamp Water (vodka, sour mix, melon liqueur, pineapple juice, Sprite and grenadine) are served in fishbowl-size glasses. 416 Eighth Ave at 31st St (212-967-7603)

Georgia's Eastside BBQ Short-lived Café Trotsky has given way to yet another barbecue place. This one comes from Alan Natkiel (The General Store), who's put together a tiny space with ramshackle charm (mismatched wooden chairs, a

counter made from salvaged wood) and meats that represent the namesake state's melting-pot 'cue philosophy. Look for dry-rubbed pork and chicken slathered in Natkiel's own spicy-sweet sauce. 192 Orchard St between Houston and Stanton Sts (212-253-6280)

Oklahoma Smoke A third pit stop opens this week: Oklahoma barbecue veteran Paul Packard has partnered with the owners of Harlem sweet spot Better Crust Bakery at this 30-seat indoor-outdoor smokehouse, where hickory, apple and mesquite logs bathe chicken, brisket, ribs, turkey wings and shrimp in sweet smoke. 231 W 145th St between Frederick Douglass Blvd (Eighth Ave) and Adam

Clayton Powell Jr. Blvd (Seventh Ave) (212-862-5335)

Gemma The much-awaited rustic-Italian It spot from Eric Goode and Sean MacPherson, the tastemakers behind the Maritime Hotel and the exclusive Waverly Inn, has opened in the Bowery Hotel. Another master of the low profile, Freemans co-owner Taavo Somer, helped design the space, with floor-to-ceiling wrought-iron doors that open out onto the street and a private dining room with wine jugs suspended from the ceiling. Bowery Hotel, 335 Bowery at 3rd St (212-505-9100)

Compiled by Laura Neilson and Pervaiz Shallwani



1 What's a classic cooking mistake that can be easily fixed?

One of the simplest is cooking a hard-cooked egg. A lot of recipes say to do it at a simmer, which is a really high temperature, a couple of hundred degrees. The proteins in egg whites are very sensitive to temperature, and the hotter they get, the harder they get. The ideal temperature to hard-cook eggs is more like 170 or 180 degrees. It takes a little longer, but the result is much more tender, and you don't end up with that greenish, blackish ring around the yolk.

2 Is 170 degrees a low or a medium flame?

One of the things that's missing in home cooking is temperature control and exact measurement of temperature. [People] just kind of eyeball it according to the flame or the setting on the stove. What you need is a thermometer.

3 What's a surprising tidbit a student may learn at your French Culinary Institute class this week?

An example that is iconic in modern cooking is foam. In classical cooking, it was completely undesirable. Then along comes a guy who says, "You know, [foams are] interesting, because they have flavor, but they're light and disappear in your mouth." Boom. Now foams are everywhere. The idea [of the class] is to get people into the frame of mind where they can discover those things for themselves. —Gabriella Gershenson

Harold McGee is teaching a three-day course at The French Culinary Institute Sat 14–Mon 16. For more info or to sign up, visit frenchculinary.com. \$1,200.

PHOTOGRAPH: (TOP LEFT) TALIA SWARTZ; (TOP RIGHT) KARL PETERKE; (BOTTOM) CENZA REALE CASTELLO

Eat Out

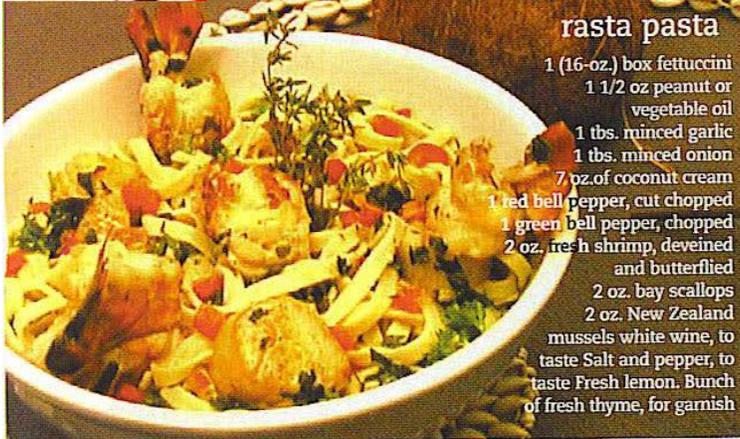


Critics' pick

During a recent visit to the specialty store **Blue Apron Foods** (814 Union St between Seventh and Eighth Aves, Park Slope, Brooklyn; 718-230-3180), I was plied with a sample of creamy, mouth-coating ricotta. The cheese was so commanding that I suspected it was flown in from some lesser-known region of Italy. Imagine my surprise when I learned that the dense, buttery *formaggio* is made just blocks from the store. **Salvatore Bklyn** ricotta, which came onto the market a month ago, is among the richest I've tried, thanks in part to the use of whole milk instead of whey (a watery cheese by-product) to make the curds. The ricotta is the brainchild of Boerum Hill residents Betsy Devine (a sous chef at the Italian restaurant Lunetta, where the cheese appears on the menu) and Rachel Mark, a seller for wine importer Domaine Select. In an innovative twist, Devine adds

lemon juice instead of citric acid or rennet (milk enzymes) to get the milk to curdle, which gives the cheese its distinctive citrus perfume. She picked up her technique on a trip to Tuscany, from chef Salvatore Farina of Gustavo Enoteca in San Gimignano, and brought it stateside. Available for \$11.95 a pound at Blue Apron Foods. —Pervaiz Shallwani





rasta pasta

- 1 (16-oz.) box fettuccini
- 1 1/2 oz. peanut or vegetable oil
- 1 tbs. minced garlic
- 1 tbs. minced onion
- 7 oz. of coconut cream
- 1 red bell pepper, cut chopped
- 1 green bell pepper, chopped
- 2 oz. fresh shrimp, deveined and butterflied
- 2 oz. bay scallops
- 2 oz. New Zealand mussels white wine, to taste
- Salt and pepper, to taste
- Fresh lemon. Bunch of fresh thyme, for garnish

Cook pasta according to instructions. Drain. Set aside. Add oil to a skillet and sauté minced onions until the onion bits become translucent, not brown. Add garlic and shellfish and keep sautéing until shrimp turns pink and seafood becomes translucent. Add peppers and coconut cream. Keep tossing mixture over medium-high heat until peppers wilt. Add a splash of white wine, heat mixture for an extra minute. Toss ingredients with drained pasta. Garnish with fresh thyme leaves.

CHEF TO THE STARS

Jeffrie Toney got his first chance to polish his catering skills as an undergraduate student at Howard University in Washington, D.C. "Word got out that I knew my way around the kitchen, and on weekends other students would put their money together so I could cook for parties," says Toney, who is currently an executive chef at Sage Restaurant on New York's Staten Island.



He later left the nation's capital to study at the Culinary Institute of America in Hyde Park, N.Y. The 35-year-old Detroit native says that once he exchanged his conservative Capital Hill attire—he was formerly Senator John Conyers' administrative assistant—for a toque and chef's jacket—he never looked back.

Since then, Toney has built a roster of high-profile clientele, including Whitney Houston, Oprah Winfrey, Gordon Parks, Sean "P. Diddy" Combs, Peppa of Salt 'n' Peppa, Donald Trump and Robin Leech.

You may recognize Chef Toney from appearances on the Food Network shows *Cooking Live Prime-time* and *Food Today*. He is currently developing his own television cooking show and completing his first cookbook *Chef to the Stars* due by the end of this year. —D.R.

chocolate cheesecake

- 1-1/2 cups fat-free chocolate cookies, crushed into crumbs
- 8 (8-ounce) containers plain nonfat yogurt, drained to make 4 cups of yogurt cheese
- 1 cup honey
- 2 tsp. vanilla
- 4 tbs. arrowroot
- 5 egg whites



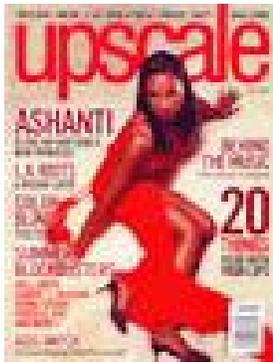
Preheat oven to 300°. Press cookie crumbs evenly over bottom and one inch up the sides of a 9-inch or 10-inch springform pan. Chill at least one hour. When crust is chilled, beat remaining ingredients until well blended. Pour mixture into pan. Bake 60 to 75 minutes until center no longer jiggles and top is slightly brown. Cool on a wire rack. Refrigerate until well chilled before serving. Makes 10 servings.

quail egg in brioche and caviar

- 8-10 quail eggs
- 8 slices brioche, 1-inch thick
- 1 tsp. of vegetable oil for greasing cooking sheet or baking pan
- Freshly ground black pepper
- 2 tsp. each Beluga-Ossetra and American Golden caviar



Heat oven to 400° and preheat broiler. Use cookie cutters to cut out eight shapes of brioche. Use a small round cutter to cut a hole in the center of each. Grease the cookie sheet and heat it in oven about one minute. Remove pan from oven (leave oven set at 400°) and arrange the brioche shapes on it in a single layer. Promptly open quail egg shells and carefully add the contents of one to the center hole in each brioche shape. Return pan uncovered to oven and bake two minutes. Remove from oven. Broil a few seconds with the pan placed about four inches from the heat source. Egg yolks should be white and the bread lightly toasted. Remove from broiler, season tops with pepper. Makes eight servings.



GOURMET DELIGHTS

Spectacular dishes for unforgettable occasions BY DONNA PIERCE

soulfood sushi

1 fried boneless chicken thigh
1 fried boneless chicken breast
2 cups prepared collard greens
2 cups prepared black-eyed peas
1 cup mashed sweet potatoes,
blended with 2 tbs. orange juice,
2 tbs. brown sugar and 1 tbs. butter.
1 cup short-grained rice with
1 tsp. of sugar and 1 tsp. vinegar

Place the cooked rice into a wooden or plastic mixing bowl (no metal); gently mix in the dressing with a wooden spatula, taste to correct seasoning. Wrap a bamboo mat in plastic wrap and coat the plastic with sticky rice. Top rice with a layer of collard greens and chicken. Spread with sweet potatoes and black-eyed peas. Prepare sushi roll by rolling the mat toward you until the roll is tightly wrapped. Slice into sushi medallions.

When planning for that memorable occasion, you want nothing short of perfection. Since you want the best for your guest, why not reach for the phone and call the pros?

"The first thing to do is to relax and communicate exactly what you want," says New York-based chef Jeffrie Toney, who has whipped up delectable dishes for everybody from Oprah Winfrey to Sean "P. Diddy" Combs. "I like to schedule an interview to discover my client's favorite colors so I can coordinate a total presentation," says Chef Toney. "My goal is to provide a relaxing ambience. It's not just about food. It's the entire dining experience."

Although Chef Toney is well known for fulfilling his celebrity client's caviar dreams, he also knows how to dazzle on a budget. Just ask Donald Trump, who arranged for him to cater a dinner party in his Trump Towers penthouse. Trump ordered fried chicken, collard greens, sweet potatoes and black-eyed peas for his uptown guests. "They were all over it," says Chef Toney.

Whether the group is large or small, Chef Toney delivers scrumptious, mouth-watering dishes. Some of his favorite recipes would surely be hits for that special occasion or for when you're just feeling special.

Fatherhood Initiative Newsletter

June 2008

Providing Employment, Legal and



FAMILY EVENTS

Recently we held a Fathers Day Barbeque in Riverside Park. Despite the heat, Fathers and their children enjoyed great food (provided by chef and father Jeffrie Toney), a huge cake and outdoor activities all afternoon. Giveaways were provided to fathers and their children.