



2022 VENDOR SHOW

SHOW PARTICIPANTS

A.J. Benet, Inc.
A.P. Construction Company
AABR
AC RadioCom
Ace Endico
Angela Grande Design
Atlantic Westchester
AYS Staffing
Baldor Specialty Foods
Baron Francois
Bermar America Wine Preservation
Big Geyser
Big Wave Events
Blue Ribbon Fish
Buckeye Micro
C. Mondavi & Family
CaddieNow
Career Apparel by Biltmore Tuxedos
Carousel Cakes
Casual Resources
CC Tech Partners
Charles Snack Foods
Chocolations
Cleanse Tec
CMAA
Clubessential
ClubGrub
Codigo 1530 Tequila
Colliers Project Leaders
Cook & Krupa
Copper Cane
CorCystems
D.P. Wolff
DeBragga & Spitler
Della Vite Prosecco
DENEHY Club Thinking Partners
Diamond Chemical
Do Good Spirits
Donnelly Construction
EA Photography
Ecolab
Eldorado Coffee Roasters
ESP Creative
Featherstone Distribution
Fifth Avenue Foods
Flagship Networks
Flour Baking Company
Fran's Wicker
Funtime Amusements
Gallagher
Gordon Food Services
Gourmet Kitchen
GSI Executive Search
HAFSCO
HRS Foodservice
JBD JGA Design & Architecture
Jonas Club Software
JP McHale Pest Management
Kumo Sushi
Lichten Architects
Links Drinks
Lippolis Electric
LNJ Brands
Logically
Longford's Ice Cream
Magical Memories Entertainment
Metropolitan Golf Association
MS Walker
Murphy Brothers Contracting
Monday Night Magic
National Club Association
New York Restaurant Association
Northstar Technologies
Novo Energy Services
NY Party Works
Opici Family Distributing
Optimum Business
Outdoor Living Structures
Paraco Gas
Paris Gourmet
Pascal Coffee Roasters
Pexagon Technology
Please B Seated
Prestige Wine Importers
Prince Seating Corp
Private Club Consultants
RAK Porcelain / Eastern Tabletop
Ralph Rood Events
Riviera Produce
Rogers McCagg
Rotary Supply Corp
Sabin Meyer Corporation
Saugatuck Kitchens
Sentry Communications & Security
Skurnik Wines and Spirits
Sogno Toscano
Something Different Linen
Stonewell Studios
Sysco
Teamlogic IT
The Chefs Warehouse
The Dorn Group
Total Fire Protection
Treasury Wine Estates
Tri-C Club Supply ~ Duffy's
Tufo's Wholesale Foods
USATOWL
Western Pest Services
White Plains Linen
Whoosh
Wilson Daniels
Wolffer Estate Vineyards

Metropolitan Club Foundation

MISSION

The Metropolitan Club Foundation (MCF) was formed in 1996 as a tax exempt, 501(c)(3) organization for the purpose of raising funds to financially support the professional development of members of the Metropolitan Chapter of CMAA through high level education, as well as scholarships, hardship funding and charitable giving to community organizations.

The Foundation provides members and their club employees, as well as students, many opportunities for professional development through education, networking and scholarships. In addition to supporting many local organizations and charities affiliated with the private club community. MCF continues to evolve and grow its funding and the Board's mission is to continue to look for more ways to achieve their goals and give back to the community.

VENDOR SHOW

In 1994 the Chapter decided to sponsor an exhibit at which local vendors might meet with local General Managers and their staffs to present their products and forge new relationships.

The Trade Show offers some 100 local vendors showcasing club specific products to managers and their professional support staff. The day concludes with an elegant cocktail party in which The Club Chefs of Westchester prepare a memorable display of food.

Managers, club employees and vendors further discuss ideas and enhance relationships while networking. Proceeds from the Show supports the Foundations efforts of education, scholarship, hardship funding and charitable giving.

2022 BOARD OF DIRECTORS

Chairman - Barry Chandler, Nissequogue Golf Club
Vice Chairman - Randall J. Ruder, CCM, CCE, Beach Point Club
Secretary - Robert J. Kasara, CCM - Wykagyl Country Club
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Charles D Dorn, CCM - The Dorn Group
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Jeffrey Martocci, CCM - Alpine Country Club
Donald Mollitor - The Mill River Club
Craig Ruhling - Southampton Golf Club
Daniel Saalman, CFP, CRPC - Ameriprise Financial Services, LLC
Lori Sahagian - Bronxville Field Club
Gene Westmoreland - Metropolitan Golf Association

MANY THANKS TO... **CLUB CHEFS OF WESTCHESTER**

President - Austin Braswell - *Blind Brook Club, Executive Chef*

Vice President - Bryce Baird - *Country Club of New Canaan, Executive Chef*

Treasurer - Nicole McGee - *Larchmont Shore Club, Executive Chef*

Secretary - Daryl Ford - *Atlantic Golf Club, Executive Chef*

President Emeritus - Andrew Ladd - *Hampshire Country Club, Executive Chef*

Vendor Show Chair - Leonard Phillips, CEC - *Shenorock Shore Club, Executive Chef*

GLEN ISLAND HARBOUR CLUB

General Manager – Rocco Agostino

Executive Chef – Albert Duga

VENDOR SHOW VOLUNTEERS

Alex Dallas Marcano

Angel Rosario

Az-Dine Boucetta

Barry Chandler

Brad Matthees, CCM

Chris Hove

Dana Canellaro, CCM

Emily Lighthall

Gavin Cochran

Heather Apgar

Kurt Fankhauser

Lexi Horton

Mark Sheehan, CCM

Michael Lopez, CCM

Nicole Zhou

Qian Yang

Randy Ruder, CCM, CCE

Robert Bickmeyer

Sam Lucas

Sarah Kuhl, CCM

Sarah McGuire

Tucker Burns

EDUCATION SESSIONS

11:00 SOURCING & SELECTING TOP TALENT (90 MINUTES)

by Betsy Gregory, Director of Team Member Engagement at Congressional Country Club

The challenge is real, one in three hospitality workers have left the industry. How do you make your Club stand out against the countless other restaurants, hotels and resorts looking for talent? Frustrated with new team member turnover? Tired of being ghosted by candidates? This session will provide multiple solutions to implement at your Club today.

1:00 YOUR ASSOCIATIONS AT WORK FOR YOU (90 MINUTES)

Representatives from area Associations will join us for industry updates and to discuss the great tools at the disposal of their respective memberships.

Club Management Association of America – Julie Montross

Metropolitan Club Foundation – Barry Chandler

Metropolitan Golf Association – Brian R. Mahoney

Metropolitan PGA Section – Jeff Voorheis

National Club Association – Joe Trauger

New York State Club Association – Charles D. Dorn, CCM

New York State Restaurant Association – Marybeth Baisley

2:45 CLUBS IN A POST COVID WORLD (60 MINUTES)

by Dan Condon + James Hankowski - Condon O'Meara McGinty & Donnelly

What we learned and how clubs dealt with the pandemic is an interesting analysis. This session will discuss how clubs redeployed their own assets and positioned their balance sheets to deal with the crisis. Is it the time to acquire more assets? This session will help managers deal with future unforeseen events and to better manage cash flow. Discussion will include the financial impact of COVID including, increase in working capital, operating revenue, federal stimulus, initiation fees, debt levels, capital spending and membership with time for question and answers.

4:00 THE NEW NORMAL: YOUR 2022 WASHINGTON UPDATE (60 MINUTES)

by Brad D. Steele, J.D., Private Club Consultants

There is no doubt the last year has produced major changes in the way Washington does things, which means major changes for clubs. This program will help you understand what this new normal means and how to avoid some of its pitfalls moving forward. The session's learning objectives are to: identify the main legislative and regulatory issues likely to impact clubs in 2022; examine the political dynamic in Washington as it relates to the industry's goals and needs, and provide club leaders with the tools necessary to help protect and advance their clubs and the industry.



Networking Reception Stations by the Club Chefs of Westchester

STATION ONE

Yellow Curry Corn Coconut Shrimp, Pickled Onion; Moroccan Lamb Ragout, Crispy Risotto Cake, Goat Cheese Snow

Austin Braswell Executive Chef The Blind Brook Club
Lorcan O'Connell Executive Chef Old Oaks Country Club
Kimberly Vega Executive Sous Chef Old Oaks Country Club
Anthony Francis Junior Sous Chef Old Oaks Country Club
Paul Lockley Executive Chef

Sponsors: Debragga, Dan Kim, Ace Endico

STATION TWO

Braised Bacon, Caramelized Onion Razor Cut Oatmeal Soubise, Brussels Sprout Kim Chee

Leonard Phillips CEC Shenorock Shore Club
Chuy Salazar Sous Chef Shenorock Shore Club
Blake Verity Executive Chef Southward Ho
Gary King Executive Chef

Sponsor: Baldor, The Chefs Warehouse

STATION THREE

Black Sea Bass, Sauteed Spinach, Parsnip Puree, Vanilla Saffron Mussels Sauce

John Krall Executive Chef Manursing Island Club
Carlos Vintimilla Sous Chef Manursing Island Club
Elizabeth Jimenez Pastry/Sous Chef Manursing Island Club
Carlos Zuniga Head Line Chef

Sponsor: Paganos, Baldor

STATION FOUR

Short Rib Bolognese, Gnocchi, Pesto Ricotta, Tomato Powder

Nicole McGee Executive Chef Larchmont Shore Club
Andrew Ladd Executive Chef Hampshire Country Club

Sponsor: Fischer & Miller, Rivera Produce

STATION FIVE

Duck Breast, Spring Pea Chorizo Hash, Pomegranate Molasses, Potato Glass

Anibal Romero Executive Chef Siwanoy Country Club
Nelson Banegas Sous Chef
Noe Merlo Banquet Chef

Julio Juan Jose Garcia Jr. Sous Chef

Sponsor: Gordon Food Service, Baldor

STATION SIX

Taste of Morocco

Moroccan Beef Kefta Kebab, Couscous with Roasted Vegetables, Chickpeas and Almonds, Zaalouk, Tomato and Eggplant Salad

Executive Chef Victor Honrath Wykagyl Country Club
Angel Cordero Andrew Dembeck Mauricio Cortez

Sponsor: Sysco

STATION SEVEN

Wild Mushroom Tostada, Avocado Tomatillo Salsa Verde, Queso Cotija

Maxwell Shteyman, C.E.C. Sunningdale Country Club
Robert Bickmeyer, Sous Chef

Sponsors Baldor



STATION EIGHT

Pork Three Ways Crispy Pork Belly, Roasted Tenderloin, Black Bean Corn Pulled Pork Tamale

Victor Zarate CEC Executive Chef Scarsdale Golf Club

Sponsor: Gordon Foods

STATION NINE

Jerk Chicken, Creamy Feta CouCou, Crisp Taro, Mango & Micro Cilantro

Joseph Day Executive Chef Quaker Ridge Golf Club

Tino Lugg Sous Chef

Gerardo Perez Sous Chef

Moisses Herrera Tournant Chef

Mainstreet Meats, Baldor Specialty Foods, Sysco Foods

STATION TEN

**Chicken Lemongrass Potsticker, Five Spice & Coconut Espuma,
Shrimp & Snow Pea Har Gow with Truffle Yuzu & Soy Foam,
Kimchi Taco's, Shiitake & Leek Spring Roll with a Thai Chili Sauce**

Daniel Neuroth Executive Chef

Danny DuRoss Executive Sous Chef

Julian Hill Sous Chef

Cayetano Chanes

Eddie Ventosilla

Donations by Cindy Sue Products

STATION ELEVEN

Hanger Steak, Tomato Panzanella Salad, Salsa Verde

Peter Assue Executive Chef Beach Point

Kirstin Wainwright Sous Chef Beach Point

Cherard Assue Sous Chef Beach Point

Tracy Assue Pastry Chef Beach Point

Sponsor: *The Chefs Warehouse*, Fischer and Miller

STATION TWELVE

Foie Gras Mousse Stuffed Bombolini with Maple Bacon Glaze

Bryce Baird Executive Chef Country Club of New Canaan

Ron Callafel Executive Chef Rockrimmon Country Club

Sponsors Dairyland, Jordon Paige

STATION THIRTEEN

Raw Bar

Seth Wernow Executive Chef Old Westbury Gold and Country Club

John Menz Executive Chef American Yacht Club

Sponsor: Grey Bar, Paganos, Apple Ice

STATION FOURTEEN

Dessert and Longford's Ice Cream and Coffee Station