



Darren McGrady was chef to Queen Elizabeth II, Diana, Princess of Wales and Princes William and Harry for fifteen years and has cooked for five US Presidents. He is the owner of Eating Royally catering in Dallas, TX. He is an author, culinary consultant, event planner and public speaker. His first cookbook *'Eating Royally; recipes and remembrances from a palace kitchen'* is in sixth print with all of his advance and royalties donated to the Elizabeth Glaser Pediatric Aids Foundation.

He has appeared on The Oprah Winfrey Show, several times on CNN's Larry King Live, the Fox News Channel, BBC, CBC, MSNBC and Sky Television. On Fox and Friends covering the Princess Diana Memorial, CNN covering the Royal Wedding and cooked on the Today Show and CBS Early Show in New York.

Darren trained at The Savoy Hotel, London before moving to Buckingham Palace where, for 11 years he cooked for the Queen and the Duke of Edinburgh and their guests on a daily basis, catering banquets for Foreign Heads of State including Presidents' Bush, Clinton, Reagan and Ford. His duties included traveling with the royal family to Windsor Castle, Sandringham House and Balmoral Castle as well as on the Royal Yacht Britannia on royal tours around the world.

In 1993 he transferred to Kensington Palace as Private Chef to H.R.H. the Princess of Wales. For four years (until the tragic accident in August 1997) he took control of Princess Diana, William and Harry's day-to-day menus.

In 1998 Darren decided to pursue a new challenge in the U.S.A and moved to Dallas, Texas with his wife Wendy. They have three children, Kelly, Lexie and Harry.

Darren became the first private chef invited to cook at the prestigious James Beard House in New York. His food has been featured on American Airlines in premium cabin flights between Europe and the USA.

Darren recently released his second cookbook *The Royal Chef at Home- Easy Seasonal Entertaining* mixing the high life of British Royalty with the simple pleasures of the American home.