

RENOWNED CHEF MICHAEL SADER PREPARING JUNE 18

GOURMET PASTA MEAL FOR TRAIL FUNDRAISING EVENT



Those who attend the Boyne City to Charlevoix Trail fundraiser on Thursday, June 18, will experience the talents of Chef Michael Sader.

Sader's resume and list of accomplishments is a veritable who's who of the modern culinary world with names like Julia Child and Rick Bayless taking center stage.

Aside from directing meat, seafood, and perishable teams at Whole Foods in Ohio, Sader has also served as director of catering for the Compass Group at Bowling Green (Ohio) State University, a senior culinary arts instructor at Penta Career Center in Ohio, and executive chef and owner of Gianno's at the

Inn, also in Ohio, to name a few.

Sader has rubbed elbows with a laundry list of food notables, including French luminary Jacques Pepin, Wolfgang Puck, Thomas Keller, Jan Birnbaum, and others.

He was also a key player in a number of high-profile restaurant launches in the Midwest and elsewhere, and Sader's food and operations have garnered several accolades over the years.

Fresh off his recent task of overseeing construction and operation of the new Walloon Village General Store, Sader is now part of a three-chef Petoskey based culinary management company known as Mise en Place LLC, which offers a range of restaurant services. The company is currently operating Salty's Bar & Grill at Springbrook Golf Club.

Mise en Place is donating the June 18 meal to boost fundraising.