



Dick Cattani
Chief Executive Officer,
Premier Catering Division
Compass Group

Dick started with Restaurant Associates right out of college as back of the house steward. He eventually became General Manager of the famous “Newarker Restaurant” at Newark Airport. Over the years, Dick has held many regional and corporate operating positions. He became President of Restaurant Associates in 2003 and, under his leadership, grew the company three-fold in ten states.

Then in 2008 was promoted to Chief Executive Officer of the Premier Catering Division of Compass Group. Comprised of Restaurant Associates, Flik International and Wolfgang Puck Catering, each company is autonomous and continues to grow in its niche market.

In 2002 Dick oversaw all of the Compass food service operations at the 2002 Winter Olympics in Salt Lake City, Utah. The massive effort comprised fifteen venues spread over 5,000 square miles and served 150,000 meals per day for seventeen days. It was the first time in Olympic history that one organization was responsible for hospitality catering, concessions and athlete feeding.

Dick was born and raised in New York City and comes from a long family tradition in the hospitality business – his father owned a hotel in Monticello, New York and his grandfather was an executive chef in New York City. Dick is a graduate of Paul Smith’s College in upstate New York where he served as Chairman of the Board of Trustees for seven years. He is a Fellow of The Culinary Institute of America and a former board member of the Society for Foodservice Management. He was honored with a Conti Distinguished Professor Chair at Penn State University and is a Distinguished Visiting Professor at Johnson and Wales University in Providence, RI.

In 2005, Dick received the Adirondack Medal of Honor for his twenty years of tireless work and leadership at Paul Smith’s College where he has been instrumental in taking the college from a two-year private school to a four-year college offering courses in culinary, hospitality management, liberal arts, forestry and environmental studies. In 2007 he received an honorary degree, a Doctor of Commercial Science from Paul Smith’s College.

In addition, Dick was awarded the International Foodservice Manufacturers Association 2005 Silver Plate Award, the industry’s premier accolade, for his achievements in the Foodservice Management category. In 2006 at the SFM Conference in Las Vegas, he was honored with a Lifetime Achievement Award, which recognizes a lifetime of contributions and service to the onsite foodservice industry.



Edward J. Sirhal **President,** **Restaurant Associates**

Ed Sirhal is President of Restaurant Associates which includes three divisions: Corporate Dining & Educational Services, Cultural Centers and Special Event Catering. Prior to his appointment in 2008 as President, Ed began his career with Restaurant Associates in 1991 responsible for New Business Development.

Ed Sirhal was responsible for the expansion and growth of the company and spearheaded its successful diversification from public restaurants to contract foodservice markets. Since Ed joined RA, the company has grown five-fold and has leveraged its reputation and experience as one of the nation's premier hospitality companies to become a market leader in providing premium food service for Corporations, Museums & Performing Art Centers, Special Event Catering and selective Specialty Markets. During Ed's tenure RA gained such prestigious clients as the US House of Representatives, Conde Nast, Morgan Stanley, Harvard Business School, the Smithsonian Institute, Philadelphia Museum of Art and Georgia Aquarium.

Ed established himself as an industry leader in 1989 when he became the youngest President in the history of the Society for Foodservice Management. To this day, Ed continues to serve as a member of the President's Council of SFM and received the President's Award for Distinguished Service from SFM and an Honorary Doctorate of Foodservice from NAFAM.

Prior to joining Restaurant Associates, Ed served as Vice President of Sales and Marketing for Restaura and Regional Sales Director for Marriott. Ed began his career at Ogden Foodservice Corporation in Boston while a student at Boston College where he graduated with a BS in Accounting and Finance.



Charles LaMonica **Executive Vice President**

Charles LaMonica is Executive Vice President for Restaurant Associates responsible for all RA operations. In this position, he oversees Food & Beverage, Creative Services and Hospitality Excellence in addition to his operations role.

Charles joined Restaurant Associates in 1986 as Director for the Prospect House at Princeton University. Three years later, he served as Director of the American Museum of Natural History. Then in 1991, Charles began an eight year tenure as Vice President of Operations, during which he led the operational expansion of Restaurant Associates' Corporate Dining Group, including the opening of Morgan Stanley, Paine Webber, The Columbia Faculty House and New York University's Torch Club.

In 1999, Charles was promoted to Senior Vice President of Corporate Dining & Educational Facilities and was charged with overseeing all of Restaurant Associates' prestigious Corporate and Educational Dining business comprising 50 contracts and 74 locations. These include Sony Music Entertainment, Harvard Business School and the widely celebrated foodservice operations for Condé Nast, Alliance Capital, Time Warner and Hearst Communications.

Prior to joining RA, Charles worked as a Pastry Chef and Chef de Cuisine at the 5-star Park Hotel Vitznau in Vitznau, Switzerland and The Breakers Hotel in Palm Beach, Florida respectively.

Charles holds a Bachelor of Science in Economics from the University of Pennsylvania's Wharton School of Business. He also earned an Associate Degree in Occupational Studies from the Culinary Institute of America, where he graduated first in his class. In May 2010, Charles completed the General Management Program at Harvard Business School.



Andrew Ziobro

Senior Vice President

Andrew Ziobro is Senior Vice President, Operations for the Cultural Centers and Catering Division, overseeing internationally-renowned venues as Lincoln Center, Guggenheim Museum, Carnegie Hall, Woodruff Arts Center, Boston Museum of Fine Arts and the Royal Ontario Museum in Toronto.

Andrew graduated with a BA in mathematics from SUNY Binghamton, and then attended the Culinary Institute of American, graduating first in his class.

After working as a chef in Atlanta and New York City, Andrew joined Restaurant Associates in 1987 as the Executive Chef at Chemical Bank in Manhattan, only to be promoted to Director 3 years later. Over the next several years, Andrew moved on to be General Manager, opening new accounts as the Harvard Business School, Goldman Sachs, New York Mercantile Exchange, and Paine Webber, now UBS.

In 1999, Andrew became VP of Operations, overseeing the American Museum of Natural History's relaunch of the dining options at the new Rose Center, the museum's renovated Center for Earth and Space. In 2000 Andrew was awarded Manager of the Year, and soon supervised many of RA's cultural center's including the Smithsonian Institution's American History Museum, National Museum of Natural History and Cooper Hewitt, Solomon R. Guggenheim Museum, Winterthur, National Gallery of Art and the Philadelphia Museum of Art.

In 2005, Andrew's next position was the newly created VP of Project Development, overseeing all new unit openings. He opened the highly acclaimed Table 1280 restaurant at Woodruff Arts Center in Atlanta, Morgan Library Dining Room and Café (awarded 2 stars by the New York Times), and the Mitsitam Café at the National Museum of the American Indian in DC, winning Best Concept award from Foodservice Director Magazine. In 2007 Andrew and the RA team launched the C5 restaurant and Food Studio café at the Royal Ontario Museum's new Leibskind wing in Toronto.

In the fall of 2007, Andrew was promoted to his current position as Senior Vice President.



Michael Gallagher **Senior Vice President, Special Projects & Support Services**

As the Senior Vice President, Special Projects & Support Services for Restaurant Associates, Member of Compass Group, Michael Gallagher exemplifies and inspires a passion for food, a commitment to quality and zeal for hospitality. For the last fourteen years at Restaurant Associates, he has served as the Executive Chef at Harvard Business School, Supervising Chef for the Business and Industry division, Vice President of Culinary and currently as Senior Vice President, Special Projects & Support Services.

Michael received his training from the Killybegs Hotel Training and Catering University in Ireland and then attended Institut de Promotion Hotelier de Vanne in France. He worked at a number of restaurants and hotels in Ireland and France before moving to the United States and becoming the Executive Chef at the Harvard Club in Boston, the largest private club in the United States. Michael then joined Restaurant Associates as the Executive Chef at one of RA's premiere educational clients, the Harvard Business School, where he led the charge to serve students and faculty in five outlets and organize homecoming and commencement events for thousands of guests.

Since taking on his role of Supervising Chef in 1998, Michael has overseen the opening of over eighty new accounts. Since his promotion to Vice President of culinary in 2003, Michael supervised the culinary teams and programs at over one hundred accounts, including corporations, education institutions, museums, and cultural centers such as UBS, Google, Hearst Corporation, Condé Nast Publications, The Metropolitan Museum of Art, HBO, Lincoln Center for the Performing Arts and the Georgia Aquarium.

In recognition for all of his efforts, Michael was awarded Chef of the Year in 2006 for Compass Group, the world's largest food service company.

In his new role of Senior Vice President, Special Projects & Support Services, Michael continues to oversee the Culinary Department in addition to several support departments such as Design & Construction, Visual & Style and Wine & Spirits. Michael is also responsible for planning and carrying out new account openings which average two per month.



Timothy McLaughlin **Executive Chef,** **Central Catering Kitchen**

As the Executive Chef- Founder of Restaurant Associates' Central Catering Kitchen, Tim McLaughlin defines the company's sophisticated and innovative catering presence. Tim joined Restaurant Associates in 1996, after a 10 year career with Glorious Food with the goal of spreading RA's existing a la carte reputation into the realm of New York catering. He soon established the Central Catering Kitchen, RA's centralized production a kitchen from mere concept into thriving machine.

Tim McLaughlin has been responsible for menu design and food service for the catering aspect of the US Open Tennis Championship since 1996. Tim McLaughlin's career goal has been to change the image of catered food. Over the years, he has helped the company establish relationships with some of the most prestigious cultural centers in Manhattan such as the Metropolitan Museum of Art, the American Museum of Natural History, the Guggenheim Museum, and Lincoln Center for the Performing Arts. Beyond his culinary expertise, Tim's keen interest in food presentation and decor has remained a signature of Catering by Restaurant Associates. It is this attention to detail that is appealing to the Entertainment Industry; some of his most notable premiers are HBO's *The Sopranos* and *Sex and the City*.

Tim has collaborated with Wolfgang Puck in the execution of the Academy Awards' Governor's Ball, Eric Ripert to cater the Guggenheim Museum's Pop Art Ball and Joachim Splichal of Patina Group at the Grand Opening of Disney Hall in Los Angeles; they catered to eight thousand guests over four nights of celebration. As an employee of Restaurant Associates, he has inspired trends of food presentation across RA's Restaurants, Business and Industry accounts, and the many Special Events they cater Nationwide. In particular, he received the Special Achievement Award at the Annual Restaurant Associates Chef and Director's Meeting in 2002. Tim McLaughlin's name has become synonymous with catering. His culinary expertise and artistic eye continues to influence, not only all areas of the Restaurant Associates, but the entire Food Service Industry.