GUEST CHEF SERIES WITH

EVELYN REYES

FEATURING HISPANIC CUISINE

TUESDAY, OCTOBER 8 | 5PM - 9PM | WEST SIDE DINE-IN

Meet & Greet with Chef Reyes at West Side Dine-In. Specials Featured for Dinner at West Side Dine-In International Market & East Side Dine-In Chef’s Table from 5pm to 9pm.

Chef Evelyn Reyes heritage is of Dominican and Puerto Rican descent. Raised by her Grandmother in Puerto Rico Evelyn discovered her passion for cooking at the age of 8 years old when during the summer she started assisting her Aunt Luísa Maria in the kitchen of her restaurant La Taverneta. She fell in love with being in the kitchen with her Aunt, watching her cook and learning the craft from her as well.

At the age of 13 Evelyn moved to the Bronx in NYC with friends she had met on previous visits to the city. Introduced to Project Renewal Evelyn received a scholarship to attend a Culinary School program where she graduated with high honors and ended up with an internship at Dinosaur BBQ where she continued to hone her culinary skills.

A mutual friend recommended Evelyn for a job opening with CulinArt Group where she was hired as a cashier. On her first day she was instead re-directed to assist on preparation and set up at the salad bar. The Chef at this location saw Evelyn’s skills and passion for the kitchen and became a mentor teaching Evelyn all of the job duties to elevate her to sous Chef status. After much hard work and dedication to the craft with CulinArt Group, Evelyn was elevated to Executive Chef and has been diligently and successfully running her own kitchen team.

ABOUT THE CHEF

PUERTO RICAN ROASTED PORK CHOPS
marinated in oranges, garlic and adobo spices

PASTELON DE PAPA
mashed potatoes with eggs, layered with roasted vegetables, cheddar cheese and tomato sauce

ARROZ CON GANDULES
long grain rice, pigeon peas and fresh cilantro

ESPINACA CON GARBAZONOS
spinach sautéed with chickpeas, garlic and tomato