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FOR IMMEDIATE RELEASE

Synovus Bank presents *Chefs' Feast* to benefit Transitions Homeless Center.

Columbia, April 1, 2021 – On June 13, 2021, the 5th annual *Chefs' Feast*, chaired by Kevin Goldsmith, is bringing the focus back to the regional and local talent we have in South Carolina and Georgia. There will be wine pairings with each course and sommelier Cary Goldsmith will talk about the wine selections.

This year, Transitions Homeless Center will also be celebrating its 10th anniversary. The evening will include recognition of the winners of this years' Volunteer Leader Awards as well as a small, culinary focused silent auction.

Thanks to Presenting Sponsor, Synovus Bank, all funds raised through sponsorships and ticket purchases go directly to support the programs and services the organization provides to 350 homeless men and women each day.

The multi-course meal will be prepared by:

Kevin Goldsmith: Augusta, GA-based restaurateur, and owner of the TakoSushi restaurant group. TakoSushi's menu is inspired by Kevin's time living in New Mexico and his love of Asian cuisine. He is a 50-year veteran of the food and beverage industry with multiple successful concepts in the restaurant and catering industries. He is actively developing a new restaurant concept that will debut later in 2021.

Jason Palmer: Executive Chef of the Palmetto Club for more than 4 years, Chef Palmer has over 20 years of food and beverage experience and is well-versed in American, French, and Hispanic cuisine with Asian influences. Originally from Maine, his career has taken him from positions at top restaurants in Colorado to Executive Chef for the Country Club of the South in Alpharetta, GA., before putting down roots in his wife's hometown of Lexington, SC.

Vinnie Livoti and Lawrence Wright: Chef Livoti has been the Director of Food Services for BlueCross BlueShield of SC for 20 years. This was preceded by 20 years in the food service industry working for Harpers Restaurants and Birds on a Wire. Chef Wright has been manager of one of the onsite cafes at BlueCross BlueShield for over 10 years. Previously, he was the Executive Chef at Villa Tronco. Both are well known participants in many charity food events.

Nate Lindsay: A native of Connecticut, Nate followed his formal training at the Connecticut Culinary Institute with a position at Amelia Island Plantation, FL. From there, his 17-year journey has taken him to

the helm of award-winning restaurants in Napa, CA, Washington, D.C., and Jacksonville, FL. Chef Lindsay recently planted roots in his wife's hometown of Augusta, GA, where he took up residency at Abel Brown Restaurant. A supporter of local farms and sustainable fishing, Chef Lindsay strongly believes that a great recipe requires a chef to source seasonal, quality ingredients, and he is looking forward to sharing his vision with the upcoming opening of his new restaurant concept in Augusta.

Kristian Niemi: Recognized as one of the driving forces behind the culinary growth of Columbia, Chef Niemi has created more than six highly successful restaurant concepts over the years, as well as the Great American Whiskey Fair. Currently Executive Chef/Owner of Bourbon and Black Rooster restaurants, he is also the managing partner of the Farm to Table Event Company and Honey River Catering.

"Many Transitions residents and past clients work in the food industry, so an event featuring local foods and talent provides a very special opportunity to celebrate that synergy," said Craig Currey, CEO of Transitions. "We are extremely grateful for the support we receive from these chefs. Like our clients, they have had a tough year and we appreciate their continued willingness to support our work and to hire our clients whenever possible," added Transitions Vice President Liz Igleheart.

Sponsors of ***Chefs' Feast*** will be invited to a VIP reception preceding the dinner. The reception will feature hand rolled sushi and a special sake cocktail as well as an opportunity to meet and talk with the chefs prior to the dinner.

"I want our menu to reflect the personality of our chefs," explained event chair, Kevin Goldsmith. "That's what makes this event so special and unique."

Tickets and private, reserved tables may be purchased on-line by going to transitionssc.org and clicking on the event logo, or by scanning the QR code.

For sponsorship information, contact Elizabeth Igleheart at Elgleheart@Transitionssc.org. or call 803-708-4861 X207.



About Transitions

The Midlands Housing Alliance (dba Transitions Homeless Center) opened on June 15, 2011. Since opening, Transitions has helped 3,000 clients transition out of homelessness and into permanent housing. Transitions is not a traditional shelter, so its 260 homeless clients are able to stay for the length of time they need to address their physical and mental health issues. As the only organization of its type to have remained fully open throughout the COVID-19 pandemic, the organization has made it possible for more than 340 clients to move out of homelessness in the past year. They continue to provide support services to help men and women secure employment and to serve more than 500 meals each day.