

Feast With Your Eyes

CONTEST WINNERS

CONTEST DETAILS

We eat with our eyes first. This is why the way we present food is important, especially in senior living and healthcare. Since we cannot visit our clients and see their amazing work, we wanted to give them an opportunity to showcase it and see what other clients are doing across the country through our Feast With Your Eyes contest!

In our Valentine's Day Solutions Guide we invited our clients to send us a picture of one of their culinary creations and show us how they are elevating the eating experience in senior living and healthcare in Canada.

Thank you to all of our clients who inspired us with pictures of their beautiful culinary creations and to our panel of judges for their support in selecting the winners.

Lastly, a huge congratulations goes to our winners who have each won a Mercer Culinary Plating Spoons Set from United Restaurant Supplies and one case of product from each judge on our panel.

Judging Panel



Chef Claude Leblond
Regional Sales Manager
High Liner Foodservice



Chef Kyla Tuori
Corporate Chef Canada
Unilever Food Solutions



Chef James Keppy
Corporate Chef - Foodservice
Maple Leaf Foods



Export Packers
Foodservice
Culinary Team

WINNER - SENIOR LIVING



Elly Castillo
Verve Palermo Village
Retirement Residence
Oakville, ON

**Pan Seared Sea Scallop and
Shrimp With Radish, a
Spinach Cream, a Ginger
Cream and a Chili Cream**

WINNER - LONG-TERM CARE

Harkamal Sanghara & Kulwinder Gill

Fleetwood Place Care Facility
Surrey, BC

**Romaine Lettuce,
Roasted Yams, Diced
Solid Packed Apples,
Dried Cranberries,
Toasted Almonds, and
Balsamic Vinaigrette**

Served with a hearty oxtail
soup which is made with
scratch-prepared
oxtail bone broth
(not shown)



Feast With Your Eyes

HONOURABLE MENTION

While there were too many incredible submissions to share them all here we wanted to share a few more of the judges' favourites to leave you feeling inspired!



Sylvain Dufour Chef de service
Alimentation, Résidence Le Vu, Groupe Maurice
Trout Fillet With Herbs and Pink Pepper Gremolata on
Multigrain Pilaf With Dried Cranberries, Vegetable
Chiffonade Two Ways, Passion Fruit Emulsion



Chef Lorenz Medrano
Verve Hazelton Place Retirement Residence



Verve Granville Gardens Retirement
Residence



Carl Morin DSA et Chef Exécutif
Résidence Manoir Manrèse Québec
Pumpkin Pie



Chef Roberto Laqui
Heartland Housing Foundation
Roasted Chicken Thigh With Sautéed Green
Beans and Roasted Root Vegetables Top With
Pea Shoots and Served With Cranberry Sauce



Chef Judi Black
Childventures
Spring Quiche Using Fresh Local Ramps and
Goat Cheese



Chef Steve Horvatek
Verve Evergreen Retirement Residence



Chef Adriana
Shannon Oaks Retirement Home
Parmesan Crusted Chicken Breast Served With
Garlic Roasted Root Vegetables and Pomme Purée



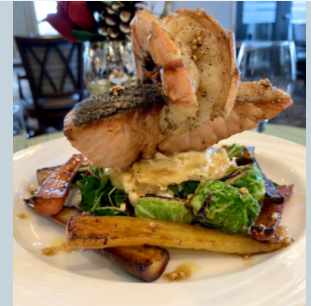
Charles Springer
Seaton House
Homestyle Tuna Turnover



Chef Benjamin Nikles
Silver Springs Senior Community



Savi Persaud
White Cliffe Terrace Retirement Residence



Nel Angosta & Angela Bingayen
Verve Palermo Village Retirement Residence
Pan-Seared Salmon With Potato Pave and Grilled Brussels
Sprouts and Roasted Heirloom Carrots and a Grilled
Langoustine Shrimp, Drizzled With a Grainy Mustard Vinaigrette



Christian Tucay (dessert)
& **Joan Sabio (centerpiece)**
Verve Palermo Village Retirement Residence
Deconstructed Strawberry Cheesecake With a Lace
Tuile and Edible Flowers, the Centerpiece on the
Table Was Created Using Carrots, Strawberries,
Oranges and Cucumber, and Radishes



Todd Westlake
White Cliffe Terrace Retirement Residence
Veal Marsala With Sweet Potato Gaufrettes



Gilda Perez-Ortega
Seaton House
Lasagna Bolognese