

Liz Espina



PRIVATE CHEF

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MIAMI- FL



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About

My purpose in cooking is to express myself, serve others through food and create unforgettable experiences for my clients.

I believe the greatest value that I can offer is my honesty, empathy, and passion for what I do.

My work method is to buy the ingredients, prepare the food, and leave the kitchen in order and clean. I have previously organized the menu for the week.

I am open to learning and adapting to my client's tastes and needs. The quality of the food will always depend on the quality of the products, I cook with organic products, healthy oils, and ingredients that are as less processed. I also avoid food waste whenever possible.

I have expertise in Italian, French, Mediterranean, Indian, Greek and Latin cuisine, also I can bake fresh bread, cakes and desserts.

Profile

LANGUAGES

SPANISH & ENGLISH

EDUCATION

2014 - 2016

***MARIANO MORENO CULINARY
INSTITUTE***

PROFESSIONAL COOK, BAKER AND
PASTRY CHEF.
CARACAS - VENEZUELA.

CERTIFICATIONS

BARISTA SKILLS &
ROASTING COFFEE-2017

NEUROGASTRONOMY - 2021

2002 - 2007

***UNIVERSITY CATOLICA ANDRES
BELLO***

BACHELORT OF SCIENCE IN
COMMUNICATION MAJOR
MARKETING.
CARACAS - VENEZUELA.

Recently Works

PRIVATE CHEF 2021-2022

- Creating fresh seasonal, farm-to-table cuisine.
- Overseeing all elements of hospitality, food and beverage service within the residence on a daily basis.
- Working alongside other staff members for all aspects of grocery shopping, supply procurement, and managing inventory.
- Managing all food-related vendor and contractor relationships.
- Upholding the highest sanitary and cleanliness standard for the kitchen.
- Incorporating fresh, organic, healthy ingredients into every meal.
- Creating and adapting to family menus as well as guest requests.
- Managing food production for social/religious gatherings, philanthropic events, fundraisers, & additional private events.



Sunday Menu

By Chef Liz C. Espina

VEAL MILANESE

Breading and pan-frying veal cutlets.

SPAGHETTI

Burst cherry tomatoes pasta.

ARUGULA PEAR SALAD

Arugula, pears, radicchio, parmesan cheese with a vinaigrette.

HEIRLOOM TOMATOES

Fresh Hairloom Tomatoes & Mozzarella, basil and balsamic.

DESSERTS

Chocolate Mousse, Tarte Tatin & Chocolate Chips cookies.

Private Dinners

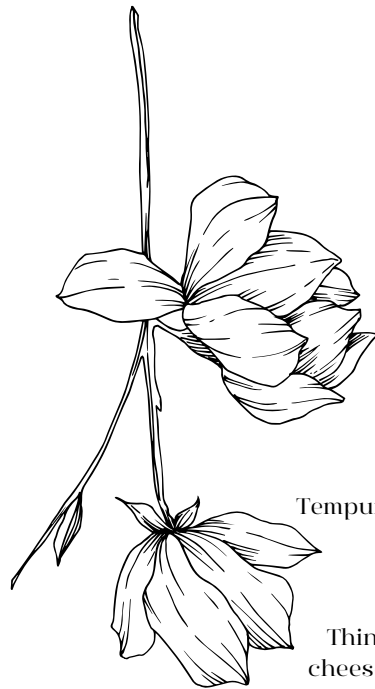


CONSULTING

LA STREGA CUCUINA ITALIANA, MIAMI 2023

- Developing unique and cuisine-appropriate menus.
- Collaborating with the Restaurant Manager to set item prices.
- Staying current on developing trends in the restaurant industry.
- Maintaining the kitchen and surrounding areas in conditions that meet the company standards and health code regulations.
- Monitoring inventory and purchasing supplies and food from approved vendors.
- Hiring, training and supervising kitchen staff.
- Assisting and directing kitchen staff in meal preparation, creation, plating and delivery.
- Identifying and introducing new culinary techniques.





La Strega
cucina italiana
& steakhouse

Chef Special's

By Chef
Liz C. Espina

Appetizers

Zucchini Flowers \$18

Tempura Zucchini flowers filled with goat and ricotta cheese, presented with a saffron sauce and a flower of prosciutto

Eggplant Rollatini \$19

Thinly sliced eggplants rolled and filled up with mascarpone, ricotta cheese, and spinach served in a marinara sauce and parmesan cheese.

Baby Pork Ribs \$18

24 hours cooked pork ribs then grilled and served with bbq sauce.

Main Course

Pappardelle Short Rib \$29

Fresh pappardelle with short rib and light pomodoro sauce.

**Goat Cheese and Sundried tomato
Mezzelune \$30**

Fresh homemade filled pasta in a creamy white sauce with spinach.

Ossobuco Ravioli \$32

Ravioli filled with ossobucco over a vegetable red sauce.

Dessert

Millefoglie \$13

Millefoglie pasticcera with a touch of orange licor.

Guava Bread Pudding \$15

Warm bread pudding with guava inside and dulce de leche served with vanilla icecream

Burn Manchego Cheesecake \$13

Burn manchego cheesecake with a raspberrie coulis.



CONSULTING

SERENA HOTEL BY HILTON, AVENTURA 2023.

- Developing unique and cuisine-appropriate breakfast and lunch-dinner menus.
- Developing and implementing Breakfast Buffet for the hotel.
- Training and supervising kitchen staff.
- Assisting and directing kitchen staff in meal preparation, creation, plating and delivery.

Cielo

AVENTURA *Bistro & Bar*

AMERICAN BREAKFAST BUFFET \$22

Enjoy our full buffet with a selection of hot items, fruits, cereals, cheeses, meats, bread, juices, milk, and coffee.

CONTINENTAL BREAKFAST BUFFET \$15

Light morning breakfast buffet with cereals, yogurt, fruits, toast, and coffee.

A la carte

STEAK & EGGS \$25

Breakfast potatoes, chimichurri sauce, sunny-side-up eggs.

AVOCADO TOAST \$15

2 slices of olive and zaatar sourdough bread with avocado, arugula, pickled onions, and cherry tomatoes.

Add smoked salmon \$3

EGGS BENEDICTS \$18

Canadian bacon, spinach two poached eggs on an English muffin, topped with creamy Hollandaise sauce. served with breakfast potatoes.

BLUEBERRY PANCAKES \$16

Buttermilk pancakes served with strawberries and blueberry syrup, butter, and whipped cream.

CINNAMON BUN FRENCH TOAST \$16

Thick sliced challah bread, dipped in our vanilla and cinnamon butter. Topped with cinnamon sugar butter and vanilla frosting.

ACAI BOWL \$15

Yogurt berries and granola.

Add peanut butter \$3

Smoothies & Juices

VITAMIN C \$12

Pineapple, orange, lemon and ginger.

GREEN GODDNESS \$12

Cucumber, spinach, celery, green apple, pineapple, ginger, mint and lemon.

FRESHLY SQUEEZED ORANGE \$7

20% service charge will be added to all checks.

Room service is available from 7:00 am to 11:00 am by dialing extension 5018.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Breakfast



FOUNDER AND EXECUTIVE CHEF THE BLUE PLATE, BOCA RATON 2020.

- Developing a pop-up concept (Ghost kitchen) based on healthy, vegetarian and vegan food with Middle Eastern inspiration.
- Involved in the creative process 100% from the idea, creation and implementation of the menu, photos, graphic design, advertising, social media, and vendors



COPPER BLUES & IMPROV COMEDY MIAMI

NOV 2018 - DEC 2019.

Executive Chef.

This is a restaurant and a theater that hosts more than 1000 people per day, in the kitchen I have a staff of more than 20 people, my functions are delegate, control schedules, inventory, purchases, creation of new dishes and more.

DE MARIA NYC

MAY - AUGUST 2018

Chef line Cook, Pantry, grill and prep.

Organize all the mise an place of the kitchen daily, make inventory and orders, coordinate the day's activities, include new menu and special dishes.

THE HOXTON HOTEL WILLIAMSBURG

AUGUST - OCTOBER 2018

Server - Barista

The culture of the hotel was to have access to work in all the restaurant areas, from how to set up a table to attend the bar. I learned a lot about hospitality in this job.

FOUNDER AMANDA COOKIES VENEZUELA & ARGENTINA

2015 - DEC 2019

Develop of a new concept of cookie franchise in Venezuela and Argentina, develop the identity of the brand, interior design and recipes manual, like cookies, coffees, cakes brownies and milkshakes.