



LISA DUPAR CATERING

Backgrounder

Lisa Dupar Catering is one of the leading full-service catering companies in the Pacific Northwest. The company's restaurant, Pomegranate Bistro, attached to Lisa Dupar's 14,000-square-foot commercial kitchen, is Redmond's hottest new bistro. The catering and the restaurant team manage an array of events and a portfolio of services including catering, professional event planning, wine and bar service, rental design management and a myriad of operations needed for gatherings such as weddings, corporate events, birthday celebrations, Bar and Bat Mitzvahs, private dinners and high-profile fundraisers.

The business was founded in 1984 by Dupar and within just a few years became one of the best-known catering company's in the Puget Sound region. After more than 20 years of serving the Northwest community, Dupar and Jonathan Zimmer, her husband and business partner, have grown LDC into a multi-faceted catering and restaurant business.

Mastering the Art of Catering and Dining

Behind the concrete walls of one of the largest commissary kitchens in the Puget Sound Region, you will find the creative genius of Dupar's team, hard at work, preparing for nearly 1,400 events each year. The team is renowned for their creative style and vision in melding local, seasonal products to finesse cuisines from the Northwest, Asia, Latin America and Europe.

The depth and breadth of LDC's originality and flexibility is unmatched. From converting a corporate office into a winter wonderland to designing a five-course plated dinner for Martha Stewart, LDC's team is prepared for any catering challenge, and will leave clients raving and guests inspired.

The 250 employees that make up LDC's experienced and diversified team are continually recognized as one of the most acclaimed catering teams in the region, winning wide praise by clientele, magazines and non-profits for outstanding food and excellent service. KING 5 recently awarded LDC their "Best Catering Facility" award. The company was also recently recognized by *Seattle Bride* as Caterer of the Year for both 2005, 2006 and 2007 and by Citysearch as Best Regional Caterer. Microsoft nominated LDC as its Best Vendor of the Year for Quality and Service for 2006 and Dupar received the Philanthropy Award by the Women's Funding Alliance. The company also received the top catering pick by *The Knot* as "The Knot 2007 Best of Weddings Pick."

In 2005, Dupar and Zimmer, bolstered by the success of their catering business, launched the wildly popular Pomegranate Bistro in Redmond, Wash. In its first year, the restaurant has become *the* neighborhood destination for local American bistro cuisine, jazzy cocktails and hard-to-get local Northwest wines.

Already, the pair is planning an expansion of the 2,500-square-foot restaurant to include a bar, private event space and new offices.

The restaurant offers an eclectic mix of Pacific Northwest regional flavors, classic French preparations and true southern-comfort foods—thanks to Dupar's southern upbringing. Seasonal menus rotate regularly, as does the sassy cocktail menu and extensive wine list featuring over 125 hand-selected wines.

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Community Involvement

Locally Owned, Locally Active

Lisa Dupar Catering (LDC) believes strongly in supporting its local community and annually donates five percent of its net profits to charities and local non-profits. In addition, the company's owners, Lisa Dupar and Jonathan Zimmer, participate regularly in fundraising events and donate time to some of their favorite charities including Fare Start, Operation Frontline, Women's Funding Alliance, SOS, First Place School, March of Dimes, Girl Scouts, several Seattle culinary arts programs, Children's Hospital guilds and events, including the Auction of Washington Wines benefiting uncompensated care at Seattle Children's Hospital.

Additionally, Dupar sits on culinary-related boards, offering her business expertise and flair for the creative to the distinguished boards of the Art Institute of Seattle and the Seattle Chapter of Les Dames d' Escoffier International, a women's culinary arts organization, where she previously served as president. She is also an active member of Women Chefs and Restaurateurs and the International Association of Culinary Professionals. Lisa Dupar Catering is also a certified Woman-Owned Business and a member of the Women's Business Enterprise National Council.

Associations

- Les Dames d' Escoffier International
- Women's Business Enterprise National Council
- Astra Women's Business Alliance
- Women Chefs and Restaurateurs
- International Association of Culinary Professionals
- National Restaurant Association
- Seattle King County Visitors and Convention Bureau
- Washington State Restaurant Association
- Redmond Chamber of Commerce

Awards

- CitySearch, Best Caterer – 2006 and 2007
- International Special Event Society, Emerald City Awards, Best Off Premise Caterer – 2006
- KING 5 Best of Western Washington, Best Catering Facility - 2007
- Microsoft Vendor of the Year for Quality and Service – 2006 (nominated)
- *Seattle Bride*, Caterer of the Year – 2005, 2006 & 2007
- *Seattle Magazine*, "Best Kid Mocktail," Pomegranate Bistro – 2007
- *Seattle Magazine*, "Best View of A Kitchen," Pomegranate Bistro – 2006
- *Seattle Metropolitan*, "Best of Seattle Dining Guide," Pomegranate Bistro – 2006
- *Seattle Weekly*, "Best of Seattle," Pomegranate Bistro, Best Reason to Raise Your Kids on the Eastside – 2005
- The Knot 2007 Best of Weddings Pick
- Washington Wine Association, Award of Distinction – 2006 and 2007
- Washington Wine Restaurant Awards, Certificate of Recognition, Pomegranate Bistro – 2007
- *Wine Spectator Magazine* "Award of Excellence" – 2007
- Women Business Owners, Finalist for Woman Business Owner of the Year – 2006
- Women's Funding Alliance, Philanthropy Award – 2005
- Pomegranate Bistro Zagat rated – 2007

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Local and National Clientele

Lisa Dupar and Jonathan Zimmer, her husband and business partner, attribute the success of the business to the nurturing of individual relationships with their clients. The heart and soul of their company revolves around the belief that it is their responsibility to acknowledge each client's specific needs and to customize each event based on their individual vision and budget. This level of service exceeds client expectations and ultimately creates the complete experience for each guest.

Dupar and Zimmer continually capitalize on their extensive experience and in doing so are always improving the level of industry knowledge and service they share with their clients. In 2007 alone, the company staffed nearly 1,600 events.

Throughout the years, LDC has provided catering services to a variety of corporations, non-profits, celebrities and individuals including:

- Boeing
- Bill Cosby
- Bill and Melinda Gates Foundation
- Calista Flockhart
- Dale Chihuly
- Debbie Fields (Mrs. Field's Cookies)
- Desmond Tutu
- Governor Gary Locke
- Graham Kerr
- Harrison Ford
- Jan and Jim Sinegal
- Jill and Bill Ruckelshaus
- Jon and Mary Shirley
- Julia Child
- Ted Turner
- Martha Stewart
- Microsoft - *as preferred vendor for more than 10 years*
- Mikhail Baryshnikov
- Museum of Glass
- Natalie Cole
- NBBJ
- Nintendo
- Paul Allen and Vulcan Inc.
- Pacific Northwest Ballet
- Pacific Science Center
- President Bill Clinton
- President of Thailand
- Prince Andrew
- The Nordstrom Family
- Scott and Laurie Oki
- Seattle Center
- Seattle Opera
- Seattle Times
- Senator Barbara Boxer
- Senator Dianne Feinstein
- Senator Patty Murray
- Sheik of Dubai
- Sheryl Crow
- Sophia Loren
- Starbucks
- Steven Spielberg
- Chuck Yeager
- Ted Turner
- The Casts of Six Feet Under and Northern Exposure
- The McCaw Family
- University of Washington
- Warren Buffet
- Washington Mutual (WAMU)
- Weyerhaeuser



POMEGRANATE BISTRO

Backgrounder

The quintessential destination for homegrown cooking, Lisa Dupar's Pomegranate Bistro is one of the Eastside's most popular neighborhood eateries. Nestled in the heart of Redmond, Pomegranate's 80-seat restaurant is the brainchild of husband and wife chef-extraordinaires Lisa Dupar and Jonathan Zimmer. As co-owners of Lisa Dupar Catering and Pomegranate Bistro, their combined culinary zest has made the pair a household name in the catering business and among the West coast restaurant and wine community.

The fare at Pomegranate Bistro is a sassy blend of Northwest cuisine and comfort food favorites, inspired by Lisa's southern upbringing. Pomegranate's "hot from the oven" signature fire bread is topped with anything from tequila rock shrimp to arugula with shaved pecorino. Seasonal menus rotate regularly, as does the hip cocktail menu and extensive wine list.

A combination of dark wood tables, oilcloth tablecloths and the Indonesian wood community table complete the sense of community and casual bistro environment inspired at Pomegranate. A convenient grab-and-go counter within the restaurant offers daily breakfast sandwiches, anytime bakery-fresh breads, pastries, "To-Go" lunches and an espresso bar featuring Sleepy Monk organic roast espresso. The bistro also offers free WIFI Internet access during non-restaurant hours.

Recently featured in *Seattle Metropolitan* magazine's "Best of Seattle Dining Guide" and *Seattle Magazine's* "Best Of" issue, Pomegranate is renowned for its excellent service bar and wine list, and was awarded the Washington Wine Commission's Award of Distinction and *Wine Spectator's* "Award of Excellence" for its broad selection of regional wines and commitment to Northwest varietals. Perfect wine pairings and the extensive cocktail program is an obsession of the two owners.

The catering prep is always a "circus show" with the kitchen action right behind a huge wall of glass windows. Between the party prep work and the restaurant buzz, there is never an end to the temptations in sight.

You can find Pomegranate at 18005 Northeast 68th Street, #A150 in Redmond and online at www.pomegranatebistro.com. The bistro hours are Sunday and Monday, 7:00 a.m. to 2:00 p.m. (espresso and lunch only), Tuesday through Saturday, 7:00 a.m. to 10:00 p.m. (lunch and dinner daily). On weekends, the bistro features a brunch menu. Ample lot parking is available.

Pomegranate's recipe for a sassy neighborhood Bistro:

Ingredients:

- Start with the freshest staff, extra crisp.
- Add a kitchen full of whirling chefs.
- Sprinkle in a little jazz, spicy menu choices and sizzling cocktails.
- Reduce the snobbery from the wine list.
- Sit back, relax and melt into Redmond's newest "home kitchen."

LISA DUPAR CATERING

Lisa Dupar, Owner and Chief Creative Officer

As chief creative officer and owner of Lisa Dupar Catering, the Pacific Northwest's premiere full-service catering company, Lisa Dupar found her passion for food in her family's kitchen in Atlanta, Georgia. Memories of family gatherings and southern-style meals are the foundation of her success as one of the Northwest's leading caterers.

Dupar's career started when she was a child. Her mother, not interested in cooking, offered Dupar a compromise—she would clean if Dupar would cook. Thinking the deal was perfect, Dupar agreed. Utilizing this hands-on experience, she developed sharp culinary talents and soon embarked on her first business endeavor selling decorated cakes to friends and family members.

Following high school, Dupar followed her dream and took an apprenticeship at the Westin hotel chain's Peachtree Plaza hotel in Atlanta, Georgia where she gained broad-based culinary training under the watchful eyes of executive chef, Waldo Brun. Three years later, Dupar spent time traveling through Switzerland and cooking in elegant European restaurants including stints at the Baron du Moulette in Zurich and hotels Du La Paix and Hotel Du Rhone in Geneva.

In 1981, Dupar returned stateside to help open the Palm Court restaurant in Seattle's Westin hotel, serving as the hotel chain's first female chef. She built on this success opening Southern Accents restaurant in 1984, followed by Lisa's Restaurant and Catering in 1986. Shortly thereafter, in 1997 Lisa renamed the company Lisa Dupar Catering. In 2005, Dupar, and husband Jonathan Zimmer, opened Pomegranate Bistro, a southern comfort infused, neighborhood bistro in Redmond, Wash.

Throughout her 30 year career, Dupar has received numerous accolades and awards for her flavorful and innovative cuisine. Recently, KING 5 awarded Dupar their "Best Catering Facility" award, *Seattle Bride* and CitySearch.com recognized Dupar as "Best Caterer," and *Seattle Magazine* and *Seattle Metropolitan* highlighted Pomegranate Bistro as "Best" restaurant. Dupar is also a certified "Woman-Owned Business" owner and a member of the Women's Business Enterprise National Council.

When not in the kitchen, Dupar can be found volunteering for FareStart, Operation Frontline, the Women's funding Alliance, the March of Dimes, several culinary arts programs and various Children's Hospital guilds. Additionally, Dupar sits on culinary-related boards including the Art Institute of Seattle and the Seattle Chapter of Les Dames d' Escoffier International. She is also a member of Women Chefs and Restaurateurs and the International Association of Culinary Professionals.

In her spare time, Dupar teaches culinary classes, takes up Pilates, hot yoga and spends time with her family and dachshunds. She and her husband, Jonathan Zimmer, reside in Bellevue with their two dachshunds Mia & Pele.



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Lisa's Recipe for Success

Favorite dish: *Osso Bucco on a freezing cold winter night—it is the perfect rich wintry dish.*

Specialty food: *Southern cooking or classic French.*

Celebrities cooked for: *Debbie Fields (Mrs. Fields Cookies), Sheryl Crow, Desmond Tutu, Ted Turner, President Bill Clinton, Harrison Ford, Julia Child and others.*

Advice for culinary students: *Find a job, work for a caterer and get real life experience—hands-on experience is the key to the perfect resume. You can learn from everyone..*

What brings you and your husband together: *Though we are polar opposites, Jonathan is more about the end result, whereas I focus on specific details and personal relationships. Our combination personalities intertwine and result in pushing us to look at all angles.*

Quote for today: *“Our time is best shared together with friends, food, wine and flavors of the day that linger on.”*

LISA DUPAR CATERING

Jonathan Zimmer, Co-Owner and General Manager

Jonathan Zimmer serves as co-owner and general manager of Lisa Dupar Catering (LDC), one of the best-known and busiest caterers in the Pacific Northwest and Pomegranate Bistro, a sassy neighborhood restaurant in Redmond, Wash.

An instrumental part of the LDC team since 1993, Zimmer previously served as chef and executive chef for the company and in 2003 was named general manager. During his tenure, Zimmer has played a pivotal role in the success of Lisa Dupar Catering, growing the company and expanding its services by focusing and enhancing its core business strategies. Zimmer's multi-dimensional business approach joined with his savvy and extensive culinary and pastry background has enabled LDC to expand into new lines of businesses.

Zimmer, who works alongside wife Dupar, has devoted nearly 30 years to the culinary arts. In 1977, he started his culinary career as a line cook at Rossellini's 410 and the Crepe de Paris. Over time, Zimmer apprenticed with the best chefs in the Pacific Northwest, including renowned Chef Dominique Place.

A graduate of the prestigious Culinary Institute of America in New York, Zimmer elevated his culinary experience through chef and pastry chef positions at a variety of West Coast restaurants including Saleh Al Lago, Bravo Pagliacci and the Bellevue Club.

In addition to the culinary arts, Zimmer also enjoys landscape photography, wine, golf and soccer. An avid supporter of culinary education, he teaches classes on the topics of holiday dinners, dinner parties, wine pairings and pastry events. Zimmer also serves as member of Vistage International, a networking group for CEO-level business leaders.

Together for more than 11 years, Zimmer and long-time business partner Dupar were married in 2001. The pair lives in Bellevue, Wash. with their two Dachshunds, Mia and Pele.

LISA DUPAR CATERING

Jonathan's Recipe for Success

Favorite dish: *Duck and Foie Gras*

Specialty food: *Classic Italian and French foods; Pastries and fine chocolates*

Celebrities cooked for: *Martha Stewart, Prince Andrew, Sophia Loren, Charles Simonyi, Paul Allen and others.*

Advice for culinary students: *Get experience in the field and understand two things—only work in the kind of places where you want to end up and for the type of people you most admire.*

What brings you and your wife together: *Our values are well connected and we complement each other with our differences. For example, I am very results oriented and big picture focused while she is very detailed oriented.*

Quote for today: *"Wine, unlike your favorite piece of art, is alive and inspires in other ways. Finding the right combination of food with wine takes practice—tasting, closing your eyes and using all your senses to drink up."*