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THE AMERICAN CHEF

A Special Events Company from Former White House Chef

Walter Scheib

“It was a great adventure redefining dining at the White House and seeing it become more contemporary, introducing a more progressive style of American cuisine and expanding the market basket of products that were available to us.”

Walter Scheib 2005

Washington, D.C. – American business leaders and home entertainers anxiously await the launch of a new corporate and private events company as Walter Scheib—former White House Chef of eleven years—returns to public life.

After 11 years of serving the first family, two terms under the Clinton administration and one term under George W. Bush, White House executive chef Walter Scheib turns in his government apron to launch The American Chef, a private company that will offer an array of event planning services done with a little White House flair.

During his tenure at the White House, Scheib was able to exercise his culinary talents with meals ranging from intimate family breakfasts for the president and his family to elaborate high-profile state dinners with guests of honor of such caliber as Nelson Mandela, Emperor Hirohito, Lady Diana Spencer and Mexican President Vincente Fox.

Upon leaving the White House, Scheib takes his culinary expertise into both the corporate sector—where special events often aim to bring together business leaders of the world and group cooking is used as a method of team bonding—and into the private sector where home entertainers and party planners look for unique approaches to hosting special events. For cooking schools, Walter Scheib offers classes ranging from State Dinner Secrets to throwing a White House Birthday Party.

The American Chef will offer a multitude of special events concepts such as White House Style cocktail receptions, First Lady Luncheons, State Dinners (need some examples), Outdoor “South Lawn” bbqs and picnics. Walter partners with his clients to create a unified theme for each event, and having served important leaders from all over the world, he is committed to the highest quality.

Graduating from the Culinary Institute of America in 1979, Walter Scheib has risen through the ranks of America’s top hotels eventually arriving at the White House from the esteemed Greenbrier Hotel in Sulphur Springs, West Virginia. With The American Chef and his upcoming cookbook from John Wiley & Sons, Inc., Walter brings the elegance of White House dining into corporate dining rooms, homes and cooking schools all over the world.