



Born and raised in Baltimore, Maryland, Christa grew up with her family's influence and dedication to fine food. In fact, she declared "good food is the essential ingredient to good living". Christa knows every aspect of the dining business from the front entrance to the kitchen back door. Whether it be the hustle and bustle of a restaurant, the privacy of someone's home, or an exotic family vacation, Chef Christa conveys these experiences into every bite.

## CONTACT

**(443) 742-0767**

**ChefCBruno@gmail.com**

**ChefChristaBruno.com**

## CUISINE KNOWLEDGE

**American Continental**

**Asian**

**Italian**

**Mediterranean**

**Tapas**

**High Tea**

# Christa Bruno

RESTAURANTEUR, PERSONAL & PRIVATE CHEF, CONSULTANT

## PRIVATE CHEF

### **Vinny Cerrato**

*Talk show host, former NFL Executive*  
(703)981-9751

Falston, Maryland  
Dec 2022-Present

### **Chris Wilson**

*Artist, author, motivational speaker*  
(240)461-7763

New York City  
Sept 2017-Present

### **'Alma Har'el**

*Film director*  
(815)-540-8435

The Ritz Carlton Baltimore  
March-June 2022

### **Wayne Johnson**

*Film producer, writer, director*  
(310)614-5729

Los Angeles, CA  
March 2019-present

### **Greg and Cathern Tucker**

*Tucker Communications*  
443-842-0131

Dec 2016-Present

### **Jackoway Family**

310-553-0305

Beverly Hills, CA  
Dec. 2012 - present

### **Denise DeStefano**

310-487-8257

Brentwood, CA  
Nov. 2012 - Oct. 2015

### **Pat & Jeanine Turner**

443-253-3854

Pikesville, MD  
Feb. 2017 - Present

### **Jeffery Kent**

443-250-945

Baltimore, MD  
Feb. 2017 - Present

## CULINARY ARTS INSTRUCTOR

### **N.C.I.A**

*A non-profit vocational training school*

Baltimore, MD  
Jan 2020-May 2022

## FRONT OF HOUSE EXPERIENCE

All administrations:  
Profit & Loss, payroll,  
accounting, scheduling,  
inventory

All aspects of floor  
operations and customer  
service, training  
employees, organizing  
and hosting wine  
tastings, wine dinners,  
and special events.

## CERTIFICATIONS & TRAINING

Knowledge with state  
and local licensing and  
permit requirements

HACCP certified

TIPS certified

Computer systems:  
Micros  
Quickbooks

## CATERING

### **My World On A Plate**

*Catering and Private Events*

Los Angeles, CA  
April 2014 - present

Keven A Lee, Exec Chef/CEO: 702-604-6674

- Creating following recipes, onsite/off premise. Events include SunDance Film Festival, Burning Man, Coachella, and many local venues.

### **Wildflower Events**

*Catering and Private Events*

Los Angeles, CA  
April 2013 - present

Rae Kraus: 610-367-2877

- Creating Menus and Catering various themed private parties for VIP clients

### **Tabrizi's**

*Mediterranean Restaurant/Catering*

Baltimore, MD  
2012 & 2017

Michael Tabrizi, Owner/Executive Chef: 410-727-3663

- Creating, replicating, and cooking menu nightly. Catering wedding and rehearsal dinners weekly.

## RESTAURANT CONSULTANT Pre-Opening & Staff Orientation

*Concept, branding, menu concept and design,  
vendor relationships, décor*

### **Charm'd Kitchen**

Opening Executive Chef

*Eclectic American & Italian Cuisine*

Baltimore, MD

June 2017 - July 2019

Lindsay Crummey, Owner:

[lindsaycummey@charmedkitchen.com](mailto:lindsaycummey@charmedkitchen.com)

### **Sempione 42**

*Italian Fusion*

Milan, Italy

Jan. 2012 - April 2012

Stefano Casoli, Manager: 02-33-60-55-87

### **The Mallet**

*Seafood Restaurant and Lounge*

Fallston, MD

June 2011 - Oct. 2011

Anthony Ashe, Owner: 443-910-3806

### **Pazza Luna**

*Italian Restaurant*

Baltimore, MD

Jan. 2010 - May 2012

### **Ports of Italy**

*Italian Restaurant*

Boothbay Harbour, ME

April 2004 - May 2010

## CLIENT TESTIMONIALS

To Whom It May Concern:

It is with pleasure that I am recommending Christa Bruno Rossi as a personal chef and caterer. Christa cooked for our family full time from December of 2012 until December of 2015. Since then she has sporadically worked for us for various events at our homes in Los Angeles and Aspen.

Christa was hired to prepare healthy nutritional meals for our family which had various dietary restrictions and personal preferences. In addition she catered our private dinners with VIP clients. She maintained our pantry and bar inventory. The food was fresh, delicious and there was always variety in the menu.

Christa worked in an intimate home environment with various staff members and was well liked by everyone. Our family was very sad to see Christa move. She is passionate about her cooking and it was evident in her meals.

Sincerely yours,

James R. Jackoway

310-553-0305  
1925 Century Park East, Suite 2200  
Los Angeles, CA 90067

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To Whom It May Concern:

This letter is on behalf of My World on a Plate in regards to Chef Christa Bruno. We have had the pleasure of working with Chef Christa on various events and functions. Chef Christa has traveled with the team across the country and brought nothing but top notch culinary skills and professionalism to the table. She has interacted with exclusive clients such as A-list celebrities, diplomats, and has always brought and delivered a very hospitable experience.

I feel that Chef Christa's personality and self driven commitment will continue to launch her forward in the culinary world. I have no doubt that whatever endeavor Chef Christa is heading to next she will make an outstanding addition to that team. If you have any further questions or comments regarding Chef Christa, please feel free to contact me.

Best Regards,

Keven Alvan Lee, CEO  
My Word On a Plate, Catering & Events

(702) 604-6674  
chef@chefkevenlee.com