

Call on Nibbs Catering

For Fabulous Flavors on Your Wedding Day

— Certified Executive Chef Larry Nibbs offers both local and continental cuisine —

When envisioning your wedding day, you want the beauty of the setting to make a lasting impression. You also want your guests to enjoy a memorable meal. That's where Nibbs Catering comes into the picture.

Owned and operated by executive chef Larry Nibbs, CEC, this dynamic entrepreneur is known for bringing his seasoned skills to the table with a warm and gracious smile. Rest assured that whether you are having a grand gala or intimate gathering, Chef Nibbs has your complete happiness in mind.

Equally adept at providing local Caribbean fare or continental cuisine, Chef Nibbs was born on Tortola

and raised on St. Thomas. "From the time I was a little boy, I was passionate about food," he said, adding, "I was always in the kitchen."

Along with his formal education and on-the-job training, his mother's influence was absolutely crucial to his success. "One of her favorites is red pea soup," he reflected with a grin. He also credits her with showing him how to make his popular dumbread.

His youthful appearance belies the fact that Chef Nibbs' professional experience dates back to the mid-1980s and a popular Italian restaurant in Frenchtown known as Barbary Coast. He also was on staff at Frenchman's Reef for many years and currently

serves as executive chef at the Equator at Caneel Bay.

Said Chef Nibbs, "I bring 21 years of experience in haute cuisine to the company plus a gamut of certificates from the American Culinary Federation." He added, "My certification as Executive Chef was an especially proud achievement."

Ever dedicated to his craft, Chef Nibbs attends restaurant trade conferences on the mainland in order to keep

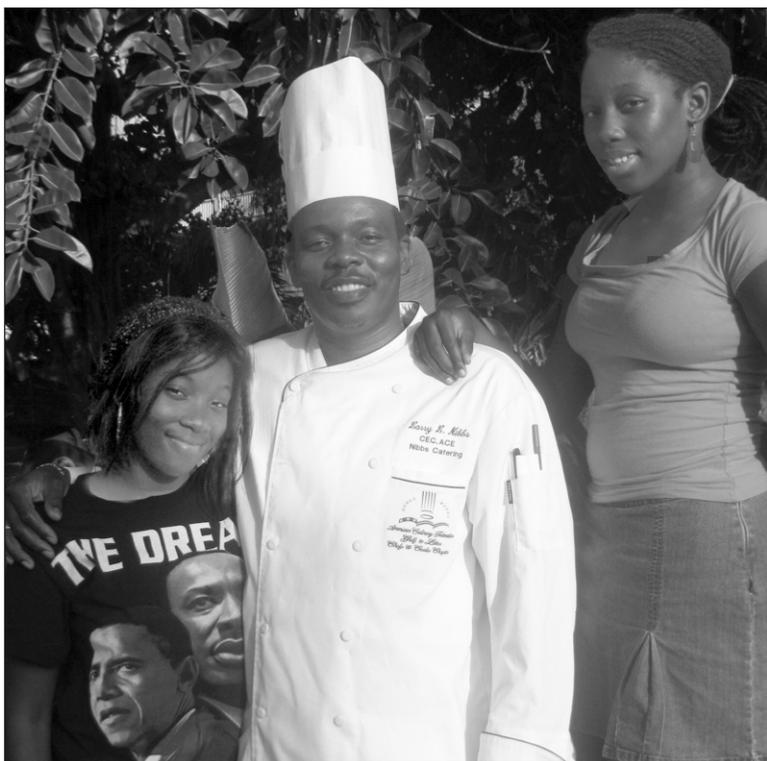
current with the latest trends. Speaking by phone from Florida where he was attending just such an event, he said, "I am enjoying an opportunity to network with chefs from around the world. These conferences are where we learn about new products and approaches to good health and share ideas."

With that concept in mind, it should be duly noted that Chef Nibbs shares his time mentoring to youngsters

interested in the restaurant business.

Those planning a wedding will be pleased to know that Chef Nibbs is available to discuss the event and answer your questions by phone, email or personal appointment. "We promise to meet or beat the price of any competitor," he said.

For more information, visit www.nibbscatering.com or call Nibbs Catering at 690-0001.



Larry Nibbs, CEC, of Nibbs Catering, poses with his daughters Michele and Lauriel.

NIBBS CATERING, LLC

The Taste of a Chef's Art

From beautifully prepared hors d'oeuvre or Caribbean dishes to the most elaborate haute cuisine, Nibbs Catering offers menus guaranteed to cause excessive indulgence. We specialize in Gourmet, American, and Caribbean cuisines for a wide range of events including Wedding, Banquets, Beach Parties, Class/Family Reunions, Funerals and Personal Chef Service.

Whether you are planning a small intimate gathering or a grand banquet, we deliver epicurean delights that will be the talk of your guests for months to come. Contact us to create a unique experience for your next get together: Phone 340-690-0001, e-mail ChefNibbs@yahoo.com, and visit our website at www.NibbsCatering.com

