

Meet (some of) the Faces of the New Food Hall @ Turning Stone

The perfect recipe of veteran chefs and new talent, the Food Hall blends great guest service with daily fresh ingredients and delicious foods.

Behind the scenes, the Resort's veteran chefs have been instrumental in creating the six diverse signature tastes and showing new chefs the ropes. The vast amount of experience among Nation chefs pave the way for

new employees seeking successful culinary careers.

Counter servers, along with the vibrant decor, bring more personality to each restaurant and create a great guest experience. The crew has been up for the challenge of opening not only one restaurant but six - learning to balance all the prep and attention to timing and detail necessary for success.

#TeamFoodHall

Food Hall Restaurant Manager Monica Brown, and Food Hall Supervisors Erin McNamara and Greg DiGaspari are leading the Food Hall team in its mission to provide top service and keep guests happy and coming back.



Justina Manwarren @ Sam's Delicatessen recommends the chicken salad - "it's made with honey mustard and super delicious," she said



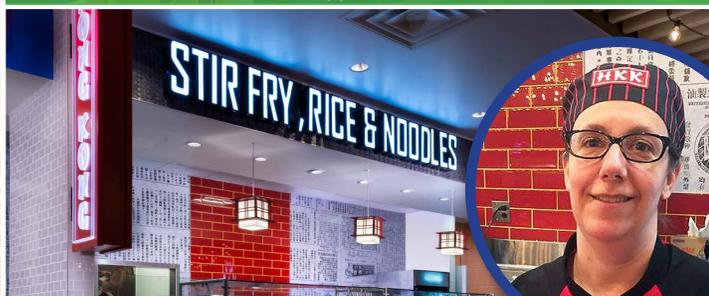
Michelle Wishart @ Bun Heaven is a fan of the Brunch Burger - topped with freid egg, bacon and cheddar



Cassie Menard @ Funky Chicken
Cassie's fav food - Mac & cheese or American Burger @ Bun Heaven



Amanda Coady @ Wicked Good Pizza loves the Everything Wings at Wicked Good Pizza - topped with blue cheese

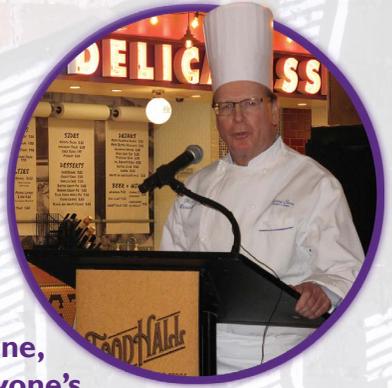


Lynee DuBois @ Hong Kong Kitchen said the pork and General Tso's chicken stand out on the menu as her favorites

"Every day we push ourselves to do better than the day before."

Doing better and always improving has become my personal mantra, I'm happy to say here at Turning Stone, in my opinion, it's everyone's mantra"

- Executive Chef Ron Ross



Veteran Chefs

Food Hall Sous Chef Yolanda Lee loves the family vibe of the resort kitchen teams and is thrilled the culinary house keeps growing. "What started as a skeleton crew, has grown to a group of more than 30," on the Food Hall team, Lee said. "It's been such an awesome experience." It's not easy, but it's fun and rewarding. It's one huge family."



Yolanda has worked at TS Steakhouse, Wildflowers and helped open Dorothy's at Yellow Brick Road.

Transition Team

Echoing Chef Yolanda's sentiment about being a culinary family, Chef Bryan Hammond said it can be a challenge to open any restaurant, let alone six, fast-paced eateries.

"This team has been so involved in what we present. It is so much more than just food, we put a face to the passion behind the food here at the resort. What we offer at the Food Hall is affordable, approachable and we source the best ingredients. Not easy to do," said Chef Bryan.



Helping out in the Food Hall during opening, Banquets Sous Chef Musa Twal said "there is so much opportunity here." He should know. Starting as a steward 20 years ago, Chef Twal is now responsible for thousands of highly anticipated meals served up throughout the resort.



Janeene Yates @ Wicked Good Pizza
- Fav food on the menu - White Pizza
- Fav food @ the Hall - nachos at Bad Burro Taco



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