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HILTON MYRTLE BEACH RESORT CHEF COOKS FOR THE STARS ***Chef Peter Gennaro works with Beverly Hilton for Golden Globes Feast***

MYRTLE BEACH, SC – (January 2009) – After last year’s cancellation, the Golden Globes are back in full swing and scheduled for January 11 at the Beverly Hilton in Beverly Hills. Want to know what the stars have for lunch? Just ask Peter Gennaro, executive chef at Hilton Myrtle Beach at Kingston Shores. For the last few years and again this year, Gennaro will join the chefs at the Beverly Hilton to prepare the lavish spread for the Golden Globes Awards luncheon.

In addition to Gennaro, the Beverly Hilton brings in top students from area culinary schools to assist with the massive feast. The kitchen team starts work on Friday to prepare the culinary treats for the Sunday afternoon meal.

More than 1,300 guests dine and participate in the live telecast and nearly 2,000 additional guests attend viewing and after parties at the hotel. More than 800 hotel staff provides service including 40 chefs, 110 culinary staff, 50 bartenders, 250 servers and 300 security personnel. Chef Suki Sugiura, executive chef with the Beverly Hilton, oversees the kitchen activities and counts on friends like Gennaro for assistance.

This year, the menu which focuses on organic foods includes: Appetizer: California Organic Field Greens with White Asparagus Crisp Apricot Dill Goat Cheese in Phyllo and Poached Pear with a Maple Syrup Apple Cider Vinaigrette. Entrée: Grilled Prime Tenderloin of Beef encrusted in Green Tea Pearls, Sautéed Aromatic Asian Spice Marinated Sea Bass with a Sherry Wine Yuzu Pepper Sauce, Grilled King Oyster Mushrooms, Jicama, Romanesco, and Potato Onion Croquette. Dessert: Executive Pastry Chef Juan Sigala - Golden Chocolate Globe with Organic Yogurt Pistachio Mousse.

The boxed lunches for the bleacher crowd are all made from sustainable material to keep with the green theme.

The Golden Globe Awards are the Hollywood Foreign Press Association’s awards for motion pictures and television programs. The awards have been in existence since 1944 and have been held at the Beverly Hilton for more than 35 years.

Chef Gennaro joined Hilton Myrtle Beach Resort at Kingston Shores in 2007 after working as the executive chef at Fess Parker’s Doubletree Resort in Santa Barbara. He has more than 25 years of culinary experience including positions at Tenaya Lodge at Yosemite, the Hotel Del Coronado in San Diego, La Costa Resort & Spa, Fairbanks Ranch in Del Mar, The Ritz Carlton Laguna Niguel and the Marina Beach Hotel. He began his career as a chef’s apprentice at the Las Vegas Hilton. Gennaro graduated from the University of Nevada-Las Vegas with a bachelor’s degree in hotel and restaurant management. He is an active member of the Chefs de Cuisine Association and the James Beard Foundation.

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