



NEWS

MODERN RESTAURANT MANAGEMENT

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New & Notable: Beer Ripples, Cheesy Shampoo, FroYo Robot and Milk in a Stick

Modern Restaurant Management (MRM) magazine's New & Notable column features new products and services as well as restaurant, food-service and hospitality company news and events.

New & Notable

Philips in at The Catch of the Pelican

Naples Grande Beach Resort appointed Andy Philips as the Restaurant Chef of the newly reimagined signature restaurant, The Catch of the Pelican. With an array of new menu items, Chef Philips will be spearheading the operations of the restaurant after the property's recent post-Hurricane Irma reopening.



A graduate of the Art Institute of San Diego, his culinary arts expertise spans across multiple cultures and genres, including New American, Asian Fusion and farm-to-table. With his west coast training in the art of all things seafood, he will make an excellent addition to the culinary team at Naples Grande.

“I enjoy seafood of all kinds, and like to use familiar flavors, flavors from my childhood, and present them in new fun and funky ways,” he said. “I’m looking forward to joining the NGBR team and translating that love of seafood into the creative and diverse new dishes offered on our menu, which I think all of our guests will enjoy.”

Chef Philips will be working at the newly refreshed The Catch of The Pelican alongside the restaurant’s newly appointed general manager, Marcus Thompson. Marcus has a range of experience in food management as a former Managing Partner of Outback Steakhouse. He has also previously served as General Manager for UNOs Chicago Grill and Boston-based waterfront restaurant, The Barking Crab.

He recently debuted a variety of fresh new offerings on the Florida-inspired menu including the Island Shrimp Bowl with coconut rice, jerk flavors and fresh mango; a Truffle & Artichoke Pimento Cheese Dip; and Local Florida Catch, featuring the freshest local seafood that Chef Andy can source, paired with his local farm vegetables, and homemade chipotle blue cheese butter. Chef Andy also assisted with conceptualizing the newly debuted Bar Bites Menu, featuring the savory Fried Brussel Sprouts, refreshing Beets and Goat Cheese and Fire Cracker Wings.