

WELCOME!

CENTER STAGE

WELCOME!

Cooking Demonstrations will be held throughout the day
by our guest chefs at our Center Stage.

Come see our featured chefs, Miami favorites and exhibitor demonstrations.
Enjoy a fun and interactive experience and taste their samples



2023 CENTER STAGE LINE UP



2023 CENTER STAGE LINE UP & SCHEDULE

Monday
9/18

11:00 am – 12:00 pm	Trade Commission of Spain
12:00 pm – 12:45 pm	Sanguich De Miami
1:00 pm – 1:45 pm	Chef Oropeza Mexico
2:00 pm – 2:45 pm	Mofongo on 8th
3:00 pm – 3:45	Azucar Ice Cream Panel
4 pm – 5pm	NASDA Reception

Tuesday
9/19

10:00 am – 10:45 am	Chef Alicia Bloom – Edible Creations
11:00 am – 12:00 pm	Trade Commission of Spain
12:00 pm – 12:45 pm	Bulla Gastro Pub
1:00 pm – 1:45 pm	Amazonia By Chef Patricio Sacco
2:00 pm – 2:45 pm	Litha Wilson - Pro Panama Chefs
3:00 pm – 3:45 pm	Chef Ventura Vivoni – Puerto Rico
4 pm – 5pm	WTC Buyers Reception

Wednesday
9/20

10:am – 10:45 am	Select Gourmet
11:00 am – 12:00 pm	Trade Commission of Spain
12:00 pm – 12:45 pm	Chef Omar Alvarez – Puerto Rico
1:00 pm – 1:45 pm	Sedexo MBCC Catering Team
2:00 pm – 2:45 pm	Chef Natalia Garcia

Monday @ 11am

Chef Doreen Colondres

Instagram@ [doreencolondres](https://www.instagram.com/doreencolondres)

A passionate chef with a profound love for wine. She is an active **media personality**, a **Certified Wine Educator**, and a tireless world traveler. Working hard to live through her passions for cooking and educating others, Doreen Colondres is also the **creator** of **The Kitchen Doesn't Bite** and the author of the Amazon's Best Seller, **La Cocina No Muerte**, published by Penguin Random House.



FOLLOW US ON



Monday @ 12pm

Sanguich de Miami

Instagram@[sanguichdemiami](https://www.instagram.com/sanguichdemiami)

Inspired both by the spirit of classic **Cuba** and modern **Miami** fare, **Sanguich De Miami** serves up authentic, **handcrafted Cuban sanguiches** in the heart of **Little Havana**. We're a family-owned establishment dedicated to sharing homemade cuisine with everyone in our community, pouring our heart and soul into handcrafted sanguiches and a welcoming environment. From our mustard to our **award-winning lechón**, everything is prepared in-house with fresh ingredients to bring you incredible flavor with every bite. Stop by and see why we've been voted one of Miami's most exciting new restaurants.



Monday @ 1pm

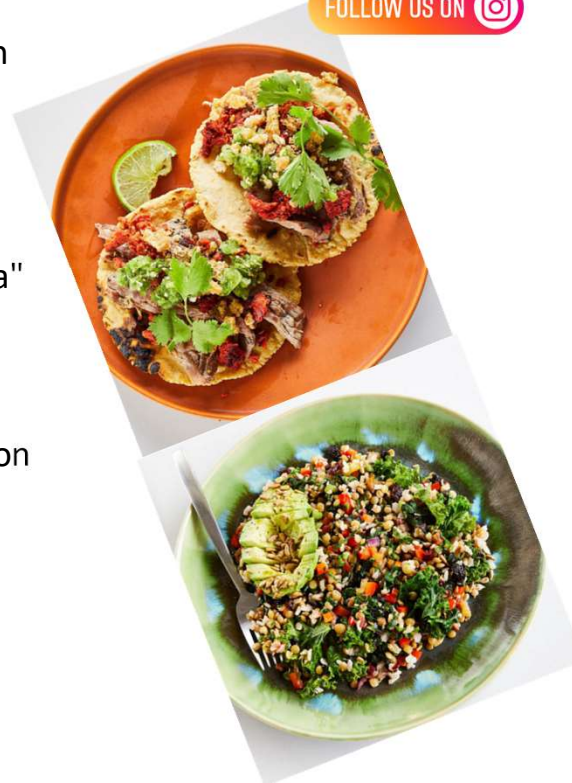
Chef Oropeza de Mexico

Instagram@[chef_oropeza](https://www.instagram.com/chef_oropeza)



FOLLOW US ON 

Chef Oropeza, a culinary veteran with over 20 years of expertise in healthy cooking and media. He's a culinary master and prolific author of four enlightening books, including "The New Healthy Cuisine by Chef Oropeza" (2003) and "Natural Movement" (2016), promoting balanced living through nourishing food choices. His culinary journey is a lifelong dedication to joyful, nutritious eating.



Monday @ 2pm

Mofongo Restaurant Calle 8

Instagram@[mofongorest](https://www.instagram.com/mofongorest)

The Colon Brothers

Authentic Puerto Rican Food

We are a group of people who love food and our Puerto Rican roots. So, we wanted to honor the traditions of the Caribbean island through cuisine. Mofongo is the perfect union between tradition, quality and flavor. All this, in the best family environment.



FOLLOW US ON 



Monday @ 3pm

Azucar Ice Cream Company

Instagram@[azucaricecream](https://www.instagram.com/azucaricecream)



FOLLOW US ON 

Suzy Battle – The Queen of Ice Cream

Mamey, mantecado, mulatica: delicious touchstones for many cubans and, at cuban-american Suzy Battle's ice cream parlor azucar ice cream company, they are also among the 70-plus flavors of house-made confections.



Tuesday @ 10am

Chef Alicia Bloom

Instagram@creationsinbloom.store

Creations in Bloom is a grazing company that delivers high quality, beautiful gourmet boxes and boards for any occasion imaginable.



Tuesday @ 12pm

Executive Chef Diego Solano

Instagram@ [bullagastrobar](https://www.instagram.com/bullagastrobar)

Bulla Gastro Bar

Executive Chef Diego Solano brings creativity to Bulla's authentic cuisine. Expect modern twists on new dishes, a weekly market menu and regional wine paired dinners.



Tuesday @ 1pm

Chef Patricio Sacco

Instagram@cocineropatricosacco

As graduate of the renowned "Argecat" School of Gastronomy in Argentina, Patricio honed his culinary skills under the guidance of esteemed chefs. He also served as Head Chef on Greenpeace International's ships, exploring diverse cuisines worldwide. He's successfully established several culinary ventures, such as Olivia "Barbecue" and The Empanada Factory, while offering consultancy services to the industry. Currently, as the Executive Chef at "Amazonia," a Nikkei restaurant, and contributing to "The Baking" under "Mago10 Investments," his culinary expertise shines brightly, making him a true luminary in gastronomy.



FOLLOW US ON 



Tuesday @ 2pm

Litha Wilson

Instagram@sistapeppersauce

Owner of Multi Award winning Sistá Natural Pepper Sauce and Sistá House Caribbean Delights Restaurant in the Republic of Panama, Central America. Preserving recipes to conserve our family legacy.

Sistá is Litha's grandmother, so it is her delicious traditional recipe for over 80 years.

Sistá Dip. Sistá Natural Pepper Sauce
Ingredients: Mayonnaise, Watercress, Lime, Lemon, Seam Kosher Salt, Black Pepper



A vertical advertisement for Sistá 100% Natural HOT Pepper Sauce. The background is a solid bright yellow. At the top, the brand name 'Sistá' is written in a large, stylized, dark red script font. Below it, '100% Natural' is in a smaller, dark red sans-serif font, followed by 'HOT' in a bold, dark red sans-serif font, and 'Pepper Sauce' in a dark red sans-serif font. A red horizontal banner with white text reads: 'The Premiun Award Winning Authentic Panamanian-Caribbean Gourmet Pepper Sauce'. Below this, a list of attributes is centered: 'Low Salt', 'Gluten Free', 'Zero Calories,', 'Cholesterol and', 'Trans Fat', 'Suitable for', and 'Vegetarians / Vegans'. At the bottom left, green text says 'No Preservatives, Artificial Colors or Artificial Flavors'. At the bottom right, red text says 'Like Our Page On Facebook!'. On the right side of the ad is a clear glass bottle of the sauce. The bottle has a yellow cap and a label that matches the ad's branding, featuring the 'Sistá' logo and an image of various peppers. A small circular seal on the neck of the bottle says '2009-2011 SCOVILLE AWARDS WINNER'.

Tuesday @ 3pm

Chef Ventura Vivoni

Puerto Rico

The famous chef, embarked on a culinary journey that began in the central mountains of Adjuntas, Puerto Rico, where he grew up on a historic coffee farm dating back to 1887. At just 27 years old, he assumed the role of Executive Chef at Grenada's prestigious Coyaba Beach Resort. Having mastered challenging cuisines, Chef Vivoni explored the globe, blending unique flavors from Europe, North and South America, and the Caribbean.



Wednesday @ 12pm

Chef Omar Alvarez

Puerto Rico

Corporate Chef at Viande Foods LLC. Has been a chef for 21 years. Culinary professor, personal chef and caterer. Chef for Goya de Puerto Rico.



Wednesday @ 2pm

Chef Natalia Garcia

Instagram@[cookingwithclass](https://www.instagram.com/cookingwithclass)

Life is a combination of magic and a good meal.



FOLLOW US ON

