



Chef Rick Myers



CONTACT

Tel +1 201 917 6199
nyrick@gmail.com
www.companytontight.com

OBJECTIVE

After 15 years with international hotels, 2 years of culinary school, & 15 years operating a catering company, I'm eager to share my affinity for food, travel, and adventure with others. My experience has taught me to be versatile and flexible in my approach to food, service, and people.

QUALIFICATIONS

STCW JAN 6, 2026

ENG 1 MAR 21, 2023

COVID MAR 30 & APR 21

3rd BOOSTER DEC 18, 21

PASSPORT APR 2031

DL LICENSE OR 4/3/23

EDUCATION

Culinary Institute of American 2006

Culinary Arts AOS

University of Massachusetts, 1988

Economics BA

PERSONAL

DATE OF BIRTH 4/3/1964

NATIONALITY AMERICAN

LANGUAGES ENGLISH, SPANISH, FRENCH

LOCATION WPB, FTL, MIAMI

HEALTH FIT NON SMOKER

TATOOS NONE

SKILLS

Event Coordination, Kitchen Management, Foreign language, Wine, Web Development, & 15 years of global DJ experience.

EXPERIENCE

F/V Alaskan Knight

Freelance Chef Dutch Harbor, AK May 9 - July 11,
Expedition - Breakfast lunch dinner for 12
scientists studying fishing quotes

M/Y Mimi

Temp Chef Key Largo, FL Feb 27 - May 1, 22
125' Burger 1977 Private Breakfast, lunch, &
dinner for 12 guest 6 crew.

M/Y In The Zone

Freelance Chef Nassau Jan 29- Feb 22
115' Horizon 2016 Private Charter 3 owners
Weekly trips 6-8 people & 4 crew.

M/Y Avante V

Temp Chef Palm Beach, FL Aug 2 - Dec 4, 21
120' Feadship 1974 Private New England
Breakfast lunch dinner for 2-16 guests & 5 crew.

M/Y Inevitable

Freelance Chef Miami June 15 - July 29, 21
97 ' Hargrave 2003 Private Bahamas Breakfast
lunch, & dinners for 10 guests & 4 crew.

M/Y Probability

Freelance Chef Ft Lauderdale May 20 - June 8
100 ' Hatteras 2014 Private Bahamas Breakfast
lunch, & dinners for 2 owners & 4 crew.

M/Y Bella Tu

Freelance Chef Jupiter, FL Apr 15 - May 19, 21
95' Ft Horizon 2019 Private Breakfast lunch, & a
and dinners for 2 - 8 guests 4 crew.

M/Y Casi Cielo

Freelance Chef Norfolk, VA Apr 7 - Apr 14, 21
100 ' Westport 2007 Private Breakfast lunch,
and dinners for 8 guests 4 crew .

Company Tonight Catering

Owner/Chef Portland, OR Sept '07- Feb '21
Responsible for everything for off-site events.