



## Chef Rick Myers



### **CONTACT**

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### **On-Line Access**

CV Video Reference Info & Photos  
[www.companytonight.com](http://www.companytonight.com)

### **OBJECTIVE**

After 15 years working with international hotels, 2 years of culinary school, and 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

**SMOKE NO TATOOS** NO

**COVID** MAR 30 & APR 21

**PADI** 1997

**PASSPORT** APR 2031

**DRIVERS 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

**LOCATION** FORT LAUDERDALE

**HEALTH FIT** NON SMOKER

**TATOOS** NONE

**AVAILABILITY** IMMEDIATELY

### **SKILLS**

Staff Management, Event Coordination, Kitchen Management, Foreign languages, Wine Knowledge, Audio Visual, Web Development, and 20 years of international DJ experience.

### **EXPERIENCE**

#### **M/Y Avante V**

#### **Freelance Chef Palm Beach Aug 2 - Present**

120' Feadship Private New England  
Responsible for breakfast lunch appetizers, & dinner for 2-16 guests & 5 crew. Provisioning and menu planning

#### **M/Y Inevitable**

#### **Freelance Chef Miami June 15 - July 29**

97' Hargrave 2003 Private Bahamas  
Responsible for breakfast lunch, appetizers, & 3 course dinners for 6 guests, 4 children & 4 crew daily. Responsible for menu planning, and assisting stew & crew.

#### **M/Y Probability**

#### **Freelance Chef Ft Lauderdale May 20 - June 8**

100' Hatteras 2014 Private Bahamas  
Responsible for breakfast lunch, appetizers, & 3 course dinners for 2 owners & 4 crew daily. Responsible for menu planning, provisioning, and assisting stew & crew.

#### **M/Y Bella Tu**

#### **Freelance Chef Jupiter, FL Apr 15 - May 19**

95' Ft Horizon 2019 Private  
Responsible for breakfast lunch, & appetizers, and 3 course dinners for 2 - 8 guests 4 crew daily. Responsible for menu planning, provisioning, and assisting stew & crew.

#### **M/Y Casi Cielo**

#### **Freelance Chef Norfolk, VA Apr 7 - Apr 14**

100' Westport 2007 Private  
Responsible for breakfast lunch, appetizers, and 3 course dinners for 8 guests 4 crew daily. Responsible for menu planning, provisioning, and assisting stew & crew.

#### **Company Tonight Catering**

#### **Owner/Chef Portland, OR Sept '07- Feb '08**

Responsible for kitchen operations, ordering, food safety, inventory, food costing, menus, marketing, and web development Managed teams of cooks, servers, bartenders, and deejays for off site events.