

## Holly Patten

Food is a quintessential part of anyone's life, but for Holly Patten food is her passion. Holly has worked in all aspects of the food industry, beginning with part time waitressing jobs as a teenager, working in local restaurants. Those early experiences motivated Holly to make the food business her career, and to attend the culinary arts program at the Art Institutes International – Kansas City. She graduated in 2012. With her formal education in the culinary arts complete, she began work at the Elms Hotel and Spa, in Excelsior Springs, Missouri. For the past several years she has been serving as the head chef at Arcadian Moon Winery, Higginsville. With nearly fifteen years of restaurant experience behind her, she's now making the change to be a private chef.

Holly is passionate about all different cuisines, and appreciates the fact that in recent years different cuisines from around the globe have taken on a whole new popularity. While she regularly serves the standard foods that Midwesterners typically crave, she also enjoys creating and perfecting new dishes from different regions and cultures. Most importantly to her, food is a way for friends and family to gather, and she is really motivated by seeing people enjoy the food that she prepares. So, while making fine food is her life, it is the guests enjoying it that makes her world go around.

Holly is the proud mother of two sons, Aiden (10) and Owen (10 months). In between cooking for the masses and motherhood Holly enjoys painting, gardening and volunteering at the local Margaret Gray Center for Meals on Wheels in Lexington.