



Meet Sam, a French-trained chef and **gourmet caterer**.

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*Fostering Self-Reliance*

MICROBUSINESS CLIENT

# From a Skillful Chef, Gourmet for Less

One often has to choose between quality and quantity. But **SAM JOHNSON**'s catering company – Gourmet to your Doorstep – brings heaping helpings of both. The Trenton-based chef serves up outsize portions of Italian, Caribbean, and American cuisines, and he has traveled the world to learn his trade.

Johnson's journey began when he left his native Nigeria for Belgium. He worked as a kitchen aide at an upscale Brussels restaurant, where the exacting French chef soon recruited him as an apprentice.

Johnson mastered French cuisine, but he longed for a change of scenery. He came to the United States and eventually cooked at Atlantic City's Trump Taj Mahal Hotel and Casino.

Shining there led him to several other kitchens, including those of the New Brunswick Hyatt Regency Hotel, Kingston's Main Street Bakery, and Merrill Lynch's corporate headquarters. He had cooked for two New Jersey governors, but his career's most taxing turn had yet to come.

After the attacks on Sept. 11, 2001, Johnson was drafted as executive chef of Nino's, a Canal Street fixture that had become a soup kitchen for firemen, police officers and volunteers. There, he served over 4,000 meals a day.

Grateful Ground Zero rescuers eagerly awaited Johnson's chicken Marsala and pasta primavera. "I could see the smiles on their faces," he says.

When Johnson returned to New Jersey, he brought his culinary talent to the Trenton Area Soup Kitchen. He still makes meals from scratch and serves thousands each day. But for the first time in years, the veteran restaurateur has some time on his hands.

## **GOURMET TO YOUR DOORSTEP**

**Contact:** Sam can be reached at (609) 346-0318

**Best Buy:** Sam's Chicken Marsala costs \$50 and serves 20

