

# NEWPORT'S GOLD COAST CATERING SETS THE STANDARD FOR FOOD AND SERVICE EXCELLENCE IN THE CATERING INDUSTRY

## *Top Chef Shahan Mouradyan Runs the Show with Style and Sincerity*

The Newport News recently interviewed famed chef Shahan Mouradyan, owner of Gold Coast Catering in Newport Beach. First we asked

**HOW MANY YEARS IN YOUR TRADE, PRACTICE, OR PROFESSION?** Shahan replied

"I have been in the food industry for 15 years. I went to culinary school straight from high school at Le Cordon Bleu in Pasadena. From there I worked under some of the best chefs in Orange County in the restaurant industry. I started catering about 7 years ago. I started Gold Coast Catering in October 2016."

**WHAT WOULD YOU SAY IS YOUR SPECIALTY?** Without hesitation Shahan said: "We are a full service off premise catering company. We specialize in social gatherings such as private dinners, cocktail parties, weddings, birthdays, bar/bat mitzvahs, bridal showers, baby showers, yacht parties and corporate events. During morning and lunch hours we also have a corporate menu for corporate breakfast/lunch deliveries. We pretty much do everything related to food. All of our food is handmade and of the finest quality. Quality is very important to us."

**WHY DID YOU CHOOSE THIS BUSINESS OR PROFESSION?**

"I chose this profession because I have a true passion for cooking and making people happy. I love the energy of this industry and all the creativity and logistics that go into making an event happen. It's fun going in to work every day and having this rush all day and feeling really good and accomplished at the end of the day."

**WHAT SPECIAL TRAINING AND LEARNING EXPERIENCE DO YOU HAVE?**

"I'm please to say that I have had an outstanding education. I graduated from Le Cordon Bleu School of Culinary Arts with an Associate's of Art Degree in Culinary Arts and later went back and got my Bachelor's Degree in Hospitality and Business Management. However, I still take the

time every day to learn from different chefs by constantly reading trade magazines and cookbooks. I love cookbooks and I have hundreds of them that I am constantly browsing and learning from.

**WHAT ARE THE GOALS FOR YOUR BUSINESS AND PROFESSION?**

"That's a good question. My goal is to provide Orange County a great catering company that they can count on every time. Our slogan is "Orange County's Gold Standard Caterer", and we want to stand by that every time. Our goal is to be known as one of the best catering companies in Southern California. We would like to grow as a business without losing our values on quality and service."

**WHAT IS THE BEST KNOWN QUALITY OF YOUR BUSINESS?**

"I think the main thing people will associate with us is our high quality of food and service. Attention to detail is very important to us as well. I am very picky with our staff about the little details. It's the little things that always make you stand out".

**WHAT HAS BEEN THE GREATEST REWARD IN YOUR BUSINESS AND/OR MOST INTERESTING PART OF YOUR DAILY WORK?**

"The one thing that brings me joy more than anything else is the positive responses we get back from our clients. Nothing puts a bigger smile on my face than a client or guests complementing our food and service. It's really a great feeling when you are making other people happy. It's also a great feeling when people appreciate your work. As the business grows I also get great pleasure from hiring employees and being able to offer people jobs. It feels good to be able to bring more jobs to the community. The most interesting part of my daily work is connecting with different clients every day and hearing their thoughts and ideas about their events. It's like you get to work with someone new every day."

**HOW MANY TOTAL STAFF MEMBERS DO YOU HAVE?** "We



**Chef Shahan Mouradyan**

have a staff of ten including both full time and part time. people. We have one location where we prepare all our food."

Our menus are very seasonal and they change every 3 months. There is always something new from us depending on the time of year."

**ARE YOU AFFILIATED WITH ANY COMMUNITY OR OTHER GROUPS?**

"Yes, I'm delighted to say that we are part of the Costa Mesa Chamber of Commerce and we do the Coach's Dinners on occasion for the Los Angeles Chargers."

**DO ANY FAMILY MEMBERS PARTICIPATE IN YOUR BUSINESS?**

Every once in a while, my girlfriend will help me out. She will do a little bit of everything, whether its helping out in the kitchen, serving, making corporate deliveries, etc. She loves being involved and I try to involve her whenever she has free time."

**ARE ANY NEW PRODUCTS OR SERVICES BEING ADDED?**

"We just recently got into having our own rentals for events as opposed to being the middle man between our clients and other rental companies. We have a good supply of plates, silverware, glassware and kitchen equipment right now. We eventually plan on expanding that to tables, chairs, linens, etc. We will be able to save our clients some money by keeping these things in house."

**WHAT ARE TOP THREE THINGS PEOPLE MIGHT NOT KNOW ABOUT YOU OR YOUR BUSINESS?**

1. Even though I am out and about at events all the time, I love being at home and watching TV Shows. I like to pick up creative things that directors and actors do that I can translate into our business activities."

2. We do a lot of corporate deliveries during the week. We

specialize in social events, but we have a great corporate breakfast and lunch menu for office buildings. We feed offices with anywhere between 10 and 700 employees.

3. I love change and creativity so I am always changing things about our business. Whether its menus, uniforms, types of services we offer. I like to keep things interesting and keep our clients interested as well. There will always be something new and exciting at Gold Coast Catering."

**WHAT IS YOUR COMPANY MOTTO, SLOGAN OR FAVORITE QUOTATION?**

Our slogan is "Orange County's Gold Standard Caterer".

**WHO ARE THE PEOPLE WHO HAVE INSPIRED YOU MOST IN YOUR BUSINESS, TRADE, OR PROFESSION?** "When I was younger I loved watching the Food Network Channel, and I loved Emeril. I was just a little kid when I started watching his shows, but I watched them all the way up until I started going to culinary school. I loved his showmanship and the way he interacted with the crowd and cooked his food. I think he gave a lot of inspiration to people in this industry and I was one of them. The other person that inspired me a lot, was my first chef I worked for, Florent Marneau. He was instrumental to my growth as a cook. His passion and intensity is something that I carry with me every day when I go in to work and I will always be thankful for him bringing me on board in his kitchen. I was lucky to have trained under him."

**HOW LONG HAVE YOU BEEN IN YOUR CURRENT LOCATION?**

"We have been at our location since October 2016. We are located on the border of Costa Mesa and Newport Beach off of Placentia and 17th Street, while we don't offer walk-in food service we are available by phone at (949) 365-6741



**One of Gold Coast Caterings specialty dishes**