

# Francesco Buto

Restaurant Professional

ilpescausa@gmail.com

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## Experience

### **Executive Chef at Princeton Bar & Grill**

April 2012 - Present (3 years 11 months)

Multi-unit Restaurant Group, Including Princeton Bar & Grill, Circle Tavern, Sea Grill Steak & Seafood

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## Languages

**Italian**

(Full professional proficiency)

**Spanish**

(Professional working proficiency)

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## Skills & Expertise

**Restaurants**

**Cooking**

**Culinary Skills**

**Fine Dining**

**Cuisine**

**Restaurant Management**

**Food**

**Catering**

**New Restaurant Openings**

**Banquets**

**Menu Development**

**Wine**

**Food & Beverage**

**Hospitality Management**

**Customer Service**

**Food Service**

**Hospitality**

**Franchising**

**Income Statement**

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## Education

**The Restaurant School at Walnut Hill College**

Culinary Arts/Chef Training

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## Volunteer Experience

**Chef/Instructor ( Program Specialist ) at Chefs with a mission**

January 2015 - Present (1 year 2 months)

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[Contact Francesco on LinkedIn](#)