

# YVETTE MICHELLE LACRETTE

## PERSONAL CHEF & CATERER



Yvette is from the beautiful islands of Grenada Carriacou and Petite Martinique. Undoubtedly, she consider herself one of the hardest working chef's in New York. True to her roots as a *"City Girl"* and *"Caribbean native"*, Yvette earned her cooking skills by watching and learning from her grandmother. Her grandmother was one of Grenada's most sought after cooks; traveling extensively with Grenada's national netball, cricket and basketball teams, while also presiding over some of the country's most auspicious social gatherings.

Having soaked up the smorgasbord of aromas and culinary delights from her grandmother's kitchen, by the time she moved to New York in the late '80's she was already infused with the *"passion to cook and create"*. Upon moving to the United States, she began baking cakes, tarts, pastries and desserts for Christmas and Easter events for friends and family, but had a passion for cooking that went beyond West Indian culture. In 2001 I enrolled into the Institute of Culinary Education (ICE) in New York.

Yvette worked in New York City; Italian eateries Le Madre in Manhattan, as Chef de cuisine at Negril Village in Greenwich Village and Executive Chef at Tamboril Latin Fusion restaurant in the trendy Fort Greene area of Brooklyn, NY. She was featured on several New York TV stations and magazines: Fox 5 News, WPIX Channel 11, Gourmet Institute (celebrating tourism) Caribbean life and The Daily news. She found myself in the enviable position of getting offered a position as the personal chef for Supermodel Naomi Campbell. As Ms. Campbell's personal chef Yvette has the pleasure of preparing meals for some of Hollywood most dazzling and celebrated personalities, such as, Floral Designer extraordinaire Eric Buterbaugh, Musical Genius Lenny Kravitz, Cameron Diaz, Mick Jagger, Kate Moss and Steve Stoute who introduced her to and had her cook for his friend Jay Z & Beyoncé and recently for Usher.

Yvette also had the pleasure of working in Ibiza Spain with Giuseppe Cipriani, owner of Cipriani restaurants and Celebrity hairstylist John Frieda.

Yvette catered the launching party for Radio personality and Queen of Media Wendy Williams TV Show. She also catered the launching party for Ocean Style Magazine TV, conducted demos for my catering service at the noted William Sonoma, Macy's and Bloomingdales in midtown Manhattan. Yvette has represented Grenada at many events in New York and surrounding areas including guest Chef at Taste of the Caribbean Festival in Marché Bonsecours Montreal and for the past five years also as guest Chef and representative for Grenada at Caribbean

Tourism Organization's Rum and Rhythm in New York City. This year Yvette won both the Chef of the Year and People's Choice Award at Rum and Rhythm.

One of the proudest achievements her career (thus far) is receiving the honor of being the go-to chef for most of the CARICOM countries with representatives of the United Nations. "When there's an official gathering (United Nations meeting, social event or wine tasting) hosted by Grenada, St. Lucia, the Bahamas, St. Vincent, Dominica and other embassies within the UN, I get called to do the catering. It's really a wonderful opportunity and a real labor of love because I'm cooking dishes that I grew up with but adding something from all the years I've spent as a professional chef; so it's a great mix of what I do". I recently catered an event for the Prime Ministers of Grenada and St. Lucia, it was a great success and a great honor."

Working in the intense cultural and competitive melting pot that is New York has honed and crafted Yvette's abilities to a point where she feels confident in turning her prowess into anything. The results: A carnival to the client's culinary cravings, a fiesta for the five senses!

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