

2017
Performance
in
Tabletop
awards

THE FRONT OF THE HOUSE GETS TOP BILLING AS
FE&S CELEBRATES THE HIGHEST-RANKED TABLETOPS
IN THE FOODSERVICE INDUSTRY.





The following pages recognize excellence in the strategic and functional application of tabletop design in five categories:

- Independent Restaurant with a per-person check average of more than \$30
- Independent Restaurant with a per-person check average of less than \$30
- On-site foodservice
- Banquet and catering
- Club and resort foodservice

Our judges select the winners based on:

- Overall appearance
- Its ability to support the menu
- The way it represents the overall concept
- How conducive it is to the operation's style of service

Using these criteria, our judges feel the following pages contain the best of the best the foodservice industry has to offer when it comes to tabletop execution.

FE&S would like to thank the following individuals for lending their time and expertise as judges: Katherine Ingrassia of Ingrassia Design, Dana Tanyeri and Dennis Semro.

Eight Trends in Tabletops

While reviewing this year's entries, our judges noticed eight key trends emerging. Here's a brief overview:

- These tabletops really showcase the food.
- Despite the higher price point, the fine-dining restaurants sport even more casual tabletops than before.
- Striped napkins are growing in popularity.
- Use of the slate gray color in plateware and other accents is on the rise.
- Gorgeous wood tables of every variety (pine, rosewood, etc.) becoming more common.
- Dishes and other items you might associate with global cuisines, such as Asian, not appearing with that type of food.
- Specialized drink presentations remain very popular.
- Savvy installations continue to use color effectively but sparingly. Today's stylish tabletops seem to have one accent color, maybe two.

First Place

Restaurants with a Check Average of More Than \$30 per Person

811 Cleveland

Photos courtesy of Allison Waltz,
Photographer

Specifying Team: Julie Eisenberg, Showroom Specialist, TriMark SS Kemp; Bill Immke, Sales Representative, TriMark SS Kemp; Anne Ladd, Director of Tabletop and Merchandising TriMark SS Kemp; Katie Lewis, Marketing Coordinator, TriMark SS Kemp; Kelsey Miloy, Customer Service & Sales Support Team, TriMark SS Kemp

China: Dudson (Evolution), Front of the House (Kiln)

Flatware: Walco (Semi)

Glassware: Anchor/Oneida (New York, Stoltzle), Libbey, Steelite (Minners, Nick & Nora)

Accessories: Fletchers' Mill, Front of the House, Libbey, Service Ideas

Why It Won: The chairs and the china match so well and that helps the tabletop connect to the decor. This minimalist installation's reserved use of red adds some well-placed pops of color. The various tabletop items assembled here work together to create a nice landscape on the table. The installation is flexible enough that it easily transitions from Asian cuisine to burgers and fries.



TOTALLY TABLETOP

Fluted water bottle

Copper shakers

Ash wood serving peel

Glass lightbulb cruet

Copper mule mug

Bamboo butcher block

Porcelain sauce sauce cup



www.amnow.com



First Place

Restaurants with a Check Average of More Than \$30 per Person

The Hewing Hotel: Tullibee Restaurant Minneapolis

Photos courtesy of Jeanna Saunder, Photographer

Specifying Team: Elle Harbeck, Director of Food and Beverage, Hewing Hotel; Mike Henson, Sales Representative, TriMark SS Kemp; Patrick Sylla, Sales Representative, TriMark Strategic; Angela Kuzma, Director of Food and Beverage, Aparium Hotel Group; Anne Ladd, Director of Tabletop and Merchandising, TriMark SS Kemp

China: Cardinal (Geode), Amazon.com

Flatware: Cardinal, Walco (Frosted Vogue)

Glassware: Anchor/Oneida (Glencairin), Bauscher (Duralux, Prism), Cardinal (Excaliber), Hospitality Glass Brands (Nude Miami), Libbey

Accessories: Hollowick, Hospitality Glass, Libbey, Peugeot, Service Ideas

Why It Won: This tabletop's very unique selections integrate well into the restaurant's design. The design team wanted to pick up on the restaurant's Nordic/Scandinavian theme. That theme becomes evident in various plates and food presentations. The overall color palette works well with the menu. The tabletop is elegant in a rustic sort of way and the restaurant's ambiance gives the warmth of home. The pocket napkin holding the flatware is unique. It really looks like handmade pottery.



Maremma™



www.walcostainless.com

FLATWARE • STEAK KNIVES • HOLLOWARE • CHAFERS • BUFFETWARE

IRFSNY 2017	March 5-7	New York, NY	Booth 1334
Catersource 2017	March 12-15	New Orleans, LA	Booth 749
NRA 2017	May 20-23	Chicago, IL	Booth 1425



Honorable Mention

Restaurants with a Check Average of More Than \$30 per Person

The Hourly Cambridge, Mass.

Photo courtesy of Jesse Starr Photography

The Specifying Team: Mark Goldberg, Corporate Chef, Grafton Group; Pat Lee, Owner, Grafton Group; Peter Lee, Owner, Grafton Group; Taryn Mohan, Executive Chef, The Hourly; Tyler Titherington, General Manager, Grafton Group; Marc Zimmerman, DSR, Boston Showcase

China: Bauscher, Diversified Ceramics, Front of the House, Hall, Steelite, Syracuse

Flatware: Walco

Glassware: Anchor, Cardinal, Libbey

Accessories: American Metalcraft, Chef Specialties, Lodge, Tablecraft

Worth Mentioning: The dark wood tabletop serves as a canvas for the menu. And the judges lauded the blue and white stripe napkin and the way it works with the blue/gray plate that features the entree.



El Nido, Tesuque, N.M.

Photo courtesy of Kate Russell Photography

Specifying Team: Enrique Guerrero, Chef, El Nido; Larry and Maggi Hill, Principles, Hill & Associates; David Hutchinson, Territory Manager, TRC Marketing; Wendy Hill, NM Territory Manager, Desert Peak Marketing; Pam Shields, DSR, The Wasserstrom Company; Pam Bernardi, Sales Manager, The Wasserstrom Company

China: Cardinal

Flatware: Cardinal, Degrenne North America

Glassware: Cardinal, Hospitality Glass (Finesse, Mirage, Vintage), Orion Trading

Accessories: American Metalcraft, Casa Rovea, Hospitality Glass, Lodge, Tableware Solutions

Worth Mentioning: This is a great use of color plates, which really complement the food in this application and make the menu items pop. Nice use of the slate to showcase wine flights. Overall, this tabletop really fits in with the restaurant's Santa Fe theme.



Island Creek Oyster Bar Burlington, Mass.

Photos courtesy of Jesse Starr Photography

Specifying Team: Skip Bennet, Owner, Island Creek Oyster Bar; Jackson Cannon, Beverage Director, Island Creek Oyster Bar; Erin Dinatale, General Manager, Island Creek Oyster Bar; Shore Gregory, Owner, Island Creek Oyster Bar; Garrett Harker, Owner, Island Creek Oyster Bar; Seth Iadarola, Business Development Manager, Oneida; Jeremy Sewall, Executive Chef & Owner, Island Creek Oyster Bar; Matthew Starr, Brand Manager, Boston Showcase Company

China: Homer Laughlin (Indigo), Oneida (Sant' Andrea)

Flatware: Oneida

Glassware: Cardinal, Libbey, Spiegelau, Steelite, Stolzle,

Accessories: American Metalcraft, BIA Cordon Bleu, Fletchers' Mill, International Tableware, New England Stainless Steel, Orion, Tablecraft, Vertex

Worth Mentioning: Our judges were charmed by the use of the berry basket to serve the bread. The water glass also caught their eye because it is the same style glass but with different textures on the outside of each glass. The bare tabletop highlights the china. Overall, this well-appointed tabletop resists the temptation to be overdone.



new NEO AND CONTOUR
STEMWARE

all set TO
STRENGTHEN YOUR
BOTTOM LINE

The Performa Collection
from Master's Reserve® is
high-performance glassware for
your choice high-volume venues.



Discover our Neo and Contour
patterns at libbey.com

 **LIBBEY**

First Place

Restaurants with a Check Average of Less Than \$30 per Person

Sixty Yines

Plano, Texas

Photos courtesy of Edward Stewart Photography

Specifying Team: David Chatman, Key Account Manager, Acosta Cornerstone; Camille Hartmann, Distributor Sales Representative, Edward Don & Company; Mary Beth Miller, Partner, W3 Sales; Jennifer Warner, National Sales Manager, Libbey; Ken Bigger, Partner, Preferred Source; Vince Ramos, Owner, New Generation Reps

China: Bauscher (Coffeelings)

Flatware: Hepp (Aurora)

Glassware: Cardinal (wine punt tumblers), Luigi Bormioli by Bauscher Hepp Inc. (IPA glass); Steelite (Ypsilon carafes, Bormioli Giara bottles)

Accessories: WTI (Coos Bay ceramic tray); FOH (Espresso cups & saucers, mini ramekins); MCIC (lion's head soup bowls, Alps Comas steak knife); DKB USA (salt & pepper mills)

Why It Won: Perfectly harmonious. Integrated. Use of presentation pieces, like the cheese board, ramekins and colored glass contribute to the overall beauty of this tabletop. This installation really achieves its goal of being a Napa Valley-inspired concept and is the last thing you would expect to see in Plano, Texas. The food, the wine, the tabletop — there's no competing among these elements. They all work well together. The use of table glasses and the different color water glasses are a nice touch that keeps this installation casual.



First Place

Restaurants with a Check Average of Less Than \$30 Per Person

Stone Summit Wentzville, Mo.

Photos courtesy of Stella Lorens, Edward Don & Company

Specifying Team: Christopher L. Avolio, Managing Partner Stone Summit; Carrie Bellon, St Louis Sales and Marketing Manager, Stellhorn Marketing; Joey Brown, Sales and Business Development, Edward Don & Company; Jay Chernoff, Manager, IMCO; Aaron Duckworth, General Manager, Stone Summit; David Reynolds, District Sales Manager, Edward Don & Company

China: Steelite (Denali Gray, Anfora and Ypsilon)

Flatware: IMCO (Hyde Park), Straus Culinary (custom logo Steak Knife)

Glassware: Libbey (Vina), Steelite Bormioli Luna and Palladio (Beer)

Accessories: Chef Specialties, Risch, IMCO

Why It Won: This is a nicely integrated tabletop. From the actual tabletop to the items to the room, it all ties together and says California easy. All of the materials in the room and on the tabletop work together to frame the plates. The use of the slate color and pewter items goes well with the restaurant's Stone name. The hammered flatware gives the tabletop a more stylish than rustic appearance. It's very urban and sophisticated. The table service and food presentation are very congruous and harmonious.



First Runner Up

Restaurants with a Check Average of Less Than \$30 Per Person

Brooklyn and the Butcher, New Albany, Ind.

Photo courtesy of Dean Lavenson Photography

Specifying Team: Ian and Nikki Hall, owners, Brooklyn and the Butcher; Frank Knights, DSR, The Wasserstrom Company, Brian Russell, Sales Manager, The Wasserstrom Company

China: Churchill, Diversified Ceramics, Front of the House, Hall China, Syracuse, Villeroy & Boch, World Tableware

Flatware: Oneida, World Tableware

Glassware: Libbey (Bristol Valley, Catalina, Noblesse, Renaissance, Retro), Steelite (Electra)

Accessories: Buffet Euro, Cilio, Craster, Front of the House, Ironwood, Frieling, Libbey, Steelite, Syracuse, Vollrath

Why it was in the Running: Good combination of different textures/materials: wood, glass and metal. The white and black napkins work well with the chairs. They have a lot happening on this tabletop but the combination of these items is what makes it work. This tabletop is so inviting.



Honorable Mention

Savoy Pizzeria and Craft Bar, West Hartford, Conn.

Photo courtesy of Jamie Carvalho, Kittredge Equipment Company

Specifying Team: Dante Cistulli, Managing Partner, Savoy Pizzeria and Craft Bar; Brian Mitchell, Beverage Director, Max Restaurant Group; Hunter Morton, Executive Chef, Max Restaurant Group; Mike Olivier, General Manager, Savoy Pizzeria; Rich Rosenthal, President, Max Restaurant Group; Scott Smith, Vice President, Max Restaurant Group; Corinne Tawa, Sales Kittredge Equipment

China: Hall China, Homer Laughlin (Black Band)

Flatware: Walco (Ultra)

Glassware: Bauscher, Cardinal, Libbey

Accessories: American Metalcraft, Chef Specialties, Packwood, Steelite



Worth Mentioning: This tabletop is simple and really well done. It features the restaurant's branding throughout, including on the glassware and napkins. They selected the right china for this application and customer price point: the tabletop is perfect for a pizzeria. It looks great. Although the china pattern is well established, it looks very fresh in this application.

Honorable Mention

Noosh Nosh, Louisville, Ky.

Photo courtesy of Dean Lavenson Photography

Specifying Team: Anoosh Shariat, executive chef and owner, Noosh Nosh; Paula Barmore, Co-Owner, Noosh Nosh; Frank Knights, DSR, The Wasserstrom Company; Brian Russell, Sales Manager, The Wasserstrom Company

China: Diversified Ceramics, Front of the House (Seattle), Hall (Rarebits), Revol, Steelite, Syracuse, Tuxton, World Tableware

Flatware: World Tableware

Glassware: Libbey (Inverness, Retro), Merchandise Connection (Lucaris), Steelite (Electra)

Accessories: Front of the House, Hoffmaster, Old Thompson, Staub, Tablecraft, Update, World Tableware

Worth Mentioning: This tabletop reflects the playful and entertaining nature of the concept. It would not work in most other concepts but here it really conveys the menu and concept really well.



HLC — the makers of Fiesta®, that purveyor of classic, colorful tableware — has been setting tables for generations.

Fiesta, a Colorful American Icon.



Our dinnerware shows the simplistic beauty, distinctive style and expert craftsmanship of made-in-the-USA dinnerware.



HLC YOU'LL LIKE WHAT WE BRING TO THE TABLE!

800-452-4462 | www.hlcdinnerware.com

Kohanaiki Kailua-Kona, Hawaii

Photos courtesy of Jeffrey North Wilson, 360 True North Photography

Specifying Team: Josh Blitstein, President, Action Group; Charlene Gascon, Customer Service Rep, Bargreen Ellingson; Tim Irey, Vice President Sales & Marketing, Bargreen Ellingson; Ruby Makuch, President, Ruby and Company; Stephen Marquard, Dealer Sales Rep, Bargreen Ellingson; Bill Miller, Food & Beverage Director, Kohanaiki; Patrick Heymann, Executive Chef, Kohanaiki

China: Steelite (Optik)

Flatware: Corby Hall (Santa Fe)

Glassware: Steelite (Rona)

Accessories: 10th Strawberry Street, Chiliwich, Frette, Guy Degrenne, Front of the House, Korin, Libbey, Peugeot, Orion, Service Ideas, Fletcher Mill, Sambonet

Why it Won: This tabletop screams quality without actually screaming. They beautifully match plates to the food. The tabletop also uses beautiful accent pieces and a nice collection of varied items that coordinate well together. This installation really speaks to the restaurant's concept. It's very detail oriented, thoughtful and approachable. The glassware mirrors the foliage. It all feels very harmonious. The stemware adds to the appearance. The menu cover picks up the texture of flatware.



Honorable Mention

The Ridge Lake Geneva, Wis.

Photos courtesy of Stella Lorens, Edward Don & Company

Specifying Team: Howard Cohen, Principal, Miller & Stryker Associates; Rob Johnson, Director of Food and Beverage, The Ridge; Drew Madden, Dealer Sales Rep, Edward Don & Company; Melissa Marguerite, Sales Representative, The Hodge Group; Kerry O'Connor, Tabletop Specialist, Page & Semro

China: Bauscher (Born, Compliment, Options)

Flatware: Bauscher Hepp (Royal), Walco (Ultimate)

Glassware: Luigi Bormioli (Atelier, Strauss)

Accessories: American Metalcraft

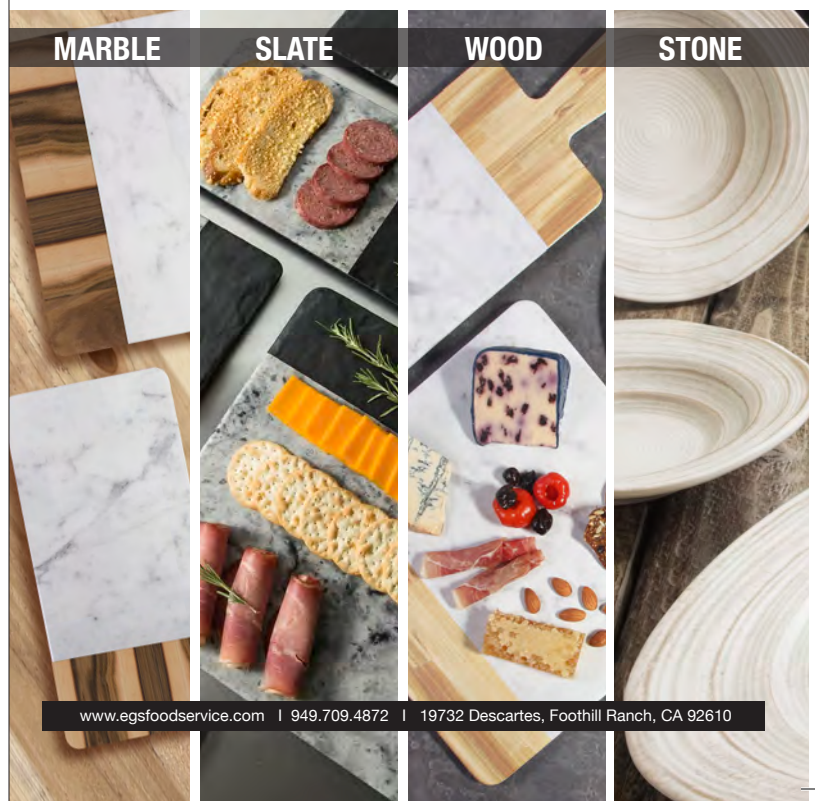
Worth Mentioning: The tabletop is minimal, clean and pretty. It provides a very elegant, sophisticated appearance. The brushed brass shakers and interestingly shaped items let the food be the star of this presentation. This tabletop thoughtfully uses metal items throughout and the branded pieces work well here, providing a very sophisticated and clean presentation.



Melamine isn't just Melamine anymore.

Elite Global Solutions, the leader of creative and innovative trends, is introducing **NEW PREMIUM MELAMINE** concepts.

Visit our website for more information.



First Place

On-Site Foodservice

Palm Health

St. Louis

Photos courtesy of Crystall Miller of Ford Hotel Supply Co.

Specifying Team: Matt Bauer, Sales Rep., Ford Hotel Supply Co.; Carrie Bellon, Sales Rep., American Metalcraft, Stellhorn Marketing; Bryan M. Kuchar, Café Manager, Palm Health; Misty Mitra, Market Segment Specialist, Aardvark; Lauren Munsch-Dal Fara, MD Founder and CEO, Palm Health; Brenda Neumann, Sales Rep., Hoffmaster, Premium Packaging Group; Sandi Parsons, Sales Rep., Elite Global & Browne, Central Marketing; Kathryn Stang, Foodservice District Manager, Libbey & World Tableware and Members of the Café Acquisition Committee, Palm Health

Tabletop Items:

China: Elite Global (Greenovations Series)

Glassware: Libbey (Masters Reserve – Modernist Series)

Flatware: World Tableware (Cimarron)

Accessories: Aardvark, American Metalcraft, Browne, and Hoffmaster

Why It Won: This tabletop is extremely thoughtful. The specifying team talked about wanting to contribute to the facility's calming presence and they achieved that. All of the items tie together nicely with the wood tables to create a very comfortable experience. The brushed flatware really contributes to the overall aesthetic.



Honorable Mention

Ohio Living Westminster-Thurber, The Crossings Columbus, Ohio

Photo courtesy of Brandon Jones

Specifying Team: Steven Hayes, Executive Chef; Kari Kessel-White, Assistant Director of Culinary and Nutritional Services; Jason Koprivich, Director of Culinary; Hollie Fetherolf, Dining Room Manager; Joan Payne, DSR, The Wasserstrom Company; Doug Binzel, Sales Manager, The Wasserstrom Company

China: Syracuse (Schonwald), World Tableware, Hall China

Flatware: World Tableware (Windsor Grandeur)

Glassware: Libbey (Zombie, Perception)

Accessories: American Metalcraft, Service Ideas, Tablecraft, Update International

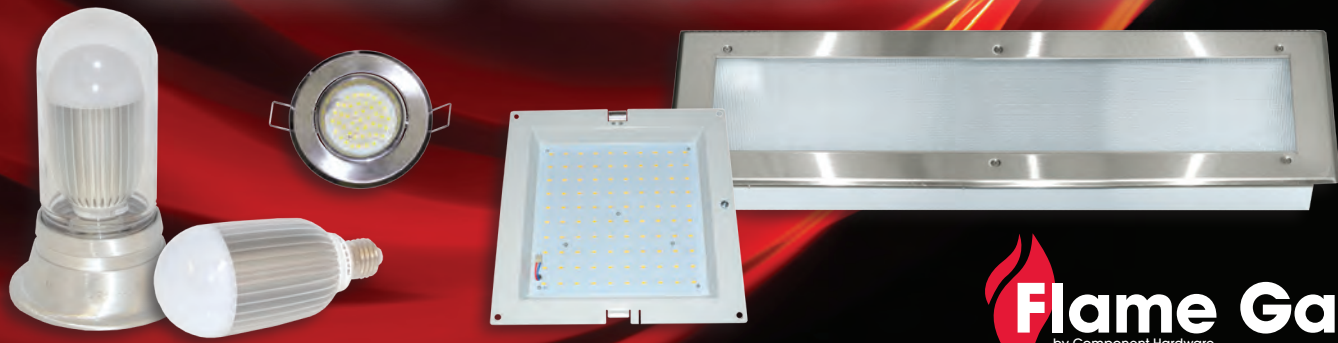


Worth Mentioning: This tabletop makes good use of very clean shapes, which creates a very geometric visual. The metal and china elements work well together. This tabletop achieves its goal of being a very contemporary place setting.

FLAME GARD® LED LIGHTS FOR THE TOUGHEST FOODSERVICE ENVIRONMENTS

HEAT rated lights for Canopy Kitchen Exhaust Hoods. Rated to +176°F and both NSF and UL approved.

- Lowest energy usage
- Mercury free safety
- Instant on convenience
- 50,000 hour life rating
- 5x more light per watt
- HACCP Compliant



Flame Gard®
by Component Hardware



www.flamegard.com/led • 800-526-3694 • sales@flamegard.com

1890 Swarthmore Avenue, Lakewood, NJ 08701 • Tel. 800-526-3694 • Fax. 732-364-8110 • www.keilhardware.com
©2017 Component Hardware



The Grand Event Center Columbus, Ohio

Photos courtesy of Brandon Jones

Specifying Team: Patty Harklau, Vice President, Columbus Hospitality; Ann Balut, Columbus Hospitality; Michael Holtzleiter, General Manager, The Grand Event Center; Melissa Greenwald, Zink Marketing; John Sweeney, DSR, The Wasserstrom Company; Doug Binzel, Sales Manager, The Wasserstrom Company

China: Oneida (Sant' Andrea, Botticelli)

Flatware: Oneida (Shaker)

Glassware: Anchor (Stolzle)

Accessories: American Metalcraft, Cal-Mil (Urban Collection), Oneida, Tablecraft, Vollrath

Why It Won: This tabletop relates well to the menu and supports the concept very well. The selection of the china and flatware work well together and could even go a little more casual, which is part of the operation's concept statement. The tabletop really adds to the space's overall decor.

