

From Your President

Thank you all who attended our Let's Brunch annual Meeting and Top Golf. Both are such fun events to mingle with industry friends. We inducted our 2023 Board of Directors so please reach out to any of us with your thoughts and ideas. We value your opinion! I am pleased with the success of last year's hard work on events resulting in record setting proceeds raised. That is attributed to volunteer hours of our amazing board members, thank you! We hope you will join us for a laid back social at Industry Night Out on June 4th at Corkscrew in Blackstone.

Dine Out Often
Your President, Jessica Keith

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News & Views is published in March, June, September & December. Comments, facts and opinions expressed herein are the sole responsibility of the authors and do not express agreement of the members. If you would like to contribute information for upcoming newsletters, please mail to the ORA - 4270 N. 139th Street, 68164, or CALL (402) 493-4739.



- ACX12+ CINEMA
- AKSARBEN CINEMA
- BACKLOT TAPHOUSE
- BACKLOT PIZZA +KITCHEN
- BUCK'S BAR & GRILL
- INKWELL
- HIRO 88



SERVS SAFE MANAGERS CLASSES
are being offered on May 13th & 14th and again on September 11th & 12th. Need to register directly with Cindy Brison at cbrison1@unl.edu or 402-444-7872.

FOOD HANDLERS CLASSES
Visit <https://ServingItSafe.org> to check the schedule or by contacting Nancy Urbanec at 402-444-3668. You MUST mention you are member of the Omaha Restaurant Association. This is a limited offer to the first 100 people who sign up.

79TH ANNUAL MEETING



BREAKING TRADITION

The 79th Annual Meeting broke with the 78-year tradition of an evening event and held a brunch instead. The reason? Two Championship Football games being played all afternoon and evening. And the brunch was a huge hit, the staff at Magnolia Hotel did a fantastic job setting up the interactive cocktail bars to start off the brunch meeting! The ORA board believes everyone liked this set up even more than before so we will give this another try next year!



The 2023 Omaha Restaurant Association Board

Thanks to the tremendous support from Chesterman Coca-Cola, Johnson Brothers of NE, Premier Midwest, Brickway, Quail Distributing, Quality Brands of Omaha, RNDC and Southern Glaziers Wine & Spirits we were able to put together a Bloody Mary Bar, a Coffee Bar and Mimosa Bar! Each bar was quite impressive, covering everything to accompany any drink you could imagine. The themed bars created a great energy in the room and the networking was fantastic.

ORA President Jessica Kieth called the meeting to order and breakfast was served. Each table had a centerpiece of fresh made pastries and Chef Michael Staton did a great job on a luscious egg dish. People were raving!

We would like to thank our food purveyors who generously donated to the meal and garnishes for the bar: Loffredo Fresh Foods, PFG, Sysco and US Foods. The Association couldn't do it without the support from our purveyors and are extremely grateful to all of them.

The 2023 Board of Directors were called forward and sworn in. Jessica thanked everyone for the first-class support given in 2022. As a result the ORA was able to distribute almost \$60,000 to the following: Metro Community College Foundation, Hospitality Educational Foundation, Food Bank for the Heartland, No More Empty Pots, Saving Grace Perishable Food Rescue and VINNebraska!

Jessica thanked the outgoing board members, including a special shout-out to Jared Clarke and Jerry Smith who were incredibly generous with their time and resources! Jessica

shared her plans as ORA President for 2023 which include getting more members involved with the Association's efforts and share in the networking. She then called on Lauren Balak from the Institute for the Culinary Arts to talk about our first scholarship given for Career Advancement. Jessica made everyone aware that should your business have an exceptional employee or if you, yourself want to advance your own career you can apply for this scholarship on the ORA website. She ended by sharing testimonials from involved members speaking about why they support the ORA.

Matt Brown, Immediate Past President, joined Jessica at the podium to distribute the permanent trophies to the 2021 recipients: Chesterman Coca-Cola for Purveyor of the Year, Amy & Bob Freshman from Phoenix Food & Spirits for Restaurateur of the Year and Danny Dominguez from Quail Distributing for the Harold Norman Excellence Award for an outstanding employee.

All eyes were on Matt as the 2022 awards were about to be announced. The traveling trophy for Restaurateur of the Year, sponsored by Access Payment Processing was given to a 3rd generation restaurateur who has devoted his life to the business. His massive operation boasts a capacity of 1500, 2 complete kitchens on 2 separate floors with a full bar, dining room and banquet facility. This person is known as the hardest working man EVER and in his words "There's nothing in here that I can't do, that's for sure, I've done it all". Congratulations goes to Alfie Cascio Cascio's Steakhouse!

The Purveyor of the Year Traveling Trophy was given to a company specializing in serving the foodservice and retail markets. Founded in 2008, the company provides products to the U.S. Military, Food Service Distributors, Grocery Stores and Restaurants. Their product is served over 12,000 restaurants across the country and found in 7,000 grocery stores! Many of you enjoy it at our Annual Golf Tournament! We are talking about the Phillie made from Gary's Quick Steak. Congratulations to Glenn Valley Foods. Chad Hartman graciously accepted the award on behalf of Glenn Valley Foods.

Last, but definitely not least, the Harold Norman Excellence Award sponsored by Hospitality Management Systems was announced. This person has been in both restaurant and purveyor positions over the past 30 years with a work ethic like no other. He started in restaurants working his way up from bus boy to general manager at places like Billy Frogg's, Julio's and Matt's Grill. He entered the purveyor side when his family was young. He joined one of the state's largest food companies, with the attitude of "My customers are #1 and like family to me". He went on to become one of Sysco's top sales people. In 2019, he joined Omaha Steaks and his star shines brighter each day! This year's Harold Norman award went to the very deserving Dave Warren. Congratulations Dave!

Jessica wrapped up the meeting and everyone celebrated the winners and a great year. Many stopping for one last coffee drink, mimosa or Bloody Mary before heading off to cheer on their favorite teams.

Board Member Bio



MJ Potter is a seasoned hospitality professional and Omaha Native. With over 20 years' experience through Event Planning, Off-Premise Catering, Restaurant Management and Hotel Management, where she has a focus in both Operations and Sales. Currently, the Director of Sales at the newly renovated Embassy Suites Omaha Downtown/Old Market. MJ is a proud University of Nebraska at Omaha Graduate with a Bachelor's Degree in Business Administration. She completed her Masters of Science in Hotel & Restaurant Management from The University of Houston in 2012. Prior to

MJ POTTER

Embassy Suites - Old Market Omaha

her current role, MJ worked for Catering Creations as Director of Operations where she developed a true passion for executing unique events in all different scales and venues. MJ's focus as a leader in her field is training and developing those who have a passion for the hospitality industry. Too Many Cooks is MJ's favorite ORA Event and is looking forward to hosting it again this year with her hotel team. Outside of her career, MJ enjoys being a foodie and is always looking for the best culinary experience either in the Omaha area or traveling to find it!



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Greg Hanson
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Payment Processing Officer
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MEMBER
FDIC

SAVE THE DATE

INDUSTRY NIGHT OUT - JUNE 4TH

Keep watching your email for updates

EVENT PHOTOS

Spring 2023



Omaha
RESTAURANT ASSOCIATION

79th ANNUAL

ANNUAL MEETING
Let's Brunch

SUNDAY, JANUARY 29th, 2023

11:00 am - NOON Build Your Own: Bloody Mary, Mimosa or Coffee
NOON - 1:30 pm Brunch, Awards and Honoree Inductions
1:30 pm - 2:30 pm Celebration of Award Winners

MAGNOLIA HOTEL
1615 Howard Street
A block of rooms has been reserved under Omaha Restaurant Association for \$99/room.
To Reserve: <http://bit.ly/3YqLp34>

2022 Restaurateur of the Year
2022 Purveyor of the Year
2022 Harold Norman Excellence Award

\$85.00 PER PERSON
\$55 is tax deductible, tax is included
(\$85 per person or \$680 for a table of eight)
If you'd like to join us at 3:00 for a reception





EVENT PHOTOS

Spring 2023







JOIN US FOR THE 3rd ANNUAL TOPGOLF 6 PERSON TEAM SCRAMBLE

Omaha RESTAURANT ASSOCIATION

IF YOU HAVE NEVER EXPERIENCED TOPGOLF... THIS IS YOUR CHANCE, VIP-STYLE!
You don't need to be an experienced golfer! Come and enjoy individual bay play, music, great food, refreshing drinks, and great prizes!

GET OUT AND SWING FOR INDUSTRY EDUCATION AND FEEDING THE HUNGRY IN OUR COMMUNITY
Proceeds for this event go to support Hospitality Scholarships, Food Bank for the Heartland, No More Empty Pots & Saving Grace Perishable Food Rescue

RAFFLE PRIZES
Purchase Raffle Tickets Towards Any Of Our Grand Prizes!
-STOCK YOUR BAR WINE & SPIRITS WALL-
-PLATINUM TOP GOLF MEMBERSHIP-
-RESTAURANT GIFT CARD PACKAGE-

DATE & TIME
Monday, February 27th, 2023
2:00 - 5:00 - TOPGOLF Omaha

SCHEDULE
2:00 - Report to your Assigned Bay (You will receive your assignment by email February 24th)
2:00 - 5:00 Free Play, Games & Prizes
3:00 - 4:30 Lunch will be available in the SkyBox Lounge

FORMAT
Open Play Style for Each Individual Bay
TOPGOLF Ambassador Available in Each Bay
Limited to first 174 Players

ENTRY
\$100 Per Golfer (6 Per Team)
Includes Lunch, NA Beverages And 2 Drink Tickets

TOPGOLF

Thank You! Thank You!

To our TopGolf players, volunteers, raffle donors and sponsors! Special thanks to: VIP SPONSOR: Chesterman Co. Coka-Cola, TEAM SPONSORS: Access Payment Processing, Hospitality Management Systems, PRIZE SPONSOR: DJ's Dugout, LUNCH SPONSOR: Performance Food Group BAR SPONSORS: Ecolab, TriMark Hockenberg's. The event was a "swinging" success!





EVENT PHOTOS

Spring 2023





WE ARE THE HOSPITALITY EXPERTS.

Since 1982, HMS has served as the premier supplier of up-to-the-minute point-of-sale technology and world-class service for the Hospitality industry. Put the power of our unrivaled experience and expertise to work for you with customized solutions designed for your specific business. Leverage the latest in innovative MICROS POS (Point of Sale) solutions. Then, enjoy the peace of mind in knowing we'll be there to support you every step of the way.

CLOUD POS PLATFORM SYMPHONY.

The premier cloud and mobile-based hospitality management platform, Symphony provides enterprise-level point-of-sale and back-office functionality to support a wide range of food and beverage operations. Symphony delivers a modern user experience to your guests via a presentation that is fluid and intuitive. A truly comprehensive management platform, Symphony also offers gift and loyalty card acceptance, inventory and labor management, loss prevention, and much more.



Introducing the preferred all-in-one restaurant point of sale solution for both enterprise-level businesses and independent restaurateurs. Best of all, with a convenient monthly software as a service (SaaS) subscription, you can experience all that Brink has to offer risk free!

A true pioneer in cloud-based hospitality technology, the Brink POS platform was designed to help you more effectively manage your operations whether you're running one restaurant or 1,000.



Provide a personalized dining experience with the mobile-first hospitality platform. Allow your customers to submit allergy info and preferences, make online reservations, and more — all while keeping your staff in the loop on how many specials remain, providing easier upsell opportunities, and more. Tabit serves up a full ecosystem of interconnected, next-generation solutions for restaurant payments and management.



EVENTS CALENDAR

*Any ORA member is welcome to share in any meeting at any time. If you would like to speak at a meeting, please call Jennie Warren at 402-493-4739 and schedule a time.

MARCH 7th	Monthly Board Meeting VMertz - 8:30 p.m. 1022 Howard
APRIL 11th	Monthly Board Meeting DJ's Dugout - 3:30 p.m. Miracle Hills
APRIL 30th	TOO MANY COOKS Embassy Suites - 5:00 p.m. 555 South 10th Street
MAY 9th	Monthly Board Meeting Jams Old Market - 3:30 a.m. 11th & Harney
JUNE 4th	INDUSTRY NIGHT OUT 5:00 pm -7:00 pm Corkscrew Wine & Cheese 3908 Farnam Street

Photos in this issue were graciously provided by Sheri Potter at TENDENZA FOOD PHOTOGRAPHY AND DESIGN.

EMAIL; SheriPotter@me.com

MARK YOUR CALENDARS



APRIL 30TH, 2023
**Keep watching your
email for updates**

Omaha Restaurant Association Board of Directors

<u>PRESIDENT</u>	<u>RESTAURANT DIRECTORS</u>	<u>PURVEYOR DIRECTORS</u>
JESSICA KEITH <i>Corkscrew Wine & Cheese</i>	ROLAND DAY <i>J Gilbert's Wood Fire Steaks</i>	JOHN DiGIORGIO <i>Republic National Distributing Co.</i>
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MAURA CAROLAN <i>Performance Food Group</i>	GAVIN PINO <i>Stokes</i>	DICKIE GREINER <i>Southern Glazer's Wine and Spirits</i>
<u>TREASURER</u>	MJ POTTER <i>Embassy Suites Old Market</i>	VICKI JENKINS <i>Johnson Bros.</i>
JOEL PRIEST <i>Hospitality Management Systems</i>	NICK SALDI <i>Legends Patio Grill & Bar</i>	JEREMY MEDVED <i>US Foods</i>
<u>IMMEDIATE PAST PRESIDENT</u>	DALE BRANDSBERG <i>801 Chophouse</i>	MICHAEL RHOADES <i>Sysco</i>
MATT BROWN <i>V Mertz</i>	SARAH WALLACE <i>Fleming's Steakhouse</i>	CRAIG ULRICH <i>Quail Distributing</i>
<u>EXECUTIVE DIRECTOR</u>	DAN WATTS <i>Mainstreet Theatres</i>	BRYON ZECHMANN <i>Premier Midwest Beverage Co.</i>
JENNIE WARREN		
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GREG HANSON <i>Access Payment Processing</i>		
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	ZOE OLSON <i>Nebraska Hospitality Association, HEFF & ProStart</i>	
	BRIAN O'MALLEY <i>Institute for the Culinary Arts @ MCC</i>	
	SHERI POTTER <i>DiTendenza Food Photography and Design</i>	



AS THE ONLY PRINT MAGAZINE DEDICATED TO THE NEBRASKA FOOD AND BEVERAGE INDUSTRY, DINE MAGAZINE strives to elevate the Nebraska dining experience by highlighting local chefs, restaurant owners, and purveyors. Dine values its membership with the Omaha Restaurant Association because it allows our team to align with key members of the hospitality industry and create strong relationships with our community.

Along with Dine's consumer and retail distribution, we direct mail our magazine to all members of the ORA and students at Metro's Institute for the Culinary Arts.

If you are an ORA member and currently do not receive Dine Magazine in the mail, please get in touch with NICOLE BUNTGEN; nicole@dinenebraska.com