

# MID-ATLANTIC EXPO

FOOD  
BEVERAGE  
LODGING

*You're invited*  
to attend the 2017 Mid-Atlantic Food, Beverage & Lodging Expo

## UNITEDHEALTHCARE MAIN STAGE

Tuesday, September 26

11:15 a.m. - Brunch Cooking Demo with: Pete Schellenbach | Regional Sales Manager, Rational  
12:00 p.m. - L a.m.b Butchery Demo with: Fidel Kistic | Owner, Kistic Butcher Service

1:15 p.m. - Vegan & Seasonal Produce Demo with: Najjha Wright & Gregory Brown | Owners, The Land of Kush

2:30 p.m. - Mid-Atlantic Battle of the Bottle | Presented by Russell's Reserve 10 Year Bourbon

Wednesday, September 27

11:30 a.m. - Cooking Demo with: Fabio Mura | Chef, Grille620 and 2017 Mason Dixon Master Chef Champion

12:15 p.m. - Gluten-Free Demo with: Marc Wilson | Chef, Tower Club

1:00 p.m. - Construction Kitchen Competition | Presented by Merritt Construction

2:30 p.m. - Chesapeake Chefs Challenge Awards Presentation

## EASTERN SHORE DISTRIBUTING SEMINAR STAGE

Tuesday, September 26

11:00 a.m. - Today's Solutions to Improving your Bottom Line while Improving the Service in your Foodservice Business with: Henry Pertman | Director of Hospitality Consulting at CohnReznick + Panelists

12:15 p.m. - Make the Most of Restaurant Weeks with: Marshall Weston | President & CEO, R a.m.

1:00 p.m. - Regulatory Update with: Melvin Thompson | Senior VP Government Affairs & Public Policy, R a.m.

1:45 p.m. - Mistake Made When Negotiating Your Lease with: Jerry Blumenthal | Business & Commercial Ventures

3:00 p.m. - TECH FOR TIME: Save Time & Lower Costs with New Restaurant Technology with: Niall Keane | CEO, SynergySuite

Wednesday, September 27

11:00 a.m. - DEAL WITH IT: Positive Marketing with Video & Handling Negative Reviews with: Todd Collins | COO, Restaurant Reputations

12:15 p.m. - Regulatory Update with: Melvin Thompson | Senior VP Government Affairs & Public Policy, R a.m.

1:00 p.m. - Opening a Second Location with: Scott Osborn | Attorney, Davis Agnor Rapaport & Skalny, LLC + Panelists



Join us from 10:00 a.m. – 4:00 p.m. daily on September 26-27 at the Maryland State Fairgrounds in Timonium, MD.

This industry-only tradeshow offers 150 vendors & suppliers, product demos, new technology, samples, seminars and exciting competitions.

Did you know Expo also includes a book signing by MasterChef Season 7 winner Shaun O'Neale? Now to mention, our NEW Construction Kitchen competition - inspired by Food Network's Cutthroat Kitchen.

REGISTER ONLINE AND VIEW THE SCHEDULE OF EVENTS AT [WWW.MIDATLANTICEXPO.COM](http://WWW.MIDATLANTICEXPO.COM)

### Reminders:

- o Free to attend
- o No ticket required, but online advance registration is recommended
- o Attendees must be 21+
- o No childcare provided
- o Free Parking

## SCHEDULE OF EVENTS

In the Chesapeake Chefs Challenge, chefs will be competing live throughout both days of Expo to win top prizes – like \$1,500!

MasterChef season 7 winner Shaun O'Neale will be selling and signing his new cookbook 'My Modern American Table' from 12:30-2:30pm on Tuesday, September 26. Then, catch him sipping some bourbon drinks while guest-judging the Mid-Atlantic Battle of the Bottle.

We will also have special appearances by some beloved Maryland mascots each day at noon!