

**Benny Jay Catapusan**  
**Founder**  
**Executive Chef**

San Diego's renowned Chef and Entrepreneur, Jay Catapusan, comes to us with over 30 years of culinary experience. Chef Jay's humble beginnings started at his uncle's Japanese Restaurant, Yakatori, while only in high school and progressed to working in some of the finest restaurants in San Diego (The Fish Market and the Hyatt La Jolla - Café Japengo). In 1990, one of the owners of José Cuervo gave Jay the opportunity to open the Tsunami Restaurant in Puerto Vallarta and Acapulco, Mexico, as their Concept Creator and Executive Chef. This provided Chef Jay tremendous foundational experience in engineering concepts and food development. Chef Jay returned to the United States in 1991 to further develop his passion for food creation.

In 1993, Jay won the positions of Executive Restaurant, Executive Banquet Chef and Executive Sushi Chef for E Street Alley. There, Jay's average banquet ranged from \$1.6M to \$2.5M annually. In 2000, Chef Jay became the Concept Creator, Executive Restaurant, Executive Banquet Chef and Executive Sushi Chef at the opening of On Broadway Event Center in downtown San Diego with average banquet sales ranging from \$3.2M to \$5.6M+ annually. He was featured in Décor and Style Magazine in addition to many live interviews and other print articles.

Chef Jay's entrepreneurial interests made him eager to venture on his own to freely express his creativity. Thus, in 2002, Chef Jay created Tiki Hut Food Concepts, Inc., and opened two restaurant locations plus a catering company, Pacific Culinaire. Later, Chef Jay grew his love for catering and re-branded his enterprises to "Encore Catering & Events" to reflect the range of his cuisine. Chef Jay also created Culinary Excellence, his food-team entity servicing a Fortune 500 Corporation. Some of the clients who have partaken of Jay's services include: Microsoft, Qualcomm, Geico, Pfizer, Oracle, Budweiser, GM, Mazda, Toyota, & The NFL- Denver Broncos, Greenbay Packers, & of course the San Diego Chargers. A couple of notable events were when Jay served as the Exclusive Caterer for the Kenny Loggins Concert (1800+ people) as well as being contracted by Sunkist and Paramount Farms to create over 10,000 pieces of unique and beautiful appetizers. In 2010, Chef Jay acquired the Geico Café contract, located in Poway, servicing over 1,000 employees daily.

Today, Encore Catering & Events provides magnificent cuisine to over seven major clubs in the booming San Diego Downtown Gaslamp area as well as many other venues throughout Southern California. Encore strives to provide world class dining experience whether for intimate parties of two to upwards of 2,000 people at venues throughout Southern California. Currently, Encore is listed as Caterers of Choice for venues such as: NTC Promenade, Star of the Sea, Japanese Friendship Garden, Coronado Community Center & more. Jay is a "food Stylist" and loves to WOW his guests by creating a menu that is personally suited to his clients. He firmly believes in preparing quality food and wants people to have a great time. Today, Chef Jay's Encore is one of the top catering companies in the San Diego area and provides fresh, unique, creative, and supremely delicious cuisine with exceptional service to all of his clients.