

Chef
Brian
Aaron®

WELCOME TO BRIAN AARON





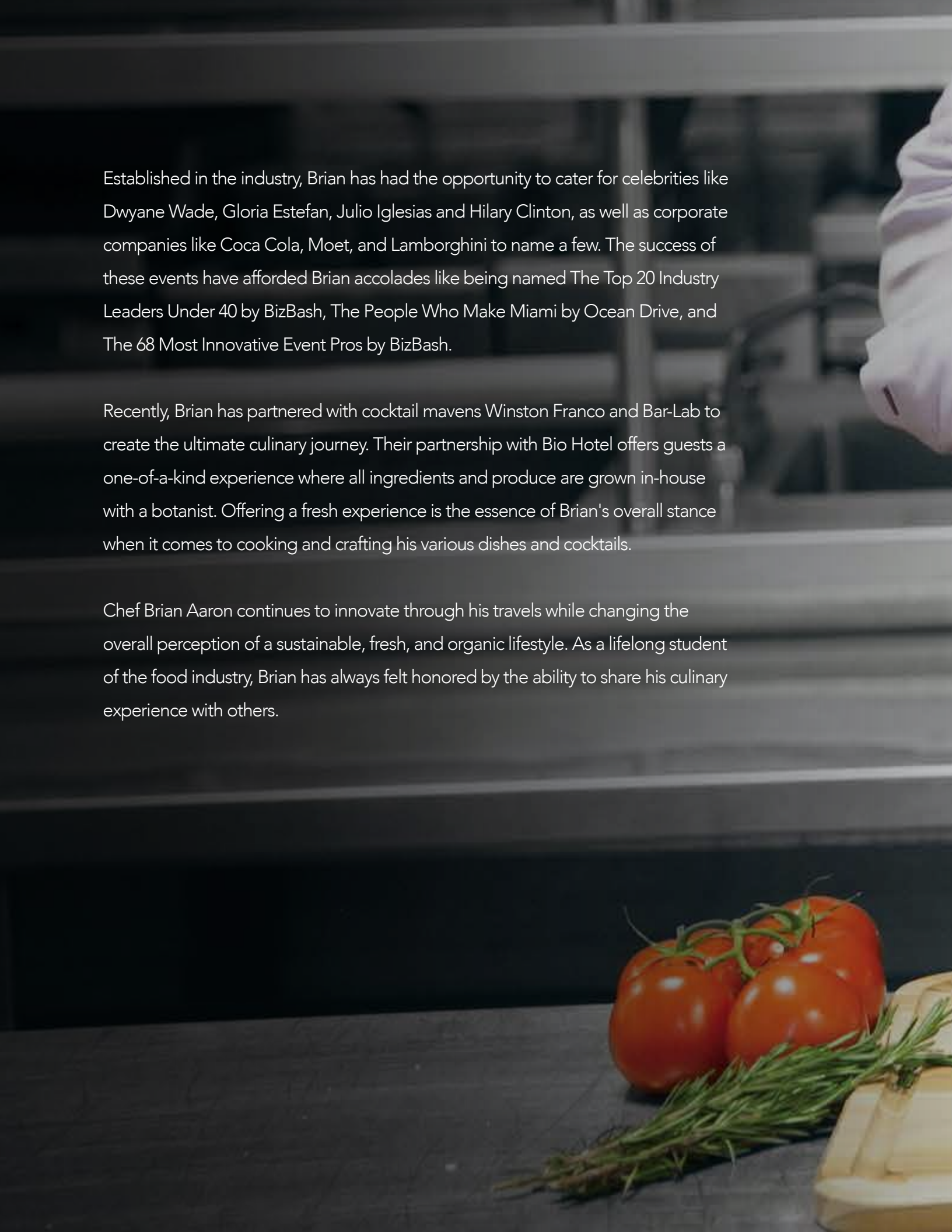
Chef Brian Aaron

Chef / Culinary Personality

Chef Brian Aaron, entrepreneur, restaurant consultant, visionary and owner of acclaimed catering company, Aaron's Catering, has 11 years of industry experience building and leading the catering world in South Florida. Brian has built his business integrating his passion for food and large scale events with his entrepreneurial sense to build a successful company. With his own company at the forefront, Brian has also equipped over 20 restaurants, food trucks, and mixology programs both nationally and internationally with the tools to efficiently and effectively run as a direct result of his consulting efforts.

Raised in a Hispanic household Brian's father transformed their home into the ultimate eatery for friends and family alike. The constant hustle and bustle swarming the home provided Brian the perfect platform for his future endeavors. At the onset, Brian took to marketing and sales to build his background in business. Successful in both fields, Brian went on to enroll in Le Cordon Bleu coupling all his passions to build Aaron's Catering.





Established in the industry, Brian has had the opportunity to cater for celebrities like Dwyane Wade, Gloria Estefan, Julio Iglesias and Hilary Clinton, as well as corporate companies like Coca Cola, Moet, and Lamborghini to name a few. The success of these events have afforded Brian accolades like being named The Top 20 Industry Leaders Under 40 by BizBash, The People Who Make Miami by Ocean Drive, and The 68 Most Innovative Event Pros by BizBash.

Recently, Brian has partnered with cocktail mavens Winston Franco and Bar-Lab to create the ultimate culinary journey. Their partnership with Bio Hotel offers guests a one-of-a-kind experience where all ingredients and produce are grown in-house with a botanist. Offering a fresh experience is the essence of Brian's overall stance when it comes to cooking and crafting his various dishes and cocktails.

Chef Brian Aaron continues to innovate through his travels while changing the overall perception of a sustainable, fresh, and organic lifestyle. As a lifelong student of the food industry, Brian has always felt honored by the ability to share his culinary experience with others.





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