



## Chef Rene Marquis' Biography

SFC Rene J. Marquis: Certified Executive Chef, Certified Culinary Educator, Personal Certified Executive Chef, Certified Culinary Administrator, American Academy of Chefs.

SFC Rene J. Marquis was born in Lewiston, Maine. He graduated with an AS from the Culinary Institute of America (CIA), Hyde Park, NY in March 1992. Upon graduation, Chef Marquis worked as a Garde Manger and a Chef Tournant at the Broadmoor Hotel where he worked until joining the Army in 1994. His first assignment after basic training was as a personal chef and Enlisted Aide for the

commander of the USCASCOM at Fort Lee, VA. SFC Marquis then held an Enlisted Aide position at USCENTCOM at MacDill Air Force Base in Tampa, FL. Upon his request SFC Marquis was then assigned to the Premier 18<sup>th</sup> Airborne, Ala Carte Troop Feeding Dining Facility in the Army located at Fort Drum, NY. He served as a Shift Leader at the state of the art facility and deployed four times while there from 1997 – 2000. Chef Rene Marquis was a Senior Chef Instructor at the Quartermaster Center and School with the Army Center of Excellence, Subsistence Fort Lee, VA from 2000-2003. He taught the flagship culinary course for all of the military services: the Advanced Culinary Skills Training Course, whose course focus was in mastering the fundamentals of cookery and pastry preparation. Chef Marquis won and held the title of Virginia's Iron Chef for 2 consecutive years. Chef Rene Marquis was then assigned as the Enlisted Aide to Commander of USPACOM from 2003-2004. During this time, Chef Marquis was one of six competing members of The United States Army Culinary Arts Team, (USACAT) for the Culinary Olympics, in October, 2004. USACAT won 16 Gold and 17 Silver medals, the highest medal count for any one team from any one country. Chef Marquis was then assigned as the Enlisted Aide to USTRANSCOM from 2005-2006. At this time Chef Marquis was selected as Team Captain of USACAT and served in that capacity for the Culinary World Cup 2006 in Luxembourg. The Team won 12 gold medals and finished 4<sup>th</sup> place in the world. SFC Marquis went back to Ft. Drum and was running the 1BCT Dinning Facility and deploying to Iraq and Afghanistan. At this time I was hired and was stationed once again at MacDill AFB in Tampa, Florida and is Serving as an Enlisted Aide for the Commander of United States Central Command. SFC Marquis is one of the highest Certified Chefs in the military. He is also one of the four qualified American Culinary Federation judges in the Armed Services. He is a CEC, CCE, and a PCEC, CCA and is a member of the American Academy of Chefs (inducted July 2005). SFC Marquis assisted training The United States Army Culinary Arts team attempted to win a World Championship at the Culinary Olympics in 2008 in Erfurt Germany. The Team finished in second place with 13 Gold Medals. SFC Rene J. Marquis is currently the Enlisted Aide for United States Special Operations Command at MacDill AFB in Tampa Florida. He is also for the past 8 years been an American Culinary Federation Judge one of four on active duty in the United States Armed Forces.

## ❖ Menu ❖

### ❖ First Course – Seafood Trio

Sautéed Sea Bass with a Tropical Fruit Salsa  
Seared Tuna on a bed of Cabbage Slaw  
Blackened Scallop with Succotash  
*Pinot Grigio – Friuli, Zonin USA*

### ❖ Second Course – Ying and Yang

Cream of Broccoli and Carrot Ginger Soup  
Garnished with Crème Fraiche  
*Fiano – Salento, Zonin USA*

### ❖ Third Course – Salad Sampler

Bouquet of Mixed Greens with a Balsamic Glaze  
Beet Salad with Goat Cheese and Tomatoes  
Cous Cous with Apples and Raisins  
*Chardonnay - Principi di Butera, Zonin USA*

### ❖ Fourth Course – Wagyu Beef Two Ways

Seared Rib Eye with Boursin Yukon Gold Potatoes  
Braised In Beer with Wild Mushrooms and Au Gratin Potatoes  
Spring Vegetables with Herb Butter  
*Sassabruna, Zonin, USA*

### ❖ Fifth Course – Peanut Butter and Bananas

Peanut Butter and Chocolate Cake  
Peanut Butter, Bacon and Banana Ice Cream  
Caramelized Bananas  
*Amarone della Valpolicella, Zonin USA*