WELCOME TO THE 17th ANNUAL



Computacenter & Cisco Systems
AT TPC SAWGRASS

April 21, 2022



Welcome to the 17th Annual Taste of Golf

Events of the Evening

VIP Reception

5:30-6:30 PM

Main Event

Featuring The Mix Band 6:30 PM

Welcome

7:00 PM

Toast to the Chefs 8:00 PM

Raffle & Silent Auction Last Call 8:45 PM

Silent Auction Closes 9:00 PM

Raffle Drawing & Closing Remarks 9:15 PM

Event End 10:00 PM



A MESSAGE FROM THE

2022 Event Chair



Welcome to the 2022 Taste of Golf. I am so excited to have our Taste of Golf back in person again this year. We have all experienced some challenges and had to adapt in many ways since the pandemic. As your Event Chair, it is my honor to thank you for investing your time, talents, and finances to this worthy cause. Each year we come together to raise awareness, money, and celebrate our success for the kids of First Tee - North Florida. Through your generosity and support of this magnificent event, we continue to reach more children and provide the foundation they need to be successful in life. You are sowing seeds into the future of children in your own back yard. Our goal is simply to reach, impact, and touch the lives of children through the game of golf and leave them with some lasting life skills.

Through golf our youth learn and develop the nine core values.... Honesty, Integrity, Sportsmanship, Respect, Confidence, Responsibility, Perseverance, Courtesy, and Judgment. It is through your investments in this program and organization that we can promote the development of these characteristics in our youth.

I am incredibly proud of the support we receive each year from Computacenter & Cisco, our corporate partners, chefs, support staff, volunteers, family, and friends of First Tee - North Florida. Thank you to this year's Taste of Golf committee. Your dedication to the success of this event makes a world of difference. Thank you to our First Tee - North Florida Board Members. It is through our collective and intentional efforts we are making a real difference in our community. Last, but not least, the amazing Brooke Edmondson who works overtime to ensure every aspect of the Taste of Golf is of excellent standard.

Nothing great can be accomplished without teamwork, enthusiasm, support, and tireless efforts. I want to personally thank the incredible leadership team at TPC Sawgrass for hosting this extraordinary culinary event. Providing this beautiful space for this amazing event is a true act of love, I am humbled by their generosity and grateful to have their continued support.

Enjoy tonight's event.

Nicky Sparrow Moreland

2022 Event Chair Board Member The First Tee of North Florida





A MESSAGE FROM THE

Executive Director

Welcome to the 2022 Taste of Golf presented by Computacenter & CISCO at TPC Sawgrass. You are in for an incredible night of fun and food from some of North Florida's finest private clubs, resorts, and restaurants. While the night is designed for fun and entertainment, it also brings together a substantial network of supporters of First Tee – North Florida. This event would not be possible without our committee members, board members, and staff, most notably – Nicky Sparrow Moreland (Event Chair), Brooke Edmondson (First Tee – North Florida), Tory Eulenfeld (NGCRA) and TPC Sawgrass Staff. Months of preparation and countless hours of hard work happen behind the scenes to make this event incredible. For nearly two decades, Taste of Golf has brought friends together not only for a great night, but a great cause – the children of our community!

Our First Tee program provides children of all demographics and abilities the opportunity to grow their character foundation while learning the game of golf. We guide kids and teens to show up stronger in everything they set out to do, including golf. Experiences are our greatest teacher. We believe in developing the ones that are just as fun as they are meaningful, where kids feel excited to grow, safe to fail, and better equipped for whatever comes their way next. Each year, we can Impact, Influence, and Inspire over 100,000 children in North Florida. As our donor base grows, so does the capacity to reach more children. Each donor is helping solidify that our next generation's dreams will turn into achievable goals.

Sponsors and supporters of events, such as Taste of Golf, are much more than donors to a local nonprofit. You are key investors in our children and leaders of tomorrow! To all the area clubs and courses that provide their facilities and sometimes their chefs, we would not be able to do what we do without you. From each participant, staff, volunteer, and family member of First Tee - North Florida, we thank you for all that you have invested into this program and organization.

I hope you enjoy the evening,

Jeff Willoughby Executive Director

First Tee - North Florida



MEET THE

Chef Liaison

As National Director of Member Services and Programs for The Restaurant Society and the NGCRA, Tory Eulenfeld is living the life she has dreamt of since she could first remember – working with Chefs and putting a smile on peoples' faces. Tory works with



Club and Restaurant Chefs throughout the country, customizing the needs of an incredibly unique sector of the Food Service industry. Tory has been an integral part of the organization since 2010. She has created an army of the most talented chefs around the country, who now depend on the NGCRA and The Restaurant Society as their most important resource.

Tory has worked in many restaurants and catering companies throughout her career where she has seen first-hand how important it is to be working with the right strategic partners. A graduate of Johnson and Wales University's famed culinary school and former Golf Club Resort and Restaurant Chef, Tory is the perfect advocate for showcasing the importance of Food & Beverage in the Golf Club and Restaurant industry. When Tory is not dedicating her time to The RS or NGCRA, she proudly serves as the Director of F&B for the Furyk & Friends Golf Tournament, which recently became an event on the PGA Champions Tour, as Constellation Furyk & Friends.

Tory has also served for many years as the Chef Liaison for the "Taste of Golf" fundraiser. It is rare anyone will come across someone with as much passion and enthusiasm for food as Tory.



MEET Tonights Host



John Bachman is an evening anchor at Action News Jax. He anchors the 5, 6, and 11 p.m. weekday newscasts on WJAX and the 6:30 and 10 p.m. newscasts on WFOX. News runs in my blood. I grew up in a newsroom with my dad, also John Bachman, who was in the business for about 40 years.

I didn't always want to follow in my dad's footsteps. Despite loving the newsroom energy, and following my dad to St. Olaf College, I thought I wanted to be a doctor. I was pre-med, a biology major. I took the MCAT to get into medical school. At about that time, though, I was offered a chance to get into TV. I took an internship at KELO-TV in Sioux Falls, and after a few months they hired me. From there, I went to Raleigh, North Carolina, and WRAL-TV. After four great years, I had the opportunity to go to WSB-TV in Atlanta, our sister station. I reported and anchored there for seven years.

While I was at St. Olaf College, I played golf and baseball (I'm a certified golf and baseball nut). More importantly, though, I met my wife, Jen. I convinced her to go out with me, and a year after graduation we got married. We live in St. Johns County and have three amazing girls. When I'm not working or chasing my girls, I'm busy running after Teddy Roosevelt, my golden retriever! I also love to chase that little white ball.

I love raising my family in the Jacksonville community. I serve on the Make-A-Wish Advisory Committee for NE Florida. I'm on the board of Day1 media ministry and First Tee - North Florida. I look forward to learning about getting involved with other great organizations here in Northeast Florida.



WE'RE MORE THAN GOLF



We exist to enable kids to build the strength of character that empowers them through a lifetime of new challenges. By seamlessly integrating the game of golf with life skills curriculum, we create learning experiences that build inner strength, self-confidence, and resilience that kids carry to everything they do.



With the belief that all kids deserve the chance to grow in a supportive environment with mentors guiding them, we are dedicated to building programs that are accessible, welcoming, and as impactful as they are fun. We take great pride in our mission and our accomplishments, and with your help we can continue to influence the lives of youth in North Florida.

95,000+ First Tee School Program This was delivered to more than 95,000 children at 140+ participating elementary schools.

1,800+ First Tee Program

Over 1,800 children received essential character foundational core values, life skills, and healthy habits through our program.

5,000+ First Tee Community Program

Over 5,000 children were reached via other youth serving organizations.

100,000+ Children

Last year alone 100,000+ children were impacted in our seven county service area which includes Clay, Duval, Flagler, Nassau, Putnam, St. Johns, and Volusia.

20+ Program Locations

Our Life Skills Experience is delivered at 20 different golf courses around North Florida.

EVENT SPONSORS

Presenting Sponsors







Additional Sponsors











































































TASTE OF GOLF DISHES





Executive Chef Kevin McCaffery

Pan Seared Diver Scallops Shaved Asparagus Salad, Red Tobiko Caviar, Julienned Radish, Rice Wine Vinaigrette Mascarpone Mixed Herb Polenta Cake, Orange Rosemary Gastrique Drizzle



Executive Chef Joseph Lennon

Raw Osyter topped with Uni, Salmon Roe, Crispy Nori & Cured Lemon Zest



Executive Chef Hermann Muller & Chef de Cuisine Thomas Grossman

Shrimp with Plantain Mash Tomato Jam & Chive Oil



Executive Chef Azhar Mohammad

Foie Gras and Smoked Oxtail Croquettes, Israeli Cous Cous, Heirloom Tomato & Truffle Goat Cheese

TASTE OF GOLF DISHES







Executive Chef Darek Stennes & Executive Chef Tim Turner

Creekstone Farms Veal Cheeks Celery Root Coulis, Fingerling Potato Crisp, Heirloom Tomato Relish & Palm Valley Radish Sprouts



Executive Chef Christopher Pickren

Vindaloo of Chicken Thigh with Boiled Peanuts, Fingerling Potatoes & Reparation Earth Butter Greens



Executive Chef Eric Butcher

Presa Iberico, Cold-Smoked & Dried Chili Rubbed with Stracciatella & Roasted Mushroom Cannelloni, Ramp Silk, Egg Yolk, Truffle



DESSERT STATION Provided By:

Executive Pastry Chef Paige Murray Sous Chef Lauren Feel & Chef Erika Reed

Thank You, Chefs! We are so Grateful for You!

MEET OUR TASTE OF GOLF

JUDGES





Chef Judge Stephen Bechan - Florida Yacht Club

Chef Stephen graduated with honors from the Pennsylvania Institute of Culinary Arts and performed his internship with the Ritz Carlton on Amelia Island. After a two year term at the Mobil 4 Star Cincinnatian Hotel, he returned to Florida and spent the next four at the Amelia Island Club. Chef Stephen then spent two years at the Breakers Hotel in Palm Beach where he was responsible for the seafood bar and restaurant, a high volume seafood themed restaurant that served between 250 and 450 members and guests per day. He then joined us at The Florida Yacht Club and we have been eating well ever since! He is married to Jennifer Bechan and they have two young boys, Carson and Peyton.



Chef Judge Trey Hartinger

Owner/chef- Husband, father, and Marine Corps Veteran. TreyHartinger is obsessed with bringing the stories and foods of the region to your table. The lack of local and regional farm representation on menus in the area has driven Trey for years to honor the Slow Food Movement's philosophy and source food locally and deliver it authentically. Cast Iron Grit Catering and Consulting is his vehicle to do so. He also operates The Hush Puppy Supper Club, the highest-end, in-home culinary project he has to offer; a 10-course experience best suited for 10 couples, featuring elevated cooking techniques, full kitchen staff, professional service, and with each course described upon it's arrival to the table. The HPSC highlights seasonally available products and exemplifies the respect they hold for the true producers of food by treating their products with critical detail and love.

MEET OUR TASTE OF GOLF JUDGES

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Chef Judge Lee Aquino

Amelia Island native, Chef Lee Aquino, got a head start on his culinary career by bartering the dishes he created in a culinary class for "extra credit" with his high school teachers.

Trained under an apprenticeship with the American Culinary Federation in St. Augustine, Chef Lee has spent his career finding his culinary voice, one that pairs seasonal flavors with bold presentations to excite the senses. Lee's favorite dish is the one he has yet to create. With that in mind, he prefers to cook hungry, noting that hunger allows him to really taste the nuance in a dish and keeps his palate open.

With a pencil tucked behind his ear, and a passion for creating interesting meals, this hands-on chef welcomes the challenge of working with people in both the front and back of the house. Creating plates that are not only delicious, but memorable, is what drives Chef Lee's creativity in the kitchen.

After six successful years, as executive sous chef of the Tampa Yacht and Country Club, Chef Lee has set his sights on the more exciting side of the Bay! He joins the Birchwood as the new Executive Chef, cooking up amazing new dishes for you and your palate!

AUCTION ITEMS

Bidding Ends Tonight at 9:00 PM



Threesome at La Jolla Country Club in La Jolla, California

Bring a total of three players as an accompanied guest at one of Southern California's finest classic courses. Enjoy stunning views of the Pacific from nearly every hole. Included in the package is a post course libation in what Golf Digest recognized as one of the Top 50 19th holes in the country.



Chicago Cubs Getaway

This Package includes:

Two tickets to a mutually agreed upon regular season 2022 game

(tickets are section 232, row 11, seats 1 & 2)
Pregame field pass to watch the Cubs take batting
practice

Two night stay at any Omni Hotel in North America \$100 Gift Card for Beers & Brats!



Jaguars 20 Person Suite

Suite includes:

Unparalleled game day experience for up to 20 guests to a mutually agreed upon game for the 2022 -2023 season Six premium parking passes

Climate-controlled environment for your friends, family, employees or clients

Customizable food & beverage options available at

Private in-Suite restroom



Get a one of a kind Kevin Costner Signed Guitar!



Threesome at Pablo Creek Golf Club

You and two friends could play this challenging 7,000 yard Tom Fazio designed golf course located in Jacksonville Florida. Pablo Creek is an intensely private club and with this certificate you will be able to see why it is kept that way without befriending a member to play on this hallowed grounds.

Board Members

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Tom Tiner, Board Chair - Wells Fargo Idan Matos, Board Vice-Chair - CISCO Systems Stephen Horne, Treasurer - Palmer Knight Financial Shelley O'Neal, Secretary – Dream Finders Homes Nicky Sparrow Moreland, Director - iHeart Media John Ream, Director - The Connect Agency **Nick Trefry**, Director – Member Benefits Travis Norman, Director - Hampton Golf Maria Mark, Director - University of North Florida (Retired) Mark Stuart, Director - Berkshire Hathaway Ken Tonning, Director – UBS Financial Matt Devereaux, Director - Dream Finders Homes Drake Mosley, Director - PGA TOUR Rachel Maruno, Director – The Brandr Group Michael Muldoon, Director - PwC Randy Chesak, Director - Hancock Whitney Bank **Alby Toto III**, Director – Morgan Stanley Todd Wright, Director - Alexander DeGance Barnett Law Firm Janda Nelson, Director - AWS Space Technology **Dugan Murphy**, Director – The PLAYERS (PGA TOUR) John Bachman, Director - Cox Media Group (Action News JAX) **Todd Mollitt**, Director – Baptist South Rick Cannington, Director – Allergan



Taste of Golf Committee Members



Nicky Sparrow Moreland Brooke Edmondson Jack Burke Kevin Wallrath Mark Kaleel Shelley O'Neal Wendy Balogh Tory Eulenfeld Stephen Horne Lisa Cook Idan Matos Nick Trefry Lisa Cook Kathryn Murphy Rachel Maruno Drake Mosley Michael Hritz Janda Nelson Scott Mitchell

Thank you to our committee for the time and effort you put into making this event a success!

