

Executive Chef Michael Giletto

Gourmet Butterfly Media

Chef Michael C. Giletto, Gourmet Butterfly Media, developed his love of culinary arts as a young child during his time spent harvesting fresh ingredients from the land his family farmed and watching these ingredients be transformed into family feasts. From this early interest in the kitchen, Giletto has successfully expanded his culinary calling to encompass numerous awards and nominations, national television and radio media appearances, and a flourishing career as Executive Chef at one of the top rated Media companies in America.

Giletto's culinary creations are inspired by French, Sicilian, American, and other various ethnic and world cultures. His Sicilian heritage allows him to add the flair and wide range of bold flavors found in Mediterranean cooking to other cuisines. "The style of my food reflects exquisite, sophisticated, contemporary, American cuisine with Mediterranean influences," says Chef Giletto. "I focus on locally-grown products, seasonal ingredients, impeccable presentation, and cutting-edge menu choices to create a truly memorable dining experience." A key element of Chef Giletto's philosophy is that food should be as fresh and as local as possible.

His ability to effortlessly assemble an exceptional dining experience has allowed Chef Giletto to excel in his career. Mere months after graduating from the ICA Institute of the Culinary Arts in Philadelphia, he was awarded the "Chef of the Year Award" from the American Culinary Foundation (ACF) in 2002. Soon after, Chef Giletto became the Executive Chef for the Peacock Inn's Le Plumet Royale and the four-star restaurant was awarded the distinguished James Beard Award for the "great Country Inn Chef's Series" in 2003. In 2006, Giletto's laudable Chef of the Year nomination from Chef Magazine was followed by national recognition of being appointed the Celebrated Chef for the National Pork Board. Giletto was also named Winning Chef for the National Cattleman's Beef Backer Award in February of 2008 in Reno, Nevada.

--more--

From these commendable beginnings, Giletto has become an inspiring and accomplished chef, making numerous appearances on both network and local television. Most recently, Giletto has appeared on the Food Network's Culinary Competitions, "Chopped" and "Ultimate Recipe Showdown." He also competed on The Tyra Banks Show and won the title of "Top Pop Chef" which awarded him the opportunity to work with Patti LaBelle as her personal chef. Giletto also appeared in the documentary film "Pressure Cooker" which followed the trials and tribulations of a handful of culinary students as they work build their culinary careers in the Tri-state area.

Currently, Chef Giletto can be found in Manhattan, NY where he has been the Executive Chef for five years. Giletto has played an integral role in Gourmet Butterfly Media culinary group rejuvenation, dramatically changing the companies cuisine from basic continental fare to a menu with a more upscale worldly flair. His website is www.michaelgiletto.com