



Fine Arts Center
COLORADO SPRINGS

30 West Dale Street
Colorado Springs, CO 80903



121 South Tejon Street
Colorado Springs, CO 80903

tel: 719.634.5581 fax: 719.634.0570
www.csfineartscenter.org

Press Release

FOR IMMEDIATE RELEASE

Contact: Charlie Snyder, Director of Public Relations
719.477.4316; csnyder@csfineartscenter.org

Fine Arts Center to open new restaurant Café 36 will open Mother's Day, May 13, with new Executive Chef at helm

COLORADO SPRINGS (April 13, 2007) – The Colorado Springs Fine Arts Center announces its new restaurant, Café 36, will open on Mother's Day, May 13, and that **Bruce S. Calder** has joined the FAC staff as Executive Chef.

Café 36, formerly known as the Theatre Lounge, will open with a Mother's Day brunch, and then will serve lunch Tuesday – Saturday from 11 a.m. – 2 p.m. and – back by popular demand – a Sunday brunch from 11 a.m. – 2 p.m. The restaurant is adjacent to the SaGaJi Theatre in the Fine Arts Center at 30 West Dale Street.

Calder comes to the Fine Arts Center from the Country Club of Colorado at the Cheyenne Mountain Conference Resort where he was the Club Chef and Kitchen Manager. In 2004, Calder was part of the culinary team from the Country Club that took 'Best in Show' first place at the Colorado Springs Chorale Chefs' Gala at The Broadmoor International Center for their Spice-Rubbed Loin of Lamb with Riesling Jus.

Calder has over 20 years of culinary experience and holds a Culinary and Restaurant Management degree from the New York Restaurant School in Manhattan.

With the addition of Executive Chef, Special Events Coordinator and Food and Beverage Director, the FAC has a team of professional staff capable of handling any special event (weddings, parties, meetings, etc.) complete with original and inventive menus.

Plus, Calder developed the original tapas menu for the Jazz Bistro and the gourmet pre-theatre dinners.

Café 36 was named for the restaurant's unique and historic setting; the Fine Arts Center was built in 1936 and is listed on the National Registry for Historic Places. Café 36 is located on the west end of the building where patrons will enjoy a spectacular view of Pikes Peak and Monument Valley Park.

The menu will feature fresh foods and lighter fare for the summer season, plus, Black Angus cheeseburgers, sandwiches, fresh fish, three or four types of salads, fresh fruits and cheeses, a few pasta dishes and Calder's own award-winning salsa incorporated in a salmon dish. Mother's Day will feature a buffet with a chicken dish, a seafood dish and a couple of carved items; along with baked breads, pastries, fresh fruit and cheeses.

"This is my fourth restaurant opening and I've learned to keep it simple in the beginning; see what works, what sells and make changes to the menu as time goes by," Calder said.

Calder's grandmother was a cook. She wrote a cookbook, "Polly Puts the Kettle On." So his culinary career began at the age of 9, cooking meals for his family in Youngstown, Ohio. They would make popovers in the morning and meatloaf for dinner. "Comfort foods," Calder said. "Roasts ... I learned how to make gravy the right way."

After getting a Master of Science degree in biology at Youngstown State University, he headed to New York City to get trained in the culinary arts. He began with his own personal catering service for groups from two to 200, where he would cook in his clients' homes.

His first restaurant was called, strangely enough, Café 62. He cooked for a social and corporate catering service in Phoenix, where they did 'Dining in the Desert,' building temporary facilities from the ground up; and as a chef in Orlando, where he prepared meals for special events for corporations, including Disney World, Sea World, and Pleasure Island for up to 10,000 people.

"There is a great opportunity here with the museum expansion," said Calder. "And with the opening of the new restaurant, I get to put all of this experience to use. And when the museum opens, it's just going to be amazing with all that space and all of that great art and to be able to complement that with a great dining experience ... I'm very fortunate to be here.

"It will be the new place in town to be. I'd like to set myself and this restaurant apart from all the catering companies who have been here in the past, and set a trend here.

"The fun of doing this job is in the artistic expression. I enjoy making sauces. I enjoy working with hot food and cold food. Even with the theatre menus here, I've tried to tailor the meals around the plays. I've used some creativity with some of the ingredients. The Fine Arts Center is providing a whole other way to express myself and to have some fun."

ABOUT THE JAZZ BISTRO

The Fine Arts Center is pleased to announce the hiring of EJC Management Company and Joseph Coleman, to provide food service for the FAC MODERN Jazz Bistro. EJC Management Company and Joseph Coleman intend to ultimately expand the offerings at the Jazz Bistro to serve lunch and dinner seven days a week. The kitchen at the Jazz Bistro is currently under construction to offer a full-service kitchen to support the lunch and dinner offering.

ABOUT THE FINE ARTS CENTER

Founded in 1936, the Colorado Springs Fine Arts Center is a privately funded, non-profit art museum, performing arts theatre, and arts education center. The FAC is currently embarking on a multi-million dollar building initiative. The renovated and expanded Fine Arts Center will open to the public on Aug. 4, 2007, with an *Extremely Grand Opening* celebration featuring a blockbuster traveling exhibition, special guests and events. Visit www.csfineartscenter.org.