

JENNIFER BARTON CARROT TOP CATERING



Oregon native Jennifer Barton brings a unique perspective to the catering world with a vast and exhilarating range of culinary expertise. From the basecamp of Nepal's Mount Everest to some of the most intimate fine dining establishments in the Pacific Northwest, Jen has designed and implemented extraordinary menus for a diverse array of palates.

Founder and owner of Carrot Top Catering based in Bend Oregon, Jen specializes in remote, outdoor catering and authentic international cuisine. She has studied and experienced the fare of Northern Italy, Rome, Florence, Milan, Tuscany and the Southern and Provence regions of France. From unconventional outdoor weddings in obscure locations to international-themed fundraising events, Jen captures the essence of each catered occasion with care and finesse.

In 2004, Jen served as chef to a team of 20 expeditioners in Nepal during the filming of the movie *Everest*. Her two-month culinary leadership adventure included shopping for and transporting supplies from Bend and Kathmandu to the basecamp food tent with help from a Russian Helicopter and 50 Yak.

Since 2008, Carrot Top Catering has provided high-end food service to wilderness Emergency Medical Technician (EMT) students and instructors from all over the world at Remote Medical International's training lodge in Leavenworth, Washington.

Prior to founding Carrot Top Catering, Jen provided consultation, chef services and catering management for a number of respected dining establishments in Washington and Oregon including **Hans Restaurant**, **Portello Wine Bar**, **Phoenix Restaurant**, **Bendistillery Martini Bar**, and Portland's prestigious **Elephants Deli Northwest**.

Jen graduated from the University of Oregon in 1989 with a degree in Broadcast Journalism. She worked as a television reporter for Bend's NBC affiliate, KTVZ before pursuing her true passion for culinary arts. She is an avid skier, former ski instructor and certified EMT.