

# Italian Buffet with Chef Tony

**Thursday, June 25 • 5:30pm • \$28 per person**  
**French Lick Springs Hotel • The Grand Colonnade Family Restaurant**

Featured chef: Tony Barba

Includes: culinary demonstration, recipes, Italian dinner buffet featuring pizza varieties, stromboli's, penne pasta prima vera with parmesan garlic cream sauce, authentic spaghetti and meatballs, fettuccini Alfredo, garlic bread sticks and garlic bread, full salad bar including Caesar salad, spinach salad, and traditional tossed. Assorted Desserts. Iced Tea, Coffee and Coke products. Cash bar available.

Don't miss this entertaining Italian cooking demonstration with resort Chef Tony Barba. Seats are limited and you won't want to miss a slice of Brooklyn right here in the Midwest.

Tony Barba  
Title: Chef, Pluto's Pizzeria

From a young age, Chef Tony knew he wanted an occupation in the culinary field. Originally from Brooklyn, Barba embarked on his career at an early age. By 13, he was sweeping bakeries, cleaning mixers and mopping floors. Soon he was promoted and would sneak out of the house at 3am – not to tag buildings with graffiti, but to learn the art and science of baking. Under the tutelage of septuagenarians who had been bakers since they were young, Chef Tony mastered the nuances of the ovens. Making a great product is only half the battle; he still needed to learn the business side of a bakery. By 27, Barba and his business partner opened Bagelicious. After successfully building and selling Bagelicious, Barba was ready for the big-time, running Pluto's Pizzeria at French Lick Resort.

