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Renowned Chef Cat Cora opens new restaurant at Salt Lake City International Airport

Salt Lake City (Tuesday, September 18th) Cat Cora's Kitchen is officially open at Concourse B (Gate 11) in the Salt Lake City International Airport. The menu offers a variety of gourmet dishes for airline passengers with time to excite their palates and quell their hunger before boarding flights.

Cora's menu offers high-end yet affordable breakfast and entrée options, including the Grilled Angus New York Strip with Lobster Mac n' Cheese, Chimichurri Chicken Sandwich with Salsa Fresca, Flank Steak Soft Tacos with Grilled Pineapple Salsa and Sesame Lamb Meatballs. For the vegetarian travelers, the restaurant offers succulent Sautéed Spinach with Garlic and Chile, Salt Roasted Beet Salad and Sweet Potato Fries with Sea Salt amongst other lighter dishes.

Drinks-wise, the restaurant boasts an impressive wine menu featuring some of the most popular reds and whites today. Specialty cocktails are also available, including the intriguing Pig and The Barrel (a buffalo trace bourbon with applewood smoked bacon).

"I'm thrilled to be opening this restaurant at SLC" Cora said. "We're proud to offer fresh ingredients in a wide variety of delicious meals that are sure to please even the most particular taste buds. You really can't beat a quick and easy gourmet dining experience in between flights!"

Cat partnered with Hojeij Branded Foods (HBF), a food & beverage operator in airport around the country, to open her three Cat Cora's Kitchen restaurants in Salt Lake City International Airport, San Francisco International Airport (Terminal 2) and George Bush Intercontinental Airport in Houston, TX. Cat also partnered with HBF to open Cat Cora's Gourmet Market in Salt Lake City International Airport, which opened earlier this year. Cat other restaurants include Kouzzina at Walt Disney World's BoardWalk in Orlando, FL and Cora's CCQ (barbecue) in Costa Mesa, CA.

Cora is the first and only female "Iron Chef," has written numerous cookbooks, and was most recently seen co-hosting the BRAVO cooking competition "Around the World in 80 Plates." In July 2012, Cat Cora was inducted into the American Academy of Chefs® (AAC®) Hall of Fame in Orlando, FL as the 2012 Celebrated Chef. Cora is the first female chef to ever receive this recognition by the American Culinary Federation. She earned a degree in exercise physiology and biology from the University of Southern Mississippi; graduated from the Culinary Institute of America in Hyde Park, N.Y.; apprenticed in France with three-star Michelin chefs; and worked at world-class restaurants in New York and the Napa Valley. Her father, grandfather and godfather were all restaurateurs. Cora grew up in a Greek household in Jackson Mississippi, both of which have inspired her cooking style to this day.

About HBF

Founded in 1992, HBF has grown to become North America's preeminent airport food and beverage operator. Headquartered in Atlanta, Ga., HBF currently has contracts in 11 of the nation's top airports including: Hartsfield-Jackson Atlanta International, Orlando International, Reagan National, Baltimore Washington International, Dulles International, Pittsburgh International, Newark Liberty

International, Boston Logan International, Houston Intercontinental and San Francisco International. With a laser focus on customer service excellence, HBF is committed to raising the bar of airport food & beverage – one airport at a time.

www.hbfairports.com

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