

THE 23RD ANNUAL  
RESTAURANT TRENDS SEMINAR

OPPORTUNITIES EVERYWHERE

...AN INDUSTRY ON THE MOVE

**REVERE HOTEL, BOSTON**

**200 STUART STREET**

**BOSTON, MA 02116**

**CURRENT RESTAURANT TRENDS**

Who are the New Superstars?

Current Industry Benchmarks

How does the Economy Impact the Industry?

**NEW ENGLAND:**

**CHARLIE PERKINS**

The Boston Restaurant Group, Inc.

**NATIONAL OUTLOOK:**

**DONNA HOOD CRECCA**

Senior Director, Technomic

**MONDAY**

**MAY 11, 2015**

**2:00 PM - 5:00 PM**

**GROWTH STRATEGIES FOR  
YOUR RESTAURANT GROUP**

**JOEY ARCARI**

President/CFO, Tavern in the  
Square Restaurants

**STEVE DIFILLIPPO**

Chef/CEO, Davios

**PATRICK LEE**

Partner, Grafton Group

**MODERATED BY DONNA HOOD CRECCA**

Senior Director, Technomic

**COCKTAILS &**

**NETWORKING**

**5:00 PM - 6:00 PM**

**LOOKING BACK ON 10 YEARS:  
THE ES CASE STUDY**

**GARRETT HARKER**

Owner Eastern Standard;  
Partner Island Creek Oyster Bar,  
The Hawthorne, and Row 34

**JACKSON CANNON**

ES/ICOB/Hawthorne Beverage  
Director; Partner The Hawthorne

**MARLO FOGELMAN**

Marlo Marketing

**MODERATED BY LEAH MENNIES**

Food Editor, *Boston* magazine



To register please visit our website at [www.rtseminar.com](http://www.rtseminar.com) or contact Gabby Theisen at (617) 426-7600 or [gtheisen@cafcoconstruction.com](mailto:gtheisen@cafcoconstruction.com). Registration fee is \$75. Net proceeds donated to Future Chefs.