

Let's Break Bread

Feasts with Friends are immersive dining experiences cultivating connection through cuisine and conversation.

In our local community, many refugees bring their unique culinary traditions and flavors from their homelands, weaving a vibrant array of tastes into the local culinary scene.

Canopy invites new neighbors and long-term residents alike to gather for an evening of conversation and camaraderie as we enjoy cuisine from a specific region of the world while learning about one another.

To set the tone for intimate conversation, seating is limited to 30 people per dinner.

Presented by
 **BOK FINANCIAL**

Together.



Chef de Cuisine

Marshall Shafkowitz

Executive Director – Brightwater: A Center for the Study of Food

Chef Marshall Shafkowitz will team up with a talented refugee culinarian to curate the menu and lend a hand in preparing each event's meal. This collaboration promises to seamlessly meld Chef Shafkowitz's culinary mastery with the unique skills and cultural traditions of the refugee culinarian, resulting in a menu that beautifully fuses diverse flavors, innovative techniques, and rich cultural influences.

With over 20 years of professional experience in culinary education, including K-12 and higher education arenas, and 27 years of restaurant and hospitality industry experience in the U.S. and Europe, Brightwater Executive Director Chef Marshall Shafkowitz has built a career out of his love for food and a passion to share his knowledge.

Prior to beginning his role as Brightwater's Executive Director in 2019, Shafkowitz held the position of Executive Dean at Washburne Culinary and Hospitality Institute at the City Colleges of Chicago. He was the ninth chef in the school's history to hold such a title.

Shafkowitz also held various positions at Le Cordon Bleu Schools North America. Positions included Director of Academic Operations, where he managed the development of curriculum and instruction for 14 campuses, as well as the Executive Chef to the Vice President of Academic Affairs and Student Services for Le Cordon Bleu Chicago.

Shafkowitz earned a Master of Arts in Teaching at Alan Shawn Feinstein School of Teaching and a Bachelor of Science in Culinary from Johnson & Wales University.

Shafkowitz currently holds a position on the SkillsUSA Culinary Arts Technical Committee, Skills Arkansas Culinary & Commercial Baking Lead Judge is the 2022-2023 Commander, Naval Installations Command Culinary Competition Kitchen Boss, is nationally recognized speaker and is a member of several local and national industry organizations. In 2016 he was named the American Culinary Federation Chicago Chapter Chef Educator of the Year and a 2021 Celebrate Arkansas Ones to Watch award winner.



February 22

Central Africa

Congolese dishes are a celebration of earthy, hearty flavors. The abundance of exotic fruits and the smoky allure of grilled meats, creates a sensory journey that captures the essence of Central African cuisine.



September 16

South America

South American cuisine is not just a feast for the palate; it's a celebration of history, community, and the shared joy of breaking bread.



July 15

Middle East

From the aromatic spices of Morocco to the fragrant herbs of Lebanon and the richly seasoned dishes of Iran, Middle Eastern cuisine is a symphony of tastes that resonates across borders.





Sponsorship Opportunities

Community Sponsor \$1,200

The Community Sponsorship offers a unique opportunity for your company to gain valuable exposure in the community while aligning your brand with an unforgettable dining experience.

Additional Benefits Include:

- Recognition in digital and print promotional materials.
- Verbal acknowledgment during the dinner's opening and closing remarks.
- Two complimentary tickets to each dinner party your company sponsors.

Sponsorship proceeds support Canopy NWA services to refugee families resettling in Northwest Arkansas.

For inquiries call Adora Curry at (501) 766-0746 or adora.curry@canopynwa.org