

# Chef Oliver Saucy Celebrates His 20th Anniversary at Cafe Maxx and Discusses the Modern American Cuisine

POMPANO BEACH, Fla. (SEND2PRESS NEWSWIRE) – This year marks Oliver Saucy's twentieth anniversary as the Executive Chef of Darrel & Oliver's Cafe Maxx. The world renowned South Florida restaurant, which was once a question on Jeopardy, has been at the culinary forefront thanks to Saucy's inspired creations. During these past two decades, the award-winning celebrity chef has sculpted his own style of Modern American Cuisine. His regionally distinctive blend of worldly cultural gastronomy is reflective of America's appreciative palate and the growing desire for authentic creativity.

It's about the true essence of the food," explains Saucy. "Providing unadulterated and diverse taste sensations, fashioned with imagination and regard for the body."

"It's exciting to be chef in America today," adds Oliver, helping to carve the rich American gastronomic landscape as it continues to develop.

The Saucy-style of cooking incorporates a progression of distinct influences that represent his regions rich cultural and culinary composition. South Florida's contributions are one of the most distinct cornerstones essential to the characteristics of Oliver's brand of modern American cooking, touching the cuisines of South America, Cuba and other tropical regions. Other major influences include ingredients garnered from Southern Creole cooking, Southwestern cuisine and those of Asian & Japanese market baskets. "However, the fundamentals remain," Saucy states, putting it all together still requires classic French and Mediterranean training, providing the bulk of our core values and philosophies.

Invited to make personal appearances around the world, Saucy is always seeking new elements. Having recently returned from Europe, he is experimenting with the flavorful Spanish olive oils with their distinctive banana, apple and herb undertones. He is also highly anticipating the introduction of Southern Spain's cured ham.

Praised as a culinary wunderkind upon graduating from the CIA, Saucy has never rested on the many accolades and awards bestowed upon him during his illustrious career, which was nurtured beginning in childhood. The son of a noted chef and CIA instructor, Saucy, who was raised in a castle in the Black Forest learned to appreciate his worldly culinary vantage point. Absorbing the lessons of his youth, he went on to hone a masterful technique and create his highly acclaimed individual style. Saucy, now in his early forties, is regarded as one of the country's most influential chefs, not only for his own talent, but for his legacy. Recently over twenty-six of his proteges, who now span the country heading their own kitchens, came to honor their teacher and inspiration.

“It’s difficult to imagine that it’s been twenty years,” says Saucy. “For me, there is still so much left to create!”

Chef Oliver Saucy is available for interviews and appearances regarding the latest food trends, recipes and other culinary topics. [www.CafeMaxx.com](http://www.CafeMaxx.com)

News issued by: Chef Oliver Saucy

# # #

Original Story ID: (1346) :: 2006-02-0227-005

Original Keywords: Modern American Cuisine, Florida, cafe maxx, Chef Oliver Saucy, Executive Chef of Darrel and Olivers, Pompano Beach, renowned South Florida restaurant, rich American gastronomic landscape Chef Oliver Saucy