

Chef 2

Andy Craig



Restaurant: Castle Event Catering

Years as Chef: 15+

Cuisine Style: Pacific NW Fresh

Phone: 509.375.4000

Address: 608 Williams Blvd, Richland

Website: www.CastleEventCatering.com

Bio: Chef Andy Craig has been crafting signature dishes for Castle Event Catering since 1996. As Executive Chef, Andy is the man behind the magic, creating great tasting food for everyone to enjoy at events of unlimited sizes. The most rewarding part of catering for Chef Andy is seeing the guest's reaction to the food at events.

"Keep it Fresh" is the motto of Chef Andy Craig. Keeping the ideas, the ingredients, and the presentation fresh and working with herbs from the organic garden just outside the kitchen door. "The Wine Makers and Farmers in the Columbia Basin provide us with some of the best ingredients on earth. With these resources it is fun and easy to create tasty offerings."

Andy is not all about work, his hobbies include traveling and spending time with his family, they both are an awesome source of inspiration.



New Tradition Homes

Kitchen 2

Kitchen Style: Northwest Prairie Style

Cabinets: Natural Alder with a Paprika stain. Contrasting painted and glazed island.

Countertops: Honed and Polished Slab Granite

Appliances: Kitchenaid Architect Series

Flooring: Hand Scraped Engineered Hardwood

Details: The Napavine's prairie style kitchen is a chef's dream with upscale industrial appliances, full-height glass backlit cabinets and beautiful hard surfaces. An oversized island with seating make it the perfect space for entertaining friends and family.



2948 Crosswater Loop • Richland • Horn Rapids