

Contact:
Jennifer Boozer
404-237-2060 x3025

Holger Strütt, Executive Chef
Chops Lobster Bar, Boca Raton

Chef Holger Strütt's career spans three continents and many countries, all bringing him to a high level of culinary excellence, applied at Chops Lobster Bar in Boca Raton, Florida. In his native Germany, he made his first strides to a career in the kitchen at the young age of 15, when he decided to pursue vocational training in the culinary arts.

After completing a degree at the Culinary Institute of Villingen Schwenningen in the Black Forest of Germany, he worked all over Europe, honing his skills. His impressive resume includes positions in Germany, Italy and Switzerland, where he perfected the finer points of regional European cuisine. Looking for a new challenge, he became a chef at The Manor in New Jersey, a AAA 4 Diamond Award-winning restaurant. Chef Holger also served as Executive Sous Chef at Shelly's New York, a multi-level steakhouse and oyster bar in the heart of Manhattan. Further honing his steakhouse management skills he capitalized on a fantastic opportunity to manage the grand opening of the Westin Tokyo's steakhouse. The launch was a tremendous success and Chef Holger knew that he thrived on the excitement and hard work surrounding managing a restaurant opening. From 2004 – 2006, he led the kitchen team at The Copeland Restaurant at the Westin Governor Morris in Morristown, New Jersey.

Chef Holger says that living and working in the "Melting Pot" of the United States appeals to him because he appreciates so many different styles of food. When he began looking for another opportunity to bring him stateside, he gravitated toward Pano Karatassos' international reputation and the diversity of cuisines represented by Buckhead Life Restaurant Group. Then, when the position of Chops Lobster Bar Boca Raton Executive Chef became available, he knew that his extensive steakhouse experience would make him the perfect candidate.

Karatassos is confident that Chef Holger will carry on the tradition of excellence for which Chops Lobster Bar is known. "Chef Holger has spent a great amount of time with our chefs in Atlanta, learning every detail of our kitchens. He is a great leader and will be

a huge asset to Chops Lobster Bar as he leads our culinary team in Boca Raton,” says Karatassos.

Chef Holger will use the skills he’s fostered working all over the world – perseverance, consistency, attention to detail and leadership by example. He thrives on the pressure of a busy kitchen and he knows that working at the helm of Chops Lobster Bar’s kitchen will be an exhilarating experience. He has a very hands on approach to managing his kitchen and enjoys working with the talented chefs of south Florida.

In his limited spare time, he enjoys traveling – at least one trip to Europe each year – and sampling new restaurants. Whenever he is able, he enjoys playing soccer and golf, which keep him fit and energetic.

###