

About Chef Robb Venditti

Robb Venditti is the chef/owner of Rossi Catering, a seasonally inspired, chef operated boutique style catering company in Sacramento, California. Robb has been working in restaurant kitchens since the age of 15. He has worked for many of the best companies in the area, including holding the position of head chef or sous chef at restaurants such as Café Bernardo, Mulvaney's B&L, Formoli's Bistro, and most recently, Pangaea Bier Café, where his revamping of the food program there immediately received rave reviews from the even the toughest of local food critics such as Blair Anthony Robertson.

After his departure from Mulvaney's in 2012, where he oversaw the catering department for a good portion of his six year stint, he began to take on more catering of his own on the side while taking a sous chef position at Formoli's. While he grew the catering business, he seized the opportunity to overhaul the kitchen and menu at his Curtis Park neighborhood's gem, Pangaea. As of 2015, had reaching his goals at Pangaea, he decided to start catering full time. Along with the assistance from some of the area's most respected wait staff and cooks, the Rossi team has been building a strong and devoted following of customers. He works closely with each customer to create an exciting menu to fit their needs. He focuses on local and seasonal freshness, with a New American approach to the classics of France, Italy, the Southwest and more. As an active member of the local food and hospitality service industry for many years, he often assists with many charitable events and education on food literacy and sustainability. When not in the kitchen or at an event, he enjoys spending time with his lovely wife Chrissy, and two wonderful young children Vivienne and Angelo.



Check out Rossi Catering's [website](#), [Facebook](#) and [Instagram](#)!