HOLLY CHUTE
Executive Chef for the Georgia Departments of Agriculture and Economic Development

Holly is the Executive Chef for the Georgia Departments of Agriculture and Economic Development. In this role, she represents the state’s largest economic sector, while serving as a liaison between Georgia’s farmers/commodity producers and the food service industry. She is one of the most visible faces of the popular Georgia Grown Program and appears regularly at Festivals and community events.

Prior to this, Holly was Executive Chef of the Georgia Governor's Mansion under six administrations: Governor George Busbee, Governor Joe Frank Harris, Governor Zell Miller, Governor Roy Barnes, Governor Sonny Perdue, and Governor Nathan Deal.

She serves on the board of directors of Les Dames d’Escoffier, a philanthropic organization of women in the food service industry and has had the honor of cooking at The James Beard House in New York.
Chef Deborah VanTrece

Our Executive Chef and Owner Deborah VanTrece has over 20 years of experience in the Culinary field and Atlanta has enjoyed her culinary talents, through her catering; The Catering Company of Deborah VanTrece. In 2017 she opened her Twisted Soul Cookhouse and Pours in West Midtown in Atlanta. She attended the University of Missouri for her Bachelor’s and pursued her Culinary Education at the Art Institute of Atlanta. While in college she was published in American Regional Cuisine Cookbook. She served as a Board Member of the Culinary Advisor Committee for the Art Institute.

Her accolades and recognition for her culinary talents have been featured in the following television and media outlets:

- Bravo Network
- HULU- Small Business Revolution
- Cooking Channel- Late Nite Eats
- Genius Kitchen-Carnivorous
- Food Network- Diners, Drive-Ins, & Dives
- Food Network- Thanksgiving Challenge
- Home Depot Celebrity Yard Make-over launch
- Lexus Drive to Excellence
- Ben & Jerry’s Plant Base Initiative
- CBS WSB Daytime Show
- NBC- Food Fighters
- Atlanta & Co morning show
- Travel Channel: Delicious Destinations
CHEF TONY SETA, C.M.C

Chef Tony Seta, one of only 72 Master Chefs in the U.S. Certified by the American Culinary Federation, is a culinary professional with more than 30 years of experience. He is well-known for developing memorable dishes for restaurants and food manufacturers across the nation – and an expert in translating bold restaurant flavors to consumer recipes for in-home use. A culinary pioneer, he is especially known for reinventing old favorites like tasty barbecue sauces and other signature dishes.

Chef Tony’s big ideas have been behind many of the restaurant nationwide that you love to visit, such as Bone Fish Grill and Carrabba’s Italian Grill. Tony was also a former Instructor at the Prestigious Culinary Institute of America and now works with CIA Consulting Team.

Tony retired from Butterball LLC, where he worked with restaurant chains, retail grocery stores and food manufacturers to develop creative and signature turkey items using his expert knowledge of ethnic cuisines and current culinary trends. Tony was one of the few male members of the Nationally known BUTTERBALL TURKEY TALK LINE.