

# BORDO

## **BACK OF HOUSE:**

**Chef Michael Anthony Serva specializes in Italian cuisine and has over 15 years experience in fine-dining.**

**With off-site events for private clients, the goal is always a genuine experience, with attention and intention.**

**His family is four generations of Italian proprietors, winemakers, fishmongers and butchers along the Sonoma Coast. He was trained in San Francisco and Boston.**

## **Credits:**

**The Harbour House Inn - Core Team - 2 Star Michelin OAD Top 100 -Elk, CA  
Tiny Champions - Head Chef - Houston, TX  
Indie Chefs Commune - Featured Festival Chef**



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## FRONT OF HOUSE:

GM Hannah Texie Bailey has years experience in fine-dining service, mixology, event-planning and hosting.

She loves integrating her arts, ceramics, sculpture and design background into her hosting and drink programs to create a tactile and unique experience.

She is a Savannah Design Grad and Houston, TX native. Her family has Cajun Creole roots from Louisiana.

## Credits:

The Harbour House Inn - Opening Team \*\* Michelin - Mendocino, CA  
Gin Design Group - Curator, Shop Manager, Finishes - Houston, TX



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## OUR SPECIALTY:

- Fresh Pasta
- House-Milled Heirloom Grain
- Seasonal Gelato
- Imported Cheese & Charcuterie
- Wood-burning Pizza Trailer
- Vibrant Produce
- True Romance



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## OUR STYLE:

From large weddings, to intimate gatherings, our team has expertise in offering a sublime experience with no threads showing.

Our aim is to not only feed, but to nourish and create forever memories with a level of excellence and care as if we were serving our own family.

We are confident in our product, and our services. We cannot wait to show you what we can do.

