



WELCOME TO

The Celebrity Orgasmic Chef

"LE CHEF ORGASMIQUE"

MEDIA KIT 2020

theorgasmicchef.com

BIOGRAPHY



Chef Shelton Alexis, universally known as “**The Orgasmic Chef**”, has garnered the world’s attention as an Executive Celebrity Chef with his symptomatic, highly sensual and eclectic style of cooking.

The Orgasmic Chef blends ingredients from his global repertoire to develop explosive fusion flavors that blow taste buds away. His keen versatility fuels his ability to create high-end cuisines for top celebrities, executives and major events.

When speaking about the Culinary Arts and Nutrition, his refreshing personality and mastery of the craft unfolds in eloquent, passion-filled, memorable oratory.

SERVICES

With over 20 years of professional cooking experience, **Chef Shelton Alexis, “The Orgasmic Chef”** refined his craft through formal training at New York’s Restaurant School, from his domestic and international travels and he has honed in on his fusion style by grasping inspiration from food cultures and cuisines from around the world.

The Orgasmic Chef sets himself apart by making his emphasis on food a sensual experience. His focus on fresh clean flavors, organic ingredients, and sumptuous atmosphere is indicative of his passion for taking food to an almost spiritual level.

The Orgasmic Chef provides a decadent presentation of international cuisine with taste and flair personally designed to please and excite. As an Executive Chef consulting in New York and the tri-state area “The Orgasmic Chef”, is one of the most sought after Private Chef and Instructors specializing in:

- Catering to the elite; corporate executives, athletes and celebrities
- Domicile catering for traveling clients such as touring artists
- Private or group cooking lessons that cover professional cooking techniques and presentation
- Fusion cooking styles and authentic cultural cuisines from the Caribbean, Latin America, Europe, Africa and Asia
- Customized Restorative Cooking for healing the Mind, Body and Soul with:
 - natural
 - soy
 - vegan and vegetarian entrees
 - organic fruit and vegetable juicing, shakes and smoothies customized to meet all dietary needs

Whether it’s a private lesson, office party, holiday event, an intimate dinner for 2 or a feast for 200 The Orgasmic Chef aims to provide you with the simple luxury of time well spent.

Markets

Chef Shelton Alexis, “The Orgasmic Chef” is a global brand respected nationally and internationally. From New York, San Antonio, Houston, Toronto, Trinidad and Las Vegas; this Chef has extended his brand to global markets that have shown appreciation.

EXPERIENCE

THE FLAVOR, SAVOR THE
AROMA, INDULGE WITH
CLASS...



Partners



Personal Clients

Jean Pascal (Champion Boxer)

Russ Anber CEO Rival Boxing Gear

Paul Jones :
Cognac Instructor/ Master Blender

Gail Evertz:
Guggenheim & Celebrity Interior
Designer/Event Planner

Roy Jones Jr

Fashion Vilchez

Beatrice Wilkinson: Welters-Former
Ambassador to United States Embassy
of Trinidad & Tobago

Charlie Arturaola - World Renowned
Sommelier & Wine Educator

DJ Diamond J (America's Favorite Dj)

Marcus Banks - Former NBA Player

Keysha Freshh - Recording Artist

Londell Mcmillan - The Source Magazine

Michael M. Kaiser - President of the John F.Kennedy
Center for the Performing Arts in Washington, D.C.

Wendy Fitzwilliams - Miss Universe Trinidad & Tobago

Bari Trontz - Trontz Public Relations

Terry Coffey - Song Writer & best Selling Author