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## FOR IMMEDIATE RELEASE

### **Arcade Café: Tech Diners Get an Upgrade**

Santa Clara, California (August 28, 2015) – Hungry engineers and tech workers in Silicon Valley just got an upgrade to their daytime dining options.

Arcade Café, located in the new Menlo Equities Management Company complex on Scott Boulevard, stands out against a backdrop of fast-food chain restaurants. The spacious, well-lit café, managed by Los Altos-based Epicurean Group, is open to the public Monday through Friday for breakfast and lunch, and offers catering services for special events.

While all of Epicurean Group's cafés and restaurants serve high-quality, "farm-to-table" cuisine, Arcade Café is the only one of its restaurants that is open to the public. Chef Anthony Kresge, formerly an executive chef at Shadowbrook in Capitola, prepares changing menus daily, based on seasonal fruits and vegetables and artisanal products. Like all Epicurean Group chefs, he serves no processed or canned food and makes all his sauces and salad dressings in-house.

"Everything is cooked to order, and Chef Anthony's inventiveness is remarkable," says Lyn Barshay, vice president and property manager at Menlo Equities. She sees the café as an amenity that "helps to attract employees." It's also attracting workers from nearby companies, who have learned there is "something special here." Barshay's says, "Chef Anthony really *listens* to his customers – it's like having a personal chef!"

Daily homemade soups, vegetarian and grill specials, a Global Adventure hot-food entrée and a variety of ethnic dishes round out the full menu. "It's an exciting environment," says Chef Anthony, "that allows for a lot of creativity." The café often offers an "exhibition station," where chefs prepare their own specialties as guests look on. Kresge's latest concept is a Friday Farmer's Market. "We host local farms that provide fresh-picked, sustainable produce for our menu items and for purchase by our café customers." Fresh, healthy ingredients, cooked to order "as you like it" right in front of you? "Lunch here is like an oasis in your day," says Barshay.

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Arcade Café, 3355 Scott Blvd, Santa Clara, is open for breakfast from 8-10:30am and lunch from 11:30am-2pm. Contact Anthony Kresge at (408) 753-2955 or [anthony@epicurean-group.com](mailto:anthony@epicurean-group.com).

Epicurean Group is an independent food service management company, providing restaurant and catering services to corporations, educational campuses, and fine arts facilities throughout Silicon Valley and the West Coast. Epicurean Group is committed to socially responsible and environmentally sustainable business practices.

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The Arcade Café is 8,213 square feet of flavor, including the kitchen, a large seating area and the 730-square foot Media Room, which is available to the public for catered meetings.



Not your typical Silicon Valley lunch – Calabrese slow-poached cod and a summer bean antipasto and potato galette with a grape tomato concasse, dressed with a smoked chili Bechamel sauce.



Born in the Napa Valley, Anthony Kresge says he was “destined” for the wine and food business. Chef Anthony has degrees in culinary arts from Napa Culinary College and the Italian Culinary Institute in Calabria, Italy. He’s served in both front and back-of-the-house positions – including Cindy Pawlcyn’s Mustards Grill, Roy’s at Pebble Beach, and Shadowbrook. A culinary creative force, he launched Seavine, a wine brokerage company specializing in small hand-crafted wines from the Santa Cruz Mountains; Moving Mountains, a chalet catering company in the Colorado Rockies; and various restaurant start-ups prior to accepting his current position as Epicurean Group Executive Chef at Arcade Café.