

JOB DESCRIPTION: Chef for Main Place in Paris, Texas

We are searching for a chef for our restaurant in Paris, Texas; a converted Gulf service station dating from the 1940s. There is a great opportunity to come to this small town and create wonderful dining. The restaurant has a wide following and is the only one of its kind serving excellent food on white tablecloths with candlelight. Seating inside numbers 50-55; 70-75 can be seated outside in the courtyard. Currently, lunch is served Tuesday through Friday with brunch on Sundays. Dinner is served Thursday, Friday and Saturday. The restaurant offers special events, catering, and bands on weekends. Beers and wines are served. We have a capable cook and an assistant plus a staff of servers, hostesses and cleaning/maintenance personnel. We offer a competitive compensation and benefit package. Our office handles all the financial-payroll and costs of business. We have great health insurance and a 401K program among other benefits.

Chef Job Duties:

- Cooks guests' orders according to their preferences
- Employs food safety best practices and makes sure that all kitchen staff members do the same
- Develops all kitchen crew for cross training and promotion
- Creates daily specials or dinner specials
- Creates menu using choice ingredients and local products
- Oversees the culinary operations and activities of the facility including off premise catering
- Encourages the sous chef and other members of the kitchen staff, so they perform at their best
- Determines how much food to order and maintains an appropriate supply at the restaurant
- Works quickly and accurately during busy periods
- Occasionally takes on extra duties, such as cleaning, when the kitchen is short-staffed or the restaurant is particularly busy
- Takes direction and works with the restaurant's administrative team
- Ensure compliance with all health and safety regulations within the kitchen area

Preferred Qualifications:

- Associate or Bachelor's Degree in Culinary Arts or 3-5 years of experience as a Chef in a full-service restaurant
- Inventory and purchasing experience
- Good knowledge of food and catering trends with a focus on sanitation, food cost controls, quality, and presentation
- Strong Communication, Leadership and Organizational skills
- Ability to work calmly and effectively under pressure
- Physical Stamina
- Self-motivated and exhibits an aptitude for leading, coaching, and promoting excellence

Contact:

Susan Harper | 903.491.5596

Perry's Off the Square
Paris, Texas



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Paris, Texas



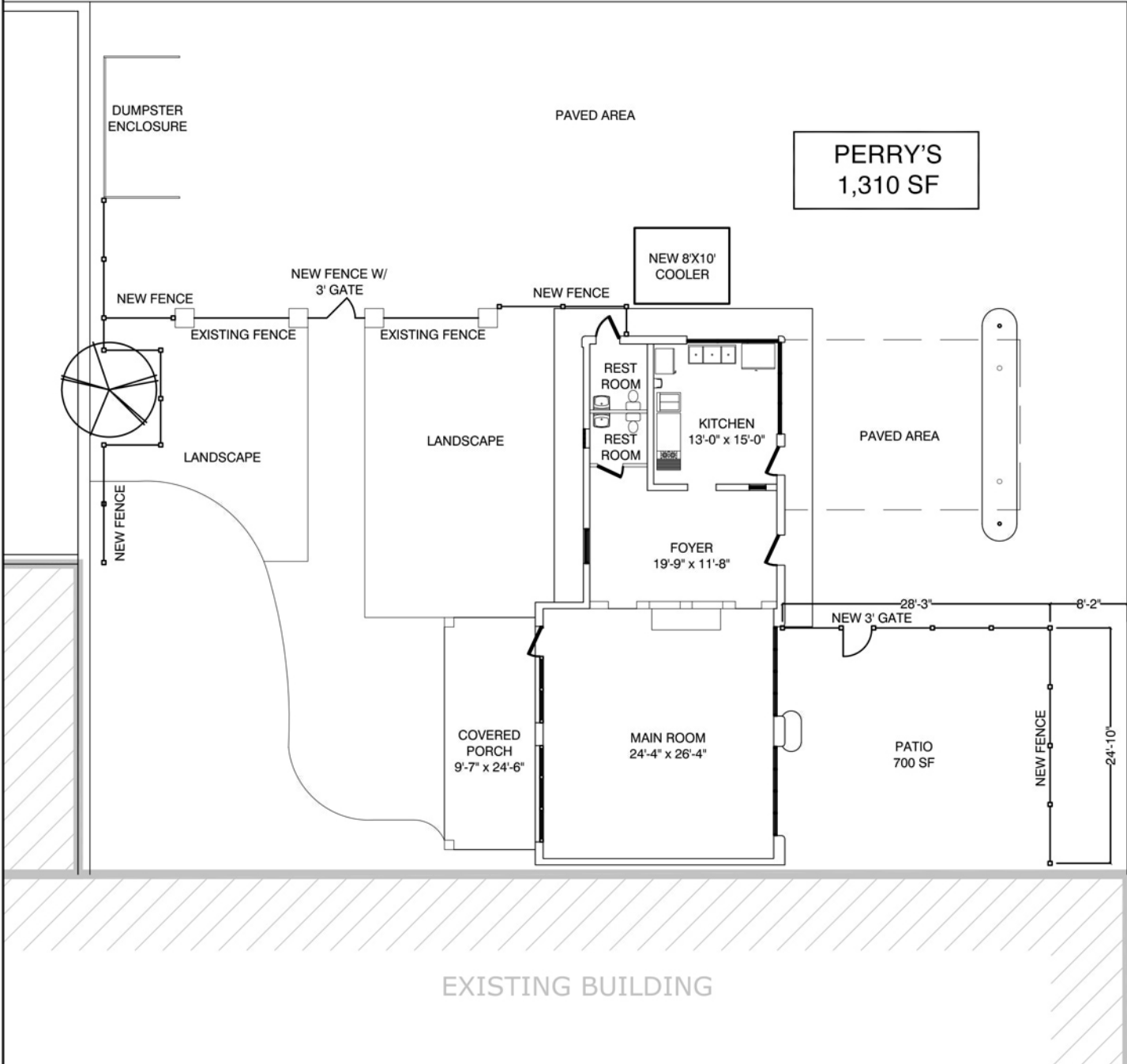
Perry's Off the Square
Paris, Texas



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KAUFMAN ST



TITLE: SITE PLAN	
DATE: SEPTEMBER 29, 2011	SCALE: 1/16" = 1'-0"

PERRY'S OFF THE SQUARE

208 SOUTH MAIN STREET | PARIS | TEXAS



DINNER MENU

STARTERS

PEEL N EAT SHRIMP

old bay seasonings | house cocktail sauce
1/2 pound 13 pound 24

HATCH CHILE CRAB CAKES

roasted green tomato and lime tartar 14

BLACKENED TUNA

mandarin salsa 12

ASIAN GLAZED CALAMARI

almonds | green onion | banana peppers | sweet thai chili 12

FRIED GREEN TOMATOES

chipotle ranch 10

ENTREES

served with seasonal vegetables

BONE IN PORK CHOP

caramelized fuji apples | balsamic reduction 22

CHICKEN PARMESAN

house tomato sauce | parmesan | mozzarella 19

BLACKENED SALMON

spanish rice | seafood cream 24

PECAN CRUSTED ORANGE ROUGHY

spanish rice | cilantro lime butter 24

FILET MIGNON

red skin mash | chimichurri 35



DINNER MENU

ADDITIONS

SPANISH RICE 5

MAC N CHEESE 8

RED SKIN MASH 5

FRESH VEGETABLES 5

GREENS

CHILLED ICEBERG WEDGE

bacon | tomatoes | candied pecans | red onion | blue cheese crumbles | ranch 7

HOUSE SALAD

tomatoes | red onions | shredded cheese 4

DRESSINGS

ranch | chipotle ranch | blue cheese | balsamic

DESSERT

TRES LECHE CREME BRULEE 7

DOUBLE FUDGE CHOCOLATE CAKE 7

DRINKS

tea | coffee | soft drinks 2



SUNDAY BRUNCH

11 - 2

SOUP OF THE DAY

cup 4

bowl 6

BREAKFAST ENCHILADAS

cilantro cream and spanish rice 10

EGGS BENEDICT "PERRY'S STYLE"

toasted bagel, fried eggs, thick cut bacon, hollandaise 10

PERRY'S BRUNCH BURGER

fried egg, cheddar, roasted poblano mayonnaise, old bay fried potatoes 12

FRIED CHICKEN & BISCUITS

creamy homestyle gravy 12

GRILLED SALMON SALAD

red onion, almonds, sundried cherries, mandarin orange, balsamic dressing 14

DRINKS

mimosa 4

diy red beer 6

champagne 6