

Chef Peter Castillo has wined and dined concert tours for Sting, KISS, Bob Seger, Frank Sinatra, U2 and more over the past 28 years while touring through the Midwest. In addition he has done large scale festivals such as Lilith Fair and Lollapalooza. These experiences came during a career that spans kitchens from restaurants to Horse tracks.

Chef Castillo began his cooking career in 1980 after receiving his culinary training at Johnson County Community College and finishing a three year apprenticeship under Chef's Phillip Guttendorf and Jin Saito at the Hyatt Regency in Kansas City. During his apprenticeship, Chef Peter was promoted to Sous Chef of the Skies Restaurant, an unprecedented move for any premier hotel to make with an apprentice halfway through school.

After stops at the famous Café Allegro and Lake Quivira Country Club, Chef Peter jumped at the offer to design, plan and operate the food and beverage operation at the Woodlands Horse and Greyhound Track in Kansas City. While at the Woodlands, Chef Peter developed an off premise catering division which launched the Woodlands into being the largest food and beverage operation in both size and revenue in the four state area with sales totaling over 7 million dollars a year.

In 1991, Chef Peter was reserve grand champion American Royal BBQ, and hosted the first television food show produced in Kansas City on WDAF Channel 4. He also had occasional productions on public television KCPT Channel 19.

Chef Peter decided to open his own establishment in 1994 with an emphasis on the cuisine of his childhood. Blending the flavors of Barcelona and Cuba he named the café, Tenerife being the last bastion of European civilization on your way to the new world and just the opposite on the way back to Europe during the early days of the settlement of the Americas. Then Food editor John Montallaro of the Kansas City Star rated the Tenerife Café 3 _ stars. Chef Peter decided to close the café to spend more time at home with his wife and children and accepted an offer from Mr. Ned Eddy, owner of Eddy's Catering, to operate Bartle Hall Convention center and the off premise catering operation.

For the past three years Chef Peter has been working and consulting for Golden Living the former Beverly Enterprises company as the 1st Corporate Chef ever hired by the company. Chef Peter oversees 341 Living Centers from California to Boston, bringing the flavors of the world along with the trends of today's sophisticated yet casual dining.

In his spare time, Chef Peter enjoys cooking, reading, bicycling, and most of all, spending time with his grand daughters, Sophia and Keilani.