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## **MIRANDA JOINS ELEMENTS RESTAURANT AND CATERING**

Somehow, Cynthia Miranda will find time to train for an upcoming marathon, although her life as one of Santa Barbara's finest caterers is more of a sprint. "The last fifteen years in Santa Barbara have gone by very quickly", marvels Miranda. "I'm ready for the next chapter, which should be very exciting."

Recently, Elements Restaurant and Catering added Miranda and she will head up the catering operation for the popular Anapamu Street restaurant.

A graduate of Northern Arizona University's Hospitality Program, Miranda moved to Santa Barbara in 1994. For the past fifteen years, Miranda has perfected her craft, beginning at the Wine Cask Restaurant. There, she held a number of positions, including Catering Manager at the University Club, a client of the restaurant. Later, she was promoted to Director of Catering for the entire Wine Cask operation.

In 1999, she and local restaurateur Steven Giles opened Sage and Onion Restaurant, and in 2001, Miranda, along with partners Mitchell Sjerven and Scott Schonzeit, opened Mondial, a private dining facility and full catering operation. In 2003, Quantum Restaurant was added to the Carrillo Street business where both businesses successfully resided through 2008.

Conversations with Elements Co-Owner Andy Winchester ensued, and a working relationship was established.

“Cynthia has a wonderful reputation as a caterer in the Santa Barbara area,” explained Winchester. “Having her head up our catering operation is inspiring and we’re excited about the partnership.”

Most Santa Barbarans know of Miranda’s work as a professional caterer, attending annual events that she has created. Miranda has catered Santa Barbara’s “Heal the Ocean” event for the past four years, serving sustainable seafood and the freshest produce from the farmer’s market, while local musician Jack Johnson serenades the audience. Other popular non-profits that have called on Miranda’s expertise include CALM, Lotusland and the Natural History Museum.

Miranda’s relationship with Tamara Jensen of I.D.O. Events and Colette Lopez of La Fete Weddings are one of many keys to her catering success.

“Tamara and Colette have been great supporters of my catering business, and I am thrilled to continue those relationships with the great team at Elements,” said Miranda.

National publications have applauded Miranda for her catering work, receiving high marks from Martha Stewart Weddings, In-Style Weddings and Grace Ormande.

Elements Restaurant is celebrating its 5<sup>th</sup> anniversary this summer as one of Santa Barbara’s most popular restaurants. Since its opening day, Elements has offered exceptional catering to a client list that includes The Granada, Old Spanish Days and the Santa Barbara International Film Festival.

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