

For Immediate Release

Final Championship Match of the Mason Dixon Master Chef Tournament

Final Two Restaurants to Compete on August 14, 2016

Baltimore, MD, August 8, 2016 –The Mason Dixon Master Chef Tournament, the mid-Atlantic’s largest, live, interactive culinary competition, is coming to a close this Sunday, August 14, 2016. The summer-long competition began in early June with a field of 16 hopefuls, but is now down to the final two chef teams, who will go head-to-head for cash and prizes valued at upwards of \$15,000, and the title of The 2016 Mason Dixon Master Chef Champions!

Below are the details for the final match *Battle Royale*, tickets are on sale now and are expected to sell-out.

Battle Royale

August 14 – Chef Brendan McKinney of Tark’s Grill vs. Chef Francois Giovanni Merle of KitchenCray

Featured Ingredients that the chef teams are required to use include:

- Whole Large Fresh Alaskan Halibut from Metropolitan/SYSCO
- Pepsi Soda from PepsiCo
- Pelagicus Lump Crab Meat from Phillips Foods
- Rendered Duck Fat from Maple Leaf Farms
- World Champion 2016 Grand Cru Surchoix Cheese from Emmi Roth USA
- Black Tahini and Ghost Pepper Salt from Roland Foods
- Spicy Andouille Sausage from Logan’s Sausage
- Xanthan Gum from Pastry Star
- Fresh Tomato Juice from Natalie’s Orchid Island Juice Company
- Marqui de Grinon 2014 International Gold Award Winner from DeMedici
- Petit Cab from Boordy Vineyards

The Championship match will be held Sunday, August 14th. Bios of all competing chefs are available at <http://www.masondixonmasterchef.com/schedule-results/bracket.php>. The competitions will be held at the Inn at the Colonnade Baltimore, a Doubletree by Hilton Hotel located at 4 West University Parkway, Baltimore, MD (www.colonnadebaltimore.com/).

Tournament Ticket Details

Tickets for the Final match are available for purchase at: <http://www.masondixonmasterchef.com>. Tickets are \$45 for General Admission and \$65 for Judging Experience (in advance), which allow guests to taste each dish and be part of the voting (prices include all taxes and fees). In addition, the Mason Dixon Master Chef Tournament donates 10% of the net proceeds of each ticket sold directly to their charity partner Meals on Wheels of Central Maryland (<http://www.mealsonwheelsmd.org>).

Event Timeline:

6:00 p.m. – 7:00 p.m. (Doors open at 5:30 p.m.)– Happy Hour with Complementary passed Hors d’oeuvres and Wine Tasting by Boordy Vineyards, plus Drink and Food Specials
6:15 p.m. – Cold Prep Begins for the Competition
7:00 p.m. – Chef Competition
8:00 p.m. – Judging Begins, Complementary Dessert and Coffee Served

Partners and Sponsors:

Partners: Boordy Vineyards, Restaurant Association of Maryland, Restaurant Association Metropolitan Washington, Meals on Wheels of Central Maryland

Platinum Sponsors: Inn at the Colonnade Baltimore, Emmi Roth Kase USA, The Umbrella Syndicate

Gold Sponsors: American Metal Craft, Logan's Sausage, Maple Leaf Farms, Pepsico, Phillips Food, Roland Foods, Steelite International, Sysco Food Service/Metropolitan, Vulcan, Whole Fresh Foods

Silver Sponsors: Aqua Panna/S. Pellegrino (Nestle Waters), Bigelow Tea, Certified Angus Beef, Chef a la mode, ECOLAB, Coleman/Harvestland, Hatfield, Marcho Farms, National Pasteurized Eggs, Pastry Star

Bronze Sponsors: Atalanta, BelGioioso, Anchor, Daisy Brand, House-Autry, Kraft-Heinz, Natalie's Orchid Island Juice Company, Ventura Foods, Wholesome Harvest Baking

Media Partners:

Baltimore Restaurant Examiner, CityPeek, Culination, Dining Dish, Downtown Diane, JL Waldera, Minx Eats, Savory Experiments, The Umbrella Syndicate

Interviews: Chefs are available for in-studio demos and phone interviews as well as on-site interviews pre or post competition. To set up an interview or receive a press pass to a specific event, please contact Karen Folkart, Karen@masondixonmasterchef.com.

About The Mason Dixon Master Chef Tournament

This multi-week event is a single-elimination tournament designed to showcase some of the area's finest executive chefs and restaurants. Guests attending this exciting event will be more than just spectators, as they enjoy the unique experience of witnessing two spectacular area chefs battle it out in the prep kitchen right on the main floor. Each evening two chef teams go head-to-head to prepare an appetizer, entrée and dessert for each of three expert judges, as well as amuse bouche portions of their entrees for up to 36 audience member judges. Their creations are scored on creativity, presentation and taste, and only one chef advances to the next round. At the end of this tournament only one of the 16 competing chefs will emerge as THE Mason Dixon Master Chef! 10% of the net proceeds of each ticket sold directly to Meals on Wheels of Central Maryland. More information available at www.MasonDixonMasterChef.com, on Twitter @MDMasterChef, and Facebook at Mason Dixon Master Chef.

About Boordy Vineyards

Family owned and operated since 1965. Boordy Vineyards is dedicated to celebrating life, wine and good food. Learn more about Boordy at www.boordy.com.

About Meals on Wheels of Central Maryland

Meals on Wheels' mission is to enhance quality of life through the provision of nutritious meals, personal contact and related services to homebound individuals. Last year, over 740,000 home-delivered meals were prepared and delivered to more than 2,900 homebound clients through the coordinated efforts of Meals on Wheels staff and some 2,000 volunteers. Meals on Wheels of Central Maryland currently serves the following areas: Baltimore City, Anne Arundel, Baltimore, Carroll, Harford, Howard, Montgomery and Prince George's counties.