

For Immediate Release

Mari Luna Bistro to Host Local Chef Competition

The Mason Dixon Master Chef Tournament Returns to Baltimore

Baltimore, MD, April 8, 2013 – The Mari Luna Bistro, the newest member of the Mari Luna Restaurant Group's family of restaurants (<http://www.mariluna.com>), is set to be the home of the 2013 Mason Dixon Master Chef Tournament.

Renowned for filling the void of authentic Mexican food in the Baltimore region, each of the Mari Luna Restaurant Group's three area restaurants are family owned and operated by the Luna family, which includes executive chef Jaime Luna, his wife Alba, and their daughters.

The roots of the Mari Luna Restaurant Group reach back to the City of Mexicali in Baja, California where Jaime Luna was raised on traditional Mexican cooking. When he came to the United States in 1984 he began a 20-year career in the culinary field working with nationally acclaimed chefs and restaurateurs in the Washington, D.C. and Baltimore markets, including Michel Richard at Citronelle and Steve de Castro at Babalu Grille. In 2004, he opened his first namesake restaurant, Mari Luna Mexican Grill. Today, the Mari Luna Restaurant Group consists of three restaurants, the Mari Luna Bistro in Baltimore, and the Mari Luna Latin Grille and Mari Luna Mexican Grill both in Pikesville, Maryland.

Combining the warmth of the Luna family with sophisticated and delicious food preparation for a unique dining experience, the Mari Luna Bistro is the perfect place for the Mason Dixon Master Chef Tournament. The Bistro brings authentic Mexican food to the city's cultural district. Highlights of the menu include seven styles of guacamole, each served in a traditional stone mortar called a molcajete, extensive taco offerings made with fresh corn tortillas, and house made white and red sangria. The basement of the Bistro called the Luna Lounge is a unique private party room with a built in bar and dance floor.

The Mari Luna Bistro is conveniently located right in the heart of Baltimore's cultural district, just steps away from the Baltimore Symphony Orchestra's Joseph Meyerhoff Hall, and the Cultural Center stop of the light rail.

Tickets for all 15 dates of this summer-long single-elimination chef competition are available for purchase at: <http://www.masondixonmasterchef.com>. Tickets for most matches are \$25 for general admission and \$45 for judging experience (including all taxes). 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>).

Competition Dates (5:30pm – 9:00pm):

June 17, 18, 24, 25

July 15, 16, 22, 23, 29, 30

August 5, 6, 19, 20, 27

Event Timeline:

5:30 p.m. – Happy Hour with Complementary Appetizers and Wine Tasting, plus Drink Specials

6:30 p.m. – Cold Prep Begins for the Competition

7:00 p.m. – Chef Competition

8:00pm – Judging Begins

Corporate Sponsors:

Platinum Sponsor: Mari Luna Bistro

Gold Sponsor: Maple Leaf Farms, Roland Food, Sysco Food Service, Steelite International

Silver Sponsors: Atalanta / DeMedici, Azar Nuts, Emmi Roth USA, Hatfield, Heinz, Koch Chicken

Bronze Sponsors: Acqua Panna / S. Pellegrino, ECOLAB, , Goodwin Seafood, Logan Sausage, Manzo Foods, Marcho Farms, Paderno, Phillips Foods, Mercer Tools

Other Sponsors include: All Around Reps, American Metalcraft, CookTek, Libbey Glass, Mozzo Shoes, Schmid Wilson

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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 30 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 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.