



DINING AT THE BARNES

Members of the media are cordially invited to visit the Garden Restaurant between Noon and 2 pm to learn more about and preview the seasonal menu featuring fresh, local ingredients.

Dining and special events catering at the Barnes on the Benjamin Franklin Parkway in Philadelphia is managed by 1st & fresh Catering, a premier catering division of ARAMARK.

In addition, ARAMARK has furthered its association with the Vetri Organization at the Barnes Foundation to provide menu consultation and employee training, and feature special culinary nights throughout the year, as well as offer an option for high-end catering.

The Barnes is pleased to offer two new dining options for members and guests.

GARDEN RESTAURANT AT THE BARNES

The modern, light-filled, sit-down restaurant offers a seasonal à la carte menu of hot and cold entrées, salads, and desserts, as well as a wine list featuring an array of local, domestic, and international wines, and a variety of specialty cocktails. On Friday nights light fare and a special martini menu are offered. Courtyard dining is available seasonally.

The Garden Restaurant is open to Barnes Foundation visitors and members on a first-come, first-served basis. Reservations are not accepted. All major credit cards are welcomed.

Garden Restaurant Hours

Monday	8:30 am-5pm
Tuesday	Closed
Wednesday	8:30 am-5 pm
Thursday	8:30 am-5 pm
Friday	8:30 am-9 pm (last seating 8:30 pm)
Saturday	8:30 am-5 pm
Sunday	8:30 am-5pm

THE COFFEE BAR

The new Coffee Bar offers a family-friendly, light on-the-go menu featuring sandwiches, salads, snacks, desserts, cold beverages, wine and coffee. The bar is located on the Lower Level adjacent to the four-story, open-air interior garden. Open to Barnes Foundation visitors and members on a first-come, first-served basis. Reservations are not accepted. All major credit cards are welcomed.

Coffee Bar Hours

Monday	10 am-5:30 pm
Tuesday	10 am-5:30 pm
Wednesday	10 am-5:30 pm
Thursday	10 am-5:30 pm
Friday	10 am-9 pm
Saturday	10 am-5:30 pm
Sunday	10 am-5:30 pm



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TIA TRIPLETT
GENERAL MANAGER
1ST & FRESH CATERING @ BARNES FOUNDATION

Tia Triplett is General Manager for 1st & fresh Catering, a premier catering division of ARAMARK, with responsibility for managing all of the dining and catering services at the Barnes Foundation on the Parkway. She joined the company in January 2012.

Triplett comes to the Barnes with nearly 20 years of experience in the catering and food and beverage industry. Prior to joining ARAMARK, Triplett managed upscale restaurant and dining establishments for Ruth's Chris Steak House and Restaurant Associates. She began her career in the sales and marketing department with Hyatt Hotels.

She earned her B.A. from San Diego State University.

RICHARD FREEDMAN
EXECUTIVE CHEF
1ST & FRESH CATERING @ BARNES FOUNDATION

As executive chef for 1st & fresh Catering, a premier catering division of ARAMARK, Richard Freedman oversees the culinary operations of the Garden Restaurant and catering menus for the Barnes Foundation on the Parkway.

Chef Freedman began his career with ARAMARK in 2008 and brings a wealth of premium dining experience to his position at the Barnes. After leaving the Ritz Carlton, where he began his culinary career, Chef Freedman worked throughout the city of Philadelphia in a number acclaimed gastro pubs and casual French restaurants.

A graduate of the Art Institute of Philadelphia, Chef Freedman is a certified Chef de Cuisine by the American Culinary Federation and earned ProChef II certification from the Culinary Institute of America.

ANDREW PEREKUPKA
SENIOR EXECUTIVE CHEF
1ST & FRESH CATERING

Andrew Perekupka is the Senior Executive Chef for 1st & fresh Catering, a premier catering division of ARAMARK, and is responsible for the daily execution and oversight of the 1st & fresh Philadelphia culinary team.

Prior to joining ARAMARK in 2006, Chef Perekupka was the executive chef for the Sheraton Rittenhouse Square. Early in his career, Chef Perekupka gained valuable experience providing professional catering services to events such as the US Open Tennis Championships, US Open Golf Championships, and the MTV Music Awards, as well as providing dining services to customers and clients of the Philadelphia Museum of Art, Winterthur Museum, Longwood Gardens and large corporate dining clients in New York City.

He was a member of the American Culinary Federation National Culinary Olympic Team at the 2000 Culinary Olympics in Erfart, Germany, and has completed the Disney Culinary Apprentice Program in Lake Buena Vista, Florida. Chef Perekupka brings over twelve years of culinary experience and his passion for excellence to every meal he prepares for ARAMARK clients in Center City, Philadelphia and at the Barnes Foundation.