



# BARRY J. FLEISCHMANN

Barry J. Fleischmann, a Baltimore native, is the executive chef and principal of Innovative Gourmet, an upscale, full service off-premise catering and event planning firm based in Owings Mills, MD. Two years after graduating from the renowned "Restaurant School" in Philadelphia, Barry held a post as catering director and food market manager of The American Café Inner Harbor location in Baltimore, MD. Feeling that his creative talents were not being utilized, in 1984 he and his wife Maria went on to create Innovative Gourmet out of their northwest apartment.

Fifteen years later, Innovative Gourmet is now housed in a 6,500 square foot facility which includes a commissary and an executive/sales office. The firm employs 28 full-time and up to 80 part-time employees, depending upon the season.

Today, Barry's catering firm enjoys a reputation as a leading caterer in the Baltimore/Washington corridor and is one of the few chef-owned and operated catering firms in the market. The firm is a preferred caterer for many of Maryland's prestigious sites, including the National Aquarium, The Maryland Science Center and the Walters Art Gallery. Clients on the social side range from internationally renowned wine expert and author Robert Parker, to a business clientele featuring corporate giants such as IBM, T. Rowe Price, Alex Brown & Sons, and Westinghouse. Innovative Gourmet is also known for regularly giving back to the community by donating its services to a number of worthy causes such as Meals on Wheels, Save-A-Heart, National Public Radio and Sinai Hospital.

Chef Fleischmann keeps current in the culinary field by pursuing continuing education courses as well as attending trade shows and seminars. His professional affiliations include a board position with the American Institute of Wine & Food; a leadership role in "Share our Strength"; membership in the National Association of Catering Executives, the Restaurant Association of Maryland, and the American Chef Federation.

Barry is also a passionate wine enthusiast and has an extensive collection of wines from around the world, some of which are quite rare. He hopes, in the near future, to expand his catering business to include an on-site catering hall and to pursue other food related ventures beyond the catering business. He resides in Reisterstown, MD with his wife Maria and their three children, Daniel, Rachel and Jared.



## **Innovative Gourmet Caterer**

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