



MEET OUR SOUS CHEF

KEVIN LITTLE

As the Sous Chef at Ronald Reagan Building and International Trade Center, Chef Kevin Little brings a wealth of expertise, innovative culinary skills, and seasoned leadership to the team. With a 16-year background across various roles in renowned kitchens and a dedication to creating exceptional dining experiences, Chef Little consistently elevates his craft.

As Chef De Cuisine at Stiltsville Fish Bar in Miami, he led the kitchen team to new heights, creating daily dinner specials inspired by local fishermen's catches and delivering unforgettable dining experiences.

In New York City, his skills were further honed as the Chef De Cuisine at Root & Bone, Executive Sous Chef at Red Rooster by Marcus Samuelsson Group, and Executive Chef at Bubby's. His experience in these establishments allowed him to thrive in fast-paced, high-pressure kitchen environments while consistently delivering top-tier dishes.

At Yardbird in Miami, Chef Little began as a line cook and subsequently advanced to the roles of Executive Sous Chef and Chef De Cuisine. Throughout his tenure, he honed his skills in creating seasonal menus and mastered food and supply chain functions all the while adeptly overseeing the smooth operation of the kitchen.

In 2020, he tapped into his entrepreneurial spirit by founding Little Pasta & Provisions, offering three-course, pre-made meals. Concurrently, he cherished the role of full-time dad, considering it one of the most rewarding and fulfilling experiences in his life.

Chef Little's foundation in culinary arts began at the Art Institute of Fort Lauderdale, shaping his educational journey. His commitment to leadership, creativity, and culinary innovation is a testament to his dedication to the art of cooking.

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