



# MEET OUR EXECUTIVE CHEF

## XAVIER DESHAYES

Executive Chef for the Ronald Reagan Building and International Trade Center since 2001, Xavier Deshayes is clearly a chef with a calling. Overseeing the kitchens in one of the nation's largest buildings, and the site for some of DC's most notable meetings and special events, catapults Chef Deshayes into an exclusive arena of high-profile chefs leading large scale catering operations.

Xavier is a socially responsible chef at the forefront of developing sustainable and environmentally conscious menus. He was a pioneer at the onset of the sustainable seafood movement and continues to champion innovative ways to incorporate it into his menus. Deshayes is also very passionate about giving back to the community. He devotes his time to several nonprofit organizations including Best Buddies International and St. Jude Children's Research Hospital, serving as a mentor to children and young adults and participating in fundraising events.

Born in the restaurant business, as a young boy in Béziers, France, he developed a passion for his craft early in life. With formal culinary training and over ten years of experience in award-winning restaurants he honed his skills before taking over the helm at the Reagan Building.

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