

Chef Darryl King

Darryl L. King grew up in Louisville, Kentucky in a home steeped in the tradition of good cooking. At a young age he would watch his grandmother prepare everything from down home food to gourmet cuisine. As he got older his mother, also an avid cook, began to show him the basics of cooking. By the age of 14, Darryl was already serving gourmet meals to his family and his friends. Darryl enrolled at the culinary program at Ahrens Vocational School in 1975 and graduate as a top-ranking member of his class. Since that time Darryl has lived—and cooked—around the world, expanding his repertoire, as well as his love of the flavors that can only come from home cooking. This appreciation, supported by his formal training, led him toward the styles of Southwestern and New American Cuisine. His use of exotic ingredients has been incorporated into the barbecue style of Riteway Catering Company.

Darryl has worked with some the valley's best restaurants including Hops Bistro and Brewery, Z Tejas Grill and Oscar Taylor's. He developed menu items for Cafe Casino's and consulted for Paul Fleming at Nola's Mexican Restaurant where he created a Mexican style barbecue. In 2001 Darryl's sauce took first place in the Scottsdale BBQ competition for his award-winning original gourmet sauce.

Good food, Darryl feels, is the result of two things: "A love for what one does in life and the ability to stay open to new experiences. That openess allows me to savor and give back the good flavors of real cuisine. It's food for the soul."

Experience Chef Darryl's real cuisine.

Riteway Catering Company, Phoenix, Arizona offers, off site catering, event planning, custom menus, full services, corporate, and private parties, specialize in smoked, grilled, roasted food items. We provide private and corporate catering throughout Arizona including Phoenix, Scottsdale, Mesa, Paradise Valley, Chandler, Glendale and Tucson.

Copyright © 2002-2008 Riteway Catering Catering Company

1 of 2

2 of 2