



the Addison



EXECUTIVE CHEF

PATRICK DUFFY



Executive Chef Patrick Duffy leads the Five Star Diamond award winning kitchen at the Addison. He is renowned for his elegant, highly-personalized, and on-trend farm-to-table menus, pursuing locally sourced and highest quality ingredients.

Growing up in Kansas City, Kansas, it's no wonder that Patrick's culinary roots began in barbeque. In 1997 he relocated to South Florida where he worked for restaurants such as Brassiere Max, Perricone's, and Seasons 52. Since his formative years, Patrick has mastered countless international cuisines, including Indian and Glatt Kosher, as well as new culinary trends. According to him, "there is no menu too tough."



Even for the largest weddings and corporate events, Patrick's food is always fresh to-order and customized to his client's taste. His high-standards, colorful imagination, attention to detail, and passion for the dining experience have earned him a reputation as one of the best catering chefs in the country.

In 2016, Patrick was awarded the Six Star Diamond Award, and was recognized by The American Academy of Hospitality Sciences as one of the finest chefs worldwide.

When Patrick is not in the kitchen, he is with his family or is volunteering his time to helping animals.