

EVAN STERN

DEDICATED TEAM PLAYER

CAREER OBJECTIVE

Excellence-oriented, highly communicative hospitality professional with more than a decade of experience and a proven commitment to achieving customer satisfaction, team success, and organizational advancement. Aiming to contribute my skills, experience and passion to help build on the success of a world-class team at an exceptional company.

EXPERIENCE

FINE DINING SERVER

Catch Steak Los Angeles – West Hollywood, CA | July 2023 – Current

- Elevate team-driven guest service through strong interpersonal engagement, deep product knowledge, and robust interdepartmental communication & coordination.
- Actively enhance guest loyalty and perceived product value through VIP retention and appreciation program.
- Guarantee memorable, smooth celebrations and successful business dinners for large groups and private dining gatherings.
- Ensure the highest standards of safety, hygienic practices, legal compliance, ethics, and positive workplace culture.

HEAD SERVER & ACTING FOH MANAGER

UKA – Hollywood, CA | April 2023 – June 2023

- Established all systems and standards for synchronized fine dining service, including the creation of training materials & Front of House restaurant operations, and sourcing materials.
- Hired, trained, coached, and scheduled Front of House team.
- Built and managed relationships with vendors, hospitality partners, corporate partners, and community leaders.
- Led the collaborative creation of alcoholic beverage program.
- Managed reservations, flow of service, special requests, VIP accommodations, and private event & special dining inquiries.
- Ensured the highest standards of safety, hygienic practices, legal compliance, ethics, and positive workplace culture.

SERVICE CAPTAIN – LUXURY IN-HOME CATERING

Soosh! Catering – West Hollywood, CA | Aug 2021 – Current

- Lead service teams providing impeccable in-home 12-course sushi dinner experiences for up to sixty guests per event.

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EDUCATION

UNIVERSITY OF MINNESOTA TWIN CITIES

Minneapolis, MN

*Completed coursework towards
Cultural Studies and Comparative
Literature – Film Theory and
Criticism (May 2006)*

SKILLS

Sales

Communications

Team Leadership

Problem Solving Under Pressure

Attention to Detail

Business Development and
Fundraising

Event Management

Training and Staff Development

Talent Evaluation and Acquisition

Budgeting

Strategic Planning

Systems and Structures

Customer Loyalty

- Coordinate personalized, intricate service with chef and event management teams, identifying and meeting every guest need.
- Support kitchen and management teams by stepping up to eagerly fulfill additional tasks whenever they arise.

FINE DINING SERVER

Bourbon Steak Los Angeles – Glendale, CA | Feb 2022 – April 2023

- Happily anticipated and met all guest needs, exceeding standard service expectations and increasing guest loyalty.
- Engaged guests promptly and energetically, providing excellent service to a high number of guests simultaneously.
- Supported a high performing team by treating every guest in the restaurant as my own—not just those in “my section.”

GRANT WRITER

Hmong American Partnership, Minneapolis, MN | Jun 2020 - Jul 2021

- Edited, standardized, and improved organizational materials sourced from all departments and styles.
- Collaborated with program staff and development team to secure grant funding and service contracts from local, state, and federal government initiatives.
- Created content for award winning funding requests to family and civic foundations and corporate philanthropic partners.

DEVELOPMENT DIRECTOR (FUNDRAISING)

*Adath Jeshurun Congregation & Foundation, Minnetonka, MN
Jan 2016 - Mar 2020*

- Followed best practices to cultivate hundreds of relationships that deepened loyalty and increased giving.
- Processed and personally solicited planned gifts, new endowment funds, tribute gifts and grants.
- Expanded stewardship featuring donor recognition events, personalized and timely gift acknowledgement, volunteer engagement, and recognition of 300-member legacy society.
- Established and implemented organization-wide systems managing solicitations, communications and donor recognition.
- Trained and led professional and volunteer teams of 10-30 in strategic fundraising including \$300,000 annual campaign, 600-guest annual benefit, directed giving and special campaigns.
- Coordinated and supported the writing of grant requests, including presentations and reporting.

FINE DINING SERVER

Cafe Lurcat, Minneapolis, MN | Aug 2014 - Apr 2015

- Engaged and informed guests by describing how menu items were prepared, including ingredients and methods.
- Described, recommended, and presented wine selections to tables with appropriate glasses and attentive wine service.
- Enthusiastically contributed to synchronized service in a large-scale, fast-paced fine dining environment.