



OUR STORY

Since 2000, Seasons Catering is the preferred choice for social and corporate events in Ventura County and beyond. We distinguish ourselves through our uncompromising quality, creativity, commitment to clients, and for being unmistakable in all that we do!

OUR PROMISE

We source locally whenever possible. Some of our favorite local partners include Ojai Roots, McGrath Farms, and Ragamuffin Coffee Roasters.

Breakfast breads, muffins, and desserts are made almost exclusively in-house by Seasons' classically trained pastry chef, and we strive to offer a diverse selection for guests, including those preferring gluten-free and vegan options.

In preparing dishes, we use high-quality extra virgin olive oil and blends. When cooking sprays are required, we are careful to use only those which are allergen-free. We refrain from cooking with animal fats in order to be able to satisfy our vegetarian and vegan guests.



WHO WE ARE

MISSION

Seasons Catering... where imagination and flavor have no boundaries.

CORE VALUES

- B** Balance: your life as you define it. (professional, personal, emotional, financial)
- R** Respect: for those around us, lead honestly with your heart
- I** Integrity: doing the right thing even while nobody is watching
- T** Teamwork: accountability for the individual commitment to our team effort
- E** Evolve: creative approach to growth and productivity

MEET THE TEAM

The staff at Seasons Catering is a dynamic group of individuals characterized by passion, creativity, professionalism, and integrity. This perfect blend of qualities is reflected in all that we do. Attention to detail, effective communication, problem-solving, and a positive/pleasant attitude are all significant traits that make for an effective service team. Seasons' commitment to exceptional service guarantees that the fantastic food prepared by our chefs is the same excellent food placed before our clients. Our entire team prides itself on professionalism and attending to clients' needs. It's all in the details, and we strive to exceed everyone's expectations.





Gabrielle Moes - Owner

Gabrielle's love of food began early in life, in her family's kitchen, where she learned flavors and techniques from her mother. It was here where she experienced first hand the elemental way that food could bring people together and fill their lives with comfort and joy. It was not surprising to

anyone that she would follow this passion into her adult life and become a true connoisseur of food, training at the prestigious California Culinary Academy and working as a chef in various restaurants before starting Seasons Catering in 2000.

Gabrielle continues to be inspired by food and its unique power to teach, foster creativity, and build community, and she and her entire team at Seasons Catering work tirelessly to ensure that clients can taste this inspiration in every bite!

Michelle Osborne - Executive Chef

Michelle's first job out of culinary school was with Seasons Catering, Inc. back in 2009. After about two years she moved on to go work in restaurants and eventually moved up to Portland, Oregon with her now husband. While there, she learned a lot about Japanese cooking and was able to broaden her knowledge of the culinary world. She and her husband, who is also a chef, decided to move back home to Ventura where she was able to once again work for Seasons Catering.



Lucinda Houdeshell - Kitchen Manager

After a successful career in the corporate world, Lucinda retired early to follow her passion and attend culinary school. An avid food, wine, and dog lover, Lu has been on the Seasons Catering team for over 7 years, and loves working with the new team on the PGI campus!

Stephanie Nomura - Service Lead

Stephanie is one of our newest team additions but no stranger to the service industry. While working at a local pizza parlor for 15 years, she learned the ins and outs of food quality and exquisite service. Even though she enjoyed the fast-paced nature of the pizza world, it was time for a change. She is excited to experience the world outside of restaurant walls and is enthusiastic to express creative ways to serve and showcase all of the delicious food Seasons Catering has to offer.



OUR ACCOMPLISHMENTS



HONORS

- Women's Economic Ventures – Business of the Year; 2018
- Women's Economic Ventures – Spirit of Entrepreneurship; 2021
- Totally Local VC Excellence in Agriculture – Chef of the Year; 2019
- International Live Events Association – Best All Around; 2017
- Ventura Chamber of Commerce – Hometown Hero Award; 2021
- California Lutheran University – Center for Economic Research and Forecasting panel member representing small businesses; 2020
- Ventura County – 50th Annual Business Outlook Conference panel member representing small, local businesses; 2021
- California Wedding Day, Best of Ventura, 2023 Finalist

COMMUNITY PARTNERS

- AppFolio
- The Trade Desk
- Music Academy of the West
- PanAmerican Seed
- Merryl Brown Events
- Community Memorial Health Care Foundation
- Santa Barbara County Education Office
- Santa Barbara City College Foundation
- Santa Barbara Historical Museum
- MOXI
- Santa Barbara Museum of Art
- The Key Class
- Santa Barbara Polo and Racquet Club
- Ganna Walska Lotusland
- World Central Kitchen
- FEMA
- Crane Country Day School
- Dream Foundation
- Los Padres Forest Watch
- Ventura Land Trust

TESTIMONIALS



JOHN DALY THE KEY CLASS

Seasons Catering is one of the best catering companies that I have ever had the pleasure of working with. From the proposal stage all through to the final clean up Seasons does everything to perfection.



DON COOK CRANE COUNTRY DAY SCHOOL

Not only is the food very fresh and tasty each day, the service staff are extremely helpful and super friendly. I feel like I am having lunch at a friend's home each time they come on campus and begin service.



JANESSA BENDER PANAMERICAN SEED

The customer service they give is top notch and they are always willing to work with us on menu changes, timing, etc. They are very flexible, and if there are last minute changes, they handle these in the most efficient and professional manner.



MERRYL BROWN MERRYL BROWN EVENTS

Not only is their food beautifully prepared, their service is exceptional. A commitment to excellence, a passion for what they do and their total integrity are the qualities that have kept us coming back for many years.



DAVID SIGMAN SBPRC

The professionalism and customer service of the Seasons' team is second to none, and coupled with their flexibility in working with our members' requests and the care and respect they show for the Santa Barbara Polo & Racquet Club property, Seasons sets the bar for excellence and we consider ourselves fortunate to have them as a partner.



RANDY BROWN APPFOLIO

My level of expectation persistently has been set high, and the Seasons Catering team always exceeds those expectations. The level of experienced professional service, overall food quality, variety of cuisines, and follow through communication has been nothing short of prodigious.



SCOTT REED MUSIC ACADEMY OF THE WEST

Seasons Catering's cuisine is exceptional. The presentations beautifully capture the healthy spirit so special to the Santa Barbara lifestyle - all within a level of commendable sophistication. The ingredients used are of the highest caliber including organic selections and local garden-grown seasonal fruits and vegetables. The crafting of menus is creative and well-balanced.



WENDY DARLING SANTA BARBARA MUSEUM OF ART

Seasons Catering's is our most trusted catering partner. The outstanding service, support, creativity and reliability is integral to the consistent success of our events. I know that each Seasons staff member has the experience, dedication and resources to execute each event at the highest level, with kindness, graciousness, and professionalism.