

COBB LIFE Online edition

20 Rising Stars Under 40

Jeff Brister, 29, Owner, Carriage House Catering

By Jennifer Hafer



Mike Jacoby

Personal: Married to Laurie. The couple has a 15-month-old son, Brady.

Volunteer work: Center for Family Resources, WellStar Foundation, MUST Ministries and Friends of the Strand.

Favorite quote: "Food is the most primitive form of comfort."

Education: Johnson & Wales University.

Crab cakes served on wontons and chicken salad served in ice cream cones with a grape substituting for a sundae cherry. These are just two of the culinary creations that are helping Jeff Brister make Carriage House Catering a standout in Marietta and beyond.

"I started washing dishes at a country club when I was 14," Brister recalls. "After a while I wanted to do more than wash dishes, and the chef at the club took me under his wing and showed me the ropes."

A native of York, Penn., Brister, 29, attended culinary school at Johnson & Wales University in Charleston, S.C., before moving to Atlanta for work. After a stint as an executive chef for another catering company, Brister approached the owners of the Whitlock Inn and Anderson House about going into business together. At the time, the inn and house used an off-site caterer for their events.

"I knew [Whitlock Inn and Anderson House owners] Alexis and Sandy Edwards through mutual friends," Brister said. "I approached them with the idea of transforming the carriage house on the property into a commercial kitchen."

With more than 250 events since 2007, Carriage House Catering has quickly established itself as a top-notch service provider becoming the exclusive caterer for the Marietta/Cobb Museum of Art and catering the Grand Opening of the Strand Theatre in January.