



Executive Chef Patrick Broadhead
Burt & Max's / Prezzo

Executive Chef, Patrick Broadhead was born and raised in a small Midwestern town, where as a young man, he first discovered the joy of cooking over an open fire with the Boy Scouts making dutch-oven cobbler. He held on that joy in cooking through out his formative years and through college. Among others, Chefs Emeril Lagasse and Tyler Florence inspired him to follow their same path at Providence, Rhode Island's Johnson and Wales University where he graduated in 1994. Now having acquired his culinary foundation, Patrick spent time traveling between Cape Cod and Florida while gaining a strong background in creating seafood dishes. It was then elevated by the level of quality available from the delicacies he found in the waters around Florida.

Starting as a line cook at Max's Grille in Boca Raton in 1995, where he worked off and on for over 15 years, Broadhead worked his way up to Executive Chef bringing his own distinctive style to the menu. In September of 2016, Broadhead accepted the Executive Chef position at Burt & Max's where he brings his own flair and style to the menu of this popular West Delray restaurant. Chef Patrick also heads the kitchen at Rapoport's Restaurant Group's newest location, Prezzo.

Inspired by the ingredients which are the freshest on the market, his style is ever-changing which reflects the freshest flavors of the season. He is personally passionate about the styles of Mexican, Latin-American and especially the rustic, simple peasant food from the streets of Brazil; inspired by his Brazilian wife.

Patrick is married to long-time love Silvana, and has two sons, Luca & Benjamin. He enjoys gardening, and is fanatical about the St. Louis Cardinals, the Pittsburgh Steelers and Flamengo of the Brazilian football league.