



Renee Nastri-Windisch is a professional chef with over thirteen years of experience. A native Western New Yorker, her career began with classic training at the Culinary Institute of America in Hyde Park, NY. Her diverse background at various establishments across the United States includes Mark Miller's Coyote Café in Santa Fe, New Mexico; Hiroyoshi Sone's Restaurant Terra in the Napa Valley; the Ritz-Carlton of San Francisco; and the Sebastiani Family's Viansa Winery of Sonoma. Ms. Nastri-Windisch has an ongoing relationship with Chez Pansise in Berkeley, California; rated the #1 restaurant in the United States by Gourmet Magazine in October 2001.

Ms. Nastri-Windisch has been featured in various publications including the "Rochester Democrat and Chronicle" and "Sonoma Magazine". She is responsible for the creation and development of wine clubs that feature food and wine pairing and has had her original recipes published in the monthly "Tuscan Magazine".

Ms. Nastri-Windisch has continued her education at the Cordon Bleu Cooking School in Paris, France; The Culinary Institute of America at Greystone in Napa, California; the University of Buffalo's "Year in Provence" program in Vaison-la-Romaine, France; and The Apicius School of Florence, Italy.



Cassis Catering is a culmination of Ms. Nastri-Windisch's experience in the culinary industry. We are dedicated to using the finest ingredients available—continually striving to present the freshest locally grown produce and organic ingredients. We pride ourselves on professional and refined, yet personable service. Cassis Catering invites you to use our expertise to create an event to remember.