



Head Chef

Join an established, community-focused family business with 30 years of excellence and recognition in Southeastern Wisconsin's catering and event industry. We began as Skyline Catering, founded in 1997, pairing gourmet food with top-notch service and a first-class team, and today we serve off-site events big and small throughout the region. In 2021, we opened the Bucyrus Club & Event Center, a beautifully renovated, historic, and award-winning venue in downtown South Milwaukee hosting wedding and other events and home to the Founder's Room restaurant, open weekdays for breakfast and lunch.

As a second-generation, growing company, we treat our team like family, ensuring a supportive and collaborative environment where your talent can truly thrive while being noticed, appreciated and rewarded in the process.

Position Summary

We are seeking a highly talented, organized, forward-thinking and motivated head chef to lead our kitchen operations across high-volume catering events and private venue bookings. We are looking for reliability and dedication as the right candidate will bring their passion to life by designing innovative and unique menus, utilizing a hands-on management approach in maintaining rigorous food safety standards while leading an exceptional kitchen team.

This position allows for personal growth within a growth-minded company while working in a first-class kitchen that includes two sous chefs, one apprentice and an experienced prep team. A full clean-up team and very energetic, fun and helpful front-of-the house team make events go seamlessly.

Compensation & Benefits

- *Wages:* Very competitive salary based on experience.
- *Retirement:* Robust 401(k) retirement plan, with match.
- *Profit Sharing:* We directly reward your impact with our profit-sharing program.
- *Paid Time Off (PTO):* Two weeks+ of paid time off to recharge.
- *Work-Life Balance:* We respect family time—we do not work on major holidays and take the full week off between Christmas and New Year's. We also honor most, if not all, requested days off.
- *Meals:* All meals while working are free of charge.
- *Professional Development:* We are committed to continuing education for our team, and offer training/education reimbursement for staff that want to make a career within our company.



Key Responsibilities

- *Menu Engineering & Innovation:* Design and execute creative, high-quality menus for diverse events including weddings, corporate galas, and intimate parties, as well as trendy items for our casual daytime restaurant.
- *Kitchen Leadership:* Recruit, train, schedule, and supervise kitchen staff, fostering a collaborative, supportive, and high-performing environment centered around our fantastic team.
- *Catering Logistics & Execution:* Oversee back-of-house logistics for simultaneous on-site and off-site events, ensuring strict timing and flawless food quality standards.
- *Financial Management:* Control food and labor costs, manage inventory, negotiate with suppliers, and maintain the culinary budget effectively.
- *Compliance & Safety:* Maintain flawless sanitation and safety protocols in compliance with local health department regulations.
- *Client Collaboration:* Work closely with event planners and clients during tastings to customize menus to their specific preferences and dietary needs.

Requirements & Qualifications

- *Experience:* Culinary management experience, specifically in high-volume catering, banquet operations, or event venues is a strong plus.
- *Character:* Strong alignment with our core values, as we prioritize high reliability, deep dedication, mentoring of our staff, nurturing our clients and a community-minded attitude.
- *Education:* Degree in Culinary Arts or equivalent practical apprenticeship/experience preferred.
- *Certifications:* Active ServSafe Manager certification required.
- *Skills:* A hands-on approach with exceptional leadership, time-management, and menu cost-control proficiency.
- *Physical Demands:* Ability to lift up to 50 pounds and stand for extended periods during intense event execution.
- *Flexibility:* Willingness to work a flexible schedule including weekends and evenings based on event bookings (we are closed on major holidays).

Additional Information

Learn more about [Skyline Catering](#) and the [Bucyrus Club](#) on our websites.