


# MARISOL TAVARES

Catering lead with seven years running weddings, corporate galas, and nonprofit fundraisers from 50 to 800 guests. Comfortable owning the floor plan, BEO prep, and a five-person service team. Calm under last-minute menu swaps and equipment failures.

## CONTACT INFORMATION

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 Providence, RI

## KEY SKILLS

- BEO interpretation and floor plan layout
- ServSafe Manager certified
- TIPS alcohol service certified
- Buffet, plated, family-style, and stationed service
- Staff scheduling and pre-shift briefings
- Vendor and rental coordination

## PROFESSIONAL EXPERIENCE

**SENIOR CATERING CAPTAIN | HARBORLINE EVENTS & CATERING, PROVIDENCE, RI**  
MARCH 2021 – PRESENT

- Lead service captain on 60+ weddings per season, averaging 215 guests and \$47,800 in food and beverage revenue per event.
- Run pre-shift briefings for teams of 8 to 14 servers, walking each station through timing, dietary flags, and VIP table notes.
- Rebuilt the buffet breakdown checklist after a near-miss with allergen cross-contact; zero allergy incidents reported since rollout.
- Partner with the chef on plated dinner pacing so courses clear within the venue's 90-minute reception window.

**CATERING CAPTAIN | SAGE & LINEN HOSPITALITY, NEWPORT, RI**  
JUNE 2018 – FEBRUARY 2021

- Captained off-premise events at coastal estates with limited kitchen access, including tented dinners for 300+.
- Trained 22 seasonal banquet servers across two summers on tray service, wine pours, and guest etiquette.
- Coordinated rental returns with three vendors, cutting late-fee charges by roughly a third over one season.
- Recovered a stalled cocktail hour after a power outage by switching to passed canapes within 12 minutes.

## EDUCATION

- A.S., Culinary Arts and Hospitality in Health Sciences  
Johnson & Wales University | May 2018