



Press Release

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Island View Casino Resort Executive Sous Chef Makes it to the Final Table of World Food Championship

GULFPORT, Miss. (May 21, 2019) – Jackie Seavey, executive sous chef at Island View Casino Resort competed May 17, 18 and 19 in The World Food Championship's Final Table in New Orleans. Last November Chef Seavey took first place in the World Open Chili Championship in Orange Beach, Alabama, earning her a spot at the Final Table. Seavey competed against nine other chefs from around the world to make it to the final three.

"It has been the most intense, challenging competition that I have faced in my 20-year culinary career," exclaimed Jackie Seavey. "I was fortunate enough to have the opportunity to compete in the WFC's final table, featuring a city known for its food." This year's final table food destination city was set in New Orleans, its unique cuisine is as diverse in its history and culture. The challenge was to prepare food in the style of that city.

Each contestant was allowed to use two assistants at a time to help in the competition. "When I chose my Final Table team I selected my boss, executive chef David Crabtree whom I've worked with for the past 15 years," said Chef Seavey. "I also chose Deborah Thomas, the assistant buffet room chef, as my sous chef. Chef Thomas assisted me in the chili challenge at WFC last year. She has worked at Island View since The Buffet opened almost 13 years ago. We all possess different cooking styles and come from very different culinary and cultural backgrounds, yet it only made sense to me who would be on my Final Table New Orleans team."

"All three of us will be captains of our own 2019 teams when we compete in Dallas this coming October," Seavey added.

The contestants' first challenge was a New Orleans-style eggs Benedict. Seavey's team prepared a pecan crusted speckled trout, with a loquat onion jam, sautéed Tasso, crispy collard chip and béarnaise sauce. Seavey finished 5th, qualifying them for Round 2.

The 2nd round challenge was at Dickie Brennan's Tableau in the French Quarter to taste his Redfish Bienville. The five final teams were then asked to replicate the dish. "We ended up getting the highest scores for that dish, with a top score of 10 in execution from Mr. Brennan," replied Seavey. "That in itself was an accomplishment." The Seavey team came in first and went on to compete in Challenge 3.

On Sunday, the finalists were officially prepped for Round 3 by the fifth generation of Antoine's Restaurant, owner and CEO Rick Blount and executive chef Rich Lee. The final three teams completed the ultimate challenge on Sunday; but did not find out who won the \$100,000 grand prize. The results of the final competition that took place at N.O.C.H.I., will be announced on Saturday, August 24 at 11 a.m. CST on CNBC during a one-hour special. This new format was filmed for national television by Dick Clark Productions and Big Time Entertainment.

"The other competitors, their families/teams, the film production crew and the WFC staff and crew were fantastic to work with," said Seavey. "The BBQ team came all the way from Germany, the other eight teams, from all over the United States. The camaraderie between all of the competitors was so friendly and professional at the same time. All of the teams and their families interacted with each other. When we weren't filming, we intermingled and chatted. If a team was missing an ingredient, a team would share with those in need. It was not cut throat or gimmicky at all, but there are strict rules. Truly refreshing. You could feel the harmony in the kitchens. The clock was our only enemy and the pressure was on when it got down to the last 10 minutes."

All three Island View Casino Resort chefs, Jackie Seavey, David Crabtree and Deborah Thomas, have earned a qualifying place in the 2019 World Food Championships in their divisions. Seavey served as Crabtree's sous chef in 2016 in the WFC steak category and in 2017 for the seafood category. The World Food Championship celebrates the cooks, chefs, and competitive teams that compete throughout the year around the globe in Food Sport. WFC brings chefs from all over the world to compete for the number one spot in each category. The champions from each category earned more than \$10,000 in cash and prizes while earning their world titles and compete at WFC's Final Table where the grand prize is \$100,000.

Editor's Note: [click here for photos](#)

lvcr 19 team seavey.jpg

(l-r) Chefs Deborah Thomas, Jackie Seavey and David Crabtree stand for their team photo before the start of the World Food Championships' Final Table.

lvcr 19 crabtree seavey thomas.jpg

The Seavey team, (l-r) David Crabtree, Jackie Seavey and Deborah Thomas, is ready to compete in the World Food Championships' Final Table.

lvcr 19 seavey prep.jpg

Chef Jackie Seavey preps the holy trinity for redfish Bienville topping in the second round of the World Food Championships' Final Table.

Ivcr 19 seavey thomas in action.jpg

Chef Jackie Seavey and her sous chef Deborah Thomas prepare shrimp shells for their stock during the second round of the World Food Championships' Final Table.

Ivcr 19 chef Thomas.jpg

Chef Jackie Seavey's sous chef Deborah Thomas looks calm before the inevitable storm in the World Food Championships' Final Table.

Ivcr 19 finalists antoin.es.jpg (photo credit: World Food Championships)

Chef Jackie Seavey, center, and her two competitors with Antoine's Restaurant owner and CEO Rick Blount (far right) and executive chef Rich Lee (second from the left) as they prepare for final round in the World Food Championships' Final Table.

Ivcr 19 brennan congratulations.jpg (photo credit: World Food Championships)

Dickie Brennan congratulates Chef Jackie Seavey on replicating his signature dish and giving her a perfect 10 in execution in round two of the World Food championships' Final Table.

Ivcr 19 chef jackie seavey.jpg (photo credit: World Food Championships)

Ivcr 19 seavey and judges.jpg (photo credit: World Food Championships)

Chef Jackie Seavey speaks to Antoine's executive chef Rich Lee and owner and CEO Rick Blount as they visited the kitchens in the World Food Championship's Final Table.

Ivcr 19 seavey balcony.jpg (photo credit: World Food Championships)

Ivcr 19 finalists.jpg (photo credit: World Food Championships)

Chef Jackie Seavey and the other finalists from the World Food Championships' Final Table learn that the winner will not be announced until August 24 at 11 a.m. CST on CNBC.

Ivcr 19 round 3 antoin.es.jpg (photo credit: World Food Championships)

Chef Jackie Seavey and her two competitors listen as Antoine's Restaurant owner and CEO Rick Blount and executive chef Rich Lee prepare the finalists for the final round in the World Food Championships' Final Table.

Ivcr 19 chef crabtree.jpg (photo credit: World Food Championships)

Chef David Crabtree assisted Chef Jackie Seavey in the World Food Championships' Final Table.

About Island View Casino Resort:

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. On June 21, 2018, Island View opened the fourth phase of expansion with Beach Casino, a \$75 million smoke-free casino. The land-based casinos, located on 40 acres of waterfront property, currently offer 126,000 square-feet of casino gaming with approximately 2,700 slots and 49 table games. Completing this fourth phase of expansion gives Island View 1,000,000 square-feet of beachfront gaming, hotel and entertainment space. The resort also features 970 hotel rooms and suites, with 565 in the north casino tower and 405 in the beach tower, which opened on April 29, 2016, as part of Island View's \$58 million 2015 expansion. Restaurant and lounge offerings include Carter Green Steakhouse, Prime Cut, Beach Blvd. Steamer, C&G Grille, The Buffet, The Diner, Dockside Deli,

The Coffee Shop and Beach Coffee Shop, Beignet Café, The Sweet Stop, Coast Candymakers, Gulf Breeze Daiquiri, Sunset Bar & Deck, Beach Casino Stage, and casino bars. The resort, which is the only local casino to offer direct beach access, features The Beach Club, with 300 feet of beach and a variety of related services. Other amenities include two tropical-themed pools with cabanas; Blue Shell Spa, a full-service day spa; two retail outlets; the View Showroom, a 600-seat entertainment venue; and Windance Country Club, an award-winning golf course, also located in Gulfport. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast. For more information: 877-774-8439 or IslandViewCasino.com.