



INTRODUCING CHEF ROBERT MARTINEZ

He is more than a great chef. He is a husband, father, fisherman, and community volunteer.

Chef Robert is passionate about food. He says “cooking is the best thing you can do for somebody.” He feels each dish he makes offers a plate of comfort and enjoyment in addition to nutrition. He teaches his team to think beyond the food in front of them to the person who will be sitting down to eat it. Chef Robert works to ensure that people savor the look and texture of their food as well as the taste. His favorite dish to prepare is Rosemary and Molasses Crusted Pork Tenderloin.

Chef Robert has been cooking and managing restaurants for 35 years. His love of all things culinary even extends to his favorite pastime, which is trout fishing. He agrees with the Polish proverb that says: “Fish, to taste right, must swim three times - in water, in butter, and in wine.”

The lure of cooking reeled him in from childhood. At age 12, he began his first restaurant job. He later served as an apprentice under two executive chefs. Chef Robert is skilled at preparing a variety of food types and styles. He won the championship at a Mardi Gras Cajun dish cookoff in Houston and is known for the recipes he created when opening the Mexicali Border Cafe.

As a manager and supervisor, Robert strives to cultivate his passion for the profession in his staff members. He likes to watch people morph from thinking of working in his kitchen as “just a job” to that of an artist, designer, and happiness maker.

Chef Robert’s creativity and desire to serve is demonstrated in a couple of events he organized to raise money for Little Lighthouse in Tulsa. Little Lighthouse is a school for special needs children. Robert and his team earned places in the Guinness Book of World Records for the largest cups of sweet tea, lemonade, and milkshake they made during one fundraiser. He also helped organize a 1.5 mile hamster ball race which rolled in more cash for the cause.

Robert has been married for 21 years to his wife, Lorine. They have four children. The youngest just graduated from OU with a degree in petroleum engineering. Please stop by the cafeteria and say hi to Chef Robert. While you are there, check out our restaurant-sized menu and enjoy a cup of fresh ground Henderson’s coffee. Perhaps you can even order some freshly prepared fish!

*Give a man a **FISH**, feed him for a day.
TEACH him how to fish,
feed him for a **LIFETIME**!*

