

SPOTLIGHT ON CULINARY EXCELLENCE



Experience everything the culinary arts have to offer with Curved Apron Hospitality.

Powered by Levy, Curved Apron Hospitality manages all food and beverage services at Kentucky Performing Arts venues (The Kentucky Center for the Performing Arts, the Brown Theatre, and Old Forester's Paristown Hall).

For more than 40 years Levy has leveraged unbridled creativity, custom strategies, impeccable service, and true love for great food to create unforgettable experiences.



PRE-SHOW RECEPTIONS • WEDDINGS • FORMAL DINNERS • CORPORATE EVENTS

Curved Apron Hospitality offers a variety of options to accommodate your needs. The team will create a truly distinctive food and hospitality experience that includes concepts, menus, and service styles. Curved Apron calls it their "Food Story". Sharing one-of-a-kind food philosophy through thoughtfully curated menus and local partners, they deliver dishes that give every guest a taste of what makes Curved Apron Hospitality at Kentucky Performing Arts remarkable.



MEET THE CHEF

JAMES COOGLE | EXECUTIVE CHEF

James has had a passion for food his entire life. This passion started at an early age from walking through the pastures of beef cattle on his way to fish in family ponds and lakes. While working full time, and having a family, James attended culinary school at Sullivan University. James has always enjoyed learning and teaching, leading online cooking classes called Distance Dinners with James Coogle. He has been involved in many events and dinners such as Taste of Derby, VIP dinner for Bourbon and Beyond, Taste of 502, and others.

"Food is my passion, and I am so excited that I get to share my passion with the community that I call home."



To begin your culinary journey, contact our Catering Sales Manager Timmy Singer: tsinger@levyrestaurants.com or at 502.483.6269