

# Bucks County's Genevieve's Kitchen Partners with The Challenge Program

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Chef Genevieve DiFilippo and Partner Karen Bryant Unload Hand-Made Tables of Reclaimed Wood With The Challenge Program Students

Inspired by a recent visit to a Philadelphia restaurant, Chef Genevieve DiFilippo, owner of Genevieve's Panini Shop, located on East State Street in Doylestown partnered with Wilmington, Delaware non-profit The Challenge Program to construct custom tables using reclaimed wood. The tables will be for her new restaurant, Genevieve's Kitchen, set to launch in early 2014. In line with the Genevieve's philosophy of "Pure. Simple. Good." – the beautiful simplicity of the reclaimed wood tables sets the stage for the new restaurant while also supporting a local, Delaware Valley non-profit dedicated to helping at-risk youth.

The Challenge Program is a non-profit organization whose mission is to provide vocational training for Delaware's at-risk youth to empower them with the confidence, skills and purpose needed to become productive members of society. The Challenge Program's trainees gain on-the-job experience working on professional and creative construction projects such as the reclaimed wood tables for Genevieve's Kitchen.

Genevieve's passion for food started when she was young, cooking at the side of her mom and great aunt. She was born to be in the kitchen and began working in the restaurant industry at the age of 14. Her talent was noticed almost immediately as she was mentored by CIA trained Maura Stockman-Zafarna learning the basics of sautéing. After studying formally at L'Academie de Cuisine and years of experience with an international food service company, Genevieve and her partner Karen launched Genevieve's Panini Shop. The sandwich shop quickly became a local favorite providing fresh, house made Panini, sandwiches, soups and salads. Their latest venture, Genevieve's Kitchen – a BYOB restaurant located a block from the Panini Shop – will feature:

- A personal, intimate dining experience with Chef Genevieve preparing food and interacting with her guest
- One page seasonally inspired Mediterranean and Italian menu using the freshest products and preparing them in the purest fashion
- Lunch will be served Tuesday through Friday, Dinner Wednesday through Saturday, and Brunch Saturday and Sunday.

"I first saw similar tables at Talula's Garden in Philadelphia, and I said to myself 'I have to have those tables in my new restaurant.' So, we spoke with the management at Talula's and they directed us to The Challenge Program," said Chef Genevieve DiFilippo. "The simplicity of the tables matched our 'Pure. Simple. Good.' philosophy while also providing the opportunity to support local at-risk youth. All around, it was a wonderful experience."