

BRAINARD MILLENDER

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Professional Summary

Experienced, professional, dynamic, waiter seeks employment in an upscale, fine dining restaurant environment where emphasis is placed on a consistent high quality level of customer service and high profit for the restaurant.

Skills

- TABC certified (current) Food handlers safety certified (current). Over 20 years in the business, back of the house/ front of the house.
- A keen knowledge of food and beverage with the ability to anticipate the needs and desires of the guest. Strong wine knowledge and have the ability to pair food and wine.
- A team player who looks for opportunity to help out when possible. Can follow as well as lead when called upon to do so to help insure overall restaurant success.
- Very adept at helping to create the perfect guest experience through warm, friendly, professional interactions with the customer.
- Have the verbal and memory skills to communicate to guests in mouth-watering detail any chef features and/or add ons for the day.
- Strong salesmanship skills ie, suggestive selling, upselling can use these skills to help increase the restaurants bottom line.

Experience

Waiter

04/2016 to 04/2017

Ruth's Chris Steak House – Dallas, TX

Greeted diners and informed them of daily specials.

- Explained how various menu items are prepared, describing ingredients and cooking methods
- Escorted customers to their tables.
- Brought wine selections to tables with appropriate glasses, and poured the wines for customers.
- Garnished and decorated dishes in preparation for serving.
- Wrote patrons' food orders on order slips, memorized orders, or entered orders into computers for transmittal to kitchen staff.
- Presented menus to patrons and answered questions about menu items, making recommendations upon request.

Waiter

04/2015 to 05/2016

Mignon Steakhouse – Plano, TX

An upscale, white tablecloth, french themed steakhouse featuring USDA prime beef, seafood, and 3-5 chef features nightly. Greeted guests who sat in my section, offered cocktail or wine by the glass to start. Informed guests of available nightly feature(s) suggestively sold appetizers, explained different cuts of meat to guests if needed. Presented finished entrees to guests and recommended wine pairing to go with entrees. Presented wine selection to guests and ensured they were enjoying their selection. Made recommendations about dessert and highlighted any dessert specials. Offered after dinner drinks processed check and presented it to guest for payment.

Server

02/2013 to 03/2015

**Cullinaire International(dba) Cafe 43 @ George Bush Presidential Library
– Dallas, TX**

Helped to seat guests when needed, took orders tableside listened attentively to guests while taking order read order back to guests to insure accuracy delivered order to guest table in timely manner maintained focus on guest throughout meal to make sure they were enjoying the experience practiced teamwork when able,(ran food; refilled drinks; helped prebus)

- Total checks, present them to customers, and accept payment for services.

Waiter

10/2011 to 03/2013

Highland Park Village Marquee – Highland Park, TX

Greeted guests in a warm , professional and timely fashion, offered guests drinks (during lunches) and suggested specialty cocktails to start with (during dinner). Communicated to guests any special features for the shift lunch/dinner. Directed guests in making selections for their meal based on building a relationship with them and "reading" what their tastes and preferences might be.

- Prepared tables for meals, including setting up items such as linens, silverware, and glassware.
- Brought wine selections to tables with appropriate glasses, and poured the wines for customers. Maintained table appearance. ie prebussing, crumbing etc.