



by Norb Sieber

# Hollywood Food Tour... *A Foodie Fantasy*

When Covid struck the Hollywood restaurant scene, connoisseur and social media specialist **Steve Cabeza** struck back. Driven by his love of fine dining and the talented chefs in Hollywood, he single-handedly orchestrated the launch of a tasty business concept that helped restaurateurs stay afloat during the pandemic's worst days. Post pandemic, his food tour concept has continued to grow into a great magnet for food aficionados from around the world.

Step right up to the Hollywood magical mystery food tour for an easy-walking, culinary experience that gives 'word of mouth' a new meaning. Orchestrated by tour guide Steve, it has been relished by hundreds of foodies since he started in the Spring of 2022. "My first tour was four Russian women who came through TripAdvisor, one of my most important lead sources," Steve said.

Steve is motivated because he loves Hollywood and its excellent dining venues. He also loves to eat and share his tasty finds with his foodie friends like **Dave and Martha Pool** from Virginia who recently joined him for a tour with their son **Nick**. "We experienced the tour last year and Steve picked all the restaurants, and none of them disappointed," Martha said.



The Greek Joint's Tzatziki: Greek yogurt, cucumber and garlic spread is a spectacular first dish.

His tours often begin at **The Greek Joint**. "I bring everyone here first because it's right smack dab in the center of Hollywood Boulevard," Steve explained. "They've got a tremendous amount of space, so they can always accommodate my group. The Greek style ribs by **Chef Pasha** are a real favorite. He broils 'em first and finishes 'em on the grill. The meat falls right off the bone. They make their own secret marinades,

bread oil, spreads, sauces and dips."

The Hollywood Food Tour has been quite a delicious adventure for The Greek Joint as well, feeding a great new customer strategy. Owners **Jimmy** and **Chris Sklaventis** have been friends and clients of Steve's for years and helped him launch his tour business. "Steve has really helped our business," Chris said. "Every week, we see new faces. Once they've been in, we usually hook them."

**Karen Flynn**, Manager at **Mickey Byrne's** Irish Pub, had similar accolades. "We love being a part of the Hollywood Food Tour with Steve," she said. "It's a good way for tourists to get familiar with the area. He's an excellent tour guide who's familiar with the history, the owners and the menus."

All of Steve's tour chefs have a recipe for making his tour experience special. Besides blending flavors and putting their hearts into what they serve, often the owner and the chef come out and talk to the guests. They serve up special dishes and samplings not on the menu which are real tempting to today's foodies: Food lovin', fun lovin' folks who live to eat. They're outgoing, adventurous and willing to try any new creative concoctions. For them, variety is the spice of life. Steve tells everyone to "arrive hungry"!



All Steve's tours start with lots of laughs at The Greek Joint, "smack dab in the center of Hollywood."

Steve leads the way on a journey of culinary delights from small intimate couples to large friend and family groups. Earlier this year, Ohioans **Linda Sutherland** and

her son **Aaron** jumped on the tour while here house sitting for relatives. "We had a great experience and everything was within walking distance," Linda said. "We got to sample a lot of different dishes at great restaurants and the cool thing was the chefs actually came out and talked with us! It was really neat. Steve was very helpful. He contacted us ahead of time and asked about any food allergies or anything we would be particularly interested in. Do we want to end on a sweet or a savory? Steve was also knowledgeable about Hollywood's art district and was able to tell us a lot about it. We'd never seen the downtown Hollywood area in that way."

Hollywood Lakes resident and President of the Hollywood LGBTQ Council, **Jeff Oliverio**, brought his group to celebrate **Hollywood Pride**. "The food tour was a really

great way to engage our membership and help the businesses in downtown Hollywood," Oliverio said. "Everyone who did the tour was thoroughly impressed. We were stuffed to the gills, and getting to meet the business owners was great. They really put on a show. It was a really personal experience."



The Redwood Kitchen's Mofongo Ribs with pickled onions are a specialty of Chef Ivan Dorvil.

"All our restaurants on the walking tour like to put their best foot forward," 'Pied Piper' Steve said. "It's a savory spree to sample new things you might not otherwise try. At **Drastix**, for food tour guests exclusively, owner **Victor Choy** lets them sample Drastix famous skewers

with all their different sauces on a palette."

At the **Redwood Bar & Kitchen**, Chef **Ivan Dorvil** (A Chopped TV show winner) explained how he creatively prepares hors d'oeuvres off the menu. "Once I hear from Steve, I prepare a few different dishes with either seafood, meat or chicken. Whatever the group desires at the time."

Other stops along the way featured scrumptious, mountainous Bangers 'N' Mash with imported Irish sausage at **Micky Byrnes**, a Tagliere Salumi & Formaggi mixed cold cut & chef selection Charcutier tray at **Gioia Eats** served up by master pizza chef **Massimiliano Stamerra**, and a sweet ending to a perfect feast at **Zalie Cakes Bakeshop** with to-die-for desserts like their popular red velvet mini cakes all baked with loving care by mother-daughter dynamic duo, **Maya** and **Zalie**.



Only those on the food tour get a chance to try all of Drastix sauces.



Tour guide, Steve Cabeza (left) with Dave, Martha and Nick Pool with a tour stop at Drastix Street Eats. Owner Victor Choy and Executive Chef Martin Moncrieffe served up an array of tantalizing delicacies!



A tour to remember! Redwood Kitchen Chef Ivan welcomed Linda Southerland and son, Aaron, from Akron, Ohio

The popular five restaurant tour, uniquely customized with multiple courses of special chef samplings, tapas and appetizers, is \$85 per person, plus drinks and tips. Not a high price to pay for an unforgettable experience. "We're all contributing to a common goal," Steve said. "Make people happy so they can spread the word. The positive reviews are what drive this business long term."



**Your Fantastic Foodie Feast awaits at Hollywood FL Food Tour!**

Tours are offered Wednesday through Sunday. Contact Steve Cabeza, your tour host and connoisseur, to book your tour or learn more. Phone: 954-817-9163 info@hollywoodfloridafoodtour.com