



Join The Family.

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**** MEDIA ALERT ****

Messina Hof Winery and Resort hosts Cajun Seafood Boil Cooking Party with Chef Kenneth Ruud

WHAT: Roll up your sleeves, stretch out the newspaper, and line up the napkins because its "mudbug" season at Messina Hof Winery and Resort in Bryan, Texas!

Come enjoy a New Orleans style seafood boil with Chef Kenneth Ruud, an ex-resident and past chef of the Crescent City. His Creole cooking will make guests think the Big Easy moved to Bryan, Texas. This seafood feast will be complete with all the New Orleans' favorites: seasoned shrimp, crawfish and crab legs with Bananas Foster for dessert.

For more details or to make a reservation call 800-736-9463 ext. 34

WHEN: Thursday, March 13, 2008
6:30 p.m.

WHERE: Messina Hof
4545 Old Reliance Rd
Bryan, Texas 77808

COST: Price per person \$65 plus tax and gratuity

MENU: BBQ Shrimp: Messina Hof's version of this Cajun classic

Boiled Crawfish, Shrimp and Crab Legs: Served with the traditional, corn, sausage, potatoes and a lot of napkins

Bananas Foster: Served over pound cake and with vanilla ice cream

About Messina Hof Winery and Resort

Messina Hof Winery and Resort was established in 1977 by Co-Founders Paul and Merrill Bonarrigo. Messina Hof was founded on family values, romance and tradition. Messina Hof is the leader in the establishment of the Texas wine industry and ranks as one of the fastest growing, most award-winning wineries in the state.

Four time winner of the "Top Texas Wine" at the Houston Livestock Show and Rodeo, Messina Hof wines are handcrafted at the winery, located in Bryan, Texas. Messina Hof Winery and Resort also boast on their 100 acre property the Vintage House Restaurant, origin of Vineyard Cuisine Cook Book, the Villa, which was voted "Most Romantic Bed and Breakfast in the USA" and the Wine Master's Room Wine Bar, voted best wine by the glass in the Brazos Valley.

About Chef Kenneth Ruud

Originally from upstate New York, Chef Kenneth Ruud is the Vice President of Culinary and Guest Services at Messina Hof. Ruud studied Culinary Arts at Johnson & Wales University in Providence, Rhode Island where he specialized in Italian Cuisine. He started his career as a chef at the Marriot Albany then moved on to become an executive chef and event coordinator at a jazz brewery in upstate New York. Before coming to Messina Hof, Chef Ruud perfected his Cajun cooking at the House of Blues in New Orleans.