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Bailey's Welcomes New Executive Chef

Seabrook, Texas – July 2, 2009 – Bailey's American Grille is proud to announce Rolando Soza as the new Executive Chef. Soza, formerly sous chef with Brennan's of Houston, will oversee all major aspects of the kitchen and menu creation at Bailey's.

Soza has worked at several restaurants within Houston including Trevisio, Zula, Aries and most notably Brennan's, where he worked as sous chef for more than five years. A long-time Houstonian, Soza has also lived in the Rio Grande Valley and North and South Carolina. He graduated from Houston Community College in 1999 where he received his degree in culinary arts.

"After Brennan's was destroyed during Hurricane Ike, I was not sure where I would go next," said Soza. "I found Bailey's and I just thought it would be a great fit for me because of their culture and the quality of food on their menu."

As executive chef for Bailey's, Soza will plan the menu, manage the staff and ensure that food is prepared, plated and served efficiently.

"We are so pleased to have Roland head the Bailey's team," said Brad Bailey, owner of Bailey's American Grille. "He brings tremendous experience and dedication, as well as a passion for using the highest quality ingredients and the ability to design cutting edge menus. All of these qualities will enhance the Bailey's dining experience for our guests."

Bailey's American Grille is a unique neighborhood eatery that offers delicious food, the finest wine and outstanding service in a chic, comfortable atmosphere. Located off of NASA Parkway in Seabrook, Texas, Bailey's is the third restaurant in a line of successful Bailey Family dining establishments that include Sudie's Seafood House in League City and Sudie's Catfish House Pasadena. For more information, please visit www.baileysamericangrille.com.

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