

Hot Pursuit Catering Services

Owner - Jason Tessiero

Success Magazine: When did you become interested in the culinary arts? Where did you go to school?

Jason Tessiero: I became interested in the food service industry back when my father catered parties at our local volunteer fire department. I attended Johnson & Wales University, in Providence Rhode Island, where I received an A.A.S. in Culinary Arts in 1994. During my attendance, I was the Jr. American Culinary Federation President of the Rhode Island Chapter, and a member of the Ice Carving and Nutrition teams.



SM: Why did you make the decision to go into the military?

JT: After I graduated, I questioned if I really wanted to spend every day in the kitchen. Acting on my other passion of becoming a police officer, I eventually joined the military, serving as a police officer in the Army National Guard. I later went on to become a firefighter in the Air National Guard.

SM: After serving our country as a military police officer in the U.S. Army National Guard, and as a firefighter in the U.S. Air National Guard, why did you decide to start Hot Pursuit Catering Services?

JT: I started Hot Pursuit Catering Services Inc. because I wanted to incorporate all of my life-long commitments to serving the public into one capacity. Once I returned from my overseas tour after September 11, 2001, I realized that the public was gradually beginning to take all their flags and ribbons down, and the praise for all soldiers and service men and women was fading away. I wanted to continue to honor those who have lost their lives in the line of duty.

SM: How have your past life experiences prepared you for success as an entrepreneur?

JT: My past experiences have certainly helped me on my path as an entrepreneur by teaching me the skills to survive and never give up. I have a lot of drive to be successful, and my past ups and downs have strengthened my attention to detail, encouraging a focus on making my business a successful one.

SM: How did the idea to start a mobile catering company spark? What are the benefits to this?

JT: I started the mobile catering business so I could cater to a wide range of customers and share my catering vehicle, which is a moving billboard. The catering vehicle displays poems and prayers dedicated to those who have served and died in the line of duty.

SM: Your catering truck is painted in a very unique way. What is the symbolism?

JT: I carefully designed the catering vehicle's color scheme to incorporate the colors of the American flag. I made it my first priority to design a one-of-a-kind catering vehicle that exemplifies my patriotism.

SM: What type of events do you cater? Who is your target market?

JT: I cater corporate and community events, pig roasts, chicken barbecues, and more. Visit www.hotpursuitcatering.com to answer all of your catering questions.

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SM: What are some of the menu options that you provide?

JT: The All American, Little Italy, Brazilian BBQ, Fireman's Favorite, At the Precinct, the Midshipmen, and the Captains Lounge. I also provide a five foot tall fruit palm tree, specially designed for your event—a great complement to a chocolate fondue fountain.

SM: Why is Hot Pursuit Catering truly unique in the industry?

JT: We are truly unique because we are mobile and can deliver roughly 500 to 1000 meals per hour from our catering vehicle, while sharing a piece of history in every bite.

SM: What has this career transition been like for you? What has been the most challenging aspect? The most rewarding?

JT: My career transition has basically been a change of uniform—no matter what capacity I work in, I always deliver a service that is catered to utilizing the principles of service, integrity and respect. The most challenging aspect was that the catering market in the Capital Region is saturated and it took a good two years to get recognized—this year we are making a statement.

SM: What advice would you give to someone else considering starting their own business?

JT: The advice I give to upcoming business owners is to create a business plan, know your competition, share your ideas with friends and family to see if they would purchase your product, pick the correct marketing strategy, and remember cheaper is not always better. Learn about services that are free to you, like your local chamber of commerce, or the small business association in your area to help guide you through your challenges. If you're stumped, give me a call and I'll help you also.

Hot Pursuit Catering Services

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