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(702) 929-4571

DERIDDER, LA



LISA SERRANO

CHEF & CATERER

Creative, self-taught chef, caterer, and entrepreneur with fine dining experience as a sauté chef at Sea Salt St. Pete and founder of The Pot is Hot catering. Passionate about fusing global flavors and creating original dishes while maintaining a strong foundation in classic culinary techniques. Experienced in high-volume service, elegant plating, seasonal and event-driven menus, and adapting to constantly evolving offerings. Successfully built and branded a thriving catering business during the COVID-19 pandemic, later establishing The Pot is Hot as a popular pop-up at live music, art, and entertainment events. Skilled in menu development, recipe creation, branding, menu design, and delivering memorable culinary experiences that combine creativity with exceptional presentation.

SKILLS

MENU DEVELOPMENT EXECUTION
CATERING HIGH VOLUME BRANDING
MULTITASKING / FLOATING PREP & BATCH
FINE DINING PLATING & PRESENTATION

INTERESTS

- Drawn to global cuisine, culinary experimentation, and blending cultural flavors into innovative dishes.
- Interested in food styling, menu design, and building cohesive dining experiences through branding and presentation.
- Enjoy creating community-focused dining experiences through pop-ups, live events, and collaborative food spaces.

REFERENCES

CHEF TONY ADAMS (407) 309-0550
LANDI SPAHO (813) 992-0019

PROFESSIONAL EXPERIENCE

FOUNDER & EXECUTIVE CHEF
THE POT IS HOT

NOVEMBER 2019
– PRESENT

Founded and operated a chef-driven catering and pop-up brand specializing in globally inspired cuisine, overseeing full menu development, branding, recipe creation, event execution, and large-scale catering production including private events and live entertainment pop-ups.

SAUTÉ CHEF
SEA SALT, ST. PETE

OCTOBER 2020
– OCTOBER 2023

Executed fine dining service in a high-volume seafood-focused kitchen, responsible for high-quality preparation, plating, and execution of seasonal menus while maintaining precision, consistency, and timing in a fast-paced dinner service environment.

LINE COOK / SHIFT LEAD
NY NY PIZZA

JUNE 2019
– APRIL 2020

Led high-volume kitchen service in a fast-paced environment, coordinating expediting, prep, and execution of large-scale orders and catering requests while managing workflow during peak service periods of 400+ tickets and supporting team efficiency during extended shifts.

PORTFOLIO



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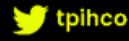
PORTFOLIO



PORTFOLIO



PORTFOLIO



share your plate!

#thepotishot #tpih

serving #5D flavor.

M E N U



**PLANTAINS &
PICKLES RED ONIONS**



COXINHA *
***ELEVATED EATS**

COXINHA * \$5**

(2) fried brasilian chx croquettes
160 mg ea. *consume responsibly.*

PAELLA NEGRA \$13

valencian squid ink rice dish with
wild florida shrimp, juicy wine-
basted mussels and sexy veggies



PAELLA NEGRA

SIDES

**FRIED PLANTAINS &
PICKLES RED ONIONS \$2**

WINE

RED \$5 GLASS

deep 2018 merlot with notes of
raspberry and coffee

WHITE \$5 GLASS

bright 2019 pinot grigio with notes
of apricots and peaches

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what's cooking.