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## COMCAST SPECTACOR MAKES DEAL FOR BRÛLÉE CATERING

Will haute cuisine supervised by the famous Jean-Marie Lacroix soon be a dining option at several Philadelphia area arenas and stadiums, with escargot and liver pate available alongside the expected hot dogs and Chickie's and Pete's crab fries?

Comcast Spectacor announced on Wednesday its acquisition of Brûlée Catering. A leading Philadelphia-based provider of food services for high-profile venues and private events, Brûlée is helmed by the award-winning Lacroix, who earned his "Four Bell" renown at the Four Seasons' Fountain Room and then opened a signature restaurant at The Rittenhouse Hotel that still bears his name.

Brûlée Catering is being acquired from Philadelphia-based GuestCounts Hospitality, steered by Barry Gutin and Larry Cohen. The pair feel "great about this transaction and the future of Brûlée," said Gutin. Lacroix, their partner since 2010, will continue to head Brûlée. It's a prestigious addition to Comcast Spectacor's Spectra Food Services and Hospitality division, which already serves more than 200 client properties across the U.S. and Canada.

Brûlée is the exclusive food service provider at several area venues, holding multiyear contracts, and serving three million visitors annually at places like the National Constitution Center, Independence Visitor Center, Please Touch Museum, the Free Library on the Parkway, Dilworth Park, Independence Seaport Museum, and the new Museum of the American Revolution.

In addition, Brûlée's extensive catering business handles more than 4,000 private events annually in the Philadelphia region and the Jersey Shore and has earned a 'Best of Weddings' designation by The Knot in the Philadelphia region, according to Brûlée's website.