



FOR IMMEDIATE RELEASE  
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Contact:  
Todd Scholl  
Director of Sales and  
Marketing  
todd.scholl@auhcc.com  
334.321.3174

**A•T Ariccia Trattoria Hosting Pop-Up Chefs' Fundraiser to  
Benefit "¡ADELANTE!" Initiative for Puerto Rico**

AUBURN, AL – A•T Ariccia Trattoria is hosting a pop-up chefs' fundraiser on Nov. 2 to benefit the ¡ADELANTE! Initiative for Puerto Rico. The event will feature culinary fare at Chef Stations with Chef Miguel Figueroa, Chef Leo Maurelli, Chef Brandon Burleson, Chef Fernando Justiniano and desserts by Chef Mandy Figueroa.

This pop-up fundraiser, held inside A•T Ariccia Trattoria, benefits ¡ADELANTE!, an initiative begun by 15-year-old Puerto Rican resident Ricardo Kury Calderon. Ricardo was inspired to help the people of Puerto Rico after the devastation caused by Hurricane Maria on Sept. 20.

"Many Puerto Ricans have lost everything as a result of Hurricane María, and the island finds itself in one of its worst situations in history," Ricardo said. "After personally seeing some of the most affected areas of the island, I, with the support of my fellow students from Baldwin School, have decided to start a project titled '¡ADELANTE!' with the goal of aiding and providing victims of the Hurricane with basic necessities in several municipalities around the island, as citizens are in dire need of humanitarian help."

The event will last from 6 p.m. to 8 p.m. on Nov. 2. Price is \$125 per person, and includes dinner, two glasses of wine or beer, tax and gratuity. \$100 from each ticket will go directly to the ¡ADELANTE! Initiative.

"I was moved that this 15-year-old young man was inspired to help people thousands of miles away," said The Hotel at Auburn University Managing Director, Hans van der Reijden. "We'd like to do our part by hosting this event to raise funds that will have a significant impact on the lives of Puerto Ricans."

Chef station cuisine will include:

- Chef Brandon Burleson – Whole Roasted Suckling Pig and Fixin's
- Chef Fernando Justiniano – Escabeche and Pastelitos
- Chef Miguel Figueroa – Arroz con gandules: Rice with Peas
- Chef Leo Maurelli – Gulf Shrimp Ceviche and Gulf Snapper Ceviche
- Chef Mandy Alvarez – Passion Fruit Cheesecake and Mini Tres Leches Cake

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Tickets may be purchased at <https://tasteofpuertorico.eventbrite.com>. Seating is limited, so advanced ticket purchases are required. Individuals who are unable to attend the event may still donate to the cause at <https://tasteofpuertorico.eventbrite.com>.

A•T Ariccia Trattoria is located inside The Hotel at Auburn University at 241 S. College Street in Auburn.

For more information, contact Todd Scholl, director of sales and marketing at The Hotel at Auburn University: [todd.scholl@auhcc.com](mailto:todd.scholl@auhcc.com).

Centrally located near the shops and restaurants of downtown Auburn, Ala., The Hotel at Auburn University & Dixon Conference Center is just a short walk from the excitement of Auburn University and a diverse array of cultural and entertainment attractions. Whether in town for the big game, a special party, or a productive business meeting, the hotel's 236 guestrooms and suites offer true Southern hospitality in an ideal setting. For a southern twist on Italian, visit A•T, located inside the hotel. An open kitchen and outdoor patio seating add character to this restaurant, which serves breakfast, lunch, dinner, cocktails, Sunday Brunch and offers take-out service. A•T features an espresso bar and unique wine list, and has a private dining room for special events. Located in A•T, Piccolo is Auburn's only true lounge experience for specialty cocktails and a large variety of appetizers and desserts. The menu features a variety of small plates perfect for sharing, refreshing cocktails, and piccolo bottles of champagne. Live jazz performances take place on Fridays and Saturdays (except on home football game weekends). The property is owned by Auburn University and managed by the Atlanta-based Capella Hotel Group. For additional information or reservations, please call (800) 228-2876 or visit [www.auhcc.com](http://www.auhcc.com).

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