

## BIOGRAPHY

### Chef Theo Petron

Theo Petron is the co-owner and chef of *A la Maison Personal Chef Service*. A recent transplant from Minnesota, Theo has been a personal chef for over eight years. Prior to becoming a chef, he was a successful advertising executive with several well-known Twin Cities firms. Theo tried diligently to follow his chosen career path. But something happened along the way.



At business lunches, Theo found himself doting more on the lunch than the advertising. Finally unable to delay the inevitable any longer, he decided that his days of putting out fires were over. Now he was going to start lighting them.

In June 2001, seeking a creative outlet, Theo started working at a local bistro twice a week...for free! Shortly there-after, he left his advertising career and became a chef. Theo stayed on at the restaurant, becoming a full-time paid employee but soon realized that the pace and hours of restaurant life was not what he was looking for. In January of 2002, *DinnerWhere*, a personal chef service, was born. Theo operated this successful business in Minnesota until December of 2008 when he packed up and moved across country to join Chef Melissa Wiczorek and *A la Maison Personal Chef Service*. Together, they are forging new directions for the industry.

Theo has a BSBA in Marketing from Creighton University in Omaha, NE. He is an active member of the Personal Chef's Network, where he has been recognized as a [Pacesetter Award](#) winner. Theo is a frequent guest chef on local and national television, including [Cook What You Catch](#). When not cooking, he can be found sailing, cycling or tasting wine. Theo currently resides in Newtown, PA.

*A la Maison* has been featured in *The New Hope Gazette* as well as the "Focus on Newtown" and "Living a Dream" sections of *The Bucks County Courier Times*. Learn more at [www.alamaisonchef.com](http://www.alamaisonchef.com).