

# Soup kitchen chef Michael Ennes serves up seven-course meals - with a \$73 side of caviar

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Broadway Community soup kitchen chef Michael Ennes poses with the \$1,100 can of Petrossian Malossol Caviar that his Soup Kitchen received as an anonymous donation via City Harvest.

How much would you pay for a seven-course meal that starts with a \$73 serving of caviar?

For the needy who dine at Broadway Community soup kitchen on the upper West Side, the answer is \$0.

That's because the chef at the W. 114th St. soup kitchen got a special donation this Christmas: a 500-gram, \$1,100 tin of Petrossian Malossol sturgeon caviar.

"We do this 52 weeks a year, and it's not usually about the fancy," said [Michael Ennes](#), chef at the low-income advocacy organization Broadway Community. "But when someone gives you an \$1,100 tin of caviar, it gets fancy."

Ennes gets much of his food from City Harvest, an organization that collects and distributes unused food from restaurants .

A classically trained cook who's worked at five-star restaurants, Ennes is the creme de la creme of soup kitchen chefs.

"If the City Harvest drivers have anything organic or anything they can't pronounce, they give it to me," Ennes said.

He feeds about 150 people a day - and today each will get a caviar blini.

Sure, caviar blinis are a fun treat, but Ennes says he "proudly serves delicious, nutritious, restaurant quality meals for hungry people 52 weeks a year."

Every lunch is a seven-course meal.

A typical menu looks something like this: Home made chicken noodle soup, tilapia filets with garlic and herb crust and lemon sauce, green bean almondine, penne with tomato and cheese, mixed green salad, butterscotch lemon parfait and orange spice tea.

Today's soup is shrimp and clam chowder, and the entree is sliced flank steak with portobello mushroom gravy.

Broadway Community also offers nutrition and cooking classes, vocational training, free medical services and many other programs for the New Yorkers who are struggling to get by.

"Food we have. It's not hard for me to get. But what we really need is money for staff and equipment," Ennes said.

To donate, go online to [www. broadwaycommunity.org](http://www.broadwaycommunity.org).

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