

Executive Chef Aaron Peggs Joins Stella's Trackside



Plymouth Township, Sep 18, 2019 (IssueWire.com) - Michigan's favorite Bernese Mountain Dog, **Stella**, and Bob Ostendorf of The Stella's Restaurant Group, announce with great pride and excitement the addition of **Executive Chef Aaron Peggs** to the **Stella's Trackside** location at 885 Starkweather in Lower Town (formerly Station 885.)

Chef Aaron will introduce a whole new feel and flavor profile to the restaurant Ostendorf purchased in January of this year. "I am thrilled to see my dream for this restaurant come to life under the expertise of Chef Aaron," Ostendorf said, "I feel his vision, menu and team building match my vision and ultimate goal of introducing a restaurant to Plymouth that combines known favorites with Southern cuisine in a blend of relaxed ambiance and refined spaces that will also greet guests celebrating special occasions and events. Our goal is to provide a consistent experience that will wow our friends!"

The road to this new Stella's venture has not been easy. The restaurant has been slowly transitioning and is now on a fast track to being the venue of which Ostendorf dreamt when he started down this road more than a year ago.

Chef Aaron's career as an Executive Chef and Culinary Consultant have spanned many years and diverse areas of the globe. He headlined at Chateaux in Deer Valley, was Executive Chef at Bistro Toujours, and exhibited his culinary prowess at the Winter Olympics in Park City, Utah, amongst other career highlights. "I'm excited to execute the restaurant Bob has been building towards," he said, "I'm introducing a menu that will truly offer something for everyone and will enable guests to feel proud holding formal events, parties, and special dinners while still offering excellent pub fare, date- night cuisine and a comfortable place for family gatherings."

The new menu will include She-Crab Bisque, Maurice salad, Maine lobster roll, Chicago Italian Beef, Pasta Newburgh, Angry Lobster, Voodoo Chicken, Lobster and crab pasta, an 8 oz Filet with Herb Butter, Aunt JoJo's Pot Roast (named after Ostendorf's Aunt Josephine), and Lemon Caper Beurre Blanc Perch. The emphasis will be on fresh, delicious and consistent.

The restaurant is introducing the new menu and venue with Oktoberfest on September 21, 2019, with a tented party, music by Mike Staff's group, and excellent grilled favorites while offering the new menu highlights inside. All are welcome to attend. The cost for the outdoor party is \$10 per adult and \$7 for children. The menu highlights inside will range from \$6 to \$30.

Chef Aaron will be cultivating the current and future staff and has recruited his personally-selected Executive Chef to replace him. "I have my own restaurant and my goal is to get Stella's Trackside to where it needs to be and then turn over the reins to an incredibly talented chef to take it even further," he said.

"We appreciate and thank our Stella's family of staff and guests for their patience during this transition," said Ostendorf, "We are ready to go and will not disappoint with this new menu, the tented party and many years of special memories!"

And will our favorite Bernese Mountain Dog be in attendance? "Absolutely," said Ostendorf, "Stella wouldn't miss it for the world!"

To attend the outdoor event or to taste the new menu highlights inside on Saturday, September 21st, guests are invited to call the restaurant directly at 734-459-0885 to make reservations.

Stella's Restaurant Group was formed by Ostendorf in 2013 when he purchased what was then known as Doyles Tavern and transitioned it into the very family-friendly Stella's Black Dog Tavern. He and Stella have received much attention in the Plymouth community for their charitable acts and donations, as well as regionally for sharing the story of Stella the service dog and Ostendorf's commitment to veterans, local charitable organizations, PTSD patients and making Plymouth the best community it can be. In January of 2019, Ostendorf purchased the then Station 885 and rebranded it as Stella's Trackside to offer delicious cuisine for dining out as well as facilities for meetings, events, and parties.

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