

**DRAFT**

**Biography**  
**Kevin C. Doherty**  
**Director of Culinary Operations for Delaware North Sportservice**  
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Kevin C. Doherty serves as Director of Culinary Operations for Delaware North Sportservice. Kevin is based out of the TD Garden in Boston, MA; a Delaware North Companies-owned facility. Kevin has managed foodservice at the Garden for twenty-four years, with a focus ranging across luxury suites, in-seat dining, and restaurants (1928, Harborview, Rafters, Legends and The Premium Club).

In 2004, Kevin and his staff provided food and beverage service for the Democratic National Convention, which the Garden hosted in July of that year.

Prior to joining the TD Garden Sportservice staff, Kevin worked for Starwood Hotels & Resorts worldwide with both Westin and Sheraton brands.

Launching his culinary career by helping his grandfather with his bakery, Kevin has worked in the culinary industry for more than 37 years. During this time, he has served everyone from Boston sports fans to nationally renowned entertainers, and royalty, including the President of Ireland and the King and Queen of Spain.

Kevin graduated from Johnson & Wales University. He's a Certified Executive Chef (CEC) with the American Culinary Federation and a Certified Food Safety Professional with the National Environmental Health Association.

Kevin has earned many culinary medals in the United States, and a Bronze Medal at the Culinary Olympics in Germany 2008.

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