



Kelber Catering Launches City of 10,000 Flavors Culinary Competition

***New event will showcase professional chefs and amateur cooks,
award \$10,000 in prizes, and support the next generation of culinary talent***

Registration for Participants Now Open

MINNEAPOLIS (August 19, 2026) --- Kelber Catering has cooked up a brand-new culinary event designed to bring the Twin Cities food community together. Registration is now open for **City of 10,000 Flavors – A Culinary Competition**, a celebration of the creativity, talent, and diverse flavors of both professional chefs and passionate amateur cooks. The inaugural competition will take place Thursday, Dec. 10, 2026, from 4 to 7 p.m. at the Minneapolis Convention Center.

Kelber Catering created City of 10,000 Flavors to support Twin Cities chefs, promote cultural diversity, encourage mentorship between established professionals and emerging talent, strengthening culinary connections throughout the community.

“City of 10,000 Flavors is about celebrating the incredible talent in our community, creating opportunities for emerging culinary professionals, and bringing people together around something we all share - a love of food,” said Linwood Campbell, CEO and General Manager at Kelber Catering. “Through this friendly competition, we aim to strengthen community connections, highlight regional flavors, and create memorable experiences to nourish both body and spirit.”

Registration Now Open

The competition will feature two divisions: Professionals and Amateurs. Professional cooks and chefs, including current or former culinary professionals, and amateurs who have never cooked professionally, are encouraged to register by October 15, 2026. Participants must be 18 or older.

Registration details and competition materials are available at [Kelber Catering's City of 10,000 Flavors registration page](#). Interested competitors can download the registration form and submit it to Kelber Catering. For additional information about the competition, contact Kelber Catering at 612-335-6157. Sponsorship opportunities are also available.

Participants in both divisions will be judged on dish complexity, presentation, flavor and how well the dish represents the individual cook.

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City of 10,000 Flavors

Cash Prizes and Scholarship

A \$5,000 grand prize will be awarded in each division. In addition, in partnership with Hospitality Minnesota, Kelber Catering will award a \$5,000 scholarship to a ProStart culinary student, helping support the next generation of culinary talent.

Inaugural Event – Free to Attend

The inaugural City of 10,000 Flavors – A Culinary Competition will be held on Thursday, Dec. 10 from 4 – 7 p.m. at the Minneapolis Convention Center. This event is free and open to the public; however, pre-registration is encouraged by signing up here: [City of 10,000 Flavors](#)

Samples of the competitors' dishes will be available for purchase at the event, with sample tickets priced at \$1 each. A cash bar will also be available.

The chef who collects the most sample tickets will win the **Joe Kelber People's Choice Award**, along with a \$500 prize. Joe Kelber founded Kelber Catering in 1928.

Event Sponsorships

If you or your organization would like to become a sponsor of the event, please contact Linwood Campbell, CEO of Kelber Catering, at 612-335-6157 or Nick Bellestri at 734-625-2513

About Kelber Catering

Kelber Catering is the exclusive caterer for the Minneapolis Convention Center, delivering elevated culinary experiences and exceptional service throughout the venue's 1.5 million square feet of event space. As a family-owned business, Kelber is distinguished by its people, personalized service, commitment to sustainable practices, and a workplace culture that respects, celebrates, and retains its employees.

Kelber's culinary team creates innovative, trend-forward menus with the versatility to serve everything from intimate corporate gatherings and receptions to major sporting events and large-scale conventions. At Kelber Catering, every detail counts - from the first menu selection to the final guest served. kelber.com.

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