

meet your manager

inspire through food

Kristen Paden

Starbucks Manager



Kristen was born in Denver CO, and grew up in the family restaurant business, Yorkshire Fish & Chips. She starting working at the age of 7 helping out here and there.

She moved to Tempe to attend ASU and received a degree in Political Science. She stayed in the food business working as a concessionaire at ASU, became fond of working large events like football games, Grammy's, Basketball and Hockey. Kristin has had the opportunity to work in all 4 professional stadiums in the valley. She has managed events from 5 to 5400 guests.

Kristin joined the Compass Group team at Marina Heights in June of this year. She currently oversees the Starbucks operations in Bldg 1.

Outside of work Kristin has a 10-month old son, a husband of 3-years and Rocky, a 4-year old Pitbull Terrier. Together they like to sleep when they can, hike, watch or attend ASU games.



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Jason Zagorski

Matt's Big Breakfast General Manager

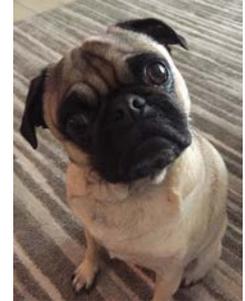


Jason was born in Long Island NY, his father was a pharmacist and mother a loan officer. His family moved to Florida where Jason did more of his growing up.

He got into the food business after graduating college with a business degree. He moved back to Orlando and began working with a popular Pizza chain which developed into a franchising opportunity opening 16 properties around the US. Jason then moved to the Phoenix area after a several year stint with Planet Hollywood, in Orlando.

Jason joined the Compass Group, managing Matt's Big Breakfast in February 2017, to continue to enhance service with the team, and continue his path with MBB from opening the Biltmore location.

Outside of work Jason is an avid hiker and does a fair amount of traveling. Additionally he truly enjoys checking out new restaurants in the metro area. Jason's best bud, Carl, can be see here posing.



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Aaron Caulk

General Manager



Aaron was born in South Dakota and moved to this warmer climate in 1996. He has worked with Eures for 9 years, and prior to that time worked at the Phoenician, a 5-Star resort here in the Phoenix area. Aaron also did a 1-year program in England as an internship, at a 4-Star restaurant named the Vermont. Aaron has a wife and 7-month old child. Aaron enjoys fishing and spending time with his family. Please stop by the café and say “Hello”.



meet your chef

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Damian Murphy

Executive Chef, Cafe450 @ Marina Heights



A graduate of Cathal Brugha street in Dublin, Ireland. Damian is French classically trained and has worked in fine dining restaurants in Dublin Ireland, Brisbane Australia, Colorado and NYC before joining Eurest in 2007.

With Eurest, Damian was part of the opening team at Leeds School of Business at CU and McKesson before opening DaVita's world headquarters in downtown Denver. After DaVita he decide to move west to Keysight Technologies in Northern California. He is happy to have an opportunity to be a part of the Phoenix community.

In his spare time he plays football (soccer) and is a Liverpool FC fan

"You'll never walk alone"



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Manager Name

Eric "Rick" Warchot



Rick has been in the food service worlds for more than 30 years. Holding a variety of positions primarily focused on customer service. He joined Compass Group 1.5 years ago and most recently was assigned here at Marina Heights to oversee Market operations. Rick recently won a HERO.



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Forrest Williams

Executive Chef, Matt's Big Breakfast @ Marina Heights



A graduate of School of Hotel & Restaurant Management at Northern Arizona University. Forrest first got his interest in food service as a young child cooking for family members.

Born in WA State, he began cooking there in local restaurants and took his skills on the road to locations including HI, Flagstaff, AZ and the last 4 years here in PHX. Prior to Forrest joining the team here at the Marina Heights campus, Forrest was a Kitchen Manager at Pappadeaux.

In Forrest's off time, he spends time with his 5 children ranging from 5-months to 11-years of age.

Forrest takes great pride in the quality of the food served at Matt's Big Breakfast.

