

Joseph Nader
Executive Chef
Levy Restaurants
The Detroit Lions

Joseph Nader is the Executive Chef for Levy Restaurants and The Detroit Lions. He has held this position since February of 2006. He oversees every aspect of food service in the 65,000 seat stadium, including 132 luxury suites, 5 mini restaurants, over 40 general concessions, The Hall of Legends Restaurant MGM Tunnel Club and catering. He also oversees the culinary operation at The Detroit Lions Training Center in Allen Park. He specializes in contemporary global cuisine, with the Middle East and the Mediterranean as an emphasis. Joseph is a Detroit native, who was drawn to Ford Field to work with the beloved Lions of his childhood.

Joseph began his informal culinary training at age six. He helped cultivate his grandparents' vegetable and herb garden, and was drawn into their kitchen. There he embarked on a journey that has continued throughout his adult life. He is enriched by the vast gastronomical aspects of his Lebanese and Italian heritage.

At the age of sixteen, Joseph began his formal training cooking in many fine dining restaurants in the Metro Detroit Area. While earning his Bachelor's degree in Philosophy and Political Science from Eastern Michigan University, he ascended the ranks, working in the kitchens of Ann Arbor, Michigan. He earned his stripes as Sous Chef for Sweet Lorraine's and Gratz, while then studying culinary arts at Washtenaw Community College.

Joseph parlayed these experiences, and moved to California in 1996. While on the west coast he tenured with San Diego Restaurant Management. He was first Sous Chef, and eventually Executive Chef of three of their concepts in Los Angeles and San Diego. He then found a home as Executive Chef for The W Hotel in San Diego, where he honed his skills in the fast paced, upscale boutique hospitality industry.

Joseph gladly accepted an offer to return to his native Detroit, as Executive Sous Chef for Levy Restaurants at Ford Field in 2005. He was promoted to Executive Chef following Super Bowl XL in 2006. Joseph is a graduate of Levy's Top Gun Program, and enjoys the fast pace of large scale events. He has also overseen the 2009 NCAA Men's Final Four and 2010 NCAA Frozen Four hockey finals. He was honored to accept 2009 Michigan Chefs de Cuisine 'Chef of the Year' award, from The American Culinary Federation. He was also named the 2013 Levy Restaurants Chef of the Year. He devotes a large portion of his free time as a volunteer Chef for Cooking Matters, teaching basic nutrition and cooking skills to Detroit area youth.