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## **Island View Casino Resort Culinary Team wins again at Barbecue Under the Oaks**

*Editor's note: For a high-resolution photo of the winning dish and an Island View logo, please click [here](#), and use password: IVCR.*

GULFPORT, Miss. (April 8, 2013) – Island View Casino Resort’s culinary team turned up the heat at the 2013 Barbecue Under the Oaks competition, winning the event’s lagniappe award in the professional division for the third consecutive year.

Marking a quarter of a century for Barbecue Under the Oaks, which benefits The Gulf Coast Symphony, this year’s fundraiser, held on March 23, featured 30 professional and amateur teams from across the Coast, with several groups competing for the Lagniappe award. An anonymous panel of culinary professionals judged the lagniappe category, which included side dishes.

The Gulfport resort’s sweet chili-glazed, smoked bacon-wrapped chicken lollypops with pineapple salsa and sweet potatoes was the dish that landed the coveted Lagniappe award. The recipe was created by Executive Sous Chef Jackie Seavey, with input from several Island View culinary department members.

Other items prepared by Island View’s team included bacon pops with blackberry-barbecue sauce, which was a past event winner; custard-style bread pudding with rum sauce from The Buffet; grilled corn and greens from Beach Blvd. Steamer; and house-made butter-pecan ice cream from The Creamery at The Buffet.

The Gulfport resort’s team was led by Executive Chef David Crabtree and included Jackie Seavey, executive sous chef; David Bladsacker, employee dining room manager; Jessie Dupree, financial reporting manager; Bernie Donlin, hotel operations manager; Jeff Thomas, reservations manager; and Ian Ziska, The Buffet dining room manager. Rick Carter, Island View co-owner; Ed Layton, vice president of hotel operations and food and beverage; and Stacy Thompson, food and beverage coordinator participated as honorary team members.

Since opening in 2006, Island View Casino Resort, which operates five restaurant outlets, has been the recipient of several food and beverage awards, including honors from the American Culinary Foundation’s South Mississippi Chapter.

Barbecue Under the Oaks has been held annually at Oaklawn, the Pass Christian home of Dr. Don and Peggy Sprabery, since 1998. For more information on the event or the Gulf Coast Symphony, go to [GulfCoastSymphony.net](http://GulfCoastSymphony.net).

**About Island View Casino Resort:**

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. The land-based casino, located on 40 acres of waterfront property, currently offers an 80,000-plus-square-foot casino with approximately 2,000 slots and 46 table games. The 520,000-square-foot resort also features a 562-room hotel with a tropical pool and cabanas; Carter Green Steakhouse, the resort's signature restaurant; Beach Blvd. Steamer, a 180-seat restaurant focusing on freshly steamed seafood; C&G Grille, offering contemporary, casual dining; The Buffet, a 400-seat restaurant; The Coffee Shop, an upscale deli; and The View Showroom, a 550-seat entertainment venue. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast.