Catering to Herself First

Sarah Davidoff '89 went from catering out of her parents' kitchen to starting her own business.

By Erica Loveland '18

🗖 arah Davidoff '89 recalls being a voracious reader at a young age, despite her mind's constant habit of reversing letters and numbers.

After her third-grade teacher suggested she may be dyslexic, Sarah began meeting regularly with a group of occupational therapists that specialized in helping students with learning disabilities. Over the course of the next couple years, she began learning how to navigate characters on the page and continued her love of the written word.

By high school, Sarah's progress in advanced placement courses was being hindered by her learning disability. "If I was allowed to take tests verbally, I'd kill it! But writing essays, I was terrible," she says. Sarah learned about Landmark College through her father, a college professor, who found a magazine article about the new college for students with dyslexia. Sarah applied and was accepted.

That summer following high school graduation, Sarah flew from her Miami, Florida, home to attend Landmark College's summer program. At last, she had found a place where she felt comfortable managing her learning difference.

Equipped with her newfound self-knowledge, Sarah returned to Miami after one year at Landmark College. Her parents let her live at home but insisted she learn to be a "responsible adult" by getting a job and paying rent. It was while working at an Italian restaurant that Sarah was inspired to become a chef. She spent two years in an apprentice program before traveling to New York to attend the Culinary Institute of America, from which she received

was cut short by a knee injury she suffered during a fall.

Doctors felt it was unrealistic for her to stand in a kitchen

"I was told I would never be a chef again," Sarah says.

one of a handful of teaching fellowships upon graduation. "That was when my parents realized this new chapter was serious," says Sarah.

But Sarah's career as a chef

for 12 or more hours each day.

"For the first time I was surrounded by people who struggled through everything I had struggled through."



Eighteen years later, Sarah remains busy in the kitchen of her Miami, Florida, home. She

has the love and support of her husband, David Goodman, and 11-year-old son, Jacob. Although running her business and being with her family takes up a lot of time, Sarah still carves out space in her schedule to read-now favoring food-related books, of course. 📡

other events ranging in size from 10 to 5,000 guests.

Despondent but not defeated, Sarah re-cast her career vision toward hospitality. "I catered out of my parents' kitchen in high school," she says. She enrolled in the bachelor's degree program at Florida International University, where she discovered she was more confident because of her time at Landmark College. "You learn to be a student," she says with appreciation. "I even called the LC bookstore so they could ship me two-column note paper."

Sarah followed her heart and started her own business.

Catering, which provides coordination for all aspects of

20 hours a day to build Fare to Remember Creative

She received support from family and friends and worked

Sarah Davidoff '89