

Chef Lisa McKay—known to clients and the Milwaukee culinary community as **Lisa Kaye**—is the dynamic owner and Executive Chef of **Lisa Kaye Catering, LLC**, a thriving off-site catering business serving the Midwest since 2007 [The Business Journals+14lisa-kaye-catering+14ACF Chefs of Milwaukee+14](#).

With a foundation in Culinary Arts and Culinary Management from Milwaukee Area Technical College (MATC), Lisa transitioned from working in country clubs to launching her own kitchen, forging a reputation for delivering **elevated, high-quality food** at an accessible price point [The Business Journals+1](#).

Her dedication and culinary excellence have earned her numerous accolades:

- **ACF Student of the Year (2011)**

- **ACF Rising Star Award (2012)**

- As Chairperson of the ACF Chef & Child Foundation

- **ACF Chef of the Year (2015)**

- **ACF Steady Eddy Award (2017)**

- Winner of the **2017 Rev-Up Milwaukee Small Business Competition**

- [lisa-kaye-catering+3lisa-kaye-catering+3Urban Milwaukee+3ACF Chefs of Milwaukee](#).

- Black Excellence Award 2019

Lisa brings her love of fresh herbs, peppers, and bold Southwestern and Southern flavors to every dish she creates—whether for corporate events, weddings, or customized menus [lisa-kaye-catering+1](#).

Beyond her thriving catering business, Lisa is passionately committed to community enrichment through culinary education. She founded the Culinary Education Program and actively leads the ACF Chef & Child initiative, where she mentors youth in essential kitchen skills. Students are trained in proper knife handling, sanitation practices, and the preparation of diverse ethnic cuisines. The program also emphasizes team building, creativity, and friendly competition through hands-on cooking challenges.

Lisa offers seasonal camps, with the most popular being the Kids & Youth Culinary Summer Camp—an immersive, week-long experience that has empowered and inspired over 800 children to date. Through these programs, participants gain confidence in the kitchen, develop healthy eating habits, and learn the value of collaboration and discipline. Lisa's commitment ensures that every child leaves with practical skills, a sense of accomplishment, and a lasting love for cooking.

In January 2025, Lisa received a life-changing diagnosis of cancer affecting both her pelvis and skull. She is still courageously undergoing chemotherapy, facing each day with unwavering faith and determination. With God's grace, and the steadfast love and support of her family and close friends, Lisa remains deeply committed to her purpose. Together with her husband, Dwayne, Chef Lisa continues to manage the bistro, cater events, and lead her youth culinary program. With the support of her dedicated staff, she remains committed to serving her community through her passion for food, education, and hospitality.

In late 2024, Lisa expanded her brand by opening **Lisa Kaye Bistro** on Milwaukee's Near West Side, bringing her signature pasties, oxtail-short rib sandwich, street tacos and more to daily customers [BizTimes - Milwaukee Business News+5Urban Milwaukee+5lisakayebistro.com+5](#).

Lisa Based in Milwaukee with her husband Dwayne, Lisa is the proud matriarch of a blended family with seven children and ten grandchildren. She shares her passion for food and legacy through cooking, mentoring, and uplifting others—one plate at a time [ACF Chefs of Milwaukee](#).