

# Bluewater Kitchen & Bluewater COCINA

Contact: Christina Kazmierski  
Owner, Chief Operating Officer  
Bluewater Kitchen, LLC  
(M) 989.430.3085 | christina@bwkitchen.com



## **Bluewater Kitchen's Multi-Faceted Operations Continue to Evolve**

*Which include Bluewater Cocina expansions, new easy/casual catering options & updates on Upperville market's unforeseen renovation project and how it affects the community.*

**Upperville, VA, April 1, 2024:** Bluewater Kitchen is welcoming the change in seasons with several new happenings of their own. Bluewater Cocina in Middleburg, VA has returned for the warm weather seasons this year, and beginning mid-April, the taqueria will be expanding days & hours of operation, menu selections including breakfast and brunch, and adding full-service dining for its weekend patrons.

### **Spring Hours of Operation:**

- Wednesday & Thursday : 7:30 am - 7 pm
- Friday & Saturday : 7:30 am - 9 pm
- Sunday : 9 am - 6 pm

### **Breakfast & Brunch Menu Sneak Peeks:**

- Churro Cruffin with seasonal fillings
- Breakfast Tacos + Burritos
- Chilaqueles
- Tres Leches French Toast
- Fresh Pressed Juices & Lone Oak Coffee

The community is invited to join the Bluewater crew to Kick off the new programming with its “Spring Fling Fiesta” on Saturday, April 13th, from 11AM-3PM with live music and a wine & mimosa bar featuring Walsh Family Winery’s (Purcellville, VA) “Hi-Fi” canned wines and club exclusive, Alta Pet Nat. "Our goal with HiFi Canned Wine is to redefine the way people experience and enjoy wine," says Founder, Nate Walsh. "We wanted to create something that resonates with a younger generation of drinkers – something convenient, and eco-friendly – without compromising the premium quality Walsh Family Winery is known for. Partnering with like minded businesses, like Bluewater Cocina, is a dream. They have done a fantastic job cultivating a customer base that cares greatly about supporting local foodways and farmers. This is absolutely the audience we feel like Hifi will have success with." Bluewater Kitchen historically chooses partners closely aligned to their values of hyperlocal farming and ingredient sourcing. After four years of partnering with Walsh for both events and the Market at Bluewater, extending the relationship with Walsh to Bluewater Cocina is a full circle moment.

In addition to daily operation expansion, Bluewater Cocina caters! This includes both quick pickup & delivery plus full-service private event options. Similarly to the Market at Bluewater Kitchen’s “Quick Order Catering,” Cocina Catering for pickup or delivery will be available to order online at <https://www.bluewatercocina.com/catering> beginning April 1. The team is excited to offer the community Cocina offerings for more casual, laid-back gatherings.

### The Market at Bluewater Kitchen

The unforeseen repair project at their headquarters’ Market in Upperville has been prolonged as the damage is more extensive than originally thought and details of repair will no longer allow them to operate their daily hot order menu via the “Side Door ” after April 14th, 2024. During this time the team will instead be shifting its focus to the increased demands for quick pick-up and delivery catering, along with the exciting additions to Bluewater Cocina. Please stay tuned for a reopening date announcement.

The classic hot order menu and grab-n-go selections that are favorites to many will not be gone for long, as the Market is looking to pop up at various local events throughout the remainder of the project, beginning with a repeat of last year's "Mini Market" at the 2024 Upperville Colt & Horse Show this June. Details about pop ups will be regularly posted on the Market's social media and website. Owner, Christina Kazmierski, is thankful for the community's continued support, "We have tried to navigate these unforeseen repair needs the best we can for the community, our team and the longevity of the business. It has been difficult to randomly have to close a portion of our operation for 6+ months, but we just have to keep pushing on. We are focusing on what we *do have*, trying to make the most of that and are excited to continue to share what our amazing team is capable of."

#### About BWK:

Bluewater Kitchen is a full service, true farm-to-table catering and event company serving Loudoun County and the greater Washington DC area. Their team is dedicated to creating exciting & fresh cuisine for life's most memorable celebrations. Working hand in hand with local farmers & ranchers, Bluewater Kitchen creates a customized menu for each event. The goal is to influence a renewed appreciation for hyper-local farm-to-table cuisine, while enabling hosts to fully enjoy their events through detailed event coordination.

#### About BWC:

Bluewater Cocina opened in August of 2023 as a casual, garden taqueria, nestled in the backyard gardens of Nature Composed in Middleburg, VA. Their simplistic menu of tacos and margaritas served in the outdoor area brings a unique dining experience to Middleburg residents and visitors.

#### About Walsh Family Winery:

Walsh Family Winery Unveils Innovative Canned Wine Project: HiFi Canned Wine. New from Virginia wine darlings Nate and Sarah Walsh- HiFi offers a cool and contemporary vibe, making it the perfect accessory for any social gathering, from garden taco parties to music festivals. HiFi embodies the vibrant spirit of Virginia winemaking - offering fine wine with the earth in mind.

Photo assets on the next page.

