Brianna Sutton

Restaurant Server · Full Service & Bar Menu

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SUMMARY

Restaurant server with 5 years of full-service experience plus 2 years hosting and bussing. Carries a 5-table section through Friday and Saturday doubles, sells wine and chef's features, and runs every allergy through expo. ServSafe Food Handler and Kentucky STAR certified.

EXPERIENCE

Server · Crosstown Kitchen & Bar — Mar 2023 – Present
Louisville, KY

- Worked a 5-table section (about 20 seats) on weekend doubles, serving 90 to 110 covers on a Saturday night.
- Entered orders, split checks and manager comps on a Toast handheld and closed out my own checkout at the end of each shift.
- Sold the weekly chef's feature and by-the-glass wine pairings; my check average ran about $11 above the floor average in Q2 2026.
- Marked every allergy on the Toast ticket and confirmed it with expo at the pass before the plate goes out.
- Trained 6 new servers on the menu, steps of service and the handheld over two-shift shadowing.

Server · Olive Garden — May 2021 – Feb 2023
Louisville, KY

- Carried 4 to 5 tables at lunch and dinner and split large parties of up to 20 with a second server.
- Ran the curbside to-go station on weeknights, checking every bag against the ticket before it left.

Host and Busser · Texas Roadhouse — Aug 2019 – Apr 2021
Louisville, KY

- Seated guests on a 38-table floor, quoting waits and rotating sections so servers got even turns.

EDUCATION

High School Diploma · Ballard High School — May 2019

SKILLS

Service: Steps of service, Wine and feature upselling, Allergy handling, Large parties, Bar menu

POS & cash: Toast (handheld and terminal), Split checks, Cash handling, End-of-shift checkout

CERTIFICATIONS

ServSafe Food Handler, National Restaurant Association · STAR Server Training in Alcohol Regulations, Kentucky ABC