

The Hidden Jewel of Pinellas Park ... Roe's Deli

PINELLAS PARK – Jack Caceci Jr., 43, is affectionately known as “Chef Jack,” or Pinellas Park’s “Soup Chef” – like the infamous NBC “Seinfeld” sitcom character “The Soup Nazi.”

This “Soup Chef” has gained a reputation for his renowned soups. As owner and operator of Roe’s Deli at Park Station, at 5851 Park Blvd., Chef Jack offers a diverse menu of freshly made soups, salads and deli style sandwiches. With over 20 years of culinary experience, Chef Jack has earned a reputation of excellence among many of the local businesses for the creativity and style of his catered events. Chef Jack, a graduate of Johnson and Wales Culinary Arts Institute, was nationally recognized as the Pinellas Park Sam’s Club (the No. 1 store in the United States in volume) Business Man of the Year in 2007.

In 1984, Chef Jack was one of the top 40 student chefs chosen to help cook for President Ronald Reagan’s Inauguration. He also was presented with a Presidential medal for his participation.

Enjoy a piping hot breakfast sandwich or stop in for lunch and have palate-tempting deli sandwiches, salads and homemade soups. Chef Jack takes pride in preparing his dishes fresh daily and using the best and freshest ingredients.

This “Soup Chef” title comes from his homemade soups, such as his signature Beer Cheese (blend of six cheeses), Jalapeño Corn Chowder, Loaded Potato or the Crab Bisque, which are a perfect complement to his deli-style sandwiches. But these are not your usual deli salads or sandwiches. They offer a unique blend of flavors such as Chicken Feta Wrap, Bahamas

Breeze Salad and the best pressed Cuban in Pinellas Park.

The deli has seating for 50, so stop by for lunch. Sit and enjoy your meal with the friendly staff at Roe’s Deli. Delivery is available, within a three mile radius of Park Station, from 11 a.m. to 2 p.m. daily. They can



also have your order ready for pick up if you call ahead.

Visit roesdeli.com and check out their daily specials, deli and catering menus. There also is a virtual tour of the beautiful Park Station building and some of the meeting rooms.

Chef Jack’s catered fare can range from a simple continental or hot breakfast to high-end gourmet selections, from Jack Daniel Bourbon Meatball

appetizers to Tortellini Ala Vodka to Roasted Tenderloin with Porte Bella Brie sauce. The staff at Roe’s Deli can accommodate up to 150 for business breakfasts, lunches, dinners and hors d’oeuvres parties. They have had baby showers, award dinners, “sweet 16,” holiday parties, and wedding receptions.

Chef Jack recently catered a 60th birthday party for over 50 guests in the main lobby area with a live rock and roll band. He also caters lunch every Thursday for the Pinellas Park Kiwanis Club at Park Station.

Park Station, built in 2004, is the beautiful reproduction of an old-time train station in Pinellas Park and home to the Pinellas Park Art Society, Historical Society, Chamber of Commerce and Pinellas Park’s Government Relations Department. There are several meeting rooms that facilitate government, non-profit or corporate meetings. The building is also WIFI ready.

Satisfying people’s palates is not Chef Jack’s only concern. Chef Jack is known throughout the community for his charitable contributions such as Pinellas County homeless. He has catered for many of the local non-profit organizations, city and county departments at Park Station in Pinellas Park. Many corporate events are catered on premises or at their location. Chef Jack can also come to your home for private catering events.

Call Chef Jack at 727-544-1528 to plan your next catered event or party.

Roe’s Deli is open Monday through Friday from 8 a.m. to 2 p.m. Catering service is available every day, any time, at the station or a location of your choice.