



Tanya Nicholas - Chef De Cuisine

Has been with the Choctaw Nation since 2018. She began her culinary journey in her grandmother's kitchen on a step stool baking coconut cakes – her grandmother's favorite.

At age 15, Tanya entered the casino industry as a busser at Harrah's Casino in Lake Charles, La. It was there she was taught the values of integrity, dedication, and pride in one's work. She also rediscovered her passion for baking, leading her to the pastry department, where she stayed for 10 years until being hired as Bakery Lead at L'auberge Du Lac Casino. Within 6 months, she was promoted to Pastry Sous Chef, then Pastry Chef a year later.

After several years of learning, growing, and traveling, Tanya got the call from Chef Leonel Ducharme to join the Choctaw Nation as Executive Sous Chef at Roots Café. She looks forward each day to sharing her gifts and talents, and she looks forward to her continued growth within the Choctaw Nation.

Photo



High resolution photo [available here](#)
