

Bio of Sharon Siegel Langer

Sharon Siegel Langer grew up in a traditional Jewish home on the west side of Milwaukee. Her father, Norton, was Cantor for over 35 years of Beth El Ner Tamid Synagogue, a large conservative congregation. Naturally gregarious, he often invited families to share in holiday and Jewish Sabbath meals with them. Sharon would help her mother and bubbe (grandmother), who lived with them, prepare many of their family specialties. This was the beginning of Sharon's love of cooking and feeding others.

Sharon married Dan Langer, whom she has known since they were seven. Synagogue life brought them together. It was also in synagogue Dan met his future father in law, as Sharon's father was his first Hebrew schoolteacher. Dan is a born cheesehead, yet lived many years in New York and in 1987 he and Sharon married and Sharon joined him in NYC. Dan's professional responsibilities included travelling the globe, and together they expanded their love of foods. Professional opportunities subsequently transitioned their residence to South Bend, Indiana. South Bend will always hold a special place in their lives as both of their daughters were born there. When her girls were small, Sharon gave up her professional telecommunications career and devoted her time to the girls. When the girls started nursery school, Sharon was not ready to let them go so she began working at their Jewish day school. She volunteered to teach home economics, ran the lunch program and began kosher catering for friends.

The family moved back to Milwaukee in 1997 and Sharon continued to volunteer her cooking skills for various charity and synagogue events.

Sharon has invested in her love of food attending professional cooking sessions with some of the most renowned kosher chefs including Jeffrey Nathan of Abigail's New York, Levana Kirschenbaum of Levana's New York and David Kolotkin of Prime Grill Miami.

Sharon continued honing her skills and in 2006 she opened Cafe Osher in Bayside, a retail cafe. She also began to cater professionally and offer products through Sendik's in Mequon. In 2009, Sharon was approached by the UW Hillel-Madison to run the new kosher café and kosher food service. One look at the building and she was hooked. She was still not ready to let her daughters go, so she followed them to college! They are both students at the University of Wisconsin-Madison, third generation Badgers. She felt that she should focus the majority of her attention on the Madison market, so she closed the cafe portion of Café Osher and focused primarily on catering, although she scaled that back as well.

In 2010, by coincidence, Dan was extended an appointment as the University of Wisconsin-Madison Wisconsin School of Business as Associate Dean for Administration and Chief Budget Officer. They are living in Madison, but continue to stay closely connected to Milwaukee where Sharon maintains a firm commitment to catering, and provides the meals for the JCC Rainbow Day Camp in Fredonia, the Milwaukee Jewish Day School and packaged salads for the Sendik's Market in Mequon.

Sharon is excited and honored to be a partner with the Zilli Hospitality Group. This new kosher and kosher style division provides upscale catering and venues to the Jewish community. She is delighted that she will be able to expand the catering business in Milwaukee and looks forward to working with the Zilli group.