The leading trade publication for foodservice and event professionals

THE 99 VOW FACTOR

CREATING FOOD STATION MAGIC

PLUS

Mediterranean on the menu

Trends for 2019

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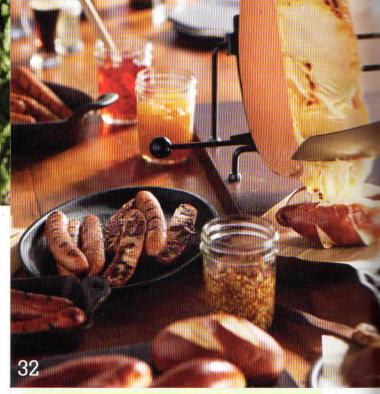
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BY DEANNE MOSKOWITZ

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STATION SUCCESS

Creating memorable moments with clever and interactive food stations.

BY CONNIE JESKE CRANE

ON THE COVER:

Feastivities Events in Philadelphia delivers this sweet treat at its Twisted Cherries Jubilee Performance Station, where a chef sautés dark sweet cherries, simmers them with orange zest, and flambés the brandy-drenched dessert, featuring mascarpone cheesecake and a bubble sugar shard garnish.

Photo by Meryl Snow/Feastivities Events