



Caterer magazine

The leading trade publication for foodservice and event professionals

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“THE Wow” FACTOR

CREATING
FOOD STATION
MAGIC



PLUS
Mediterranean
on the menu

Trends for 2019

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A roundup of the latest happenings in the catering world—events, products, promotions and milestones—to help you stay in the loop.

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Eatertainment Events & Catering's annual Beats + Eats bash featured hot ideas and cool vibes.

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For a luxury car dealership in Orlando, Puff 'n Stuff Catering steered a flawless grand-opening event.

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Middle Eastern and North African cuisines are making waves.

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