



The Art of Catering Food™

Recipes

from Our 2025 Speakers



The Art of Catering Food™

Hoisin Duck Quesadilla with Plum & Pear Slaw, Chipotle Aioli

Served during Chef LeVine's keynote address

YIELD

300 servings

HOISIN DUCK QUESADILLA INGREDIENTS

20 lbs	pulled roasted duck, Maple Leaf Farms
2½ qts	hoisin sauce
1¼ cups	soy sauce
¾ qt	ginger, grated
1½ gal	scallion, chopped
300 ea	4" flour tortilla

METHOD

1. Combine all ingredients except tortillas and mix thoroughly.
2. Divide mixture into the 300 tortillas.
3. Roll and bake in oven at 350°F for 12 minutes.

PLUM & PEAR SLAW INGREDIENTS

20 heads	napa cabbage, shredded
20 ea	pears, shaved thin
20 ea	plums, shaved thin
10 cups	mayo
5 cups	celery salt
2½ cups	rice wine vinegar

METHOD

Combine all ingredients and mix thoroughly until cabbage is coated, reserve.

CHIPOTLE AIOLI INGREDIENTS

4 cups	chipotle paste
1 gal	mayo
2 cups	lemon juice

METHOD

Combine all ingredients in blender and purée until smooth.



Eric LeVine

317 Main Street
Chef, Author, Keynote



The Art of Catering Food™



Keith Sarasin
Aatma Curry House
Chef, Owner

Makhani Sauce

YIELD

2 cups

INGREDIENTS

1 T	oil
5 T	unsalted butter
1 ea	onion, roughly chopped
3 ea	roma tomatoes (roughly chopped)
2 T	ginger-garlic paste
1 tsp	garam masala
½ cup (50 g)	cashews
3 tsp	kashmiri chilli powder
	salt to taste
2 T (30 g)	sugar
¼ tsp	cumin
1 cup (240 ml)	water
1 T	vinegar
½ cup (80 ml)	cream
1 ea	green chilli chopped
1 ea	kashmiri dried red chilli
1 tsp	kasuri methi

METHOD

1. Add oil and cumin seed to pan.
2. Place heat on high until the cumin seeds splatter.
3. Add onions and cool until translucent. Sauté for 4-5 minutes.
4. Add ginger garlic paste and chopped green chilies and cook for 2 minutes.
5. Add chopped tomatoes, cashew nuts, and water.
6. Season with salt, kashmiri chili powder, garam masala, cumin, sugar, and a bit of vinegar. Simmer over low-medium heat for 15-20 minutes until it becomes brownish in color and tomatoes are mushy.
7. Add unsalted butter, cream, and kasuri methi. Mix well.
8. Blend the sauce until smooth. Strain through a sieve.



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Roasted Cumin Pork Tenderloin with Pickled Jalapeno Chimichurri



Jenny Bast
Catering Creations
Executive Sous Chef

YIELD
3 cups

INGREDIENTS

1 cup	oil
2 T	garlic
1 bunch (~1 cup)	parsley, roughly chopped
1 bunch (~1 cup)	cilantro, roughly chopped
5 ea	scallion, roughly chopped
3 T	lime juice
2 T	apple cider vinegar
2½ T	sugar
1½ cups	pickled jalapenos
2 T	salt and pepper
1 ea	Vitamin C tablet

PICKLED JALAPEÑOS INGREDIENTS

10 ea	jalapeños
½ cup	yellow onions, julienned
4 ea	garlic cloves
1 cup	distilled white vinegar
1 cup	water
½ cup	sugar
1 T	salt

METHOD

1. For the pickled jalapeños: thinly slice 10 jalapenos and add to container with ½ julienned yellow onion and 4 garlic cloves. Combine 1 cup distilled white vinegar, 1 cup water, ½ cup sugar, and 1 T salt. Bring to a boil and pour over jalapenos. Cover and let sit for 24-48 hours before use.
2. Combine all ingredient in blender with Vitamin C tablet. Blend until smooth. Taste and adjust if needed.



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Lentil Carrot Harissa Hummus served with Pita

YIELD
1 quart

HARISSA INGREDIENTS

14 ea	dried New Mexico or Guajillo chiles
18 oz (~6 ea)	roasted red peppers (jarred is fine)
2 ea	chipotles in adobo
4 T	tomato paste
8 cloves	garlic
2 tsp	caraway seed, toasted and ground
4 tsp	coriander, ground
4 tsp	cumin, ground
3 tsp	paprika, smoked (if you don't have smoked paprika, add ½ tsp liquid smoke)
½ tsp	cayenne pepper
1 T	salt and pepper
8 T	sugar
4 T	lemon juice
4 T	olive oil or canola oil

METHOD

1. Remove stems and seeds from dried chilies. Place in pot and add water to cover. Boil until chiles are soft. Drain, but save the liquid.
2. Combine all chiles with the remaining ingredients except the oil in a blender.** Add in oil slowly while blending. Use some of the remaining chili liquid to create a smoother consistency. Taste and adjust accordingly. Portion in deli containers and freeze until needed.

**Note: You can use a food processor for this, but it's not quite as smooth.

LENTIL CARROT HARISSA HUMMUS INGREDIENTS

4 cups	carrots, peeled and chopped into 2" pieces
1 cup	red lentils
½ cup	white beans
1 cup	oil
½ cup	harissa
¼ cup	honey
1 T	salt and pepper

To garnish: crispy lentils, crispy chickpeas, cilantro, etc.

METHOD

1. In a medium pot, boil carrots for 30-40 minutes until very soft. In another pot, cook lentils (overcooking is ideal since it leads to a smoother texture). Once cooked carrots and lentils are cool, add to a blender or food processor with remaining ingredients. Blend until completely smooth, adding oil or water if necessary.



Jenny Bast
Catering Creations
Executive Sous Chef

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Carrot Wellington with Parsnip Purée, Chestnut Cream, Dill Oil, Lemon, Red Mustard Frills, Red Vein Sorrel (V)



AJ Harris
Dish Food & Events
Executive Chef

Served during Monday Lunch and Learn. The Carrot Wellington plate is easily executed. The sauce is room temperature; the hot Wellington rolls are pre-sliced ahead of time and the dill oil is kept in a squeeze bottle. Having the greens washed and ready to go also helps with speedy plating. Reducing the number of components on the plate helps with less labor at events and requires fewer cooks to be staffed for full plated service.

YIELD

300 servings

PARSNIP PURÉE INGREDIENTS

750 g	parsnip, small dice
125 g	EVOO
10 g	thyme
6 g	salt
3 g	black peppercorn
4 g	xanthum gum
2 ea	bay leaves
10 g	garlic
6 g	lemon zest

METHOD

1. Peel all parsnips, cut off the stem top, smash garlic and add all ingredients to a Ziploc bag.
2. Fill Cambro with water and set the circulator to 160°F.
3. Using water displacement, dip the Ziploc bag in the water, forcing all air to escape and then seal the bag.
4. Once the circulator reaches temperature, set a timer for 4 hours.
5. Once cooked, remove thyme, bay leaves, and black peppercorn from parsnips.
6. Set aside liquid from the bag and blend a small amount of parsnips and lemon zest in a blender. Using a small rubber spatula, scrape the sides of the blender and emulsify the liquid that was set aside. While the vortex is on high, add 2 g of xanthum gum into the blender.
7. Use a tamis to strain the purée into a bowl, season with salt.

URFA ROASTED RAINBOW CARROTS INGREDIENTS

5 lbs	baby rainbow carrots, peeled
250 g	EVOO
15 g	salt
30 g	Urfa

METHOD

1. Preheat the oven to 350°F.
2. Nip the tops and bottoms of the carrots with a knife.
3. In a large mixing bowl, toss the carrots with EVOO, salt, and Urfa.
4. Spread the carrots evenly on a lined sheet tray.
5. Roast in the oven for 25–30 minutes or until fork tender.

CHESTNUT CREAM INGREDIENTS

50 g	chestnuts, cooked & blanched
250 g	oat milk
50 g	shallots, julienned
25 g	garlic, sliced
15 g	salt
25 g	EVOO

METHOD

1. In a medium rondeau, sweat the shallots and garlic. Once the shallots are tender and the garlic is aromatic, add the chestnuts.
2. Toast the chestnuts until they start to turn to mush.
3. Deglaze with oat milk.
4. Season with salt and simmer until the chestnuts are smooth.
5. Process in a food processor and emulsify with EVOO.



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MUSHROOM DUXELLE INGREDIENTS

500 g	cremini, sliced
400 g	baby portobello, sliced
125 g	shallots, julienned
35 g	garlic, sliced
15 g	thyme
20 g	salt
50 g	EVOO
150 g	white wine

METHOD

1. Wash and slice both types of mushrooms. Toss in half the amount of EVOO and roast in the oven with thyme and garlic.
2. In a rondeau, sweat the shallots, then add the roasted mushrooms.
3. Deglaze the sheet tray with white wine. Cook down all the wine and liquid until dry.
4. Remove thyme, place mushrooms into the food processor and pulse until it is a grainy texture.

DILL OIL INGREDIENTS

500 g	grapeseed oil
100 g	dill
4 g	salt

METHOD

1. Blanch dill in boiling water, then shock.
2. Squeeze excess water from dill and chop.
3. Add to blender with grapeseed oil and blend, increasing speed from lowest to highest.
4. Keep blending on high until mixture is warm.
5. Strain through a sieve and force the oil through with a ladle.
6. Pack directly into squeeze bottle.

TO PLATE

1. Slice the rolls into half-inch pieces and lay them on a lined sheet tray. Heat for 10 minutes in a 350°F degree oven. Keep the parsnip purée and dill oil at room temperature.
2. Squeeze a small amount of lemon juice over the mustard frill in a mixing bowl.
3. Spoon a swoosh and a smear of purée on the plate perpendicular to each other. Place two slices of the Wellington down and one slice standing up. In the crevice of the purée, drizzle the dill oil and place the mustard frills. Finish with Maldon Sea Salt



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Taber Corn, Sweet Potato & Bacon Chowder

YIELD

8 servings

INGREDIENTS

1½ lbs	sweet potatoes (peeled and diced)
1 lb	corn kernels (fresh, frozen, or canned)
6 slices	bacon, diced
1 ea	medium onion, diced
2 ribs	celery, diced
1 ea	large carrot, diced
1 clove	garlic, minced
4 cups	vegetable or chicken stock
½ cup	heavy cream
1 T	butter or olive oil (only if needed after cooking bacon)
3 T	flour (for thickening)
1 tsp	salt (adjust as bacon adds saltiness)
½ tsp	black pepper
½ tsp	fresh thyme (optional)
1 ea	bay leaf
2 T	parsley, chopped (for garnish)

METHOD

1. In a large pot, cook the diced bacon over medium heat until crispy. Remove with a slotted spoon and set aside on a paper towel-lined plate.
2. Leave about 2 T of bacon fat in the pot (drain excess if needed).
3. Add the onion, celery, carrot, and garlic to the pot with the bacon fat. Sauté until softened (about 5–7 minutes).
4. Sprinkle the flour over the vegetables. Stir continuously for 2–3 minutes to cook the flour and form a roux.
5. Slowly pour in the vegetable or chicken stock while stirring to avoid lumps.
6. Add the sweet potatoes, corn, thyme, and bay leaf.
7. Bring to a gentle boil, then reduce to a simmer. Cook for 20 minutes, or until the sweet potatoes are tender and starch has been cooked out.
8. Stir in the cream.
9. Mix in half of the cooked bacon. Reserve the rest for garnish.
10. Season with salt and black pepper to taste, keeping in mind the saltiness of the bacon.
11. Serve hot, garnished with the reserved crispy bacon and chopped parsley.



Jeremy Langemann

Bingeman's Catering

Executive Chef

The Art of Catering Food™

Naniamo Bars

YIELD

1 pan

BASE LAYER INGREDIENTS

½ cup (1 stick)	unsalted butter
¼ cup	granulated sugar
5 T	cocoa powder
1 ea	large egg, beaten
1 tsp	vanilla extract
1¼ cups	graham cracker crumbs
¾ cup	shredded coconut

CUSTARD FILLING INGREDIENTS

½ cup (1 stick)	unsalted butter, softened
2 cups	powdered sugar
2 T	custard powder (or vanilla pudding mix)
2 T	milk

CHOCOLATE TOPPING INGREDIENTS

1 cup	semi-sweet chocolate chips
2 T	unsalted butter

METHOD

Prepare the Base Layer:

1. Melt the butter in a medium saucepan over low heat.
2. Stir in sugar and cocoa powder until combined.
3. Add the beaten egg gradually, stirring constantly until the mixture thickens slightly (do not overheat to avoid scrambling the egg).
4. Remove from heat and stir in vanilla, graham cracker crumbs, shredded coconut, and nuts (if using).
5. Press the mixture evenly into an 8x8-inch (20x20 cm) pan. Refrigerate while preparing the filling.

Make the Custard Filling:

1. In a mixing bowl, beat the softened butter until creamy.
2. Add powdered sugar, custard powder, and milk. Beat until smooth and fluffy.
3. Spread the custard filling evenly over the chilled base layer. Return to the refrigerator to firm up (about 15 minutes).

Add the Chocolate Topping:

1. Melt the chocolate chips and butter over a double boiler until smooth.
2. Pour the melted chocolate over the custard layer and spread evenly.
3. Chill the bars in the refrigerator until the chocolate is set, about 30 minutes.

Cut and Serve:

Before cutting, let the bars sit at room temperature for 5-10 minutes to prevent the chocolate from cracking. Alternatively, score the top while the chocolate is setting. Cut into squares or rectangles.



Jeremy Langemann

Bingeman's Catering

Executive Chef



The Art of Catering Food™

Spring Pea Toasts with Gouda

Sometimes the simplest concepts garner the most praise. This crostini recipe takes almost no time to prepare, is inexpensive, and gets regular compliments from guests for its bright flavor. For a more luxurious version, top each serving with serrano ham or prosciutto.

YIELD
30 servings

INGREDIENTS

1 ea	baguette, freshly baked
2 T	olive oil
1–2 cloves	garlic
2 cups (500 ml)	fresh or frozen green peas, thawed
¼ cup (60 ml)	heavy cream
2 tsp	lemon zest, plus more for garnish
4 oz (115 ml)	salt and freshly ground pepper to taste
½ cup (125 ml)	gouda, shaved into 1½" (4 cm) long pieces
	microgreens, for garnish
	fresh tarragon leaves, for garnish

METHOD

1. Preheat oven to 350°F (180°C).
2. Using a sharp bread knife, slice baguette on a diagonal into ¾-inch slices. Lay slices on a baking sheet and lightly brush them with olive oil. Bake on an upper oven rack for 15–20 minutes until edges are browned and crisp but center remains slightly soft. Remove from oven, cool slightly, and rub each slice with garlic until aromatic. Allow to cool on baking rack.
3. In the bowl of a food processor, add garlic, tarragon, lemon juice, and cooled fresh or thawed and frozen peas. Process 30–40 seconds until well blended. Add cream, lemon zest, and salt and pepper and continue to process until mixture is very smooth.
4. Spread a generous amount of purée on each crostini, top with gouda, additional lemon zest, tarragon leaves, and microgreens.



Liz Mullen
Chowgirls Catering
Culinary Director



Annie Pennings Edmond
Chowgirls Catering
Marketing &
Communications Manager

The Art of Catering Food™



Jason Sutton
Footers Catering
Director of Operations

Nitro Stout Braised Short Ribs

Served during Monday Lunch & Learn

YIELD

50 4 oz servings

INGREDIENTS

300 oz	beef, chuck flap boneless, raw (short rib)
13 oz	Burgundy wine (red)
50 oz	Left Hand Milk Stout Nitro or other Nitro Stout
2 oz	beef base
22½ oz	water
3 oz	shallot
2 oz	garlic
1½ oz	rosemary, fresh
2 ea	bay leaves
½ T	thyme, fresh
½ T	kosher salt
¾ oz	sugar, light brown cane
½ T	black peppercorns, whole

METHOD

1. In a braising pan, mix water, red wine, nitro stout beer, beef base, salt, and brown sugar. Bring this liquid to a rolling boil and then turn off the heat. (It's important not to skip this step so the short ribs do not sit in the temperature danger zone for too long.)
2. Add the portioned short ribs to the hot liquid. Make a cheesecloth sachet with the shallots, garlic, and spices and add it to the pan, nestling it into the braising liquid. Cover the pan tightly with parchment paper and foil and place in a 225°F oven. Roast for a minimum of 8 hours or until fork tender. Remove short ribs from the braising liquid and place them in hotel pans. Discard the sachet.
3. Cool the short ribs and braising liquid separately. Once braising liquid has cooled completely, remove the solidified fat cap and then strain the liquid.
4. Add a generous amount of braising liquid to each hotel pan of short ribs to keep them from drying out when they are reheated.

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Salted Honey Basque Cheesecake

Served during Monday Lunch and Learn

YIELD
15 each

SALTED HONEY BASQUE CHEESECAKE INGREDIENTS

2½ gal	cream cheese
14¾ cups	sugar, granulated
8½ cups	eggs
1¼ gal	whipping cream
10½ T	orange blossom water
3½ cups	cornstarch
6¾ cups	honey
3¾ cups	water
5 T	Maldon salt

METHOD

1. Line a large ring with parchment then seal the bottom with foil.
2. Cream the cream cheese & sugar and sift in cornstarch. Beat for about 3 minutes until smooth.
3. Add eggs one by one.
4. Add cream and orange blossom and pour into ring.
5. Bake at 400°F for 35-40 minutes. Make honey glaze by placing honey in a small pot over medium heat until the edges start to caramelize a bit. Cook stirring occasionally until the honey turns a deep amber, then slowly whisk in water. Bring to a boil, then remove from heat and allow to cool slightly (if it's too thick add a bit more water). Brush over top of the cooled cheesecake.

BROWN BUTTER PHYLLO INGREDIENTS

6 cups	brown butter
3 cups	honey
¼ cup	kosher salt
36 ea	Phyllo pastry

METHOD

1. Warm all ingredients together in a pot or microwave then brush phyllo sheets with the mixture, layering three sheets.
2. Place sheets on parchment lined tray and bake until golden. Cool completely and then break into shards.



Karen O'Connor

Daniel et Daniel
Executive Chef

CITRUS MARMELATA INGREDIENTS

2¼ cups	lemon
11¾ cups	orange
1¼ gal	sugar, granulated

METHOD

1. Wash fruits and cut off the little buttons on the tops where the stems were. Place in a pot and add enough water to cover.
2. Bring it to a boil then simmer gently. Cook for 2-3 hours until soft, checking water levels as you go so they are always submerged. Remove from water, saving 2 cups of the cooking water for later.
3. Allow fruit to cool, then cut in half and scoop everything out with a spoon. Place the insides in a colander to drain and remove any seeds. Place insides and skins in a food processor and pulse until small chunks form. Return mixture to the pan with the reserved 2 cups of water and the sugar. Bring to a boil and allow to boil rapidly for 20 minutes.
4. Store it in a container or portion it into vacuum packs and freeze it.

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Jonadel Tarrayo

Daniel et Daniel
Junior Sous Chef

Naked Samosas

YIELD
300 each

SAMOSAS INGREDIENTS

6 kg	potatoes (Yukon Gold), mashed
544 g	oil (coconut)
3.4 kg	onion (yellow), finely diced
226.667 g	garlic, minced
80 g	ginger, grated
80 g	curry powder, yellow
200 g	salt
3.6 g	cayenne pepper
60 g	cilantro, finely chopped
3.2 kg	frozen peas, thawed

METHOD

1. Preheat oven to 400°F. Grease a mini muffin pan and set aside.
2. Heat coconut oil in a large skillet on medium heat. Add onion and cook until soft, about 2 minutes.
3. Stir in garlic and ginger and cook for 2 minutes. Stir in curry powder, salt, cayenne pepper, cilantro and cook for 2 more minutes.
4. Add peas and stir to coat. Remove skillet from heat and stir in mashed potato and mix well.
5. Using a size 40 ice cream scoop, scoop mixture into the muffin pan. Pressing mixture into the molds, ensure it is tightly packed.
6. Bake for 15–20 minutes or until golden brown.

CARROT & RED ONION SLAW INGREDIENTS

.28 kg	carrots (orange) very finely julienned
800 g	onion (red) very finely julienned
42 g	sugar, granulated
30 g	salt (Kosher) to taste
11.5 g	pepper (black) to taste
295.735 ml	rice wine vinegar
295.735 ml	canola oil

METHOD

1. In a medium size bowl toss all the ingredients together. Adjust seasoning if needed.

CUCUMBER RIATA INGREDIENTS

3.5 kg	Greek yogurt
650 g	cucumber, grated, juice squeezed out
31.25 g	salt
14.375 g	black pepper
13.125 g	cumin seed, toasted until fragrant
12.5 g	mustard seed, brown, toasted
184.835 ml	lime juice
184.835 ml	lime zest

METHOD

1. In a medium sized bowl, add in all the ingredients.
2. Mix together until well combined.
3. Adjust salt and pepper if needed.



The Art of Catering Food™

Bourbon Banana Pudding with Burnt Butter Nilla Wafers



Keyon Hammond
Get Plated
Executive Chef



Boris Seymore
BDS Catering
Executive Chef

VANILLA EGG CUSTARD INGREDIENTS

2 gal (256 fl oz)	whole milk
1 gal (128 fl oz)	heavy cream
8 cups (4 lbs)	granulated sugar
96 ea	egg yolks (approx. 6 dozen eggs)
2 cups	cornstarch
¼ cup	vanilla bean paste (or 6 vanilla beans, scraped)
2 cups	bourbon

METHOD

1. Combine milk, heavy cream, and half of the sugar in a large pot. Heat until steaming but not boiling.
2. Whisk egg yolks, cornstarch, and the remaining sugar in a separate bowl until smooth.
3. Temper the eggs by slowly pouring hot milk while whisking constantly.
4. Return the mixture to the heat and cook until thickened. Stir constantly.
5. Remove from heat and stir in vanilla bean paste and bourbon.
6. Strain through a fine mesh sieve and chill.

BURNT BUTTER NILLA WAFERS INGREDIENTS

2 lbs	unsalted butter, browned and cooled
4 cups	granulated sugar
8 ea	large eggs
¼ cup	vanilla extract
8 cups	all-purpose flour
2 T	baking powder
1 T	salt

METHOD

1. Brown the butter in a saucepan until golden and nutty. Cool slightly.
2. Cream browned butter and sugar. Add eggs and vanilla extract.
3. Gradually mix in flour, baking powder, and salt.
4. Pipe small dollops onto parchment-lined baking sheets.
5. Bake at 350°F (175°C) for 8–10 minutes until golden. Cool completely.

CARAMELIZED BANANAS INGREDIENTS

50 ea	large bananas, ripe, slice into ¼" rounds
8 cups	brown sugar
2 lbs	unsalted butter
1 cup	bourbon

METHOD

1. Melt butter in a large skillet. Add brown sugar and bourbon. Stir until bubbly.
2. Add banana slices and cook until caramelized (3–5 minutes per side).
3. Let cool.



The Art of Catering Food™

Peejohn Soup with Smoked Turkey (Hoppin' John Soup)

YIELD
300 2½ oz servings

INGREDIENTS

18¾ lbs	field peas (soaked overnight) or 28 lbs frozen field peas
9.38 lbs	smoked turkey (legs or wings)
4.69 lbs	onions, diced
2.34 lbs	celery, diced
2.34 lbs	carrots, diced
93¾ ea	garlic cloves, minced
18¾ qts	chicken stock
2.34 cups	apple cider vinegar
18¾ T	salt (adjust to taste)
9.38 T	black pepper
18¾	bay leaves
2.34 bunches	fresh thyme
9.38 lbs	cornbread crumble (for garnish)

METHOD

1. Prep the ingredients: Dice the onions, celery, and carrots. Mince the garlic.
Note: If using dried field peas: Soak overnight in cold water. Drain and set aside. If using frozen field peas: No soaking is required. Thaw slightly if needed before cooking.
2. Cook the smoked turkey: In large stockpots, add the smoked turkey legs or wings with 9.38 qts of chicken stock. Bring to a boil, reduce heat, and simmer for 1½-2 hours until the turkey is tender and falling off the bone. Remove the turkey from the pot. Shred the meat and discard the bones and skin. Set the meat aside.
3. Sauté the vegetables: In another large stockpot, heat oil or butter over medium heat. Add the onions, celery, carrots, and garlic. Sauté for 10-15 minutes until softened and caramelized.
4. Combine and simmer: Add the soaked or frozen field peas to the pot with the sautéed vegetables. Pour in the remaining 9.38 qts of chicken stock and bring to a boil. Reduce heat to a simmer. Add bay leaves, thyme, salt, and pepper. Cook for 1½-2 hours, or until the peas are tender.
5. Finish the soup: Stir in the shredded smoked turkey and apple cider vinegar. Simmer for an additional 15 to 20 minutes to let the flavors meld. Adjust seasoning with salt and pepper to taste.
6. Ladle 2½ oz portions of soup into small bowls or cups.
7. Garnish each serving with cornbread crumble for a traditional Southern touch.



Keyon Hammond
Get Plated
Executive Chef



Boris Seymore
BDS Catering
Executive Chef

The Art of Catering Food™

Jackfruit & Coconut Grits

YIELD

300 servings

CREAMY COCONUT GRITS INGREDIENTS

20 lbs	stone-ground grits
20 (13½ oz cans)	coconut milk (full fat)
4 gal	vegetable broth
4½ lbs	nutritional yeast
3 lbs	vegan butter
1 cup	garlic powder
1 cup	salt
½ cup	ground black pepper

METHOD

1. In a large stockpot, combine 6 gal of vegetable broth and 20 cans of coconut milk, bring to a simmer.
2. Slowly whisk in 30 lbs of grits to avoid lumps and cook on low heat for 30-45 minutes, stirring occasionally.
3. Stir in 6 lbs of nutritional yeast, 3 lbs of vegan butter, 1 cup of garlic powder, 1 cup of salt, and ½ cup of black pepper; adjust seasoning to taste.
4. Keep warm until serving.

BLACKENED JACKFRUIT INGREDIENTS

45 lbs (drained weight)	canned young green jackfruit (in brine or water)
3 cups	blackening seasoning blend (paprika, cayenne, garlic powder, onion powder, thyme, oregano, black pepper)
1 gal	olive oil
2 cups	lemon juice

METHOD

1. Drain and rinse 45 lbs of jackfruit, shred or pull apart the pieces.
2. In a large bowl, toss jackfruit with 3 cups of blackening seasoning, 1 gal of olive oil, and 2 cups of lemon juice.
3. Sear jackfruit in batches on a hot griddle or skillet until charred and crispy.
4. Set aside and keep warm.



Keyon Hammond

Get Plated
Executive Chef



Boris Seymore

BDS Catering
Executive Chef

NOLA ETOUFEE SAUCE INGREDIENTS

15 lbs	onions (yellow, diced)
9 lbs	bell peppers (mixed colors, diced)
6 lbs	celery (diced)
2 cups	garlic (minced)
6 cans (28 oz)	tomatoes (diced, canned)
3 gal	vegetable broth
3 lbs	flour (for roux)
½ gal	olive oil (for roux)
1 cup	vegan Worcestershire sauce
15 ea	bay leaves
1 cup	Cajun seasoning
1 cup	hot sauce
2 cups	fresh parsley (chopped)
2 cups	green onions (chopped)

METHOD

1. In a large pot, heat ½ gal of olive oil and whisk in 3 lbs of flour to make a roux, cook until deep golden brown.
2. Add 15 lbs diced onions, 9 lbs diced bell peppers, 6 lbs diced celery, and 2 cups minced garlic; sauté until softened.
3. Stir in 6 cans diced tomatoes, 3 gal vegetable broth, 1 cup Cajun seasoning, 1 cup vegan Worcestershire sauce, 1 cup hot sauce, and 15 bay leaves; simmer for 30 minutes.
4. Stir in chopped parsley and green onions; remove bay leaves before serving.

TO ASSEMBLE

1 oz	creamy grits
¾ oz	blackened jackfruit
¾ oz	NOLA Étouffée Sauce
Garnish: chopped parsley or green onions (optional)	

The Art of Catering Food™

Southern Oxtail Ragout

YIELD
300 servings

CREAMY COCONUT GRITS INGREDIENTS

32.81 lbs	oxtails or Chuck Flap (cut into pieces)
14.06 lbs	onions, diced
9.38 lbs	carrots, diced
9.38 lbs	celery, diced
9.38 cups	tomato paste
18¾ qts	beef stock
14.06 cups	red wine
9¾	garlic cloves, minced
18¾	bay leaves
9.38 sprigs	fresh thyme
2.34 cups	Worcestershire sauce
2.34 cups	apple cider vinegar
14.06 T	salt (adjust to taste)
9.38 T	black pepper (adjust to taste)
4.69 cups	vegetable oil or butter for searing

METHOD

1. Prep the ingredients: Dice the onions, carrots, and celery; Mince the garlic.
2. Season and sear the oxtails: Season the oxtails with salt and pepper. In large stockpots or braising pans, heat the oil or butter over medium-high heat. Sear the oxtails in batches until deeply browned on all sides. Remove and set aside.
3. Sauté the vegetables: In the same pot, add the onions, carrots, celery, and garlic. Sauté for 10-15 minutes until softened and caramelized.
4. Add tomato paste and deglaze: Stir in the tomato paste and cook for 3-4 minutes to deepen the flavor. Pour in the red wine, scraping the bottom of the pots to deglaze.
5. Combine and simmer: Return the seared oxtails to the pots. Add beef stock, Worcestershire sauce, apple cider vinegar, bay leaves, and thyme. Bring to a boil, then reduce the heat to low. Cover and simmer for 3-4 hours, or until the oxtails are tender and the meat is falling off the bone.
6. Remove oxtails and reduce the sauce: Once the oxtails are tender, remove them from the pots. Simmer the sauce uncovered for 30-45 minutes to reduce and thicken.
7. Shred the meat and finish the ragout: Shred the meat from the oxtails and discard the bones. Return the shredded meat to the sauce. Adjust seasoning with additional salt and pepper to taste.
8. Serve the oxtail ragout over creamy mashed potatoes, polenta, or rice.



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Southern Caviar Cucumber Cups

YIELD
300 servings

QUICK PICKLED CUCUMBER CUPS INGREDIENTS

150 ea	large cucumbers (about 2 per serving, depending on size)
12 cups	white vinegar
12 cups	water
3 cups	sugar
1 cup	Kosher salt
¼ cup	whole black peppercorns
¼ cup	mustard seeds
¼ cup	red pepper flakes

METHOD

1. Wash and slice cucumbers into 2" thick rounds.
2. Use a melon baller or spoon to scoop out the center of each round, leaving a solid base to hold the filling.
3. In a large pot, combine vinegar, water, sugar, salt, peppercorns, mustard seeds, and red pepper flakes; bring to a boil and stir until sugar dissolves.
4. Pour hot brine over cucumber rounds in large containers; let them cool to room temperature, then refrigerate for at least 2 hours (or overnight for best results).

SOUTHERN CAVIAR FILLING INGREDIENTS

15 lbs	fire-roasted corn kernels (fresh or frozen, charred for smokiness)
15 lbs	cooked black-eyed peas (drained and rinsed)
12 lbs	cherry tomatoes, diced
12 lbs	bell peppers (mix of red, yellow, and green), diced
6 lbs	red onion, finely diced
3 cups	fresh cilantro, chopped
3 cups	fresh parsley, chopped

METHOD

1. In a very large mixing bowl, combine fire-roasted corn, black-eyed peas, diced tomatoes, bell peppers, red onion, cilantro, and parsley.
2. Toss gently to mix.



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CITRUS PEPPER DRESSING INGREDIENTS

6 cups	olive oil
4 cups	fresh lime juice
2 cups	champagne vinegar
3 cups	fresh lemon juice
1½ cups	honey (or agave for a vegan option)
½ cup	Dijon mustard
¼ cup	freshly cracked black pepper
¼ cup	salt

METHOD

1. Whisk together olive oil, lime juice, lemon juice, honey (or agave), Dijon mustard, black pepper, and salt in a large bowl.
2. Pour dressing over the Southern Caviar mixture and toss well to coat evenly.

ASSEMBLY

1. Drain the pickled cucumber cups.
2. Spoon 1-2 T of the Southern Caviar filling into each cucumber cup.
3. Arrange on serving trays.

TO SERVE

1. Garnish with extra cilantro or parsley if desired.
2. Serve chilled.

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Pan Seared Red Snapper

YIELD
300 servings

SNAPPER INGREDIENTS

75 lbs	red snapper fillets
60 lbs	beef brisket
2 cups	Kosher salt
1 cup	black pepper (ground)
1 lb	fresh parsley (for garnish)
1 lb	microgreens (for optional garnish)
1 gal	olive oil (for roasting potatoes and searing fish)

FINGERLING POTATOES INGREDIENTS

90 lbs	fingerling potatoes
1 cup	smoked chili powder
1 cup	paprika (smoked)
1 lbs	garlic (minced)
8 lbs	butter

SORGHUM BARBECUE SAUCE INGREDIENTS

1½ gal	sorghum syrup
1 gal	barbecue sauce

METHOD

1. Red snapper: Portion and sear each filet to golden brown.
2. Fingerling potatoes: Roast with olive oil, garlic, and smoked chili butter.
3. Burnt Ends: Cook brisket, dice, and glaze with sorghum barbecue sauce.
4. Assembly: Plate potatoes, top with snapper, add burnt ends, and finish with salsa and garnish.



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WATERMELON CORN SALSA INGREDIENTS

37½ cups (25 lbs)	watermelon, diced (about 5–6 ea large watermelons)
18¾ cups cucumbers)	cucumber, diced (about 20 ea large cucumbers)
18¾ cups	bell peppers, diced (any combination of colors; about 25–30 ea large peppers)
4.7 cups (5 lbs)	red onion/scallions, diced (about 10 ea medium onions/scallions)
12½ cups (1 lb)	cilantro/parsley, chopped (about 6–7 large bunches)
2½ cups (2 lbs)	jalapeños, diced (or 1¼ cups jalapeño EVOO)
18¾ cups (15 lbs)	corn kernels (fresh or frozen)
1¼ cup	lime/lemon balsamic
1¼ cup	lime/lemon juice
1¼ cup	lime/lemon EVOO
1½ T	salt
¾ T	black pepper

METHOD

1. Prepare the ingredients: Dice the watermelon, cucumber, bell peppers, and onions/scallions into small, uniform pieces. Grill, boil, or thaw the corn; if using fresh ears, cut the kernels off the cobs. Chop the cilantro or parsley finely.
2. Mix the salsa: In a large bowl, combine the watermelon, cucumber, bell peppers, onions/scallions, cilantro, and corn.
3. Make the dressing (optional): In a separate bowl, whisk together lime/lemon balsamic, lime/lemon EVOO, and jalapeño EVOO (or fresh jalapeños). Add salt and black pepper, mixing well.
4. Combine and chill: Pour the dressing over the salsa mixture and toss until evenly coated. Cover and refrigerate for at least 1 hour.
5. Portion for serving: Divide the salsa into 300 small portions (approximately ½ cup per serving); use a small spoon or scoop to ensure consistency.

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Chef Nettie Frank
Chef

Cake Fries

CHOCOLATE CAKE INGREDIENTS

4 oz	unsweetened chocolate, chopped
1 stick	butter (sliced)
1 cup	water
2 cup	flour
2 cups	sugar
½ tsp	salt
1 cup	sour cream
2 tsp	baking soda
2 ea	eggs
1 tsp	vanilla

PEANUT BUTTER FROSTING INGREDIENTS

1 stick	butter
½ cup	peanut butter
1½ cups	powdered sugar

METHOD: CAKE

1. Bring chocolate, butter, and water to a boil in the microwave. Whisk in a separate bowl until smooth.
2. Put flour, sugar, and salt into the mixer. Mix with the whisk attachment.
3. Combine sour cream and baking soda in a separate bowl. Mix until it's combined and has risen.
4. Crack eggs and vanilla together in a separate bowl.
5. In the mixer, add the chocolate mixture to the flour mixture. Mix with the whisk attachment.
6. Add the eggs and vanilla mixture. Mix with the whisk attachment.
7. Add the sour cream and baking soda mixture. Mix with the whisk attachment.
8. Bake on a sheet tray at 350°F for 30 minutes, or until done.

METHOD: WITH FROSTING

1. Next, combine the peanut butter, butter, and powdered sugar in the mixing bowl.
2. Cut cake into thin strips, and then bake at 400°F for 6-10 minutes, or air fry at 400°F degrees for 6 minutes, or until toasted.



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Cake Crumb Crust for Savory Blue Cheese Cheesecake



Nettie Frank
Chef Nettie Frank
Chef

INGREDIENTS

16 oz	cream cheese, softened
6 oz	blue cheese, softened
2 ea	eggs
1 cup	sugar
1 tsp	salt
¼ tsp	pepper
2 tsp	thyme
1 cup	Vanilla Cake Crumbs
⅔ cup	shredded parmesan cheese
¼ tsp	salt
⅛ tsp	pepper
3 T	melted butter

METHOD

1. Combine cream cheese and blue cheese using a paddle attachment. Then, add eggs, sugar, salt, pepper, and thyme.
2. In a medium bowl, combine Vanilla Cake Crumbs, shredded cheese, salt, pepper, and melted butter.
3. In a 10-inch spring form pan, spray and line with parchment paper. Add crust, and press down. Then, pour in the filling.
4. Bake at 300°F degrees for 1 hour in a water bath.

VANILLA CAKE CRUMBS INGREDIENTS

4 cups	sugar
5½ cups	flour
4 tsp	baking powder
2 tsp	salt
1 tsp	salt
1½ cups	vegetable oil
4 ea	eggs
4 cups	whole milk

METHOD

1. Preheat the oven to 350°F, grease and flour 1 sheet pan.
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350°F for 20-25 minutes until the centers just spring back when lightly touched.
7. In a medium bowl, combine vanilla cake crumbs, shredded cheese, salt, pepper, and melted butter.



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Mini Strawberry Shortcake - Mini Trifle

VANILLA CAKE INGREDIENTS

4 cups	sugar
5½ cups	flour
4 tsp	baking powder
2 tsp	salt
1½ cups	vegetable oil
4 ea	eggs
4 cups	whole milk

VANILLA BEAN WHIPPED CREAM INGREDIENTS

1 qt	heavy whipping cream
⅔ cup	powdered sugar
2 tsp	vanilla bean paste

Plus: 2 lbs strawberries

METHOD: CAKE

1. Preheat the oven to 350°F, grease and flour 1 sheet pan.
2. Combine the dry ingredients in a large mixing bowl or the bowl of your stand mixer fitted with the paddle attachment.
3. Whisk together the wet ingredients in a smaller bowl.
4. Pour the wet ingredients into the dry ingredients and mix until just combined.
5. Pour cake batter into the prepared sheet pan.
6. Bake at 350°F for 20-25 minutes until the centers just spring back when lightly touched.

TO ASSEMBLE

1. Cut cake and strawberries into small cubes.
2. Layer cake cubes, strawberries, and whipped topping in small containers.



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