

WEBINAR
WITH A *Twist*

Learn How to Increase Your
Company's Revenue by
Attending Catersource 2019

A Panel Discussion

catersource[®]
FEBRUARY 24-27, 2019 ♣ NEW ORLEANS

Catersource Panel Experts



Karen O'Connor
Executive Chef
Daniel et Daniel



Jennifer Perna
President
Fulton Market Consulting

Catersource Panel Experts



Ken Barrett-Sweet
Adjunct Director of
Culinary
Production and
Education
Catersource



Scott Dominguez
Brand Director
Catersource



Kathleen Stoehr
Director of
Community &
Content Strategy
Catersource

Catersource 2019

Ernest N. Morial Convention Center
New Orleans, Louisiana



Catersource

Education: February 24-26, 2019

Art of Catering Food

Education: February 24-26, 2019

Tradeshow

February 26-27, 2019

Catersource Welcome Reception

Sunday, February 24, 2019



ICA Sponsored Classes at Catersource and Art of Catering Food

A Culinary Tour Through Israel

Speakers: Paul Larson (Blue Plate Catering), Stewart Lane (Lane Partners Consulting)

Meats and Sweets: Pastry Integration into Your Savory Kitchen

Speakers: Jason Sutton (Footers Catering), Shelby Anderson (Footers Catering)

Breaking Down The Brigade

Speaker: Marissa Delgado (Artisan by Santa Barbara Catering)

Even Cinderella had a Timeline

Speakers: Fausto Pifferrer (Blue Elephant Events and Catering), Reuben Bell (Blue Elephant Events and Catering)

Tastings: The Show Must Go On, So Love It!

Speakers: Jennifer Perna (Fulton Market Consulting), Paul Larson (Blue Plate Catering)

Management is Not a Dirty Word!

Speaker: Syd Sexton (Catering by Design)

Are You Qualified to Qualify?

Speaker: Jonathan Jennings (CT Wedding Group)

Your Clients Will Want to Eat Your (Flexitarian) Veggies!

Speakers: Jennie Cook (Jennie Cook's Catering & Plant Based Parties), Joanne Purnell (Good Gracious)

The Economics of Working From Your Heart

Speakers: Karen O'Connor (Daniel et Daniel Catering and Event Planning), Heidi Brice (Puff n' Stuff), April Lambatos (Footers Catering)

Don't Lose Your Margins to Grow Your Business

Speakers: Sean Willcoxon (Mazzone Hospitality), Cassie Burd (Mazzone Hospitality)

If I Get Hit by a Bus, You're in Charge!

Speaker: Greg Hicks (Impressions Catering)

Food Styling: From Plate to Picture

Speaker: Marlin Salazar (24 Carrots)

Catersource Swizzle Competition

Facilitator: Jeffrey Selden (Marcia Selden Catering & Events)

Spark!

AWARDS GALA & AFTER PARTY

Spark! Industry Awards Gala

Monday, February 25,
7:00pm - 9:15pm

\$129

Spark! Awards After Party

Monday, February 25,
9:30pm - 11:00pm

\$129

CATIE Awards Program

CATIE Categories

Submit CATIE entries in up to 16 different categories!

Best Action Station NEW!	Best Barbeque or Picnic Menu
Best Buffet Presentation & Menu	Best Celebration Cake
Best Dessert	Best Hors d'oeuvre
Best Main Course Plate Presentation	Best Plated Menu
Best Food Trend Incorporation	Best Table Scape Design
Signature Caterer for Best Wedding	Signature Caterer for Best Multiple Day Event
Innovative Mixology	Signature Caterer for Best Event
Chef of the Year	Caterer of the Year

Submit CATIE Entries Today!

Select the button below to submit your CATIE entries. *Please note ICA requirements for submissions have changed.*

Here are all the items you need before submitting an entry:

- Company Logo ([High resolution .png or .eps file](#))
- Company Description ([150 words max](#))
- Title of Entry
- Entry ([Must be a PDF document and under 25 MB](#))
- One image from the entry ([High resolution .jpg, .png or .eps file](#))

To receive member-based pricing you will need to login to your membership account.

CATIE Award winners will be announced at the Spark! Awards Gala

Deadline Dates and Pricing

Review the date based pricing for entries.

Submission Type	Early Bird	Regular	Extended
Deadline Date	11/14/18*	1/9/19*	1/15/19*
Member Rate	\$125.00	\$150.00	\$175.00
Non-Member Rate	\$225.00	\$250.00	\$275.00

* All entries are due by 11:59 p.m. EDT on the scheduled deadline date.

Biggest Takeaways from Catersource Education Classes

Tradeshhow Floor Activities



5,400+ Attendees

Catering and event pros. Event planners. Business owners. Chefs. All influential, decisive, and with serious purchasing power...looking for your solutions.



300+ Exhibitors

From specialty foods to trending tech to design, transportation, and more—you don't want to be left behind. Be among your competitors and create some buzz.



120+ Education Sessions

Complemented by an unrivaled conference program, you'll meet thousands of passionate professionals charged with new ideas, ready to get down to business.



24,000+ Leads Generated

It's all about building connections: exhibitors walk away with an average of 148 leads, and 66% of attendees source products and make purchases.

Restaurant Recommendations in New Orleans



Questions?