

Plus: The 15 Most Innovative Meetings—Ranked

# BIZBASH

EVENTS  
MEETINGS  
MARKETING  
STYLE  
STRATEGY  
IDEAS

BIZBASH LIVE:  
**THE EXPO  
NEW YORK**

NOVEMBER 15, 2016  
JACOB K. JAVITS CENTER  
[bizbash.com/expony](http://bizbash.com/expony)

\$9.95 FALL 2016 BIZBASH.COM

BEST

*Holiday*

EVER

## New on the Menu



Pulled beer-can chicken, served on corn cakes with pickled watermelon, by the Innovative Dining Group (310.271.6000, [innovativedining.com](http://innovativedining.com)) in Los Angeles

# Hoppy Meals

These meals, snacks, and desserts feature an unexpected ingredient: beer. *By MICHELE LAUFIK*



Savory beer-battered doughnuts with smoked bourbon, truffle glaze, foie gras, candied fennel, and lobster fillings, by Barton G. (305.576.8888, [bartong.com](http://bartong.com)) in Miami



Tandoori-style beer-braised chicken drumettes, served with a sauce made of honey, soy sauce, lager, and tandoori spice, by Wolfgang Puck Catering (404.581.4126, [wolfgangpuck.com](http://wolfgangpuck.com)) at the Georgia Aquarium in Atlanta



Togarashi pork loin and five-spiced pork belly with carrot-ginger puree, sticky rice, and Sapporo pork jus, by Cloud Catering & Events (718.383.3313, [cloudcateringny.com](http://cloudcateringny.com)) in Long Island City, New York

[MORE](#) ▶

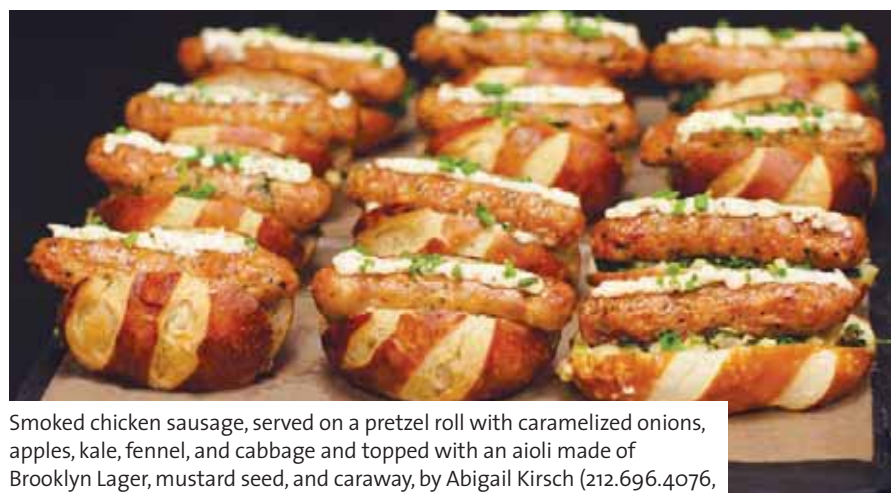
## New on the Menu



Beer-braised pork shoulder, served with fried tostones, sprout salad, and a peach-I.P.A. sauce, by Brix Catering & Events (312.259.2776, brixcatering.com) in Chicago



Slow-cooked short rib with jalapeño con queso tamale, huitlacoche puree, Modelo mole, cabbage slaw, and lime crema, by Cloud Catering & Events (718.383.3313, cloudcateringny.com) in Long Island City, New York



Smoked chicken sausage, served on a pretzel roll with caramelized onions, apples, kale, fennel, and cabbage and topped with an aioli made of Brooklyn Lager, mustard seed, and caraway, by Abigail Kirsch (212.696.4076, abigailkirsch.com) in New York



Traditional baked pretzels served with a cheddar-pilsner sauce, by Patina Catering (866.972.8462, patinagroup.com) in Los Angeles



French onion soup with beer-infused broth, by Marcia Selden Catering & Event Planning (203.353.8000, marciaselden.com) in Stamford, Connecticut

PHOTOS: COURTESY OF CATERERS (ALL)