

EDUCATION, NEWS, PRODUCTS & IDEAS FOR PROFESSIONAL CATERERS



Speaker Salute!

We at Catersource + The Special Event 2023, as well as Art of Catering Food, want to offer a big thank you to our outstanding speakers and DICED competitors.

We could not offer our attendees the unforgettable educational experience we do without the support of our generous speakers and their time, talent, and wise words. **We salute them here:**

Alan Berg, Wedding Business Solutions LLC

Alan Katz, Great Officiants

Alexandra Schrecengost, Culture with Us

Alexis Amato, Manifest with Alexis

Alice Conway, CSEP Emeritus, AC Event & Hospitality Institute

Alicia Falango, California Events Coalition

Alicia Smith, CRU Catering

Alyssa J. Habchi, Habchi

Amanda Mora, Event Group Houston

Amber Anderson, Refine for Wedding Planners

Amber Gehring, Elegant Affairs Caterers

Amy Iserman, Forte Belanger

Andrea Correale, Elegant Affairs Caterers

Andreina Morales, Instawork Andy Krause, Frederik Meijer Gardens & Sculpture

Angie Senter, Washington State University

Anna Coats, Marry Me Tampa Bay

Annette Naif, Naif Productions LLC

Anthony Lambatos, Footers Catering

Anthony Vade, CED+, Encore Global

April Lambatos, Footers Catering Art Smith, Blue Door Kitchen & Garden | Southern Art & Bourbon Bar | Art & Soul | Art Bird & Whiskey Bar | Chef Art Smith's Homecomin' Florida Kitchen & Southern Shine Bar

Ashleigh Morriss, Peace Arch Hospital Foundation

Becky Basile, CMM, HMCC, DES, Logiplan Global Meetings & Events

Beverly Jones, PJBJ LLC

Bill Hansen, Bill Hansen Hospitality Group Bobbi Brinkman, Bobbi Brinkman Photography/ Consulting

Bobby Braun, Shelter Event Equipment

Boris Seymore, ACF, BDS Catering and Productions

Brian Arliss, Partyman Catering

Brian Green, By Brian Green

Brian Stumph, Fred's Tents

Bryan Neuschaefer, Saz's Hospitality Group

Bryce Cherven, Footers Catering

Carl Sacks, Leading Caterers of America

Carolyn Ent, Elon University

Charessa Sawyer, SC Visionary Planning and Production

Charlene Liu, Higher Education User Group

Charlie Schaffer, Schaffer LA

Chris Ilias, Groovin' Gourmets

Chris Towne, Partyman Catering

Christi Carey, Your Destination Connect

Christie Osborne, Mountainside Media

Christopher Salem, SUNY Westchester Community College Suny Christopher Shelley, Illuminating Ceremonies

Christopher Taylor, Chris Evans Events and Catering

Christopher Warnack, Continental

Christy Foley, E-Mediation Services

Cindy Novotny, Master Connection Associates

Claudia Koehler, VOK DAMS Events & Live-Marketing Worldwide

Clint Elkins, SB Value

Clint Upchurch, Tres La Catering

Colbért Callen, Footers Catering

Colja Dams, VOK DAMS Events & Live-Marketing Worldwide

Colleen Hartigan, Footers Catering

Colleen Hauk, The Corporate Refinery

Conner Black, Footers Catering

Courtney Hopper, Hustle + Gather

Craig Howard, The Ballroom at Bayou Place

Cristian Hernandez, Rosendale Events

Dana Buchanan, Primal Alchemy

Dana Kadwell, Hustle + Gather

Danny Bergold, About Entertainment



Justin Pasha and Jeffrey Selden co-presented Cocktail Trends with Pasha and Jeff.



The always fabulous Terrica participated in a panel discussion and presented two individual sessions during this year's conference.



Anthony Lambatos presented two sessions this year: Right Person, Wrong Position: Putting People in the Right Seats on the Bus; and State of the Industry - Workplace Culture.

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Alan Berg delivered the following sessions during this year's conference: Is Your Website Past its Shelf Life?; Perfection is the Enemy of Profitability; Stop Selling Food & Start Selling the Experience!; and Your Brand is More Than Your Logo.





David Porto inspired audiences with his session Treat Your Clients Like Gold, Treat Your Team Even Better.

Darin Bahl, Tailored Twig

Darrin Roberts, Club 33 Membership Experience & Administration, Disney

Dave McCandless, Sodexo at Hobart & William Smith Colleges

David Hanscom, Y? Entertainment

David Kelty, Polar Leasing

David Kenyon, LEO Events

David Kinney, Catering Creations

David Merrell, AOO Events

David Porto, Blue Plate Catering

Dean Mistretta, Johnson & Wales University

Deborah Elias, Elias Events

Deborah Thomas, CDP, CSEP Emeritus, School for the Service Arts LLC

Delores Crum, Premiere Events; Home-Tech Industries, Inc.

Elizabeth Nutting, TK Events Inc

Emily Zientek, Sodexo Live! At OCCC

Erin Rooney, Allseated

Fausto Pifferrer, Blue Elephant Events and Catering

Francisco Christian, Taylored Hospitality Solutions, LLC Gabriela Siebach, Cesco Linguistic Services

Geoffrey Barker, Simply Fresh Events

Grace Odogbili, Dining with Grace Inc

Gwendolyn McNutt, CSEP, International Live Events Association

Heather Mason, Caspian Agency

Heather Pilcher, CSEP, CMP, MS, Blue Spark Event Design

Heather Rogers, Curated Entertainment

Heidi Brice, Puff 'n Stuff Catering

Holly Sheppard, Fig & Pig Catering

Hugh Groman, The Hugh Groman Group

lan Ramirez, Madera Estates

ljaz Jamal, George Brown College

J. Vladimir, J.Vladimir Commercial.Advertising. Fashion Photography

Jackie Cerna, Zeta Event Productions

Jaclyn Watson, Jaclyn Watson Events

Jaka Jaiteh, AOO Events

Jamie Adams, Paisley & Jade

Jamie Lee Quickert, Cvent Jason King, Pej Events

Jason Sutton, Footers Catering

Jay Klein, M-Plus Global Events

Jay Varga, The JDK Group

JC York, Classic Entertainment / Wise Guys Interactive

Jean Claude Etienne, Rosendale Events

Jeffrey Schlissel, ACF, The Bacon Cartel

Jeffrey Selden, Marcia Selden Catering

Jen Salerno, CMP, DES, JTS Connect, LLC | The Room Block Podcast

Jeniffer Bello, CMB, JB Experiences

Jennifer Best, All American Entertainment

Jennifer Perna, Fulton Market Consulting

Jennifer Trotter, Lip Service Makeup

Jim Rand, CaterStrat

Joann Roth-Oseary, Someone's in the Kitchen

Joanne Purnell, Good Gracious! Events

Joelle Paleologou, Peace Arch Hospital Foundation

John McLallen, The Chef's Table

Jonathan Jennings, CT Wedding Group Jordan Heller, Suncoast Wedding & Event Leaders (SWEL)

Joshua House, The JDK Group

Julia Kendrick Conway, Assaggiare Mendocino, Inc.

Julie Ellis, The Chef's Table

Justin Ball, CMP, Bespoke Event Group LLC

Justin Pasha, The Cup Bearer

Karen O'Connor, Daniel Et Daniel

Kate Berris, Forte Belanger

Katerina Chagoya, Orange County Convention Center

Katie Mast, Rock Paper Coin

Katie Sparks, Pier Sixty

Kawania Wooten, Howerton+Wooten Events and the Enlightened Creative

Keith Krzeminski, Shelter Structures America

Keith Sarasin, ACF, The Farmers Dinner; Aatma

Kelly Hunt, LEO Events

Kevin Dennis, Fantasy Sound Event Services / WeddinglQ

Keyon Hammond, Get Plated Kristin Banta, Kristin Banta Events Inc

Kristina Johnson, LEO Events

La'Zendra Danforth, CGMP, University of Central Florida College of Pharmacy

Laura Cardo, Kristin Banta Events Inc

Laurie Andrews, Laurie Andrews Design

Leah Weinberg, Color Pop Events

Lee Anderson, Sugar Beach Events

Lenn Millbower, Mouse Man Consulting

Lindsey Leichthammer, Lindsey Leichthammer Events

Lisa Ware, Catering by Michaels

Liza Roeser, FiftyFlowers

Marcie Booth, Avasant

Marcy Blum, Marcy Blum Associates

Margaret Brower, Rainmaker Sales + Marketing

Maria Phillips, The Chef's Table

Mark Catuogno, MC Event Consulting LLC

Mark Ellis, The Chef's Table

Mark Williams, Event Guru Software Marti Winer, MGM Resorts International

Matt Logan, Mangia Catering

Matthew Regan, Boston University Questrom School of Business

Max Chapman, Nowsta

Meg Umlas, Boston University

Meghan Ely, OFD Consulting

Meghan Kates, The Chef's Table

Melissa Tibben, Total Party Planner

Meredith Commender CSEP, Significant Events of Texas

Meredith Ryncarz, The Restart Specialist

Meryl Snow, Snowstorm Solutions

Michael Cerbelli, Cerbelli Creative

Michael Israel, Michael

Michael Stavros, M Culinary Concepts

Michelle Bueno, The Cup Bearer

Michelle Howard, Flora Couture

Mike Bicocchi, Elegant Affairs Caterers

Miro Diamanté, Accent Indy, A DMC Network Company

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Rich Rosendale and his team from Rosendale Events presented Embracing the Future: Food, Inspiration & Adventure.



Roy Porter delivered the following sessions this year: Catering Shark Tank: To Taste or Not To Taste?; Handson: Plates from the Pass to Tables; How to Create Better Standard Operating Procedures; and Lean Catering: Eliminating the Nine Wastes of Catering!

Mollianne Hubbs, All Occasion Catering

Molly Crouch, Sodexo Live!

Morgan Connacher, CSEP, Haute.

Mylo Lopez, MyloFleur

Natalie Lowe, Celebrate Niagara; The Sustainable Events Forum (TSEF)

Nettie Frank, Silver Whisk

Norma Jean Charette, Sodexo University Division

Oniki Hardtman, Oh Niki Occasions

Paige Mejia, Pyrotex

Pam Smith, RDN, PamSmith.com

Paul Buchanan, Primal Alchemy Paul Seaman, PJBJ LLC

Paulina Corvi, Events by Paulina

Peter Lentz, Elegant Affairs Caterers

Peter McCaffrey, Leading Caterers of America

Phuoc Vo, CBK Catering & Events

Rajan Mistry, District Events & Catering

Rayven Crisafulli, CMP, CMP-HC, White Magnolia Weddings; University of Florida

Rebecca Salem, Allseated

Renee Adams, R.Collective

Renee Dalo, Moxie Bright Events Resham Shirsat, Evolution Sustainability Group

Reuben Bell, Blue Elephant Events and Caterina

Rich Rosendale, Master Chef, Rosendale Collective

Rob Barber, Atomic

Rob Pausmith, Tres LA

Robert Turner Jr, MJM Innovations

Robin Selden, Marcia Selden Catering

Rolando Espinoza, Champagne Creative Group

Ross Bock, CRU Catering

Roxy Quevedo, Zeta Event Productions Roy Porter, Engage Works, Inc.

Ryan Corvaia, Dish Food & Events LLC

Ryan Hanson, CSEP, CED, DES, BeEvents

Ryan Manning, ACF, Chef Consultant

Sarah Gabel, Green Girl Events

Sarah Hall, Joel's Catering

Sarah Roshan, Sarah Roshan Collective

Scott Frankel, Animatic Media

Sébastien David, Sénik, The Event Agency

Selina Mullenax, CMP, CPCE, CORT Events Shannon Tarrant, Wedding Venue Map

Shaun Gray, Shaun Gray Events, LLC

Shaunelle Murphy, SC Visionary Planning and Production

Sierra Reed, SC Visionary Planning and Production

Steve Moore, Fox Theatre

Steve Sanchez, The JDK Group

Steve Whyte, University of the Pacific

Susie Perelman, Mosaic

Suzanne Morrell, Creating Environments

Suzi McMerty Shands, Mintahoe Catering & Events

Syd Sexton, Catering by Design/Colorado

Sylvain Grégoire, Sénik, The Event Agency

Talley Moore, Ciena

Tamara Gibson, Tamara Gibson Photography

Tammy (Weiting) Hsu, CMP, SEPC, S&P Global Market Intelligence

Terrica, Cocktails & Details® / Terrica Inc.

Terry Matthews-Lombardo, CMP, TML Services Group, LLC

Thomas Pardo, The Chef's Table Tiffany Rose Goodyear, Scentex

Tim Mitchell, Mangia Catering

Todd Annis, CRU Catering

Tony Conway, Legendary Events

Tracey Fricke, CSEP, MWP, CMP, Occasion Designed

Tracy Stuckrath, CSEP, CMM, CHC, CVPM, thrive! meetings & events

Trish Simitakos, Trish Star Events

Tyler McQueen, Kenect

Velia Amarasingham, Curated Entertainment

Vicki Brydon, Peace Arch Hospital Foundation

Victoria Machin, Victoria Machin Photography

Vijay Goel, Bite Catering Couture

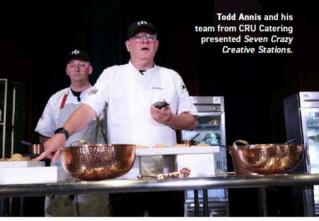
Winston Willams, Catering CC

Yia Vang, Union Hmong Kitchen

Zohe Felici, Felici Events; Zohe Felici

TS.







Miro Diamanté presented Drag Queens, Taylor Swift, & House of the Dragon, OH MY! A Pop-Centric Approach to Relationship Building & Sales.

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