



best buffet presentation

2017 CATERED ARTS THROUGH INNOVATIVE EXCELLENCE



sweet tooth satisfaction

03.31.16



sweet tooth satisfaction

AS 350 GUESTS WALKED INTO A GLAMOROUS AWARDS GALA, THEIR ATTENTION WAS IMMEDIATELY DRAWN TO THE GLOWING DESSERT DISPLAY. FROM DANGLING DESSERT PAILS TO MINIATURE INFUSED CUPCAKES, ALL 20 HAND-DECORATED DESSERTS REFLECTED IMMACULATE ATTENTION TO DETAIL. THIS SWEET TOOTH SATISFACTION STATION LOOKED TOO GOOD TO EAT. ALMOST.

design concept

THINK INDUSTRIAL AND RAW MEETS MIAMI CHIC. WITH EXPOSED BRICK WALLS, CAVERNOUS CEILINGS, AND CRYSTAL CHANDELIERS, THIS HISTORIC VENUE WAS THE PERFECT SETTING FOR COMBINING OLD-WORLD ELEGANCE WITH NEW WORLD CHIC. THIS PLAYFUL DESIGN CONCEPT COMBINED BRIGHT COLORS, WHIMSICAL DETAILS, AND A COMPLETELY CUSTOM PRESENTATION. FROM A TIERED GLOWING DISPLAY TO A 12 FOOT LONG DESSERT WALL, EVERY ELEMENT TIED INTO THE GLAMOROUS AND PLAYFUL CONCEPT.



menu design

THIS COMPLETELY CUSTOM MENU WAS DESIGNED FOR AN AWARDS GALA CELEBRATING OVER 300 EVENT PROFESSIONALS. EACH MINIATURE DESSERT WAS CREATED BY OUR EXECUTIVE PASTRY CHEF AND HAND-DECORATED WITH WHIMSICAL DETAILING.

THE CREATIVE PROCESS WAS INSPIRED BY INFUSING PLAYFUL COLORS, SPARKLING DETAILS, AND BITE-SIZE PORTIONS. WHEN THE MENU WAS FINALIZED, WE CREATED 20 DECADENT DESSERTS!

sweet tooth satisfaction

PEACOCK-INSPIRED FOUR-TIERED DISPLAY CAKE

INFUSED S'MORES

TIRAMISU TUIP CUPS

CANDIED BACON DONUTS

KEY LIME PIE PAILS

PASSIONFRUIT MANGO PAILS

WHIMSICAL WHITE CHOCOLATE CAKE POPS

DARK CHOCOLATE GOLD CAKE POPS

BLUE OMBRE BROWNIE POPS

CHOCOLATE MOUSSE GOLD LEAF CUPS

CHAMPAGNE FRENCH MACARONS

VIOLET FRENCH MACARONS

PISTACHIO FRENCH MACARONS

BAILEY'S CHOCOLATE INFUSED CUPCAKES

MALIBU COCONUT INFUSED CUPCAKES

COSMOPOLITAN INFUSED CUPCAKES

SPARKLING PINK CHAMPAGNE CAKES

CHOCOLATE MOJITO CAKES

LEMON MERINGUE PIE MINI CONES

MANGO PASSION MINI CONES







logistics & functionality

WE ARRIVED ON-SITE AT 3:30PM ALLOWING 2.5 HOURS FOR SETUP. AFTER CAREFULLY STAGING OUR DISPLAYS, WE WERE READY 30 MINUTES BEFORE THE EVENT STARTED.

BECAUSE OUR DESIGN REQUIRED ELECTRICITY, THE STATION WAS STRATEGICALLY PLACED AGAINST A WALL OF THE VENUE WITH EASY ACCESS TO POWER.

WE DESIGNED A LARGE ISLAND THAT COULD BE APPROACHED FROM ALL SIDES SHOWCASING THE GLOWING DISPLAY. THIS PREVENTED LINES FROM FORMING AND LET GUESTS APPRECIATE THE INTRICACY AND VARIETY OF EACH DESSERT.

THE LIGHT WEIGHT WALL SECTIONS WERE EASY TO SET UP AND WERE VERY EFFICIENT REGARDING FLOOR SPACE. WHEN ASSEMBLED, THE BRUSHED STAINLESS STEEL GLOWED WITH UPLIGHTING CREATING AN AWESOME VERTICAL PRESENCE SEEN FROM ACROSS THE ROOM.

30 MINUTES BEFORE GUEST ARRIVAL, OUR TEAM DELICATELY PLACED EACH MINIATURE DESSERT IN ITS RESPECTIVE PLACE. THE DESSERT WALLS WERE PERFECT FOR MASKING EXTRA DESSERTS FOR REFILLING THROUGHOUT THE EVENT.





challenges & obstacles

the venue

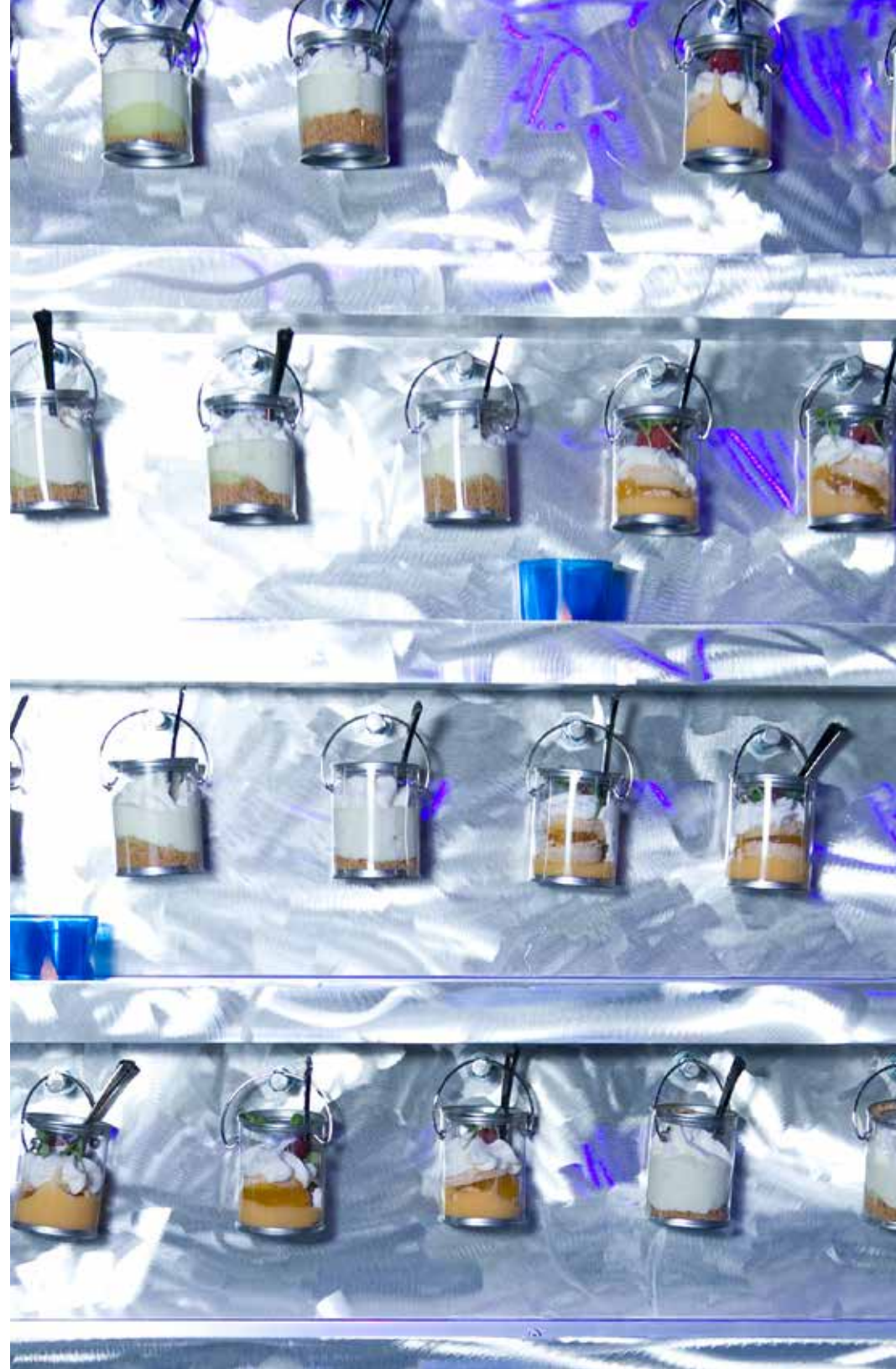
A WAREHOUSE TURNED THEATER TURNED EVENT SPACE, THIS VENUE HAS THREE STORIES OF EXPOSED BRICK WALLS AND MINIMAL NATURAL LIGHT. THE CHALLENGE WAS CREATING A DISPLAY THAT WOULD BOTH COMPLIMENT AND COMPETE WITH THE DRAMATIC SPACE. WE ACCOMPLISHED THIS THROUGH A GLOWING FIVE-TIERED DISPLAY, UPLIGHTING, AND THE INFAMOUS STAINLESS STEEL DESSERT WALL.

the floorplan

WITH OVER 300 MINGLING GUESTS ATTENDING THE AWARDS GALA, WE KNEW SPACE WOULD BE TIGHT. THE TALL DESSERT WALLS PROVED TO BE EXTREMELY EFFICIENT FROM A SQUARE FOOTAGE PERSPECTIVE.

the menu

WITH 20 HAND-DECORATED DESSERTS, OUR PASTRY TEAM HAD THEIR WORK CUT OUT FOR THEM. AROUND THE CLOCK, THEY CREATED OVER 800 MINIATURE DESSERTS, MANY OF WHICH WERE ASSEMBLED AT THE VERY LAST MINUTE TO ENSURE PERFECT PRESENTATION. DESPITE THE HIGH STRESS LEVELS LEADING UP TO THE EVENT, OUR SWEET TOOTH SATISFACTION STATION EXCEEDED EXPECTATIONS WITH A DRAMATIC WOW FACTOR!





infused s'mores

housemade marshmallows

UNFLAVORED GELATIN

GRANULATED SUGAR

LIGHT CORN SYRUP

KOSHER SALT

PURE VANILLA EXTRACT

COLD WATER

CONFECTIONERS SUGAR FOR DUSTING

COMBINE THE GELATIN AND COLD WATER IN BOWL WHISKING MIXER BOWL AND ALLOW TO SIT WHILE YOU MAKE THE SYRUP.

COMBINE SUGAR, CORN SYRUP, SALT, AND WATER IN A SMALL SAUCEPAN AND COOK OVER MEDIUM HEAT UNTIL THE SUGAR DISSOLVES AND SYRUP REACHES 240 DEGREES. REMOVE FROM THE HEAT.

WITH THE MIXER ON LOW SPEED, SLOWLY POUR THE SUGAR SYRUP INTO THE DISSOLVED GELATIN. PUT THE MIXER ON HIGH SPEED AND WHIP UNTIL THE MIXTURE IS VERY THICK. ADD VANILLA AND MIX THOROUGHLY.

GENEROUSLY DUST A NONMETAL BAKING DISH WITH CONFECTIONERS' SUGAR. POUR THE MARSHMALLOW MIXTURE INTO THE PAN, SMOOTH THE TOP, AND DUST WITH MORE CONFECTIONERS' SUGAR. ALLOW TO STAND UNCOVERED OVERNIGHT UNTIL IT DRIES OUT. TURN THE MARSHMALLOWS ONTO A BOARD AND CUT THEM IN SQUARES. DUST THEM WITH MORE CONFECTIONERS' SUGAR.

chocolate ganache

47% COUVERTURE

HEAVY CREAM

COFFEE GRANULES

COOK THE CHOCOLATE CHIPS, HEAVY CREAM, AND COFFEE IN THE TOP OF A DOUBLE BOILER OVER SIMMERING WATER UNTIL SMOOTH AND WARM, STIRRING OCCASIONALLY.

assembly

DIP HOUSEMADE MARSHMALLOW INTO CHOCOLATE GANACHE

ROLL IN GRAHAM CRACKER CRUMBS

TOP WITH CHOCOLATE SYRUP PIPETTE JUST BEFORE SERVICE





candied bacon donuts

maple candied bacon

BACON
PURE MAPLE SYRUP
BROWN SUGAR
DIJON MUSTARD
CAYENNE PEPPER

COMBINE INGREDIENTS AND COAT BACON. PLACE BACON ON WIRE RACK WITH A BAKING SHEET. BAKE FOR ABOUT 20 MINUTES UNTIL SLIGHTLY DARK AND CRISPY. LET COOL.

donut holes

MILK
ACTIVE DRY YEAST
SUGAR
LARGE EGG
PURE VANILLA EXTRACT
WATER
ALL-PURPOSE FLOUR, PLUS MORE FOR SURFACE
TEASPOON SALT
UNSALTED BUTTER, MELTED
FOR THE GLAZE
6 CUPS CONFECTIONERS' SUGAR
3/4 CUP PLUS 2 TABLESPOONS MILK
1 1/2 CUPS COLORED SUGARS

HEAT MILK IN A SMALL PAN UNTIL WARM. TRANSFER TO A BOWL, AND ADD YEAST AND 2 TEASPOONS SUGAR. WHISK EGG, VANILLA, AND THE WATER IN A SEPARATE BOWL.

COMBINE FLOUR, SALT, AND REMAINING SUGAR IN A MIXER BOWL. ON LOW SPEED, ADD YEAST MIXTURE, EGG MIXTURE, AND MELTED BUTTER, MIXING UNTIL JUST COMBINED. KNEAD ON MEDIUM SPEED UNTIL DOUGH FORMS A BALL. REFRIGERATE OVERNIGHT.

CUT DOUGH OUT WITH 1- AND 1/2-INCH ROUND CUTTERS; PLACE DOUGH ON BAKING SHEET, SPACED ABOUT 1 INCH APART. LET RISE 1 HOUR.

DEEP-FRY AT 375 DEGREES. FRY, MOVING DOUGHNUT HOLES AROUND AS THEY COOK, UNTIL GOLDEN BROWN, 1 TO 2 MINUTES. TRANSFER DOUGHNUT HOLES TO PAPER TOWELS TO DRAIN BRIEFLY.

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assembly

SLICE DONUTS HOLES, SPREAD CHOCOLATE GANACHE, AND FILL WITH CANDIED BACON. DRIZZLE WITH GANACHE AND POWDERED SUGAR.

passionfruit mango pails

toasted coconut sponge

ALMOND FLOUR

POWDERED SUGAR

EGG WHITES

EGG WHITE POWDER

SUGAR

DESICCATED COCONUT, TOASTED

LIME ZEST

SIFT ALMOND FLOUR AND POWDERED SUGAR. MAKE A SOFT-PEAK MERINGUE WITH EGG WHITES, EGG WHITE POWDER, AND SUGAR. FOLD SIFTED INGREDIENTS INTO THE MERINGUE, FOLLOWED BY THE LIME ZEST AND TOASTED COCONUT. SPREAD BATTER ON GREASED SHEET PAN AND BAKE AT 350 FOR 10-12 MINUTES OR UNTIL GOLDEN BROWN. COOL. CUT OUT 2 INCH CIRCLES.

mango gel

WATER

AGAR

FRESH MANGO PUREE

SUGAR

GLUCOSE POWDER

POUR THE WATER INTO HIGH SPEED BLENDER, ADD THE AGAR AND MIX ON LOW SPEED. POUR THE MIXTURE INTO SAUCEPAN AND SIMMER FOR 3 MINUTES, WHISKING CONSTANTLY. ADD THE PUREE, SUGAR AND GLUCOSE POWDER. BRING THE MIXTURE TO A BOIL, STRAIN AND CHILL UNTIL FIRM. MIX IN BLENDER UNTIL SMOOTH.

assembly

PIPE PASSIONFRUIT CURD IN BOTTOM OF CLEAR MINI PAIL.

LAYER ONE CIRCLE OF COCONUT SPONGE. PIPE MANGO GEL AND TOP WITH WHIPPED CREAM. GARNISH WITH A FRESH RASPBERRY AND MICRO BASIL.

