

CATERERS,
ASSEMBLE!



**NOW.
NEW.
NEXT.**

**Tantalizing Trends
Clever Concepts
Inspired Interactivity**





ON THE MENU
IN 2025









24 CARROTS

CATERING & EVENTS



MINTAHOE
CATERING & EVENTS



Tater Tot Burger
MINTAHOE
CATERING & EVENTS

24 CARROTS

CATERING & EVENTS



ridgewells
CATERING







MINTAHOE
CATERING & EVENTS





VESTALS
— CATERING —





M CULINARY CONCEPTS





MARCIA
SELDEN
CATERING

SITK
SOMEONE'S IN THE KITCHEN



















MCCALLS
SAN FRANCISCO











BUTLER'S PANTRY

CATERING · DINING · ENTERTAINING

MCCALL'S

SAN FRANCISCO









M CULINARY CONCEPTS







proof of the pudding

FRESH POPCORN

POPCORN BAR

*Please help yourself
your favorite flavors*

KETTLE
CORN

CHEDDAR

ZEBRA
CORN

OLD FASHION
BUTTER





MARCIA
Selden
CATERING







proof of the pudding

CANNOLI BAR
ST HERE FOR THE FILLING



PAIRING I

ESPRESSO, VODKA, COFFEE LIQUEUR
ESPRESSO MARTINI

ESPRESSO-CRUSTED
BEEF TENDERLOIN
HUCKLEBERRY + HABANERO BARBECUE
SAUCE

CHIPOTLE SWEET POTATO "S'MORE"

WILL YOU LET
THEY KNOW
I'M
Segan





Marcia
Selden
CATERING





BEST
IMPRESSIONS
CATERERS



proof of the pudding





BEVERAGE TRENDS

COFFEE COCKTAILS

GOURMET SODA
SODA CONA







LEMON GINGER SPARK



BTS
Behind the Scenes
CATERING & EVENTS



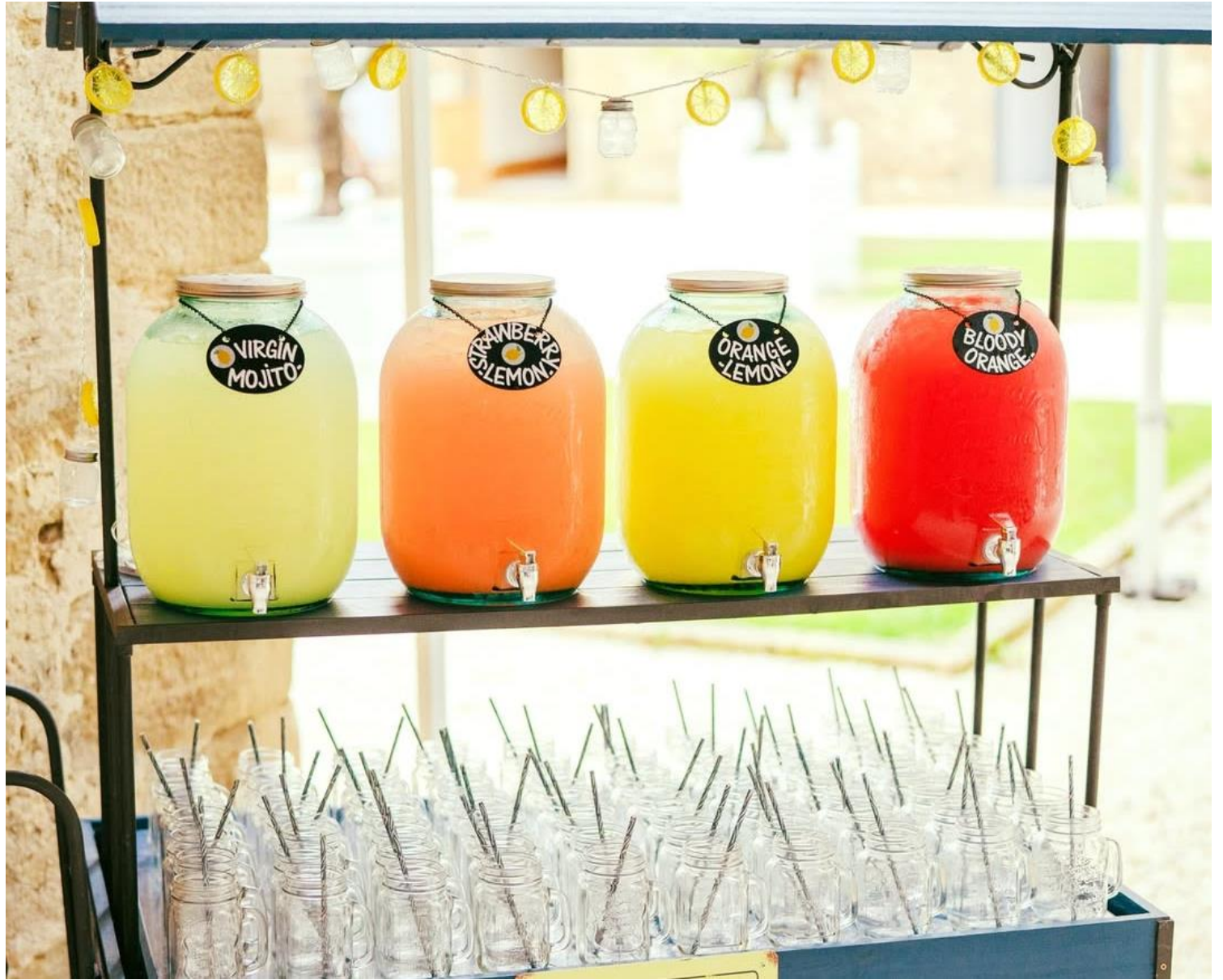
LEMON GINGER SPARK

INGREDIENTS

½ oz honey
¾ oz fresh ginger juice
1 oz fresh lemon juice
sparkling water
lemon slice for garnish
thyme sprig for garnish

INSTRUCTIONS

Fill glass with ice.
Add honey, fresh ginger juice,
and lemon juice to glass. Top
with sparkling water and stir.
Finish with a lemon slice and a
sprig of thyme for a touch of
elegance.







Miso Boulevardier

- 1.5 oz Johnnie Walker Red Label
- 0.75 oz miso-infused red Italian bitter liqueur
- 0.75 oz dried mango-infused sweet vermouth
- Dried mango (garnish)
- Salted dried seaweed (garnish)

Stir the ingredients with ice. Strain into coupe.

Garnish with dried mango and salted dried seaweed.



Za'atar Beetroot Tequila Honey Sour

1.5 oz Za'atar Beetroot Tequila (see below)

0.5 oz fresh lime juice

0.5 oz honey syrup (see below)

Combine all in a cocktail shaker with ice. Shake hard for 15 seconds, then pour over one large ice cube in a short tumbler. Garnish with a lime sprinkled in za'atar, and (optional) edible flower petals.

For the Beetroot Tequila

1 cup Tequila

1 small-medium beet, peeled & chopped into 1/4" chunks

1 heaping tbsp Za'atar

Combine all and let sit, covered, in a cool dark space for two hours, stirring once halfway through. Strain and store in the fridge.

For the Honey Syrup

128 grams very hot water

200 grams honey

Stir or shake in a sealed container rapidly until completely combined. Store in the fridge.



Oaxacan Sour

- 2 oz Mezcal
- 1 oz lime juice
- 0.5 oz agave syrup
- 1 oz aquafaba
- Pink Himalayan salt

Shake all ingredients except aquafaba with ice. Strain into large vessel (such as a 64oz pitcher) and add aquafaba. Using hand-held emulsifier, blend ingredients together on “turbo” for 7-10 seconds. Transfer liquid back into cocktail shaker without ice and strain into a coupe glass. Shave lime zest onto foam, as well as one pinch of pink Himalayan salt. Garnish with Italian fennel flower.



Tokyo Tulum

- 0.75 oz Mezcal
- 0.75 oz Aperol
- 0.75 oz Minabe-No-Ume Sake
- 0.75 oz lemon juice
- 3-4 dashes Fee Foam

Shake all ingredients with ice vigorously for 6-8 seconds. Strain into rocks glass over large ice cube. Garnish with sumac dust.

HOW TO USE

Just add 1-3 dashes of our
vegan-friendly egg white
alternative prior to
shaking for a silky smooth
foam on your finished
cocktail.

BOTTLE SIZE: 5 FL. OZ.



Coffee Cocktails



The Carajillo Twist



- 1.5 oz Vodka
- 1 oz Coffee Liqueur
- 1 oz cooled Espresso
- 0.5 oz Agave Syrup
- Pinch of Smoked Chile Powder

Shake with ice. Strain into a martini glass or coupe. Garnish with chile-dusted coffee beans.



Cold Brew Negroni

- 1.5 oz Cold Brew Concentrate
- 1 oz Campari
- 1 oz Sweet Vermouth

Combine ingredients in a mixing glass with ice. Stir for 15-20 seconds. Strain into a rocks glass with a large ice cube. Express orange peel oil over cocktail and drop it into the glass.

Mocha “Old Fashioned”

- 2 oz Vodka
- 0.5 oz Coffee Liqueur
- 0.25 oz Chocolate Bitters
- 1 tsp Brown Sugar Syrup

Stir with ice. Strain over a cube. Garnish with chocolate shavings.



Parmesan Espresso Martini

- 1 Single Shot Espresso
- 2 oz Vodka
- 1 oz Tia Maria Coffee Liqueur
- 2 tbsp Freshly Grated Parmesan

Combine liquid ingredients in shaker with ice and shake. Double strain into your chilled coupe. Microplane grate fresh parmesan on top.







Cold Brew Fizz

- 1.5 oz Vodka
- 3 oz Cold Brew
- 0.75 oz Vanilla Syrup
- Club Soda to top

Build over cold brew ice cubes in double rocks glass or tumbler. Stir gently. Garnish with vanilla bean.





The image features four glass bottles of functional beverages arranged horizontally. From left to right, the bottles contain red, green, yellow, and orange liquids. Each bottle is covered in condensation droplets and has a red cap. A light blue heart shape is centered behind the bottles, and a wavy line in shades of blue and cyan runs horizontally across the background.

Functional Beverages

Drink it in

A LOOK AT THE FASTEST-GROWING SEGMENTS OF THE U.S. FUNCTIONAL BEVERAGES MARKET (BASED ON FORECAST CAGR THROUGH 2025)



Dairy alternative
beverages

10.8%



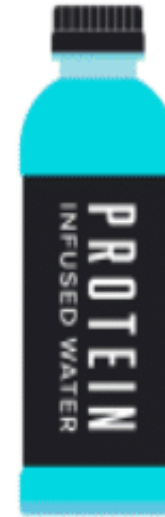
Energy
drinks

8.8%



Functional
carbonates

6.8%



Sports protein RTD/
meal replacements

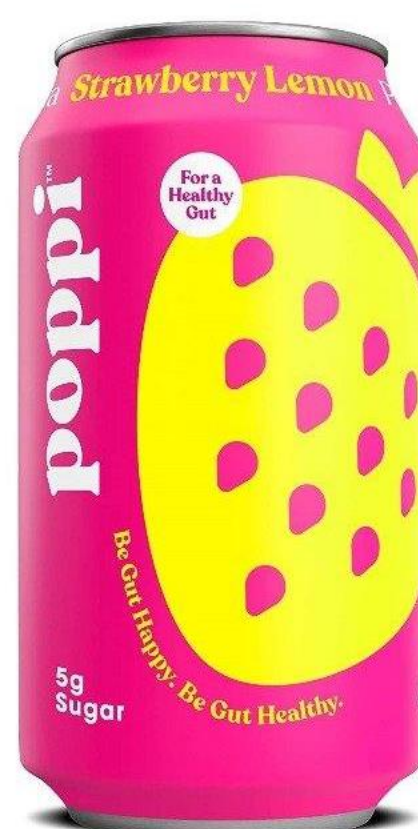
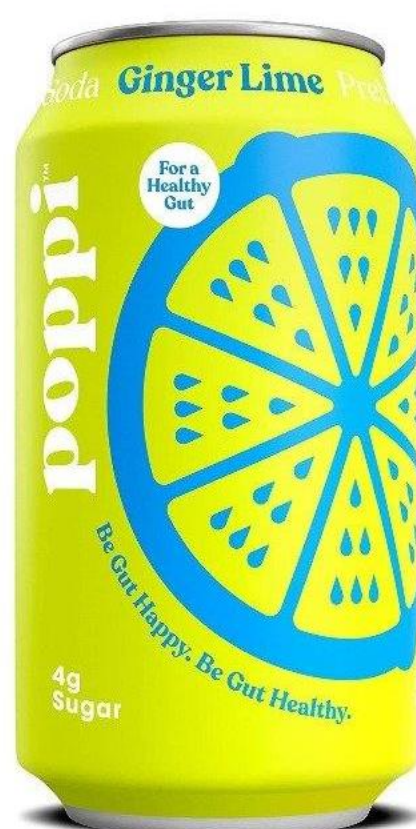
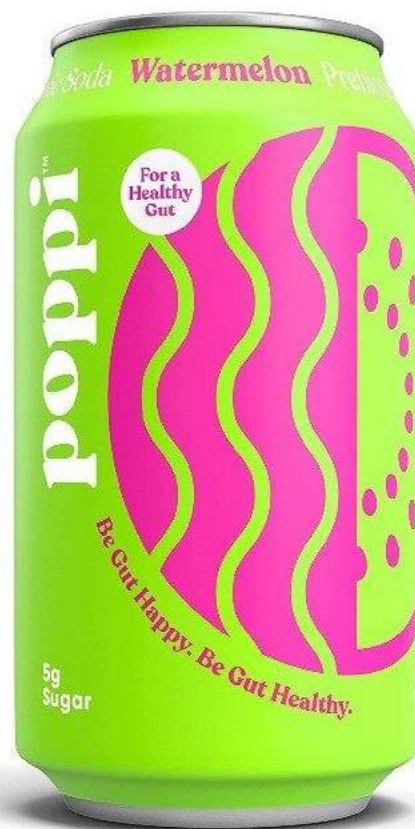
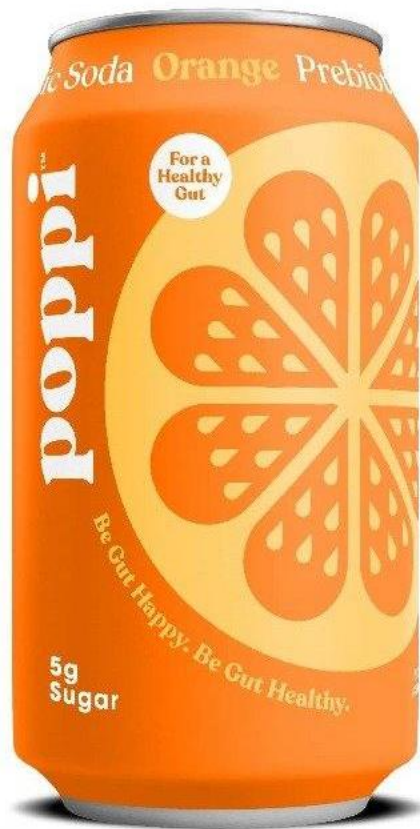
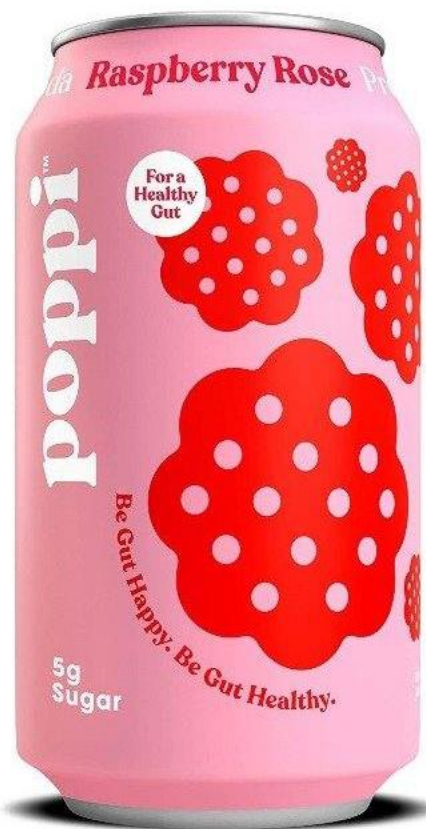
5.7%



Functional RTD
coffee and tea

5.7%





prebiotics



Prebiotics are a special type of fiber that can act as food for healthy bacteria in your gut. Each can of poppi includes agave inulin, a prebiotic (and natural sweetener!) extracted from the agave tequilana plant.

apple cider vinegar



Every can of poppi contains apple cider vinegar (ACV). Ours is pure and unfiltered, so it contains the “mother,” and gives our flavors a mouthwatering edge. Seriously, try it!

5g sugar or less



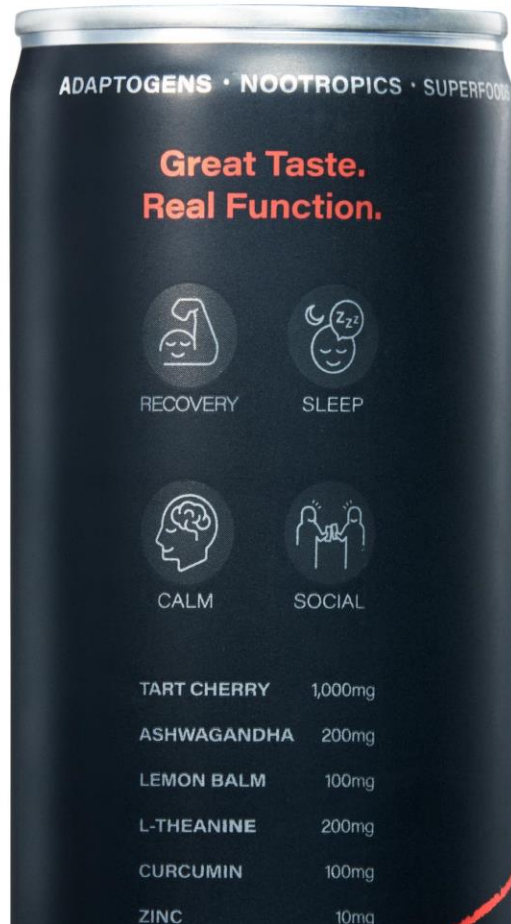
Soda doesn't need piles and piles of sugar to taste amazing. Don't believe us? Take a sip!

25 calories or less



The perfect side-kick to your burger, kale salad, chicken tenders, burrito bowl, sandwich, pho, pulled pork plate, pizza, tacos, sushi, fried rice, spaghetti and meatballs...need we go on?

Made with ingredients that work for you.
Not against you.



ADAPTOGENS

Ashwagandha, Lemon Balm

- Decrease stress and fatigue
- Aid in relaxation for body and mind

NOOTROPICS

L-Theanine, Zinc

- Ease the mind
- Lift the mood
- Promote brain health

SUPERFOODS

Tart Cherry, Curcumin

- Enhance muscle recovery
- Reduce inflammation and soreness
- Improve sleep quality



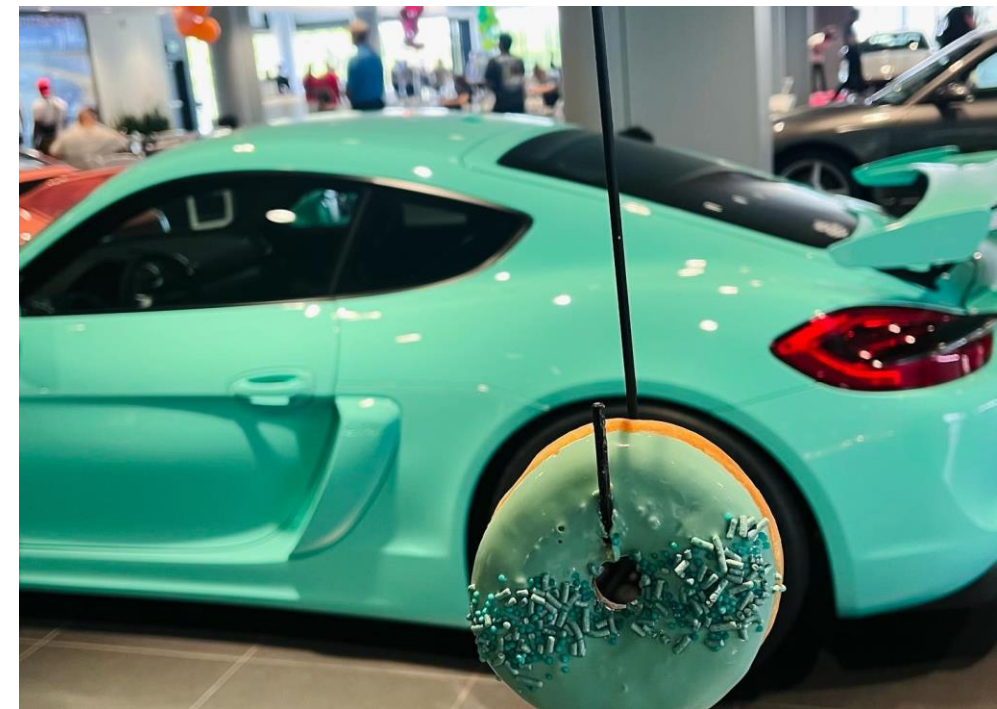
DESIGN
IN THE
DETAILS





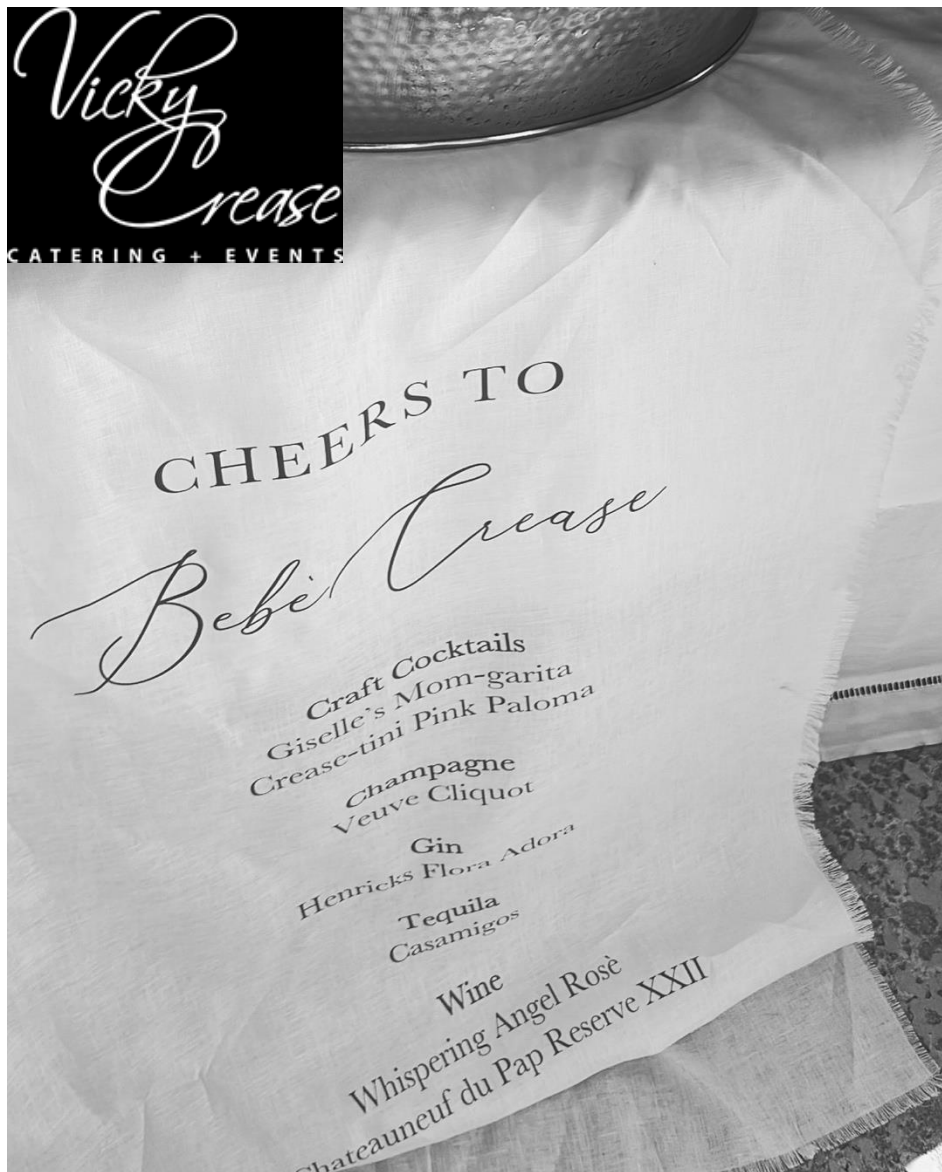
Puff'n Stuff
EVENTS | CATERING











CHEF'S NOLA RAW BAR

Local Oysters, Served Alongside Pickled Gulf Shrimp, Red Fish Escabeche, Horseradish Infused Cocktail Sauce, Creole Mustard Remoulade, Fresh Citrus, Mini Tabasco Bottles (GF, DF) (Contains Shellfish)

BAYOU CARVING STATION

Plt Smoked Ham with Hot Honey and Beef Brisket with Peach BBQ Sauce. Served with Fresh Baking Soda Biscuits (GF, DF without Biscuits)

CHEF'S CRAB CAKE STATION

Jumbo Lump Crab Cakes seared to perfection (DF)
Topped with choice of:
Green Tomato Chow-Chow or Lemon Aioli
(Contains Shellfish)

SHRIMP AND GRITS & GUMBO

Shrimp and Grits (GF) (Contains Shellfish)
Traditional Chicken & Gumbo

Traditional Ring Cake and NOLA Cupcakes (V)
Huckleberry Cobbler (V, GF, DF)
Peanut Butter Brownie Bites (V) (Contains Nuts)
Bourbon-Pecan Bars (V) (Contains Nuts)
Daiquiri Fruit Salad (VG, GF, DF)
Superbowl Logo Branded Cookies (V)

SLIDERS & MAC AND CHEESE

Slow Roasted BBQ Pork Sliders (DF)
NOLA Style Angus Beef Burger Sliders
Voodoo Mac and Cheese (V)
Spicy Pimento Cheese and Crudité Cups
(V, GF, Vegan Option Available)

CHEF'S CRAB CAKE STATION

Jumbo Lump Crab Cakes seared to perfection (DF)
Topped with choice of:
Green Tomato Chow-Chow or Lemon Aioli
(Contains Shellfish)

CHEF'S NOLA RAW BAR

Local Oysters, Served Alongside Pickled Gulf Shrimp, Red Fish Escabeche, Horseradish Infused Cocktail Sauce, Creole Mustard Remoulade, Fresh Citrus, Mini Tabasco Bottles (GF, DF) (Contains Shellfish)





MEYERS

Nye beder fra Saxenhøj
& hjertesalat i
hyldeblomstvinaigrette

Allergener: 10, 12



速食面

Ντολμάδες

速食面

Ντολμάδες

BABY
OCTOPUS

OCTOPUS
BABY

Coq au Vin

Coq au Vin

Mac & Cheese Bar



Fill Your Bowl!

Choose Your Cheese!

CHEDDAR • PEPPER JACK
GOUDA



Choose Your Toppings!



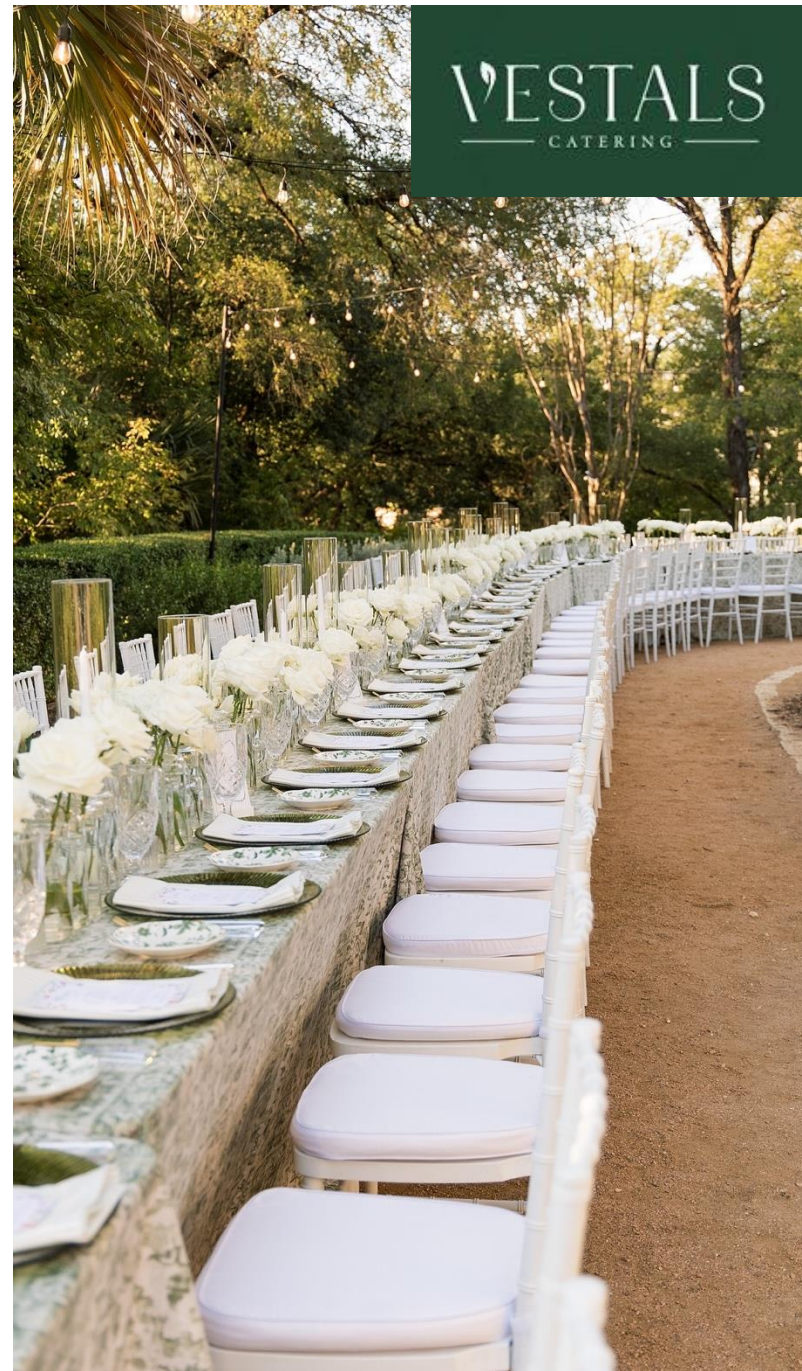
SCALLIONS
BACON
JALAPENOS

BANANA PEPPERS
HOT SAUCE
SALSA



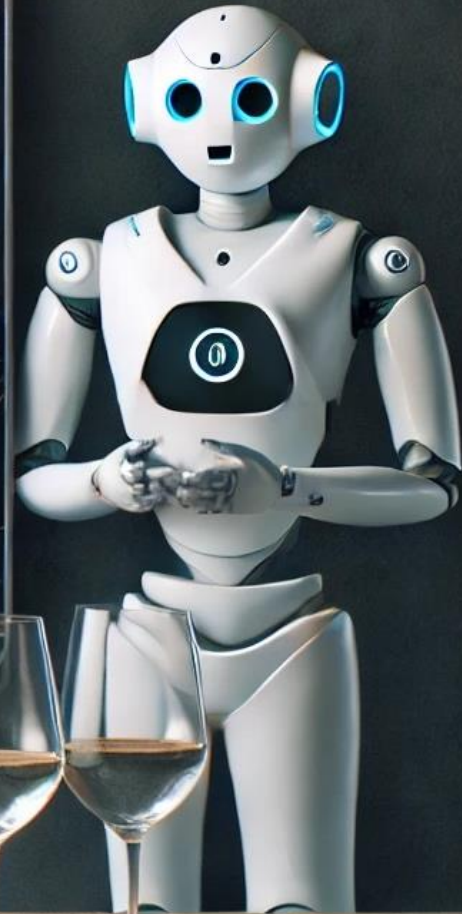
Mix & Enjoy!

Friske grønnesalater
med grønkål



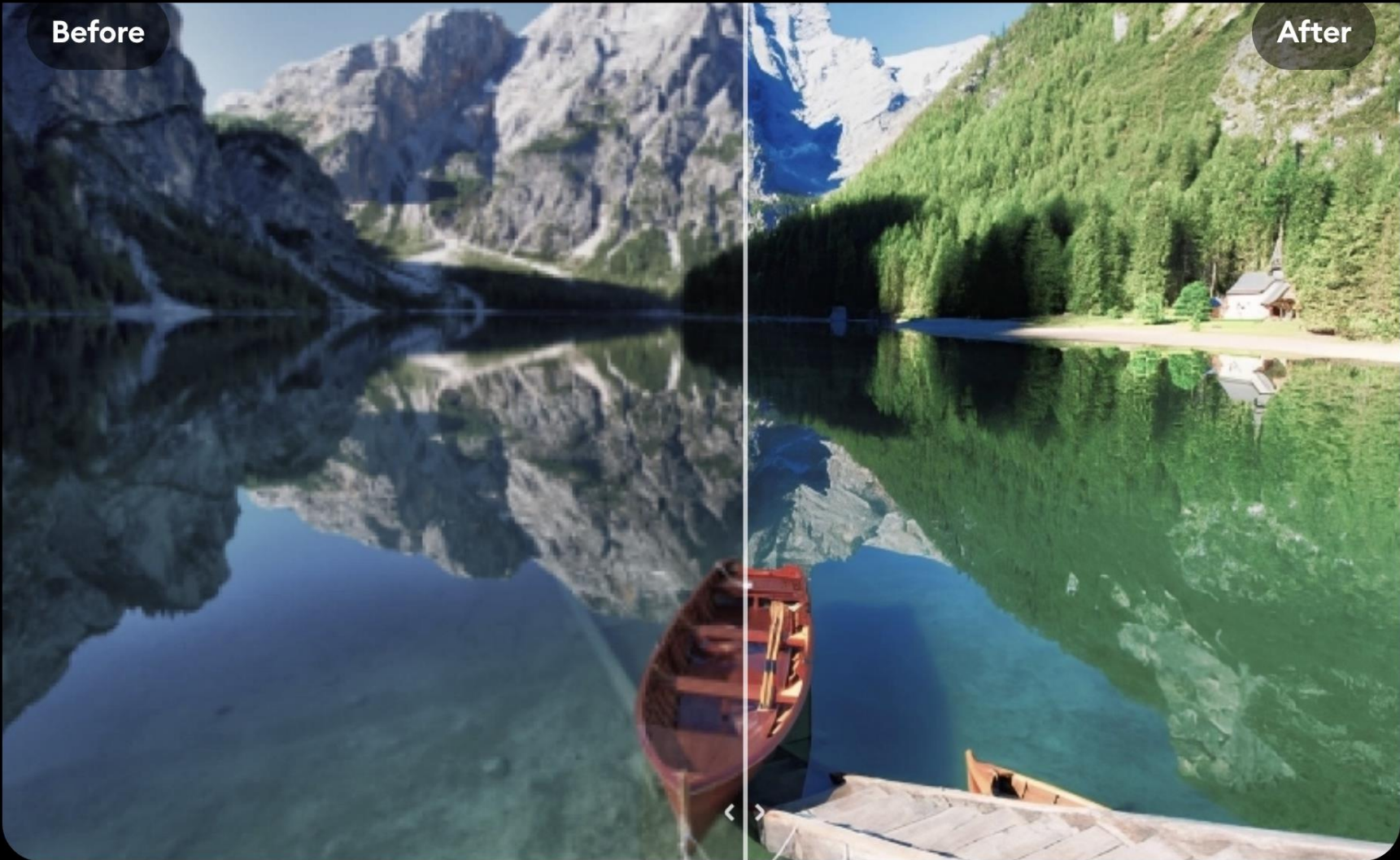


Embracing AI in Catering



Before

After



Face Enhance

Increase quality of faces



Face Glow

Give to people a new look and feel



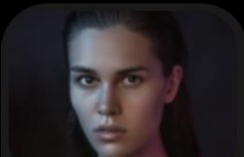
Auto Color

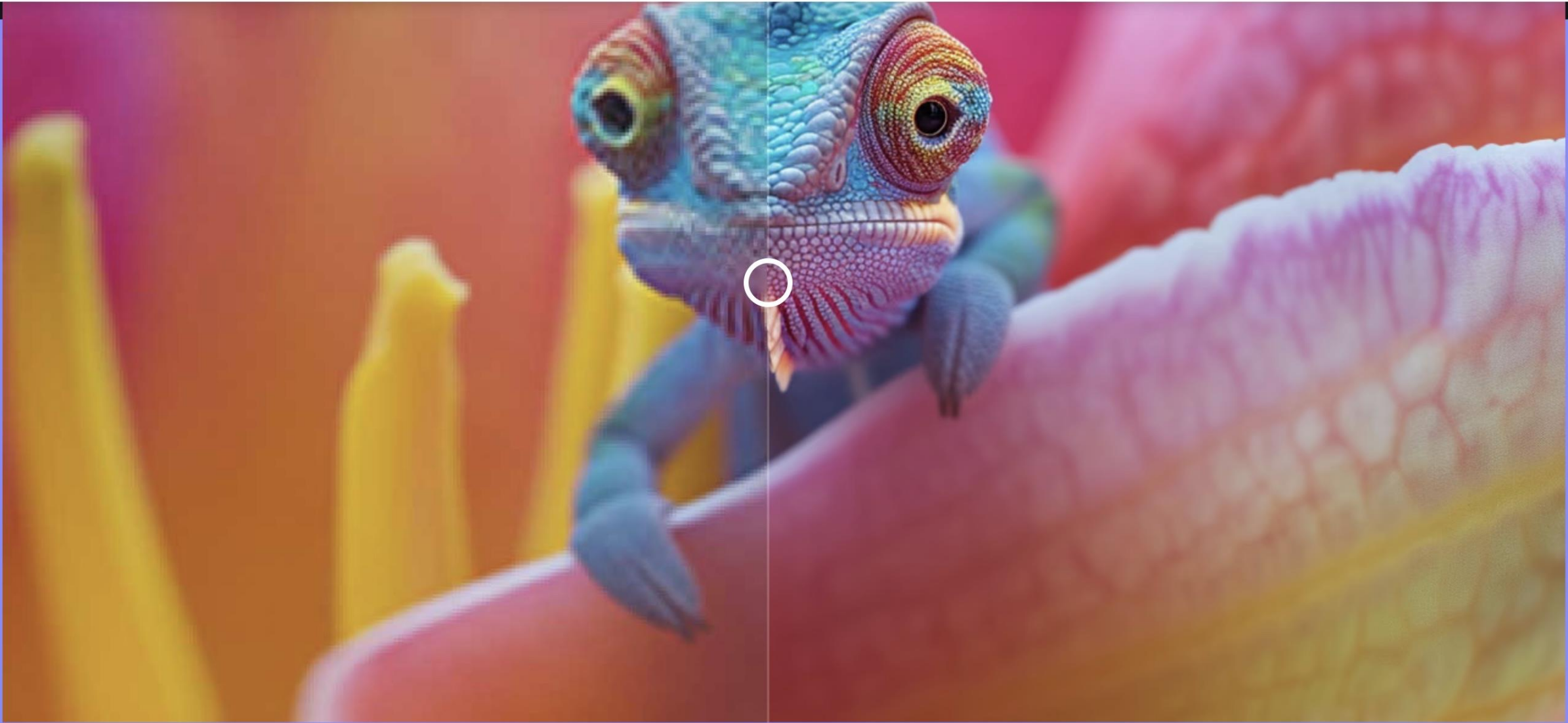
Adjust and improve colors and tones



Background Enhance

Increase the quality of every detail





Upscale pics
with AI



Fix pixelation
and blur



Correct colors
and lighting



Remove JPEG
artifacts

Background **AI**
AI generated



Positioning
Fit (15%)



Shadow **AI**
Soft



Effects **AI**
Multiple



Size
2880 x 1620



2880 x 1620 px · [Show visual guides](#)

[+ Upload your picture](#)

AI Effects

☒ Relight image [i](#)

☒ Remove text [i](#)

Filter

☐ All ☐ Natural ☒ Artificial



Google Sheets

Easily integrate Google Sheets and Google Drive...



Zapier

Effortlessly connect Google Drive with the Photoroom...



Make

Seamlessly integrate with the Photoroom API



Figma

Remove backgrounds and generate AI backgrounds...



Meet Your Personal AI-Powered Kitchen Assistant

Simply type a recipe idea or some ingredients you have on hand and DishGen's AI will instantly generate an all-new recipe on demand...

vegan entree with trumpet mushrooms for 150 servings at a wedding

Generate

Demo Credits: 1/3

[Sign Up - Get Free Credits & Save Recipes](#)

Sautéed Trumpet Mushroom Medley

Celebrate love with our exquisite sautéed trumpet mushrooms, paired with vibrant seasonal vegetables and a fragrant herb-infused broth. This hearty vegan entree captures the rich umami flavors of trumpet mushrooms, creating a satisfying and elegant dish perfect for a wedding feast. Serve it over a bed of fluffy quinoa for a delightful contrast and an unforgettable culinary experience.

Ingredients

- 30 lbs trumpet mushrooms, sliced
- 15 cups vegetable broth
- 10 cups quinoa (dry)
- 15 cups diced bell peppers (various colors)
- 10 cups diced zucchini
- 10 cups diced yellow onion
- 15 cloves garlic, minced
- 7.5 cups fresh spinach
- 3 cups olive oil
- 4 cups fresh parsley, chopped
- 5 tbsp fresh thyme, chopped
- 5 tbsp fresh oregano, chopped
- Salt and pepper to taste
- Lemon wedges, for garnish

Steps

1. Rinse quinoa under cold water, then cook according to package instructions in vegetable broth for extra flavor.
2. In large pots, heat olive oil over medium heat.
3. Add diced onions and sauté until translucent, then stir in minced garlic and cook for another minute.
4. Incorporate sliced trumpet mushrooms and cook for about 10 minutes until softened.
5. Add diced bell peppers and zucchini, stirring until they are tender.
6. Pour in additional vegetable broth and bring to a gentle simmer.
7. Mix in the fresh spinach, parsley, thyme, and oregano, cooking until the spinach wilts.
8. Season with salt and pepper to taste.
9. Fluff cooked quinoa and serve it as a base on large platters, topped generously with the sautéed vegetable mixture.
10. Garnish with lemon wedges for a refreshing touch.

NOTE: This recipe is AI-generated and DishGen has not verified it for accuracy or safety. It may contain errors. Always use your best judgement when making AI-generated dishes.

A pair of hands is holding a white rectangular sign against a dark background. The sign contains the text "What's on YOUR LIST?". The words "What's on" are in a black script font, while "YOUR LIST?" is in a bold, black, sans-serif font.

What's on
YOUR LIST?

**NOW.
NEW.
NEXT.**

Stavros | M Culinary Concepts

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@mculinaryconcepts

