



The International Caterers Association (ICA) is pleased to announce the 2019 CATIE Awards Winners:

Best Action Station

Catering by Michaels, "Duck Fat Fried Chicken"

Best Barbeque or Picnic Menu

Culinary Crafts, "Backyard Barbeque Soiree"

Best Buffet Presentation & Menu

Catering by Michaels, "Black Creativity Gala"

Best Celebration Cake

Peppers Fine Catering, "Harry Plover Birthday Cake"

Best Dessert

LUX Catering and Events, "Cinnamon Pumpkin Cronut"

Best Food Trend Incorporation

Culinary Crafts, "Savory Macarons"

Best Hors d'oeuvre

Culinary Crafts, "Savory Macaron"

Best Main Course Plate Presentation

Culinary Crafts, "Delicacies from the Sea"

Best Plated Menu

The Ginger Grape, "Nelson Mandela Centenary Gala Dinner"

Best Table Scape Design

LUX Catering and Events, "A Full Mountain Soiree"

Signature Caterer for Best Wedding

CT Wedding Group, "Wedding Day Dreams Become a Rustic Elegant Reality"

Signature Caterer for Best Multiple Day Event

Catering by Michaels, "CGI University"

Innovative Mixology

Culinary Crafts, "Leather Aged Cocktail"

Signature Caterer for Best Event

Empyrean Events and Catering, "PACE Yourself"

Chef of the Year

Marissa Delgado, Artisan by Santa Barbara Catering

Caterer of the Year

Schaffer

The Spirit of the Catered Arts Through Innovative Excellence (CATIE) Awards is to recognize achievement of exemplary production at an event.