

The Art of Catering Food™

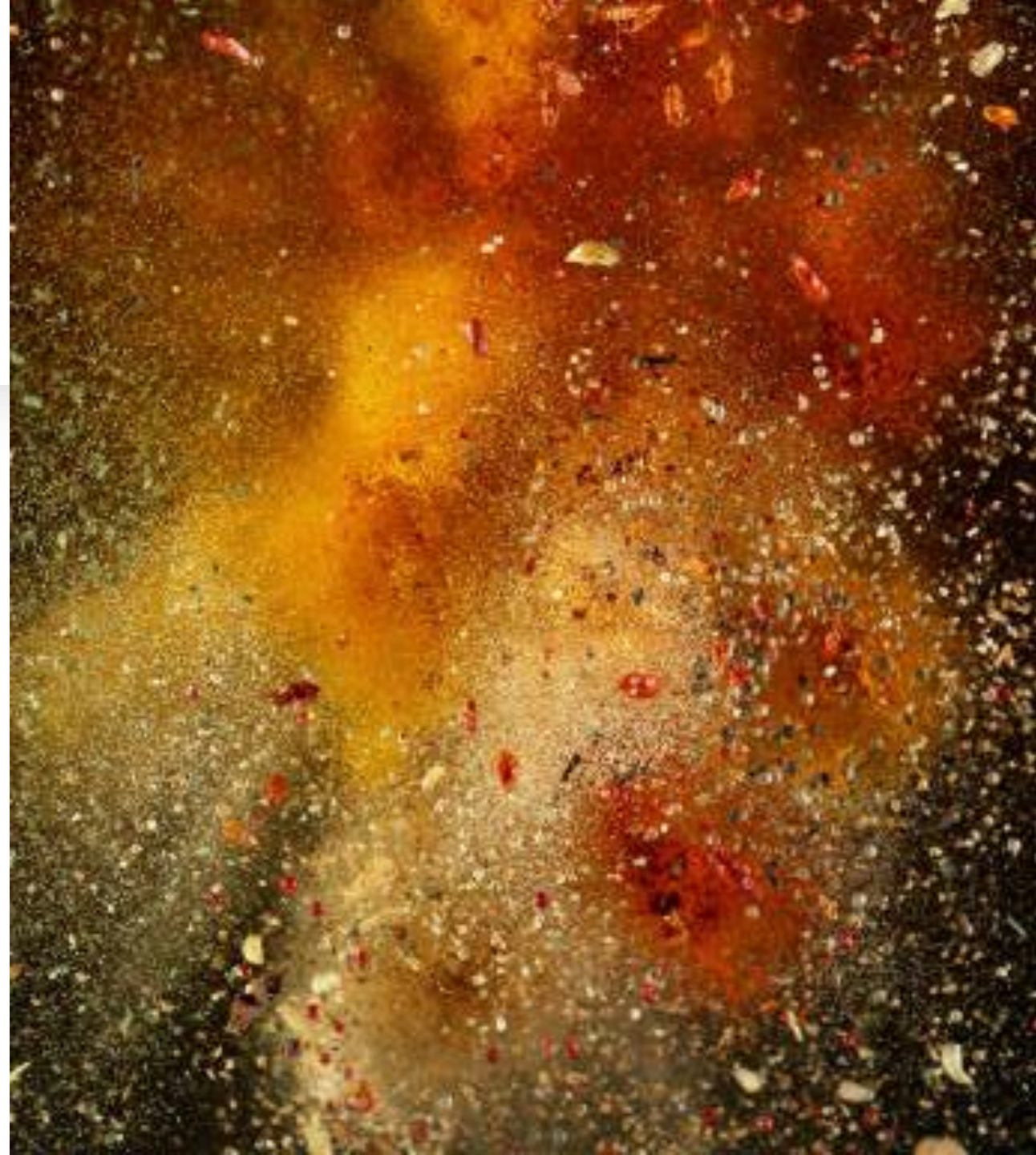
Creating Culinary Flavor Bombs in Bulk

Jenny Bast, Executive Sous Chef – Catering Creations

Jonadel Tarrayo, Junior Sous Chef – Daniel et Daniel

Balancing Bulk Productions: Flavor Bombs & Bases

- Starting the thought process – trends, seasonality, etc.
- Items that can be used multiple ways
- Bulk preparation for next seasonal menu





Herb Puree



Chicken Croqu



Harissa



Black Garlic





Naked Samosa



Pickled Jalapeno Chimichurri



Kimchi Potato

Spicy Pepper Jam



Questions??



Jonadel Tarrayo
Daniel et Daniel
staffing@danieletdaniel.ca



Jenny Bast
Catering Creations
jenny.bast@cateringcreations.com