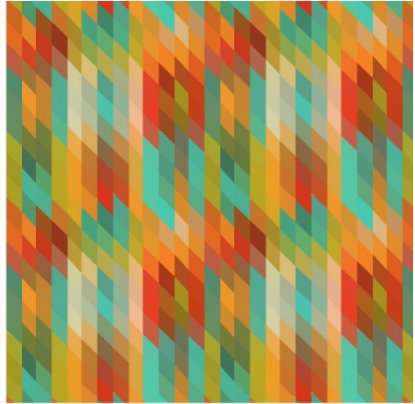




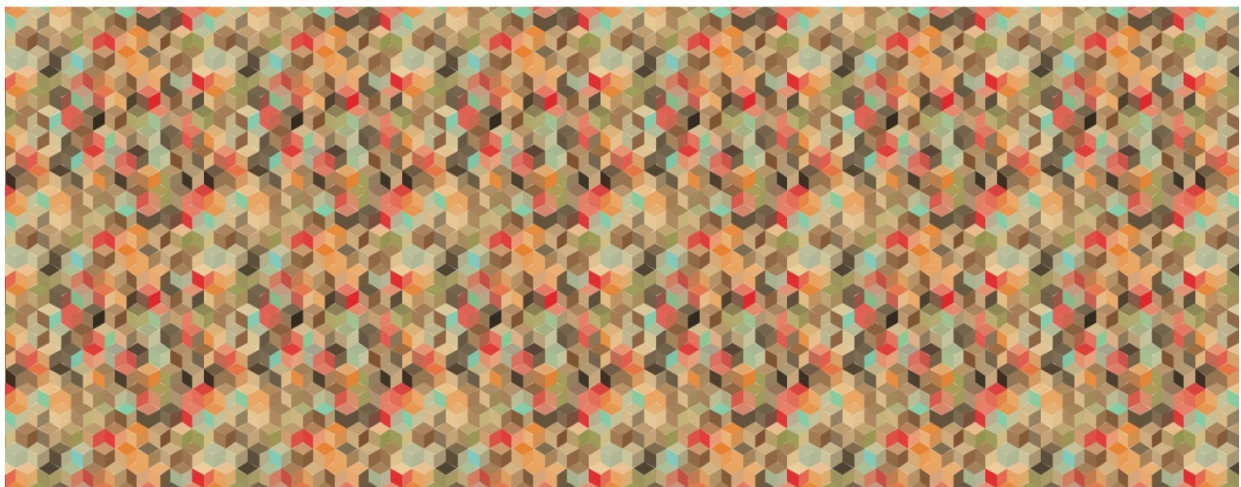
2016 CATIES submission

Best Food Trend

Inferno Corn



As an emerging caterer we strive for ways to incorporate interactive elements into our repertoire. Inferno Corn was created for an event that forced us to rise to our client's high expectation. The challenge was given to elevate the food to mimic the entertainment that changed throughout the evening. Using a mobile cart, spice and liquid nitrogen we were able to re-create the fire breather's effect for the attending guests. The attendees took delight in feeling like they were part of the act when they tasted the heat and breathed virtual smoke.





Inferno Corn was created for an event that was to showcase an entertainment troupe with an estimated guest count exceeding 400. Their acts ranged from dance to aerial and trapeze performance to interactive LED displays to fire breathers and nearly everything in between and beyond.



We struggled with the challenge of finding something that would engage the guests during the fire act. This portion of the event was nearly 20 minutes long and included dancers throughout the room that had fans and knives that were set ablaze as well as fire breathers and swallowers. We couldn't safely give the guests open flame and we didn't wish to simply offer a spicy hors d'oeuvre or flambé station. We truly wanted to engage the guests wherever they stood and make them feel as if they were part of the show.



Our first challenge was how to deliver something sweet yet savory that the guests could interact with throughout the space. The event felt like a 360 degree traveling circus and this particular act had multiple performers throughout the space. We decided that creating a cart that could move about the crowd would be crucial. Our second challenge was coming up with the fire evoking item itself. Since we had decided on something like a food cart we quickly began thinking of items that would be sold by vendors at a circus. We landed on caramel corn, but still needed the extra wow factor that could make it evoke fire. Adding spice to the mixture when mixed the corn certainly made sense, but it was still just sweet and spicy popcorn. We mulled over what would conjure the thought of fire other than spice and flame, the answer was smoke. We somehow needed to make the popcorn smoke on a cart that was traveling through a crowded room studded with fire breathers. It was then that the ideation session went cold; negative 325 degrees Fahrenheit cold, to be exact. By using liquid nitrogen we could have a safe, mobile, interactive, smoking crowd pleaser. It would allow the guest to breathe smoke while feel a lingering burn from the sriracha and seemingly be part of the act.



Our roaming jester pushed his cart through the crowd tossing the sriracha caramel corn in a bowl with liquid nitrogen. He served it to guests in cone cups and explained what the Inferno Corn would do. We decorated the cart with a floral arrangement built to look like flames that allowed for the guests to look but not touch what was in the bowl for safety. We wanted to create a distance barrier even though exposure to small amounts of liquid nitrogen is not dangerous.



Overall the guest feedback was phenomenal, so needless to say the client was more than pleased with the custom interactive culinary adventure. The Inferno Corn fit seamlessly with the entertainment, theme and décor. We are looking forward to producing it at future events as they have already rebooked!



### Sriracha Caramel Popcorn

1 Gallon	Popcorn
10 Ounces	Brown Sugar
6 Ounces	Light Corn Syrup
4 Ounces	Unsalted Butter
3 Grams	Kosher Salt
4 Grams	Baking Soda
4 Grams	Vanilla
30 Grams	Sriracha

We began by utilizing a locally grown product and popped it fresh in our production kitchen. Then we created the sriracha caramel which was not overly sweet or spicy and mixed the popcorn in batches. We spread the sriracha caramel corn onto sheet pans and baked the corn to set and dry the caramel.

\*\*COMPLETE\*\* OPEN HOUSE : Enticing Entertainment Open House 300-400 ppl

Thursday, April 23rd 2015  
5:00 PM - 8:30 PM

**MENU**

Qty.

**PRE-FUNCTION:**  
Ready at 5:30pm-6:45pm  
Continued into main space after doors open  
"Haute Cuisine/High Art"

- 300 **Gehry Egg**  
Artful inspired metallic silver egg shell filled with a Parmesan custard foam, caviar and prosciutto sherd (allergens dairy, egg, fish)
- 300 **Layered Gazpacho**  
Local, farm fresh produce create the tomato and avocado mini layers, fresh viala garnish (Vegan)
- 300 **Coriander crusted Lamb**  
Seasoned lamb, roasted and paired with a spring pea terragen puree (allergens dairy, egg, gluten)

**MAIN SPACE SAVORY STATION**  
6:45pm-8:00pm or until gone  
Stations opens when main space doors open  
"World Street Eats"

- 400 **African Bunny Chew**  
Toasted bread filled with curried goat, micro greens (allergens-gluten, egg)
- 400 **German Pretzel Brat**  
Krautcurk "Burenburger", pretzel roll, German mustard, sauerkraut, gherkin (allergens gluten)
- 400 **Ramen**  
Local ramen noodles topped with spiced pork, carrot, cilantro, sprouts, 7 day bone broth, sriracha and fish sauce to season to your taste (allergens-gluten, fish)
- 400 **Coconut Curry Chicken Satay**  
Grilled chicken breast marinated in yellow curry (allergen nuts)
- 4 **Mediterranean Belish Platter**  
Grilled naan, flat bread crackers, tomato jam, fig compote, hummus, cucumbers, olives, roasted vegetables (allergens-gluten)

**MAIN SPACE BUTLER PASSED SWEETS**  
6:45pm until gone

Items themed to theatrical vignettes.  
Dessert will be passed as savory items have depleted from pre-function. Items will appear as act is being performed and continue until depleted.

- 150 **"High Art" Spoon Bridge Cherry**  
Preserved cherries, candied herbs (vanilla bean cream) (allergens dairy)
- 150 **"Light Show" Marshmallows**  
Fruit Flavors, lightly cooked and dipped in glitter
- 300 **"Fire Circus" Inferno Corn**  
Sriracha caramel corn tossed in liquid nitrogen
- 150 **"Gatsby" Opera Cakette**  
Art deco inspired classic (allergens-gluten, eggs, nuts)
- 150 **"Gatsby" Cigars and Cigarettes**  
Prouette cookies filled with mousse, dipped in ash glitter (allergens-gluten, egg)

**BEVERAGE SERVICE**

**RENTALS | LABOR | OTHER CHARGES**

Qty.