

2025 CHRISTIAN ACADEMY

GALA

a gourmet experience

Presenting our 2025 Gala Featured Chefs!



Michael Bowe
Red Yeti
 A farm-to-table gastropub



Brittany Nicholson
B. Sweets Dessert
 Specializes in custom desserts, teaching cake/cookie decorating and culinary classes



Jake Brockman
Mise en Place
 Custom catering service offering limitless culinary options tailored to make your events unforgettable



Dallas McGarity
Fat Lamb
 Comfort food with a modern twist influenced by flavors from all over the world



Aaron Diaz
Noche Mexican BBQ
 Authentic tribute to Mexican BBQ featuring popular smoked meats and sides cooked for family and friends



Joe Phillips
Pints and Union
 Community focused neighborhood eatery



Scott Dickenson
1816 Modern Kitchen & Drinks
 Southern Asian fusion using farm-to-table ingredients to create unique dishes and specialty cocktails



Jack Rasado
The Exchange
 Chef-driven food in a casual, family-friendly pub



Cayla Jones
Creations by Cayla
 Personal chef, caterer and cottage baker



Jeff Saing
Simply Thai
 Authentic Thai food made from scratch and made to order



Susie Lynn
Simply Plate Chef
 Personal chef and meal delivery service with a mission to take the stress out of meal planning and preparation



Roza Segoviano
La Catrina
 Fresh, spicy, made from scratch Mexican dishes from authentic family recipes



Jereme McFarland
Bourbons Bistro
 A seasonal menu featuring bourbon inspired cuisine where Bourbon Country comes to eat



BobaBun
 Crafted boba tea, Italian soda, premium matcha and coffee truck with authentic Chinese street food