

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 Desserts*

Specializes in custom desserts, teaching cake/cookie decorating and culinary classes



**Jake Brockman**

*Mise en Place*

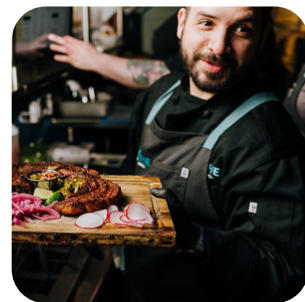
Custom catering service offering limitless culinary options tailored to make your events unforgettable



**Dallas McGarity**

*The 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 Pub & Kitchen*

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 Mexican Kitchen*

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