

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



Jack Rosado
The Exchange Pub & Kitchen
Chef-driven food in a casual, family-friendly pub



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



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



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



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



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



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



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



Coffee Crossing
Locally owned and operated coffee shop in Southern Indiana with a goal to brighten your day