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NEW YORK RESTAURANT SHOW BRINGS TOGETHER OVER 9,000 RESTAURANT PROFESSIONALS TO THE JAVITS CENTER

Sold Out Trade Show Floor and Education Sessions were Packed for Three Days

NEW YORK, NY April 7, 2025 – Over 9,000 restaurant professionals gathered at the Javits Center in New York City from March 23 - 25 for the [New York Restaurant Show](#), reflecting continued growth in buyer attendance at this Fastest 50 trade show. The sold-out show floor offered new food, drinks, technology, foodservice equipment, tableware, and more from 280+ exhibiting companies. The education program, developed in partnership with the New York State Restaurant Association ([NYSRA](#)), the New York City Hospitality Alliance ([The Alliance](#)), and the [Conference Advisory Board](#) featured 80+ speakers, dozens of culinary competitions, demonstrations, and several networking opportunities.



“What an incredible three days of bringing the New York Restaurant community together to meet with vendors on our sold-out show floor and hear insight from some of the top names in the industry,” said Glenn Celentano, Partner & CEO of Restaurant Events LLC, producers of the event. “We thank The New York State Restaurant Association and the New York City Hospitality Alliance, who helped us curate the most cutting-edge topics facing restaurant and foodservice operators today. Delivered by thought leaders, the education

offerings added a standing room only platform providing thought leadership and immediately actionable ideas for association members and non-members alike.”

The New York City Hospitality Alliance State of the Industry Conference offered relevant topics including *How Influencers Influence, Elevating the Dining Experience, Strategies for HR and Workforce Development, The Future of Bar's in 2025, NYC Government Services*, and a screening of *Why These Workers Want a Lower Minimum Wage*.

Pictured here from left to right at the State of The Industry (Full-Service Restaurants) are Andrew Rigie, Executive Director - NYC Hospitality Alliance; Shaw-naé Dixon, Owner/Operator - Shaw-naé's House; Terence Tubridy, Owner/Founder - IGC Hospitality; Chris Lauber, Sr. Director of Operations - LT Hospitality; and Sarah Obraitis, Owner and Operator - MWells Steakhouse



The New York State Restaurant Association's new **Hospitality HQ: Learn, Grow and Lead program** featured eight sessions delivering solutions to operators' most pressing issues. The sessions focused on *Navigating Insurance Challenges*, *Innovative Non-Alcoholic Beverage Options*, *Best Practices for Outdoor Dining*, *How to Embrace the Cannabis Culture*, *Having Critical Conversations*, *Elevating Mental Health Awareness* and *Keeping up with Compliance*. Shown here is Sarah Diehl, Principal of Empowered Hospitality who spoke about *Creative Approaches to Boost Hospitality Employee Retention*.



[The Culinary Innovation Theater](#) featured a live demonstration by **Tom Colicchio**, acclaimed chef, restaurateur, author, and star of *Top Chef* (pictured here). Attendees received a signed copy of his new book *Why I Cook*. Also on stage was **Melba Wilson**, Owner of Harlem's Melba's Restaurant, **Master Sommelier David Glancy**; Chef **Maria Loi**, known as the Julia Child of Greece, **Sierra Jepsen** who did a *Butcher Olympics Beef Cutting Demonstration*, and Chefs **Dana Beninati** of *Dining with Dana* and

Jeremy Houghton from Johnson & Wales Culinary School.

The Culinary Innovation Theater also featured the **Rapid-Fire Sirloin Roulette Challenge**. **Sierra Jepsen**, author of *The Art of Beef Cutting*, did a live meat-cutting demonstration which provided sirloin cuts for the six competing chefs. Judges were **Sierra Jepsen**, Chef **Maria Loi**, Chef **Stephen Yen** and **Gennaro Pecchia**. **Jasmine Walker-Williams** of *PamysKitchen* in Jamaica, NY won the competition and \$1,000.

During the three day event, thousands of attendees voted for most innovative new products in the [Operators Choice Award](#). Products that were judged included restaurant supplies, food products, ingredients, technology, equipment and packaging. After the votes were tallied, the winner was [Sweet Whisk/Maximum Quality foods](#) for their scoopable cheesecake with the runner ups being *Beyond Oil* and *Ligao Foods*.

At the close of the Show, **City Harvest** rescued a total of **8,204 pounds** of milk, non-dairy beverages, syrups, produce and other items. They delivered everything to *Children of the Light* in Brooklyn and they were thrilled to distribute such high-quality items to their clients.

[The New York Restaurant Show](#) partners are the [New York State Restaurant Association](#) and the [New York City Hospitality Alliance](#), the leading voice of New York City's restaurant and nightlife industry in the five boroughs. The trade show and conference is owned by Restaurant Events, LLC which also produces [California Restaurant Show](#) to be held August 3-5 at the Anaheim Convention Center; the [Florida Restaurant Show](#) and [Pizza Tomorrow Summit](#), to be held November 11-13, 2025 at the Orange County Convention Center in Orlando, FL and The [2026 New York Restaurant Show](#) to be held March 8-10, 2026, at the Javits Center in New York City.

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