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**NEW YORK RESTAURANT SHOW DEMONSTRATES CONTINUED GROWTH AND INDUSTRY  
MOMENTUM AT 2026 EVENT**

*Education Program - The “Crown Jewel” of the Event - Delivers Critical Insights for Today’s Restaurant and Foodservice Operators*

**NEW YORK, NY – March 17, 2026** — The **33rd annual [New York Restaurant Show](#)** wrapped up a highly successful three-day run at the Javits Center from March 8–10, bringing together thousands of restaurant and hospitality professionals from across the Northeast and beyond. The event reported 4% growth in attendance, continuing the strong momentum the show has built in recent years and reinforcing its position as a leading gathering place for restaurant and foodservice operators.

Produced by Restaurant Events, LLC in partnership with the [New York State Restaurant Association](#) and the [New York City Hospitality Alliance](#), the trade show and conference delivered a dynamic mix of education, culinary demonstrations, product discovery, and networking opportunities designed to help operators navigate an evolving hospitality landscape.



“The incredible energy on the show floor reflects the strength, creativity, and resilience of the restaurant industry,” said Glenn Celentano, CEO and Partner of Restaurant Events LLC, producer of the New York Restaurant Show. “With a sold-out exhibit hall, packed education sessions, and thousands of operators actively seeking new ideas and solutions, this year’s event demonstrated just how important it is for the industry to come together to learn, collaborate, and move the future of restaurants forward.”

A sold-out exhibit hall featuring 467 booths gave attendees the opportunity to explore new products and solutions from leading suppliers across food, beverage, equipment, technology, and services. From cutting-edge kitchen equipment and automation tools to emerging food and beverage brands, the show floor reflected the creativity and innovation shaping today’s hospitality industry.

At the heart of the event was its robust education program - the centerpiece and “crown jewel” of the New York Restaurant Show - which delivered timely insights and practical strategies addressing the most pressing issues facing restaurant and foodservice operators today. Featuring more than 120 speakers and over 60 hours of complimentary conference programming, the education program brought together leading restaurateurs, chefs, and industry experts to explore key trends shaping the future of hospitality.

The annual State of the Industry Conference, hosted by the [New York City Hospitality Alliance](#), returned to the Show, bringing together restaurant leaders and policymakers to discuss the economic outlook, policy developments, and emerging trends shaping the restaurant industry in New York and across the country. Speakers included Marcus Samuelsson (Red Rooster, Metropolis), Jeffrey Bank (Carmine's and Virgil's), Simon Kim (Michelin-starred COTE Korean Steakhouse), Eugene Remm (Catch Hospitality Group), and many others.



The [New York State Restaurant Association's](#) Hospitality HQ: Learn, Grow and Lead program featured nine sessions delivering solutions to operators' most pressing issues. The conference program addressed topics including:

- The current state of the restaurant industry and economic outlook
- The potential impact of GLP-1 medications on dining habits and menu strategy
- Cannabis and hemp cannabinoid regulations and their implications for hospitality businesses
- Workforce recruitment, retention, and labor policies
- Technology adoption and operational innovation
- Strategies for improving profitability and managing rising costs



Attendees experienced high-energy culinary programming at the Culinary Innovation Theater, including chef demonstrations from Shaw-naé Dixon (Shaw-naé's House), Chris Follari (Hudson Valley Kitchen), Jordan Andino (Chef, TV Personality, Restaurateur), and Kerry Heffernan (Grand Banks); beverage tastings from Gabe Urrutia (Rum Tasting) and Anthony Caporale (Mocktail Demonstration); and more.

Highlights included Drew Nieporent's fireside chat with Fred Klashman and the Rapid-Fire Fusion Challenge where judges Chef Maria Loi, Chef Stehen Yen, Gennaro

Pecchia, Fred Klashman, and Jackie Mazza sampled fusion inspired dishes and crowned chef Kavon Langley of Camelback Resort in the Pocono Mountains the winner of the competition and \$1,000.

Attendees also voted for the most innovative new products through the Operators' Choice Awards, which recognize standout innovations across restaurant supplies, food products, ingredients, technology, equipment, and packaging. The winner was [Oregon Fruit Co](#) for its Real Fruit Refreshers.

In keeping with the event's commitment to sustainability and community impact, City Harvest rescued 859 pounds of produce, eggs, and shelf-stable items from the show and delivered them to Children of the Light in Brooklyn, ensuring the food reached families in need.

Building on the continued growth and momentum of the 2026 event, [Restaurant Events, LLC](#) will produce the [California Restaurant Show](#) to be held August 23-25, 2026 at the Anaheim Convention Center and the [Florida Restaurant Show](#) and [Pizza Tomorrow Summit](#), to be held October 25-27, 2026 at the Orange County Convention Center in Orlando, FL. The 2027 [New York Restaurant Show](#) to be held March 7-9, at the Javits Center in New York City.