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THOUSANDS OF RESTAURANT AND FOODSERVICE PROFESSIONALS GATHERED IN ANAHEIM TO SOURCE PRODUCTS AT THE 2025 CALIFORNIA RESTAURANT SHOW

Three-Day Event Showcased New Exhibitors, Innovative Products, and Dynamic Education Program

Anaheim, CA, August 19, 2025 – Earlier this month, thousands of restaurant, pizza, and foodservice professionals convened at the Anaheim Convention Center for the 2025 [California Restaurant Show](#) featuring the [Pizza Tomorrow Summit Pavilion](#) and newly launched [Taste of Asia Pavilion](#). The event drew over 7,000 registrants. Remarkably, more than 87% of verified attendees were decision-makers from leading brands such as Disney, the Los Angeles Dodgers, Alaska Airlines, Din Tai Fung, and The Cheesecake Factory. Additionally, 47% of verified attendees were independent operators and 36% represented multi-unit establishments.

“The 2025 California Restaurant Show exceeded all expectations,” said Glenn Celentano, Partner & CEO of Restaurant Events LLC, producers of the event. “We saw incredible engagement, a strong mix of returning and first-time exhibitors, and real energy on the show floor. From the jam-packed education sessions to the excitement at the Pizza Tomorrow Summit Pavilion, it’s clear this show is becoming a cornerstone event for the foodservice industry. We’re grateful to our longtime partner, the California Restaurant Association, and everyone who made this year’s event such a success.”

The sold-out exhibit hall featured 230+ exhibitors showcasing the latest in food, beverage, equipment, technology, and tableware. Attendees also cast thousands of votes for the most innovative new products in the [Operators Choice Award](#), which recognized standout offerings in restaurant supplies, food products, ingredients, technology, equipment, and packaging. After votes were tallied, the top honor went to [Sioux Honey Association](#) for their Sue Bee Sea Salt Honey.



“Exhibiting at the California Restaurant Show in August 2025 was a game-changer for Pampanga Food Company. The show management’s outstanding work in facilitating a smooth experience for both exhibitors and attendees was evident. We had the opportunity to meet with hundreds of potential clients, creating invaluable connections and generating a significant number of leads. The seamless organization allowed us to focus on showcasing our products and maximizing our presence. This event provided a fantastic platform to grow our business, and we are grateful for the professional and positive environment

that the show management cultivated,” said Alan Paggao - Head of Marketing - Pampanga Food Company

The event's robust [education program](#), developed in partnership with the [California Restaurant Association](#) and [Conference Advisory Board](#) addressed many timely topics such as AI integration, digital marketing, strategic partnerships, team building, and scalable growth. *Restaurant Management 201 Workshop* and *Restaurant Management 301 Workshops* led by Darren Denington and Alison Anne, guided management teams through strategies for building cohesive and effective leadership.



The [Culinary Innovation Theater](#) spotlighted celebrity chefs and industry tastemakers. Chef Nyesha Arrington—*Top Chef* alum and sustainability advocate—was a major draw, alongside Disneyland Resort's Culinary Director John State, who delighted the audience with a preview of the park's fall menu, including his signature *Caramel Apple Bread Pudding*. Attendees also enjoyed a Detroit-style pizza demo by Glenn Cybulski and a live meat-cutting demonstration by butcher and educator Sierra

Jepsen. Jepsen also judged the *Rapid-Fire Sirloin Roulette* competition, awarding the \$1,000 grand prize to Tumara Arnett of Joselito's Tujunga.

[Pizza Tomorrow Summit Pavilion](#) The *Pizza Tomorrow Summit Pavilion* featured the *California Pizza Challenge (CPC)*, sponsored by Real California Milk, celebrating the state's legacy of premium cheese production. Hosted by the [U.S. Pizza Team](#), the CPC included four culinary events and four Pizza Athletic competitions.



Culinary Winners – California Pizza Challenge: *Grand Champion of the California Pizza Challenge*, Juan Robles, Executive Chef/Director of Culinary Operations, Triple Beam Pizza. **2nd Place Champion:** Griffin Baker, Secret Pizza LA, Los Angeles. The following were the first place winners in the Pizza Team Challenges:



Traditional Pizza: 1st Place: Juan Robles. **Pizza in the Pan:** 1st Place Juan Robles. **Best Traditional Red Sauce:** 1st Place: Mike Pitera, Pizza a Modo Mio. **3-Cheese Challenge:** 1st Place: Sean Dempsey. **Young Pizza Maker:** 1st Place, Arabella Justice, Pizza a Modo Mio.

Pizza Athletic Events: *Largest Dough Stretch*: 1st Place: Nicholas Harper, Peace of Pie on Hartwell, Fair Play, SC. ***Fastest Pie Maker*:** 1st Place: Roberto Ramirez. ***Fastest Box Folder*:** 1st Place Roberto Ramirez.

The 2026 [California Restaurant Show](#) and *Pizza Tomorrow Summit Pavilion* will return to the Anaheim Convention Center from **August 23-25, 2026**. The event is owned and produced by **Restaurant Events, LLC**, which also hosts the [Florida Restaurant Show](#) and [Pizza Tomorrow Summit](#), taking place **November 11-13, 2025**, in Orlando, FL, and the [New York Restaurant Show](#), scheduled for **March 8-10, 2026**, at the Javits Center in New York City.