

In this issue:  
September & October

**TOP TEN** Large to Small  
• often at big events,  
it is the small details that  
add something special

Our Featured Vendor:  
• Bob Sferra  
Culinary Occasions

Inside LI:  
• A little bragging and  
a BIG thank you.

**September and October are very busy months for us.**

Large events, small events, and everything in between kept us hopping through September & October! As we recover, take a look at our Top Ten to see some of our recent events and new equipment.



We have acquired  
**new products**  
to help with  
*large crowds*  
and *small details.*

# top ten Large to Small

ABOVE: Private chalets with white vinyl event fence at The Gathering of Mustangs & Legends Air Show at Rickenbacker Airport.

## 10 White Vinyl Fencing



Bleacher seats for grandstands and private box seating can be made to fit any size event.

## 9 Bleacher Seating



## 8 Ornamental Crowd-Control Fencing



## 6 Custom Murals

Like the Empire State Building mural for this year's Up on the Roof

Event by Garrett Hospitality Group

## 5 Ceiling Sweeps



Event by Variations

## 7

## Banner Flags

Let 'em know where the party is!



Event by Garrett Hospitality Group

**Small continues on page 2...**

# Featured Vendor

This month we feature

## Bob Sferra Culinary Occasions

We spoke with Bob Sferra, chef & owner.

Q) How long has BSCO been in business?  
A) BSCO began business this past March. I have been catering & teaching cooking classes for the past 15 years.

Q) What kind of events do you cater?  
A) We cater the large & small. Everything from outdoor benefits with food stations, to intimate brunches for 25, buffet Bar Mitzvahs for 200 guests, and private cooking classes for 10.

Q) What does CO offer that other caterers do not?  
A) I regularly shop at the Shaker Farmer's Market, as well as local grocers such as Zagara's, in order to use locally grown ingredients. Also, our catering service is very hands-on; we will not only orchestrate the food, service, and bar, but also any needed rentals, centerpieces, custom desserts, & unusual atmosphere details. In addition, we offer Private Event Cooking Classes where we teach clients & their guests how to cook an entire meal. Our classes can be held at the client's home or at two unique, state-of-the-art venues - the *Trearrow Showroom* on the westside of Cleveland & the *Sur La Table* kitchen at Eton Collection.

Q) What is your favorite type of event to cater?  
A) I like what I call "grazing parties" (the clients hate that name!). At these events, the food is unique enough to be prepared in small batches and presented in several areas of the event location. For example, we catered a launch party for a new Porsche vehicle at the Trearrow Showroom. The theme was Cayenne, the name of the vehicle. All of the food was served in various display kitchens and prepared with a type of cayenne pepper in it - even the chocolate cayenne pepper cake for dessert. Guests were able to mingle throughout the showroom with food & drinks being served wherever they stopped to talk. We also incorporated a cooking demo as part of the event, which made it possible for the guests to see how the menu items were prepared & a chance to take home the recipe.

Q) How do you relax & unwind?  
A) After an event is over & cleaned up, I head home for dinner & some time with my family. Often it is very late to be eating dinner, but there is something wonderful about having a sense of a completed event & a happy client before I sit down to my own dinner & a glass of wine.

Q) What's the last book you read?  
A) "Fast Food Nation"

Q) Anything else you'd like to tell us? Feel free to brag!  
A) I've been in the chef & catering business for many years; I am proud to boast that I have never been afraid of a culinary challenge. I have met many chefs that are specialized & afraid to break out of their culinary comfort zone. I have been trained in a broad range of unique culinary practices - everything to butchering fish right out of the water to creating wedding cakes with gum paste flowers. I continue to feel like I am learning & have many unique challenges ahead. Plus I LOVE to share my knowledge by teaching others the culinary arts. I LOVE FOOD and the ART OF COOKING!

Visit Bob Sferra Culinary Occasions at [www.culinaryoccasions.com](http://www.culinaryoccasions.com)

### Small Details...

# top ten

## 4

### Embroidery

We are a proud sponsor of the annual Columbus Museum of Art Ball. Always fashionable, the Art Ball features the newest of the new linens. Shown here: Miro Taffeta Black & Fiore Taffeta in Apple Green



## 2 Luncheon & Cocktail Napkins

### Brushed Stainless Plate Stand

## 3



This versatile three plate stand can be used on a buffet or as a centerpiece as seen here at the Business First Fast Fifty Luncheon at Veterans Memorial.



Linen Hemstitch and Swiss Dot luncheon-and cocktail-size napkins are available in many colors.

## 1 Tidbit Dishes

In many sizes and styles.



Lasting Impressions was honored for the 3rd year in a row as one of the top fifty fastest growing companies in Central Ohio.

Our success is directly attributed to you, our loyal customers. Working with you makes us a better company; you encourage us to increase our services, deepen our selection, & grow our inventory. With continued growth & success, we bring a wider array of products & services to Ohio, allowing our city to compete on a level with major metropolitan areas. We appreciate your business very much & hope to keep providing you with all you need to be successful as well.

Thank you.

### Lasting Impressions Event Rentals

was just listed in the October Edition of

## Special Events Magazine

10TH ANNUAL  
30 TOP EVENT  
RENTAL COMPANIES

# insider