



Katie **HARRIS**
PHOTOGRAPHY & GRAPHIC DESIGN

*food
photography
portfolio*

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RANKED #4 IN THE U.S. BY FOODELIA IN 2025

Experience the transformative power of our award-winning professional photography and re-touching services, led by Katie Harris with Opulence Creative Design firm. With an M.F.A. in Photography from the Savannah College of Art and Design (SCAD), Katie’s expertise is unmatched. Ranked as the #7 restaurant photographer in the U.S. by Foodelia in 2024 and #8 in 2022, and holding 12 magazine covers to her name, her portfolio reflects a global standard of excellence which can be your new secret weapon.

Katie collaborates with international clients, providing a seamless experience from Tokyo to California, all with an incredibly fast turnaround without compromising quality. Whether you need stunning food photography or top-tier retouching services, Katie brings unparalleled skill and passion to every project.

SERVICES

FOOD/BEVERAGE:

Let me capture the intricate details of your dishes to entice potential customers. Whether you’re looking for meticulously styled images perfect for billboards and print publications or a fast-paced media day to build a full album of images for social media, I’ve got you covered. For long-term impact, I recommend scheduling quarterly full-day sessions (or two half-day sessions) to create a cohesive album of high-quality, on-brand images. This allows your social media team to pull from a curated selection of professional shots anytime, ensuring consistent visual appeal without compromising quality.

The more opportunities I have to shoot for your brand, the more I can develop a diverse range of images that truly showcase your restaurant, from interior and atmosphere photography to behind-the-scenes moments.

ATMOSPHERE:

I capture the ambiance, design, and dining experience that make your restaurant unique, providing guests with a visual sense of your space before they even arrive.

EVENT:

I document special events, chef dinners, and gatherings with a focus on storytelling, allowing your guests to relive the moment and share their experiences.

BEHIND-THE-SCENES:

I showcase your team in action, capturing the energy of your kitchen and culinary processes. This builds a connection with your audience, giving them a glimpse of the passion and effort that goes into every dish.

- 1. Food Photography
Ukiyo | Savannah, Georgia
October 2024




Tito's Bar & Grill
Culinary Director

Glass: Coupe
Garnish: lime (on rim)
drink two ways

2oz Tequila Plata
2oz Avocado Mix
3/4 lime juice
1/2 Agave Syrup
1 egg white

Avo Mix - 3 avo + 2 1/2 pineapple
12oz Cilantro

o3. Behind-The-Scenes
Ukiyo Restaruant, Savannah, Georgia

FOH Service Manager During Line-Up
October 2024



o4. Bar - Action
Foodelia Colletion Winner

July 2024
"Matcha Mule"





o5. Food Photo
Collins Quarter, Savannah, Georgia

Dinner Menu
October 2024



07. Food Photography
Dinner Menu Release

Collins Quarter | Savannah, Georgia
October 2024

"The CQ Burger"
8oz wayu angus beef patty, shortrib & bacon jam,
brioche bun, smoked gouda, onion rings, truffle



08. Food Photography
Dinner Menu Release

Collins Quarter | Savannah, GA
October 2024



o12. Behind-The-Scenes

Ukiyo, Savannah, GA

Chef Dylan
October 2024

o13. Food Photography
Ukiyo, Savannah, Georgia
October 2024









o17. UKIYO | Savannah, Georgia
Social Media Development + Large Scale Advertising
July 2024 + October 2024



o18. The Deck | Tybee Island
Social Media Development

October 2024



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o17. Inicio | Augusta, Georgia
 Social Media Development + Large Scale Advertising
 2022-2023



o15. Food Photography
Brand Development

Cork & Flame | Augusta, GA
2021-2023



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2021-2023

Cork & Flame
Augusta, GA

o16. Food Photography

