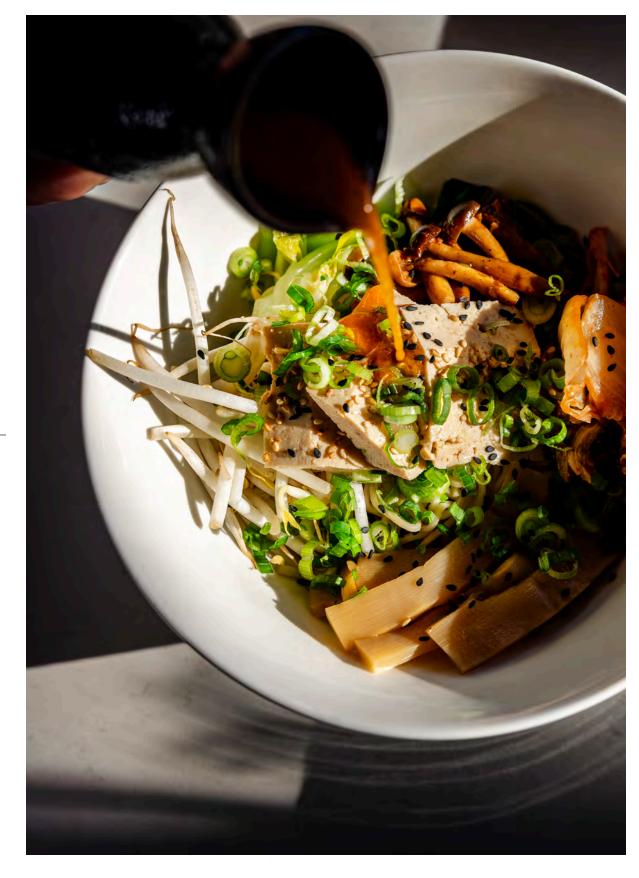




food
photography
portfolio

No. 1



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

Experience the transformative power of our award-winning professional photography and retouching 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.

#### SER VICES

### 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.

Food Photography
 Ukiyo | Savannah, Georgia
 October 2024





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July 2024 "Matcha Mule"



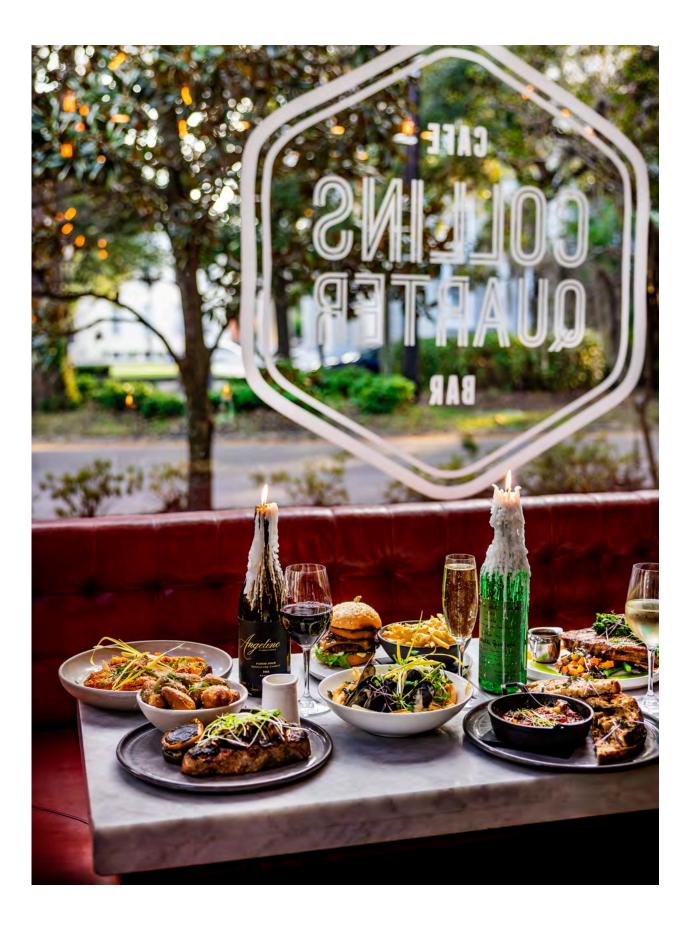
Katie Harris Food Photography



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o5. Food Photo Collins Quarter, Savannah, Georgia

Dinner Menu October 2024







o7. Food Photography
Dinner Menu Release

Collins Quarter | Savannah, Georgia October 2024

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

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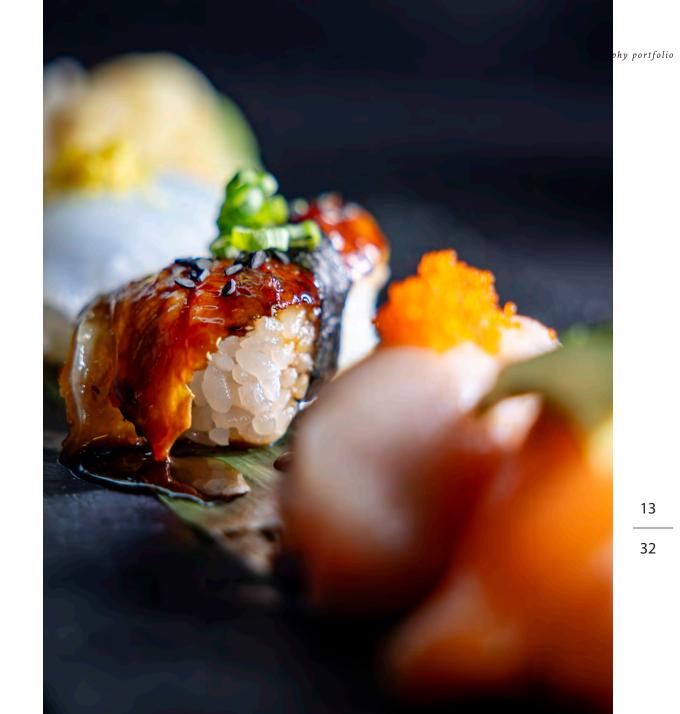
o8. Food Photography
Dinner Menu Release

Collins Quarter | Savannah, GA October 2024

11 Katie Harris Food Photography







o13. Food Photography Ukiyo, Savannah, Georgia

October 2024



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Katie Harris

13 Food Photography



## o15. Food Photography

Social Media Development

Collins Quarter | Savannah, GA October 2024













October 2024

Collins Quarter

o16. Food Photography



Katie Harris

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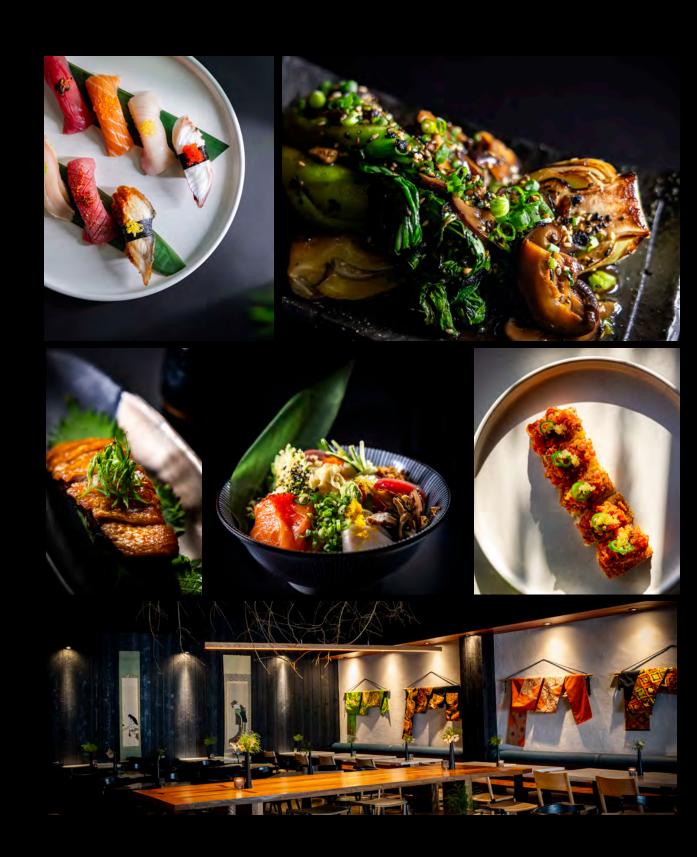
32

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

July 2024 + October 2024



o18. The Deck | Tybee Island Social Media Development

October 2024



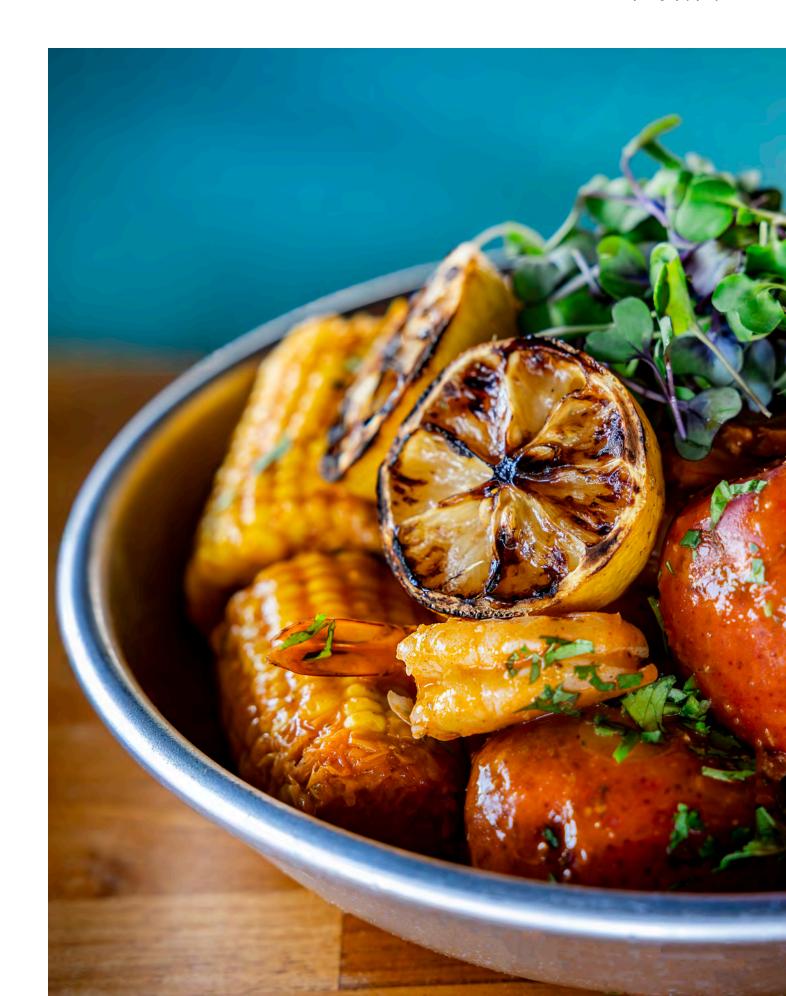












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Katie Harris

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

2022-2023



Photography

# o15. Food Photography

Brand Development

Cork & Flame | Augusta, GA 2021-2023















Cork & Flame Augusta, GA

o16. Food Photography



Katie Harris

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Food Photography