

Menu

*Indicates vegetarian

ALL THINGS ITALIAN

Presented by Nichole Joyce and Connie Anderson

All Things Italian is a specialty food store with everything needed for a simple picnic to a full course dinner. This market style store features the finest selection of imported Italian products, hard to find ingredients, and an impressive array of wines for the everyday to the finest occasion. With an in-house espresso bar, a great deli sandwich selection, take home entrees, and on-site prepared desserts, All Things Italian allows customers to browse, sample, and interact with the full-service staff to help with all of your cooking needs. 2251 W. Kagy, Suite 1, www.all-things-italian.com, 406.586.0444

Grand Tasting

An interactive Salumeria featuring air-cured salumi from two artisanal producers. Salumi Cured Meats of Seattle, WA offers unique cured meats that are full of flavor and challenge your traditional view of cured meats. Fra' Mani Handcrafted Salumi from Berkeley, CA offers handcrafted salumi from the highest-quality pork, raised with no antibiotics and 100% vegetarian feed that is seasoned with sea salt, spices, garlic and wine.

Dessert

Fresh Fruit with Salumi's Coppa (a delicious marbled pork shoulder cured in sugar, salt, cayenne, and chili peppers).

BUCKIN' BISCOTTI

Presented by Allison LoGrasso

Founded in 1994 by visionary dessert chef, Allison LoGrasso, Buckin' Biscotti produces the finest soft biscotti in the world. Through a proprietary production process, the often hard snack is made deliciously soft. Buckin' Biscotti is available in a variety of flavors and special seasonal offerings. Make it a buckin' good event with Buckin' Biscotti. 406.763.4622

Grand Tasting & Dessert

Soft Biscotti* Flavors including Lemon Huckleberry, Orange, Triple Chocolate, and Vanilla

CAPERS CAFÉ AND CATERING

Presented by Owner Leslie Woodland and Catering Manager Larissa Mulvaney
2251 W. Kagy Blvd., www.simplycapers.com 406.522.7278

Grand Tasting

Chilled BLT Tomato Soup with Cheese Crisp

Cucumber Yogurt Dill Soup*

Cool as an English Cucumber Tea Sandwich*

Yorkshire-in-the-Summer Ribbon of Beef Wrapped with Yorkshire Pudding topped with Chives and a Horseradish Cream

Dessert

Rhubarb *Roly-Poly* with Vanilla Custard Sauce

CUSTOM DINING EXPERIENCES

Presented by Hunter Lacey

Founded in 1998 by Chef Hunter Lacey, Custom Dining Experiences has evolved from very humble beginnings. With a start working out of a local fraternity house, Hunter and his staff are now recognized as one of Gallatin Valley's premier catering companies. In 2001, Hunter and Mike Cavanna partnered to open Bar 3 BBQ and further develop Custom Dining Experiences into a full-scale catering company. Since its conception, "A Rare Medium, Well Done" has helped set the standards and trends for weddings, fundraisers and dining experiences.

www.customdining.com, 406.585.2437

Grand Tasting & Sponsor Section

A selection of House-Made Charcuterie and Imported and Domestic Cheeses and assortment of Crackers and Fruit

Dessert

Chocolate Gorgonzola Truffles

Fresh Berries Sabayon

DAVE'S SUSHI—OFF MAIN

Presented by Dave Weiss

Dave's Sushi—Off Main has been voted Bozeman's Best Sushi Restaurant every year it has been in business. One visit and you'll understand why. It's the most friendly, the most fun, the most affordable, and, quite simply, the best sushi! Bozeman's own sushi experience; unrivaled in quality and creativity. "Extraordinary sushi at affordable prices and a great selection of beer, wine, and sake." 115 N. Bozeman Ave., www.daves-sushi.com, 406.556.1351

Grand Tasting

Assortment of Maki (sushi rolls) and Nigiri (fish pressed on rice):

Raw: Maguro (tuna), Hamachi (yellowtail), and Sake (salmon)

Cooked: Shrimp, Crab, Smoked Salmon, and select Vegetarian Sushi*

THE DINNER BIZ

Presented by Personal Chef Elizabeth "Biz" Zimney

The Dinner Biz is a great new option for Gallatin Valley residents, businesses, and visitors. The

Dinner Biz features fine home cuisine, catering for cocktail parties, business luncheons, romantic dinners for two, dinner parties, and even offers a unique dinner and massage package. Everything to your heart's desire! Owned and operated by Elizabeth Zimney, Chef Biz enthusiastically customizes her menus to the needs of her clients and strives to make their lives a bit easier. Zimney knows that good food makes people happy and she likes to make people happy! www.thedinnerbiz.com, 406.600.6737

Grand Tasting & Sponsor Section

Fresh Ricotta and Slow Roasted Tomato Crostini*

Curried Crab in Endive Spears

Thai Slaw with Shrimp in Wonton Cups

Dessert

Brownie Bites with Syrah Reduction Glaze and Whipped Cream*

EMERSON GRILL

Presented by Chef Donald MacArthur

The Emerson Grill is proud to hold the title of "Best of Bozeman" and continues to pursue its mission of serving nothing but the best Northern Italian comfort food and boutique wines and beer to the community. The historic school house room at the Emerson Cultural Center was remodeled and transformed into a classic, warm and inviting dining atmosphere, while preserving most of the original maple floors and schoolhouse fixtures. The pride of the neighborhood is the 80-foot Spruce tree and garden flowers surrounding the outdoor seating area, creating "Little Tuscany" at the corner of Olive St. and Grand Ave. The Emerson Grill welcomes the opportunity to cater any special events such as weddings, corporate events or special parties of any size, or if you prefer, in their private dining room down the hall in the Ecce Gallery. www.emersongrill.com, 406.586.5247

Grand Tasting

Crostini with Duck Liver Pate, Extra Virgin Olive Oil and Sea Salt
Tuna Tartare on Endive and Lettuce Leaf
Seared Beef Tenderloin

Dessert

Fresh Strawberries with Zabaglione Dip*

FRANK'S CUSTOM CATERING

Presented by Chef Frank Winkler

In addition to the ever-popular sandwich shop, Frank's caters elegant weddings, down-home summer barbeques, and intimate dinners for two. Using only the freshest quality ingredients and incorporating local, sustainable food sources, Frank approaches each event with passion and pride, and his special presentation. New to Frank's this year is nightly dining from 5–10pm, Monday–Saturday, featuring wood-fired pizza and baked Italian dishes. 548 E. Babcock St., www.franks catering.com, 406.585.1761 or 406.585.8414

Grand Tasting

Morel Mushroom Ravioli finished with a Truffle Reduction*
Smoked Salmon pizza atop a Lemon Caper Dill Crème Fraîche
Chicken Roulade Stuffed with Spinach and Prosciutto
Polenta Rounds topped with Buffalo Mozzarella and Roasted Red Peppers accompanied by Fresh Basil

Dessert

Tiramisu*

FRESCO CAFÉ

Presented by Bill and Susan Neubauer

Bill Neubauer comes from a legacy of restaurateurs that began with his grandfather in Wisconsin in 1945, so it's no surprise that he and his wife, Susan, opened Fresco Café in June 2005. Serving quality Italian-inspired lunches and dinners, with fresh, homemade foods and a great selection of Italian and American wines, Fresco Café also offers full catering services.

200 N. 7th Ave, www.frescoafeandcatering.com, 406.586.6826

Grand Tasting

Roasted Red Pepper Polenta Cakes topped with Artichoke Sauce,
Wild Smoked Salmon, and Bacon
Fresco's Signature Neapolitan Meatballs Smothered in Savory Marinara
Spinach Pesto Stuffed Cremini Mushrooms*

Sponsor Section

Roasted Red Pepper Polenta Cakes topped with Artichoke Sauce,
Wild Smoked Salmon, and Bacon
Spinach Pesto Stuffed Cremini Mushrooms*

Dessert

Individual Ricotta Cakes with seasonal Berries and Whipped Cream*

GALLATIN RIVER LODGE

Presented by Executive Chef Craig Seguin

Gallatin River Lodge, just minutes from downtown Bozeman, is located on a 350-acre ranch along the Gallatin River. The full-service fly-fishing lodge is home to some of the finest, most diverse fly fishing in the world, and is open year-round. Fine dining is offered each night from a seasonal menu of local meats and produce. Intimate conference or party facilities are available, and the lodge's six suites are perfect for couples or anglers, each containing rustic but elegant decor, fireplace, jacuzzi tub, and spectacular views of the mountains and river habitat.

9105 Thorpe Rd., www.grlodge.com, 406.388.0148

Grand Tasting

Bison Meatloaf Wrapped in Applewood Smoked Bacon
Sockeye Salmon en Croûte

Dessert

Mini French Silk Pies

GREAT HARVEST BREAD COMPANY

Presented by Eric and Jacki Yager

A locally owned and family run neighborhood bakery, Great Harvest Bread Company features hand-crafted scratch breads and sweets, and delicious sandwiches freshly made. They specialize in wholegrain breads made from local honey and Montana wheat that is milled on-site every day. Come by soon for a free slice of fresh bread or let their professional staff help you pick out a loaf for dinner or the perfect gift for a special occasion. Serving up delicious, fresh wholesome food, and good old-fashioned friendly customer service Monday–Friday 6am–6pm and Saturdays 7am–2pm. 701 W. Main St., 406-582-8369.

On the Table (Sponsor and Reserved Seating)

Fresh bread made today!

LA CHÂTELAINE CHOCOLAT CO.

Presented by Jean-Pierre Wlady Grochowski and Shannon Hughes Grochowski

/ sh˘at'la˘an' /: (French for the Lady of a castle)

La Chˆatelaine Chocolat Co. is an artisan producer of gourmet chocolates, making sumptuous chocolates in small batches with the finest European couverture. What inspires these two chocolate makers? Their passion for the culture and the language of France melded with a desire to express their feelings through chocolate. To experience a little taste of Paris without leaving Montana, stop by La Chˆatelaine's quaint chocolate shop on 1516 W. Main St., between Caf  Zydeco and the Round House, or La Petite Chˆatelaine in the Lobby of the Baxter Hotel, Downtown Bozeman. 406.522.5440 – Savoir Vivre! www.chatelainechocolate.com

Grand Tasting, Sponsor Section, & Dessert

An assortment of chocolate indulgences ranging from exotic to classic. They'll be sure to elicit an "Mmmmmmmmm."

THE LEAF & BEAN

Presented by Kate Wiggins and Sara Holloway

The Leaf & Bean is Bozeman's original coffee house and bakery. We serve gourmet coffee and tea, and fresh house-made pastries and lunches from our two stores at 35 W. Main St., in downtown Bozeman, and at 1500 N. 19th Ave., in the Bridger Peaks Town Center.

www.leaf-bean.com.

Grand Tasting

Miniature wraps including Turkey Cranberry, Pesto Chicken Salad, and Spinach Mozzarella Hummus & Pita Chips

Desserts

Cheesecake bites with fresh strawberries and blueberries
Assorted mini cupcakes, including our signature Mocha Java cake

Beverages

Juice cooler: a refreshing blend of fruit juice and herbal iced tea
Iced Tea
Drip Coffee
Hot Lemonade

MONTANA FISH COMPANY

Presented by Travis Byerly and Kevin Stein

Montana Fish Company (MFC) is a specialty fresh seafood and wine market in downtown Bozeman, featuring seafood flown in daily from around the world. MFC offers the finest selection of specialty and unique wines in the Northern Rockies. Give them a call for your custom cellar and wedding wine consultation. MFC Catering specializes in weddings, private parties and corporate events. Custom menus feature fresh fish and seafood, oysters, live lobsters, sashimi and sushi. 119 E. Main St., www.montanafishcompany.com, 406.556.0200

Grand Tasting

Fresh Seafood Salad and Caviar Bar
Select Live Oysters on the Half Shell from the Pacific Northwest
Sashimi Hawaiian Ahi Tartare

OLIVELLE AND MOUNTAIN VALLEY CATERING

**Presented by Brie Schaeffer of Olivelle and Chef Mason Zeglen of
Mountain Valley Catering**

Olivelle shares their love of flavor through their products at their retail store offering gourmet oils, vinegars, handmade Italian pasta, dried herbs, dressings, and sauces that bring pleasure to everyday culinary adventures. In addition to the store, Olivelle has recently introduced cooking classes led by gourmet chefs including Chef Mason Zeglen. Chef Mason's passion for food began in his native Vermont where he grew up on a sustainable farm, and then trained at the New England Culinary Institute. He recently moved to Bozeman after managing numerous high-end restaurants along the east coast. Available for cooking classes, lessons, and private parties, Chef Mason will customize the menu to fit any occasion. www.olivelle.com, 406-522-9100 (Olivelle) and 406-600-9203 (Mountain Valley Catering).

Grand Tasting

Ratatouille Bruschetta*

Cajun Chicken with a Cilantro Lime Sauce and Grilled Polenta

Smoked Salmon Roulades with a Cucumber Slaw

Dessert

Lingonberry and Pear Flambé*

OVER THE TAPAS

Presented by Executive Chef Jessie Kagel and Restaurant Manager Chris Anderson

Over The Tapas features a Spanish inspired tapas menu of gourmet appetizer-sized dishes. Foods range from scallops and grilled asparagus, to fresh salads and much more. Over The Tapas also has a fine selection of Spanish and South American wines to pair with your meal.

Be sure to stop by and check out our daily specials! 19 S. Willson Ave.,

www.bozemantapas.com 406.556.828

Grand Tasting

Bacon-Wrapped dates

Arrugadas*

Scallop Ceviche

Dessert

Chocolate Cake with Espresso Butter Cream Frosting*

PLONK

Presented by Chef David Wiehler

Plonk presents a comfortable atmosphere in Downtown Bozeman where people can enjoy the magical union of food, wine and music. Paying meticulous attention to detail, it is their pleasure to share the culinary strengths of Plonk with those in support of the cultural pillar of Bozeman. Salute. 29 E. Main St., www.plonkwine.com, 406.587.2170

Grand Tasting

Bison Empanadas with Huckleberry Mojo

Beef Carpaccio with Red Wine Onions and Gorgonzola

Heirloom Tomato Gazpacho Shooters with Jumbo Lump Crab Meat

Smoked Ruby Red Trout with Achiote Cracker and Horse Radish Cream

Dessert

Cognac Scented Chocolate Mousse in a Chocolate Cup*

SOLA CAFÉ

Presented by Tiffany Lach

A community gathering place with delicious food and coffee, Sola Café, on Bozeman's south side, serves fine espresso drinks, smoothies, housebaked goods, salads, soups, paninis, and savory entree items. Sola Café also offers a healthful array of packaged foods and beverages including local milk, cheese, yogurt, eggs and a selection of wines and microbrew beers. Sola offers coffee, pastries, and outstanding catering for parties and meetings. 290 W. Kagy Blvd., www.solacafe.com, 406-922-7652

Grand Tasting

Roasted Baby Beet Skewers with Gorgonzola and Toasted Walnuts*
Gougères (a savory choux pastry with cheese)*
Portobello, Ricotta and Fresh Basil Frittata Triangles*

Dessert

78% Dark Chocolate Brownie Wedges*
Tahitian Vanilla Pastry Cream Tartlettes with Seasonal Berries*

TWO SUGARS, INC.

Presented by Marie Dorsey

Specialty, baked-to-order cookie and cake creations are the passion at Two Sugars. Designed and baked with only the freshest ingredients, each cookie is individually packaged for a beautifully personalized presentation and all cakes are custom designed. Whether you're giving a gift, entertaining for a holiday or special event, or making an ordinary day just a little bit special, you can depend on their cookies and cakes to make your gift-giving and entertaining more personal and meaningful. Two Sugars provides unsurpassed taste and premium service with specialty cookie and cake products. www.twosugars.biz, 406.763.4366

Dessert

Specialty Cookies*

ZAC'S MONTANA KITCHEN

Presented by Chef Zac Kellerman

Located in Livingston, Montana, Zac's Montana Kitchen provides upscale catering throughout the Northwestern United States. Zac's cuisine is not only influenced by the local region, but combined with the flavors of his southern upbringing. Zac's Montana Kitchen offers truly creative menus with professional service that is second to none.

www.zacsmontanakitchen.com, 406.222.4892

Grand Tasting

Summer Vegetable Ratatouille on a Goat Cheese Pumpernickel Crostini*
White Bar-B-Que Grilled Chicken Skewers
Grilled Lamb Chop "Lollypops" with Roasted Roma Tomato-Oregano Vinaigrette

Sponsor Section

Sweet Heat Pork Loin and Granny Smith Apple Coleslaw on Sage Biscuits
Southern Corn Fritters with Maple Syrup

Dessert

Chocolate Fudge and Morello Cherry Kebabs