

# Stylish Catering at Your Doorstep

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When it's time to dazzle colleagues, friends or family, Second Street Catering delivers. They specialize in stylish off-premise events with an innovative approach to cuisine. This team services the greater Bozeman area with event planning and custom menus that will tempt even the most sophisticated palates. Don't let that scare you though. Second Street has no fear of the down-home Montana affair – try country style pork ribs smoked over apple, hickory and cherry wood served with husk roasted corn and fresh crab salad – to root guests in the flavors of the region.

Second Street Catering has an inviting outlook about food and a friendly professionalism that fits this mountain region.

According to partner Cassie Dean, “We all love Livingston. It's growing and eclectic and we are excited to be part of a community that's on the move.”

Their team of culinarians boasts a comprehensive history of classical training and experience in renowned restaurants. They also have a certified sommelier on staff. Driven by a passion for food they have an accomplished creative flair. Success for them means education, as they guide your taste buds to new standards of food appreciation. “Montana is ready for a new level of food and it doesn't have to be intimidating,” says Dean.

Executive Chef Dan Hardy employs an articulate approach to food. He has a special savoir-faire for Italian cuisine, an inclination he picked up during his years as Executive Chef at the Old Yellowstone Garage in Jackson Hole. “I really developed my menus

there, and the Italian and Mediterranean influence became my passion,” he attests.

“Dan can do everything, he's really amazing” says Dean, “but we all still love his hearty Italian food, there is really something unique and comforting about it.”

Although quality cuisine is their focus, Second Street handles all the details as you marinate in the good times of your own event. Dean is an expert in catering design garnered from 12

years of restaurant experience. “Every night is different with new people and menus and challenges, but that's why it is so exciting.” Their diverse events range from intimate dinners at private homes, to extravagant outdoor weddings, full-service corporate and fundraising affairs to celebrations for families and friends.

Dean recalls one event for the Park County Environmental Council when Second Street Catering procured sustainable forestry plates

made of wood with wood cutlery to match. An old-time popcorn machine and logo stamped ice cream bars added special effect.

Forging for great regional ingredients is also part of the fun for these chefs. A local farm, Deep Creek Greens, provides them zucchini squash blossoms which they have filled with a citrus-fennel mascarpone and serve with a light red sauce from Montana's best vine ripe tomatoes. Chef Hardy has a true appreciation for the components of a dish, and he says that his philosophy is simple. “I get the best quality ingredients and let them speak for themselves,” he says, “I really love introducing people to food.”

Second Street Catering will handle your event with ease and grace; this means superior service and exceptional food. While you relax and enjoy the next celebration, they will make it an occasion to remember.

