



S E C O N D
S T R E E T
C A T E R I N G

About Us

Background

Second Street Catering is a full service off-premise catering company. Our mission is to provide the best food in the most incredible surroundings with superior service.

We are a sister company to the 2nd Street Bistro and Murray Bar in Livingston, Montana. We serve most areas of central and southern Montana including; Livingston, Paradise Valley, Gardiner, the Bozeman area, Big Sky, Shields Valley, and beyond.

Our Team

Dan Hardy, Executive Chef, Owner

Dan is an accomplished chef with over 12 years of experience. Dan received his culinary arts degree from Western Culinary Institute in Portland Oregon in 1995. His recipes have been published in books and many of the restaurants he has worked with have received national recognition. Dan has a sixth sense when it comes to the art of cuisine. His style is simple and refreshing combining new and exciting flavors with old friends. Cuisine that is not intimidating but still adventurous as well as incredibly delicious.

Cassie Dean, Chef, Owner

Cassie has over 12 years experience in the industry. Cassie comes to you offering the total package. She is a key player in event design, having an ability to understand from all angles the things that need to be done to make your event a raging success. In addition to fantastic organizational skills, creative problem solving, and a detailed eye, Cassie's formal education includes a culinary arts diploma from Arizona Culinary Institute in Scottsdale, Arizona in 2004.

John and Jennifer McNaughton, and Brian Menges

John, Jen, and Brian are co-owners of 2nd Street Bistro and the Murray bar and part owners and consultants to Second Street Catering. They have created an unbelievable restaurant in the historic Murray hotel in Livingston. They are serving typical French bistro fare classically unpretentious with killer cocktails. This incredible team adds over 34 years of experience and a certified sommelier to Second Street Catering's team.



S E C O N D
S T R E E T
C A T E R I N G

Press

November 2006

[Christmas Cocktail Party](#)

by Norman Kolpas (Recipes by Dan Hardy)

Mountainliving.com

...An elegant evening calls for elegant hors d'oeuvres, which this year, came courtesy of Dan Hardy, executive chef/owner of Second Street Catering (secondstreetcatering.com) in Livingston...

September 2006

[Stylish Catering at Your Doorstep](#)

by Nicole Burdick

Montana Business Journal

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...

Thank You Notes

September 2006

"The food was amazing and the service impeccable. Thank you for everything...I'll definitely recommend Second Street to anybody trying to throw a classy party. Thanks so much."

August 2006

"How did we get so lucky to have you? You're great!"

"From our first our first conversation I felt confident you would do an exceptional job. The food was outstanding as was the service and presentation. Thank you again."

July 2006

"...you did a great job. Your staff was professional in every way and the food was great. I appreciate your all out effort to make this a great event!"

December 2005

"Thank you for doing such a great job... All of our guests raved about the food, especially the lamb chops! Your service was impeccable and we look forward to future events with you."

November 2005

"Thanks! You are amazing!"