

ROCKY MOUNTAIN

WINE & FOOD FESTIVAL

Title Sponsors:



FOOD

<p>Arepa Boss: Smoky Chicken Arepa (GF), Smoked BBQ Pork Loin Arepa (GF), Meat Sampler with Yuca Chips (GF), Guasacaca Sauce & Chips (GF), Garlic Mayo & Chips (GF) Booth #135</p>	<p>Ollia Macarons & Tea: Assorted Macarons (GF, V) Booth #122</p>
<p>Big Sky BBQ Pit: St. Louis Smoked Ribs (GF), Smoked Signature Brisket Booth #142, 144</p>	<p>ONE18 EMPIRE: Smashed Potato Poutine with Shaved Brisket, House-made Chips with Roasted Jalapeno Cheese Sauce (V), Frozen Assets Old Fashioned Ice Cream (V), Smoked Old Fashioned Cocktail Booth #323, 422</p>
<p>Bothwell Cheese: Assorted Cheeses (some lactose free) Booth #235</p>	<p>Ono Poke Co.: Uncle Thom Surf Poke, Torche Miso Salmon Booth #315</p>
<p>Brie & Banquet Wild Catering Co.: Local Cured Artisanal Meats & Cheeses (GF options) Booth #514</p>	<p>Owens Landing: Moroccan Curried Chicken, Seared Tuna Salad (GF, DF), Mascarpone Cheesecake (GF, V) Booth #201, 300</p>
<p>Cactus Club Cafe: Butternut Squash Ravioli, Mini Tuna Poke Bowl, Chimichurri Guacamole (V), Key Lime Pie Bites (V), Common Crown Citra Pale Ale, Botanical Vodka & Soda – Grapefruit & Rose, Cucumber & Mint, Peach & Orange Blossom Booth #405, 500, 502, 504</p>	<p>Pampa Brazilian Steakhouse: Slow Roasted AAA Brisket with Coconut Mashed Potato (GF), Brazilian Cheese Bread with Caramel Sauce (GF) Booth #230</p>
<p>Calgary ChocoSweats Factorie: Assorted Natural Dried Fruits & Vegetables (V), Chocolate Bars with Dried Fruits (V) Booth #918</p>	<p>Pie Junkie: Aussie Beef Pie, Butter Chicken Pie, Sour Cherry Pie, Butter Tart Booth #813</p>
<p>China Rose Restaurant & Lounge: Salt & Pepper Chicken, Chow Mein Booth #304</p>	<p>Pig & Duke Pub: Truffle Mac & Cheese with Smoked Ham & Bacon, Parmesan Chips, Smoked Bacon Wrapped Dates Booth #112</p>
<p>cochu chocolatier: Caramelized Sponge Toffee, Assorted Bonbons & Caramels (GF options) Booth #629</p>	<p>Prairie Dog Brewery: Pastrami Bites (DF), Pork Side Ribs (GF, DF) Booth #714, 716</p>
<p>Duzu Dates: Assorted Stuffed Dates (V), Drunken Date Syrup (V) Booth #331</p>	<p>Rodney's Oyster House: Raw Oysters - Shucked to Order (GF, DF) Booth #720</p>
<p>Flower & Wolf: BBQ Beef Brisket Hash (GF), Guava Custard Tart (V) Booth #630</p>	<p>Sky Bistro: Smoked Alberta Angus Striploin Meatball "Wellington", Cake Pops (V) Booth #641</p>
<p>GRETA Bar: Mediterranean Nachos, Chicken Schwarma, Piper Cocktail, Re-Fashioned Cocktail Booth #229, 330</p>	<p>Smoke N Fusion: Smoked Meat Yorkie with Horseradish Gravy, Brownie Supreme (V) Booth #609</p>

Grumans Catering & Delicatessen: Montreal Smoked Meat Sandwich Booth #428	Social Beer Haus: Jackfruit Tacos, Smoked Beef Ribs, Meat & Cheese Boards Booth #826
Happy Hour Alcohol Gelato: Gelato Samples: Peach Chardonnay, Red Wine, Chocolate Orange Brandy, Apple Pie Moonshine (V) Booth #835	Springbank Cheese Company: Variety of Cheese Options with Crackers (GF options), Smoked Cheese to Order Booth #102, 841
Indulge Catering: Loaded Mashed Potatoes, Thai Chicken Satay, Assorted Savoury Cheesecakes, Sweet Potato Stuffed Mushrooms Booth #437	Stoney Nakoda Resort & Casino: Charcuterie and Cheese Plate Booth #832
Ke Charcoal Grill & Sushi: Chicken Yakitori, Waffle Cone Chicken Karaage, Gyoza with Cabbage Salad Booth #334	Sunshine Village Ski and Snowboard Resort: S'more Cheesecake (V) #734
Kinjo Sushi and Grill: Salmon & Tuna Sushi (GF, DF), California, Volcano, & Veggie Rolls, Teriaki Glazed Chicken Balls, BBQ Pork Pao Bun, Sake Cocktails Booth #415, 417, 419	Sunterra Market: Prosciutto Carbonara, Mushroom Medley on Toast, Prosciutto & Fior di Latte Arugula Piadina Booth #525, 624
Legend 7 Brewing: Ahi Tuna Wonton Nachos, Dark Gate Hummus Booth #127, 226	Urban Fare Mount Royal: Rosemary Lamb Cutlet (GF, DF), Edible Poke Bowl, Prosciutto Manchego Crostini Booth #121, 220
Master Chocolat: Assorted Truffles (GF, DF), Chocolate Bar Pieces (GF, DF) Booth #207	YAKIMA Social Kitchen + Bar: Braised Pulled Pork & Elk, Maple & Soy Cured Smoked Salmon Booth #708, 710
Moxie's: Tuna Poke, Chipotle Mango Chicken, White Chocolate Brownie (V), Hot Mess Cocktail, Proper Pistol Cocktail Booth #817, 819, 821	GF = Gluten Free V = Vegetarian DF = Dairy Free *Food samples subject to change
Nando's PERI-PERi Chicken: Nata - Portuguese Custard Tart (V), Marinated Chicken Wing (GF, DF), Chippers (GF, DF, V) Booth #418	
Not Just Curry: Butter Chicken (GF), Dal Tadka (GF, DF, V), NJC Mutton Tacos, Mango Cheesecake (V) Booth #727	