



Cuyahoga Community College (Tri-C®) would like to thank the inaugural Culinary Council for providing creative vision and serving as a guiding culinary force in the planning and execution of Cleveland Eats.

- | | |
|---------------------|-----------------|
| Ben Bebenroth | Karen Monath |
| Dante Boccuzzi | Chris Poplin |
| Zack Bruell | Jonathon Sawyer |
| Brandt Evans | Karen Small |
| Matt Fish | April Thompson |
| Heather Haviland | Eric Wells |
| Chris Hodgson | Rocco Whalen |
| Christopher Kafcsak | Eric Williams |
| Douglas Katz | Zdenko Zovkic |

Culinary and Hospitality Management are among the world's largest and fastest growing industries, offering endless opportunities for ambitious students locally and around the country. Graduates from the Hospitality Management Center are well rounded with a combination of business and life skills that are in high demand.

Gain valuable education and expand your horizons with two-year associate degrees or 12-month certificates in culinary, restaurant/food service management, lodging/tourism management and event planning. Or, move into the workforce quickly with short term certificates and boot camps.

Learn more at tri-c.edu/hospitality

SPONSORS



- | | |
|-----------------------------|----------------------------|
| Beverage Distributors Inc. | House of Blues |
| The Brew Kettle | Mancan |
| Butcher and the Brewer | Market Garden Brewery |
| CDW-G | Millersburg Brewing Co. |
| Cleveland Jewish News | Mitchell's Ice Cream |
| Cleveland Magazine | Moen Inc. |
| Dairymens | The 9 |
| Dave's Supermarkets | Pierre's Ice Cream Company |
| Destination Cleveland | Platform Beer Co. |
| Downtown Cleveland Alliance | Q104 |
| Edible Cleveland | Scene Magazine |
| Equity Trust Company | Schwebel's Bakery |
| Fat Heads Brewery | Sibling Revelry Brewery |
| Flavorseal | Sirna & Sons Produce |
| GCA Services | Trimark SS Kemp |
| Giant Eagle Market District | UPS |
| Goldhorn Brewery | Whole Foods Market |
| Greater Cleveland RTA | Wild Ohio Brewing |
| HardRock Rocksino | |



All activities, music and vendors subject to change.

#triccleeats



Tri-C® Culinary Festival
EATS • DRINKS • MUSIC

SEPTEMBER 15-16, 2017

DOWNTOWN ON MALL B

Friday Night Street Party
4-9 p.m.

Saturday Culinary Festival
Noon-10 p.m.

#triccleeats

www.tri-c.edu/clevelandeats



FRIDAY, SEPTEMBER 15

Pepsi Music Stage Schedule

- | | |
|-------------|-------------------|
| 4-5:15 p.m. | Big Ship |
| 5:45-7 p.m. | Jul Big Green |
| 7:30-9 p.m. | The Sunrise Jones |



Other Activities– Westfield Pavilion

- | | |
|--------|--|
| 7 p.m. | Attempt at the World's Largest Pierogi |
|--------|--|



*Students and faculty of Tri-C's Hospitality Management Center
Ingredients donated by Whole Foods Market*

Food Trucks– Along St. Clair and West Mall Dr.

In coordination with the Northeast Ohio Food Truck Association



- The Beachcomber
- Betty's Bomb A** Burgers
- Boca Loca
- East Coast Custard
- Fahrenheit
- Proper Pig
- StrEat Mobile Bistro
- Sweet! The Mobile Cupcakery
- Wrap it Up

Friday Craft Beer

- Goldhorn Brewery, The Brew Kettle, Millersburg Brewing Company, Wild Ohio Brewing Company, MancanFF
- Great Lakes Brewing CompanyGG

Domestic beer, wine and nonalcoholic beverages also available.

Pepsi Music Stage Schedule



- 12:30-1:15 p.m. Cats on Holiday
- 1:45-2:30 p.m. Montage
- 3-3:45 p.m. Whiskey Hollow
- 4:15-5:15 p.m. Carlos Jones and the Plus Band
- 5:45-6:45 p.m. The Modern Electric
- 7:15-8:15 p.m. Marcus Alan Ward
- 8:45-10 p.m. Red Wanting Blue
- 10 p.m. Fireworks Extravaganza

Vitamix Culinary Pavilion and Sysco Demonstration Stage Schedule



- 1:15-1:45 p.m. Douglas Katz, Chef/Owner, fire food and drink and fire spice co.
- 2:30-3 p.m. Zack Bruell, Chef/Owner, Zack Bruell Restaurant Group
- 3:45-4:15 p.m. April Thompson, Executive Chef/Owner, Wild Thymez Personal Chef Service
- 5:15-5:45 p.m. Christopher Kafcsak, Executive Chef/Owner, Nomad Culinary
- 6:45-7:15 p.m. Ben Bebenroth, Chef/Farmer/Founder, Spice Kitchen & Bar
- 8:15-8:45pm Eric Wells, Executive Chef/Owner, Skye LaRae's Culinary Services

MC Brandt Evans, Chef/Co-Owner Pura Vida and Blue Canyon Kitchen & Tavern

Ohio Savings Bank VIP Lounge



Enjoy a VIP experience and exclusive culinary techniques, demonstrations and tastings by Vitamix.

Moen and UPS Kids Activity Tent Schedule



- 1-2 p.m. Giant Bubbles
- 1-4 p.m. Face Painting by Wendy and Tri-C Art Therapy students
- 2-3 p.m. Hula-Hooping Fun
- 3-4 p.m. Giant Bubbles
- 4-5 p.m. Amazing Jeffrey the Magician
- 4-7 p.m. Flower Clown Balloon Sculpting
- 5-6 p.m. Giant Bubbles

Entertainers from Flower Entertainment and Pickup-Stix.

Saturday Craft Beer

Sibling Revelry Brewery.....	AA
Platform Beer Co.....	BB
Great Lakes Brewing Company	CC
Fat Head's Brewery.....	DD
Market Garden Brewery	EE
Goldhorn Brewery, Millersburg Brewing Company, Wild Ohio Brewing Company, The Brew Kettle, Mancan	FF
Great Lakes Brewing Company	GG
Butcher and the Brewer	HH
Domestic beer, wine and nonalcoholic beverages....	★

Marketplace Village

Bissell Maple Farm.....	A
Cleveland Jam	B
North Union Farmers Market	C
I Love CLE	D
Pope's Kitchen	E
Foundry Woodprints	F
Cleveland Kraut	G
CLE Clothing Co.	H, I
Blastmaster	J
Mackenzie Creamery	K
Brighton Wool and Honey Co.	L
Lilly Handmade Chocolates	M
Medina Salsa Company	N
GV Art + Design	O
Red Cedar Coffee Co.	P
Na*Kyrsie Meats	Q

Culinary Village

1. Deagan's Kitchen and Bar – Executive Sous Chef Kyle Nagy
2. Nomad Culinary – Executive Chef/Owner Christopher Kafcsak
3. Pour Cleveland – Owner Charlie Eisenstat
4. Mabel's BBQ
5. STACK'D/JACK Cleveland Casino – Executive Chef Shane Brassel
6. Luna Bakery & Café – Chef/Owner Bridget Thibeault
7. Butcher and the Brewer – Artisan Chef/Butcher Josh Sampsel
8. Skye LaRae's Culinary Services – Executive Chef/Owner Eric Wells
9. Umami – Executive Chef Corey Kosel
10. Dante – Chef/Owner Dante Boccuzzi
11. Flying Fig/Market at the Fig – Chef/Owner Karen Small
12. The Campus Grille – Chef/Owner Luis Roman
13. Toast – Chef Joe Horvath
14. Table 45 – Chef de Cuisine Matthew Anderson
15. Adega – Executive Chef Nelly Buleje
16. Red, the Steakhouse – Vice President/Executive Chef Peter Vauthy
17. The Pierogi Lady – Autumn Johnston
18. Rito's Italian Bakery – Pastry Chef Jim Rito
19. fire food and drink – Chef/Owner Douglas Katz
20. Hard Rock Casino Northfield Park – Executive Chef Chris Poplin

21. Graeter's Ice Cream – Store Manager Steve Siedlecki (Crocker Park)
22. Thai Thai – Chef Bunphen
23. Zack Bruell Restaurant Group – Chef/Owner Zack Bruell
24. Burntwood Tavern – Corporate Chef Joe Tuller
25. Warren's Spirited Kitchen – Chef Vince Thomascik
26. Kiedrowski's Bakery – The Kiedrowski Family Bakers
27. The Burnham – Chef de Cuisine Christopher Kocsis
28. Alere – Tri-C Hospitality Management Students
29. The Croqueteria – Cook Brendan Cmolik
30. Wild Thymez Personal Chef Service – Executive Chef/Owner April Thompson
31. The Greenhouse Tavern – Chef/Owner Jonathon Sawyer
32. Bomba Tacos & Rum
33. Ushabu – Chef Matthew Spinner
34. Pura Vida and Blue Canyon Kitchen & Tavern – Co-Chef/Owner Brandt Evans
35. Spice Kitchen & Bar – Chef/Farmer/Founder Ben Bebenroth
36. Lucky's Café – Executive Chef Heather Haviland
37. American Culinary Federation Apprenticeship Program at Westfield Insurance – Corporate Chef Brandon Stevens
38. Kids Bites Food Tent – Tri-C Hospitality Management Students

SATURDAY MAP

