

FOODLINK
*Festival
of Food*
Sponsored by
Wegmans

Taste the best in local food and drink at the
City of Rochester Public Market

September 16th 6-9 pm

All proceeds benefit



Foodlink
NOURISHING LIVES





making a difference together

We are devoted to being a good neighbor in every community we serve. That's why we're working with customers like you to help our communities thrive. Your support allows us to give more and do more to improve lives and make our neighborhoods stronger. Thank you for helping us make a difference.

Wegmans

Table of Contents

Welcome5

Sponsors 7-9

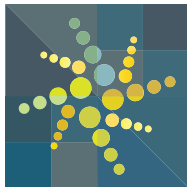
About Us10

Raffle Info..... 14 - 22

Best Taste Awards.....24

Support Foodlink..... 25-26

2023 Vendors.....28-98



Welcome to the Festival of Food!

On behalf of our entire team at Foodlink, we are thrilled to host one of Rochester's greatest festivals!

The Foodlink Festival of Food highlights our region's unique eateries, renowned wineries and breweries, and so much more. We are excited to welcome you back to one of the most the most foodie-friendly nights of the year!

This annual fundraiser benefits Foodlink, our regional food bank that works diligently to end hunger and build healthier communities. Foodlink serves 10 counties in the Rochester and Finger Lakes region. It serves as the hub of the local emergency food system, and addresses the root causes of food insecurity through an array of innovative programs.

This year's event is scheduled for **Sept. 16, from 6 to 9 p.m., at the City of Rochester Public Market.** Guests can sample tastings from dozens of local food and drink vendors.

Thank you to all of our event sponsors, including our title sponsor Wegmans, for supporting Foodlink's mission. And once again, we owe so much gratitude to all of our food and drink vendors who signed up to take part in this event. Thank you for joining us for this wonderful celebration of local flavor.



Special thanks to our sponsors . . .

Presenting Sponsor

The logo for Wegmans, featuring the brand name in a large, black, cursive script font.

Our Partners



Special thanks to our sponsors . . .

Essential Sponsors



Our Advocates



Special thanks to our sponsors . . .

Friends of the Festival



In-Kind Donations



About us!

Foodlink is a Rochester-based nonprofit dedicated to ending hunger and building healthier communities. We serve as the hub of the emergency food system across a 10-county service area. As a leading public health organization, Foodlink administers many programs and initiatives that address both the symptoms and root causes of food insecurity and poverty.

We provide food assistance through the safe storage and distribution of emergency food to our network of



food bank members and community partners. We build healthier communities through innovative programs that create new access points to nutritious foods and empower people to make healthy choices. We drive change through bold career empowerment initiatives and advocacy for a more just, equitable food system.

Learn more about how we are transforming lives and creating healthy futures for every community we serve at [FoodlinkNY.org](https://www.foodlinkny.org), or follow us on Facebook or Instagram at [@foodlinkny](https://www.facebook.com/foodlinkny)



Our mission

To leverage the power of food to end hunger and build healthier communities.

Our vision

We believe that the fight against hunger and the fight against poverty are one and the same. We envision a future in which food is recognized as a human right and every person is able to feed themselves and their families in dignity. Together, we work to create a more nourished, prosperous region.



Foodlink
NOURISHING LIVES



Healthy, delicious meals prepared by our culinary apprentices! We are a “pay-it-forward café” that nourishes everyone with dignity in the downtown Central Library. Take a look at our menu at FoodlinkCommunityCafe.org

115 South Ave, Rochester, NY 14604 | 585.435.1254



Foodlink
Community Café

Raffle

Tickets:

5/\$5 10/\$10 25/\$20

Raffle is located at the center
of Shed A

See raffle items on the following pages . . .

Winners will be drawn at 8 pm



Chef's Bundle

\$150 value

Win a Chef's Bundle filled with culinary delights! Your prize includes a Cuisinart pot, spatula, gourmet sauce, pasta, olive oil, reusable napkins, and a bottle of wine to elevate your home cooking experience.



Wine & Dine

\$150 value

UnWINE with your loved one and savor the perfect evening. This delectable bundle includes wine glasses, two bottles of wine, a cutting board, a jar of honey from the Foodlink Community Farm and chocolates.



Family Fun

\$150 value

Get ready for endless fun and unforgettable memories! Enjoy a day of exploration and excitement. The lucky winner will receive: Rochester Museum and Science Center Family Fun Pack, Four Passes to the Strong Museum of Play and Disney Pez Set.



Fitness Bundle #1

\$100 value

You'll be Nama-SAYING "YES" to this package, which includes a Weight Watchers digital scale, yoga mat, and Breathe Yoga Class Pack!



Fitness Bundle #2

\$150 value

Get your sweat on! This package includes a Weight Watchers digital scale, yoga mat, and Spoke Cycle and Fitness Studio class pack! Spoke offers cycle, yoga, bootcamp and rowing classes to suit everyone's fitness preferences.



Bills & Brews

\$225 value

Let's go Buffalo! The ultimate Buffalo Bills package can be yours! Win a signed Sean McDermott football, Buffalo Bills earrings along with two 12-packs of Rochester's very own Genesee beer!



Amerks Bundle

\$250 value

Score big with this incredible Amerks prize pack! Get ready to cheer on your favorite team with four ticket vouchers, a Devon Levi autographed puck, a Jason Pominville autographed hat, a signed team photo, comfy Zubas socks, and a convenient lunch bag.



Date Night

\$150 value

Win a dreamy evening for two. The lucky winner will enjoy a night out with a gift card to Pane Vino for a delicious dinner. To set the mood at home, you'll also receive a bottle of wine to savor, two fall scented candles to create a cozy atmosphere, and chocolates for the perfect sweet ending.

Check out this year's band



[Visit their website!](#)



September is Hunger Action Month!

Learn more at FoodlinkNY.org/HAM

FOODLINK
Festival of Food
Sponsored by
Wegmans



DON'T FORGET TO VOTE!



Visit FoodlinkNY.org/BestTaste or check your email and look for signage during the event to vote. Winners will be announced in the October issue of CITY and on Foodlink's social media pages.

Proceeds benefit



Foodlink
NOURISHING LIVES

How you can support Foodlink!

Volunteer. Volunteers are essential to our operations at Foodlink. From sorting donated food in our distribution center, to assisting Curbside Market customers, to preparing meals in our Community Kitchen, we appreciate the thousands of helpers who support our work. We provide individual and group volunteer experiences at Foodlink. **Learn more at [FoodlinkNY.org/Volunteer](https://www.foodlinkny.org/volunteer)**

Donate. Did you know that every dollar donated to Foodlink equals 3 meals for those whom we serve? **Visit [FoodlinkNY.org/donate](https://www.foodlinkny.org/donate) to make a secure, one-time donation, or learn more about becoming a monthly donor!**

Advocate. September is Hunger Action Month, a national awareness campaign spearheaded by Feeding America. The collection and distribution

of emergency food will not solve hunger. Advocacy for a just, more equitable food system, however, can make a long-term impact of the thousands of food-insecure neighbors in our region. **Visit [FoodlinkNY.org/HAM](https://www.foodlinkny.org/HAM)** to learn more about how you can raise your voice and support our cause during Hunger Action Month.

Learn more

Visit our website, **[FoodlinkNY.org](https://www.foodlinkny.org)**, to find out more ways you can support Foodlink.





Our catering offerings — ideal for corporate events — are created by Executive Chef Casey Holenbeck, our talented kitchen team and our culinary apprentices. All proceeds support Foodlink's mission. **Call 254.4423 for more information.**



Foodlink
Catering

A CULINARY SOCIAL ENTERPRISE



2024 FESTIVAL OF FOOD VENDORS



Agness Wine Cellars

We believe in producing high-quality wines made from locally sourced grapes, with the vintage and variety clearly indicated on the label. Our wines are not cut, topped, or blended with other wine grapes. Our goal is to preserve and celebrate the great natural taste and terroir of the Finger Lakes. That is what makes us unique.

Contact: 315.576.0375
agnesswinecellars@gmail.com

AGNESS
Wine Cellars

Boba Mi

Experience the richness of Vietnamese cuisine at Boba Mi. We are a family-run restaurant that fuses tradition and innovation to bring you the best of Banh Mi, Pho broth, and more! Our signature bubble tea, Matcha, and Vietnamese coffee are modern and traditional.

Our mission: Empower your taste buds and connect with your community through our authentic and delicious food that celebrates cultural history and inspires positivity!

Contact: 585.287.5014 | Boba-Mi.com



Black Button Distillery

Established in 2012, Black Button Distilling was Rochester's first grain-to-glass distillery since prohibition, and we've come a long way since then. By staying true to our vision of following our own path, making adventurous craft spirits — and above all else, doing it with locally sourced ingredients — we now have loyal fans all across the country. So, wherever you are, we invite you to raise a glass, celebrate the opportunities that life's obstacles provide, and enjoy the hard-earned simple pleasure of a fine spirit.

Contact: 1344 University Ave, Rochester, NY 14607
585.730.4512 | BlackButtonDistilling.com



Bozza Pasta

Bozza Pasta seeks to find the finest quality ingredients. We care for our customers and maintain strict quality standards. Whether it's our amazing tasting GLUTEN FREE selections, our incredible fresh pasta or dry pasta, or one of our delicious homemade raviolis, we believe food brings us all together, and we want everyone to experience this feeling of togetherness over our delicious food. Come by our NEW shop in Elmridge Plaza (Greece) or visit one of our many restaurant or retail partners!

Contact: 602 South Avenue, Rochester NY 14620, 585.612.1300 or 900 Jefferson Rd., Henrietta, NY 14623, 585.730.1972 | BozzaPasta.com



Carribbean Flavorz

While a lot has changed since 1932, Niblack Foods' personal commitment to its customers and commercial clients remains stronger than ever. Our goal is to work with you in meeting whatever culinary, baking, or business goals you may have — whether you're preparing an at-home dinner for two or imagining production of custom spice blends for your business. Our staff is incredibly knowledgeable and ready to answer whatever questions you have in person, by phone, or by email.

Contact: 900 Jefferson Rd., Bldg. 9, Rochester, NY 14623 | 800.724.8883 or 585-292-0790
support@niblackfoods.com



Spices and ingredients that change everything.

Casa Larga

Casa Larga Vineyards and Winery has been owned and operated by the Colaruotolo family since 1974. Casa Larga is dedicated to preserving our Italian heritage and the legacy of our founders, Andrew and Ann Colaruotolo, is a key part of our continued success. We grow two varietal classes – the European Vinifera and French American Hybrids across our 36+ acres. Particular varieties include Chardonnay, Riesling, Gewurztraminer, Muscat D’Ottonel, Vidal, DeChaunac, Pinot Noir, Merlot, Cabernet Franc and Cabernet Sauvignon.

Contact: 2287 Turk Hill Road, Fairport, NY 14450
585.223.4210 | CasaLara.com



Char Steak & Lounge

Nestled in the heart of the Neighborhood of the Arts, Char Steak & Lounge is located in the Strathallan Hotel & Spa, a DoubleTree by Hilton.

Enjoy refined and sophisticated service at this contemporary restaurant & lounge. The Char family takes pride in serving the Rochester community and beyond. We are proud to be winners of the 2024 Open Table Diner's Choice Award and the Wine Spectator Award of Excellence.

Contact: 550 East Ave., Rochester, NY 14607
315.241.7100 | CharSteakAndLounge.com



Cheesy Eddie's

Our first Cheesy Eddie's experience was in 1989 at a friend's wedding. Little did we know how much those first bites of Cheesy Eddie's cheesecake would change our lives! We fell in love with Cheesy Eddie's and their many other incredible desserts, and in November of 2003 my wife and I took over the business from the original owners! We value amazingly delicious all-natural products, made with the finest ingredients, and a personal touch! We are proud to continue the legacy of providing top quality desserts for all to enjoy!

Contact: ShopCheesyEddies.com

CHEESY
Since 1976
EDDIE'S®

Cosimano e Ferrari Olive Oil Company

Cosimano e Ferrari specializes in award-winning extra virgin olive oil and vinegars from U.S. and International boutique growers. Sourced directly from the grower and bottled locally, our focus is on supplying our customers with the highest quality products available in the market today. We are open Thursdays and Saturdays at The Rochester Public Market.

Contact: The Rochester Public Market, Space B 43,
280 Union St North, Rochester, NY 14609-6014
585.387.0807 | CosimanoeFerrari.com



Donna Marie's Gluten Free Bakery

Donna Marie's is Rochester's first dedicated gluten free (GF), Peanut free (PF) bakery. Since 2009 we have provided GF/PF baked goods, including cookies, cakes, cupcakes, muffins, breads, rolls, pizza shells, croutons, and more. Our products have a traditional taste and texture, just without the gluten. We sell through stores, cafes and direct from our bakeries in Henrietta and Penfield too. "At Donna Marie's its Gluten Free not Taste Free."

Contact: Penfield: 1694 Penfield Rd., Rochester, NY 14613, 585.397.0649 | Henrietta: 900 Jefferson Rd., Ste 905, Rochester, NY 14623, 585.254.0706
DM@donnamariesbakery.com



Elevated Sol

At Sol, our mission is to redefine the soul food experience by blending tradition with innovation, and comfort with creativity. We strive to create a culinary sanctuary in Downtown Rochester where every dish tells a story of heritage and craftsmanship. Rooted in the rich flavors and traditions of Southern cuisine, we elevate soul food to new heights by infusing it with contemporary flair and artistic expression.

Contact: 30 West Broad St., LL01, Rochester, NY
585.694.9942 | ElevatedSolLLC.com



F. Oliver's Oils and Vinegars

Located on Park Avenue in Rochester, The Commons in Ithaca, in historic downtown Canandaigua, and in beautiful downtown Skaneateles, F. Oliver's offers incomparably fresh and flavorful oils and vinegars & herbs and spices. We import our products directly to our shops where each and every one is made available for your tasting pleasure. We offer a unique and interactive shopping experience where you're encouraged to sample and savor our products before making your selection. We look forward to hosting you at our table!

Contact: 1747 Park Ave., Rochester, NY 14607
585.244.2585 | FOlivers.com



Fare Game Food Unlimited

Fare Game Food Co. is located at the Public Market in the Indoor Shed "B", and sells a selection of prime beef, wild game, sausages, and free-range poultry. Many of their meats are from animals that you would not find in a Wegmans such as buffalo and rabbit. Fare Game also sells a very popular hot pastrami sandwich.

Contact: 280 Union St. N., Rochester, NY 14609,
B Shed Unit 45 | 585.473.4210



Farmhouse Table

Farmhouse Table is a Full-Service Catering and Gourmet Prepared Foods Company that creates unique products and menus from the freshest seasonal ingredients. Mike and Sarah Hasenauer are owner-operators and are proud to support Rochester businesses and our farm partners. Farmhouse Table highlights local produce and products with thoughtfully curated menus to showcase the bounty of Upstate New York. Feel free to check us out on Facebook, Instagram or Twitter!

Contact: 4892 St. Paul Blvd., Rochester, NY 14617
585.467.4400 | FarmHouseTableFoods.com

FARMHOUSE TABLE
Food

Flint's Maple Products

We are a small 4th generation maple producer making maple syrup at 3476 Hermitage Road in Warsaw, New York, on the farm that Chad grew up on. We are partners in a new storefront in Rochester, New York called Homegrown and Handmade Market (@homegrownandhandmademarket) where you can buy products that come directly from the person who produces or grows them.

Contact: 3476 Hermitage Road in Warsaw, New York
chadflint33@gmail.com | FlintsMaple.com



Food By Deleo

Established in 2002, Food by DeLeo was created to put value and quality in the Rochester catering market. As a Culinary Institute of America graduate, President Jason DeLeo believes that great food starts with great raw products. Since its inception and to keep the local economy growing, Jason believed in the importance of using local providers for a majority of menu items in order to give his customers the freshest product possible.

Contact: 550 Bernard St., Rochester, NY 14621
585.298.5049 | FoodByDeLeo.com



Foodlink Community Café

At the Foodlink Community Café, everyone is welcome! Our delicious, scratch-made meals are prepared by our culinary apprentices launching their new careers. We are a “pay-it-forward café,” a nonprofit restaurant concept that aims to bring people together and nourish everyone with dignity at our downtown Central Library location. Our menu offers a tasty array of sandwiches, soups, salads, sides and more ... all in support of Foodlink’s mission of ending hunger and building healthier communities.

Contact: 115 South Ave., Rochester, NY 14604
(585) 435-1254 | FoodlinkCommunityCafe.org



Foodlink
Community Café

Foodlink Community Kitchen

We prepare more than 10,000 healthy meals and snacks daily for children in the City of Rochester. The kitchen is also the home base for Foodlink's one-of-a-kind culinary training program, the Foodlink Career Fellowship. The kitchen uses wholesome ingredients, sources locally whenever possible, and creates innovative, scratch-made meals. We aim to provide all children with access to nutritious food to increase their ability to learn and reach their true potential!

Contact: 2011 Mt. Read Blvd., Rochester, NY 14615
585.328.3380 | [Foodlinkny.org/Program/Healthy-meals/](https://www.foodlinkny.org/Program/Healthy-meals/)



Freddy's Disrespectful Sauce

I am a humble, hardworking and creative guy. I love bold, balanced flavors and I'd always know when my recipes were good when my son, Sam, would eat my food and say, "That's so good its disrespectful!" So, it was only right that after many years, unsatisfied with meat sauces and bland flavor enhancers and finally playing with my own recipes- when he said my sauce was Disrespectful, he was exactly right! Now it's YOUR turn to keep your bragging rights! Try my sauce and make your food Disrespectful!

Contact: Disrespectfulsauce@gmail.com
DisrespectfulSauce.com



Frios Pops

At Frios, we offer the best gourmet popsicles in the Rochester area! We are completely mobile, so please check us out on Facebook and Instagram and give us a follow and share to stay up to date on all of our latest news and whereabouts! Our pops are made with real ingredients and a little MAGIC and are perfect for all events, family outings, birthday parties, or just that midday craving!

Contact: 585.450.2424 | FriosPops.com



Fulkerson Winery

We used to be a simple farm, growing raspberries & grapes. Then, we took it a step further; we acquired Jensen Juice and began to offer fresh grape juice to home winemakers. Before we knew it, our passion grew into the Fulkerson Winery you know & love today, producing our signature Seneca Lake wine. We believe progression is natural, and we are proud to have become the winemakers' winery, and one of the best wineries on Seneca Lake.

Contact: 5576 Route 14, Dundee, NY 14837
607.243.7883 | FulkersonWinery.com



Genesee Brew House

Once a century-old packaging center, The Genesee Brew House has transformed the 9,200 square-foot space into a beer destination for upstate New York and beyond. The Genesee Brew House tells a story of the Genesee Brewing Company that dates back to 1878. The brewery is one the oldest and longest continually operating breweries in the U.S. By using an eclectic mix of vintage barrels, reclaimed wood, exposed ceiling, neon signs, new technology and modern exhibits, The Brew House will bring Genny's story alive for generations to come.

Contact: 25 Cataract St., Rochester, NY 14605
585.263.9200 | GeneseeBeer.com/BrewHouse.com



Get Caked Bakery

Kelly and Andy Scott started Get Caked Bakery in 2013 with a mission bring good old-fashioned home-style baked goods to everyone affordably. Many of their family recipes happened to be dairy-free and vegan. Then, after being diagnosed with Celiac's disease and a dairy allergy 2 years into owning and operating the bakery, they expanded their business to include offering gluten-free baked goods. Open for over 10 years, we are proud to be Rochester's hot spot for baked goods whether you have food sensitivities or not! We also proudly serve all communities; we are a no judgment bakery!

Contact: 274 N. Goodman St., Rochester NY, 14607
585-319-4314 | GetCakedROC.com



Gourmet Goodies

In 1999, Gourmet Goodies was established in Victor, NY. Over the past 20 years I have had the privilege of providing wedding cakes and gourmet pastries to the upstate and western New York area. My team and I are dedicated to providing the most elegant and unique desserts for your special occasion. We know that each occasion, large or small, has a special significance. We are here to transform your vision into reality, down to the finest details.

Contact: 1415 Commerce Dr., Victor, NY 14564
585.924.4515 | Gourmetgoodiesroch@gmail.com
GourmetGoodiesRochester.com



gourmet goodies

Grappa Italian Nouveau

Italian Nouveau is a modern approach to traditional Italian cuisine and where the past meets the present. We carefully craft a modern Italian dining experience perfect for a night out, a lively dinner with friends or a quick bite. Grappa has your back.

Contact: 30 Celebration Dr., Rochester, NY 14620
585.445.5770 | grappa@delmontehotels.com



Hedonist Artisan Ice Cream

We craft our small-batch, super premium ice creams and sorbets in the heart of Rochester's South Wedge neighborhood. We use local cream and the finest natural ingredients to create decadent flavors that bring pleasure with every bite.

Contact: 674 South Ave., Rochester, NY 14620
585.461.2815 | HedonistChocolates.com



Hose 22 Firehouse Grill

Enjoy casual American grill dining in a beautifully restored firehouse built in 1916. Hose 22 is filled with historical photos, local memorabilia, and a photo gallery dedicated to the Port of Charlotte community.

We specialize in smoked ribs, our famous firehouse mac & cheese, gourmet pizzas, steaks, seafood, and Friday fish fry. We are sure to have something for everyone! We also feature a large assortment of craft beers, specialty cocktails, and an extensive wine selection.

Contact: 56 Stutson St., Rochester NY 14612
585.621.2200 | Hose22.com



Iron Smoke Distillery

It started in 2011, in the backyard over some whiskey and a loaded smoker, the founder/chief trailblazer/musician, Tommy Brunett, combined two great American past times: great bourbon/whiskey making with an added subtle hint of Apple wood BBQ's smoked goodness. Our internationally acclaimed NYS farm distillery in Fairport is where the magic happens. The farm folk within a crow flying distance to our grain silos dump in their freshest and finest where our master distiller and crew ever so lightly smoke some of the grains on our handmade smokin' machine. The Apple wood smell is savored for miles by the locals.

Contact: 111 Parce Ave., Suite 5B, Fairport, NY 14450
585.388.7584 | IronSmokeDistillery.com



Island Wraps

Island Wraps is a woman-owned, family restaurant, offering full-service dining, business/personal catering services, delivery, curbed side pickups and takeout. We are 100% authentic from Jamaica and other parts of the Caribbean. Island Wraps meals are guaranteed, because she puts her heart and soul in every meal she prepares for you!

Contact: 5152 E. River Rd., West Henrietta, NY 14586
islandwraps2go@gmail.com | 585.404.0178
IslandWraps2Go.com



Jackrabbit Club

Jackrabbit Club is a refurbished, 7,000-square-foot, industrial event space owned and operated by the team behind Restaurant Good Luck. With its open and flexible layout and menu options created by the Good Luck culinary and bar teams, Jackrabbit Club is a customizable venue with the familiar and beloved hospitality our guests have come to know and love.

Contact: 40 Anderson Ave, Rochester, NY 14607
585.563.6459 | JackrabbitClub.Events.com



JACKRABBIT
== club ==

JD Wine Cellars

JD Wine Cellars is a small farm winery located in Macedon, NY. Opened in 2010, the winery is known for producing small handcrafted batches of Red, White and 100% Fruit Wines. "JD" stands for Joan and Doug Allen, owners of both the winery and Long Acre Farms.

Contact: 1342 Eddy Rd., Macedon, NY 14502
315.986.4202 | getlost@longacrefarms.com
JDWineCellars.com



Jen's Artisan Bread

Bread is about going back to basics: flour, water, salt. It's one of the earliest, most basic foods of civilization and can be found rooted in the traditions of every culture. People of all backgrounds have fond childhood memories tied around the table, and often around a celebratory bread of sorts. I use as many local, ethically sourced, and organic ingredients as possible. Each loaf you purchase directly funds small, hardworking companies around the state and the Northeast.

Contact: 682 Winton Rd. N., Rochester, NY 14609

585.340.7123

<https://jensartisanbread.square.site>

bread.



Jojo Bistro & Wine Bar

Welcome to jojo Bistro & Wine Bar's second location in charming Webster, NY! A revival of the classic American tavern, our warm and inviting atmosphere serves up refined seasonal American cuisine from local sources. The extensive wine options are approachable and fun, pairing easily with wood-fired pizza. The bustling bar and dining room usher in a feeling of true conviviality.

Contact: 42 East Main St., Webster, NY 14580
585.667.0707 | Restaurantjojo.com



JonJohn's Bakery

JonJohn's is a licensed home-production bakery offering a wonderful selection of products through direct orders, local delivery, farmers' markets, special events and festivals throughout NYS. The bakery's award-winning Beyond Chocolate Cake, Peanut Butter Balls, Lemon Dream Cake and Oatmeal Cranberry Cookies are just a few of our celebrated specialties.

We have been twice awarded the Rochester Epilepsy Foundation's "People's Choice" award, and the Foodlink Festival of Food "Best Taste" Award.

Contact: contact@jonjohnsbakery.com
585.750.4244 | JonJohnsBakery.com



Karma Sauce

Our delicious products are prepped in our micro factory and grow most of our own veggies on the Karma Sauce Farm. Most everything else comes from within 50 miles. We keep our eye on quality every step of the way. All of our award-winning products are gluten-free, wheat, soy, dairy and preservative free. We are dedicated to providing delicious food that is good for you and a delight to your senses. When our first homemade batch of Karma Sauce was prepared for our group of locavores, the question wasn't "Can we produce this?" but "How can we not?"

Contact: 90 Canal St., Rochester, NY 14608
585.264.1100 | KarmaSauce.com



Krooked Tusker Distillery

Our story is short and simple. We began this adventure with the goal of creating unique, small-batch products that people enjoy. We promise to continually put quality, integrity, and fun into each hand-crafted bottle we produce.

Contact: 10303 Country Rte. 76, Hammondsport, NY
607.868.3006
KrookedTuskerDistillery.com



Laughing Gull Chocolates

We craft high-quality chocolates made with locally and transparently sourced ingredients. From handcrafted truffles to bark to layered bites and bars, we innovate with flavor to create an experience in every bite. Passionate about supporting the community, the “Inspired By Rochester” line of confections gives back to local organizations. Laughing Gull offers educational experiences that create curiosity about the complexities of chocolate and inspire connection to every hand in the farm-to-bar process.

Contact: 1868 E. Main St., Rochester, NY 14609
585.417.5858 | LaughingGullChocolates.com



Lento

We believe that the quality of your meal is dependent entirely on the quality of the ingredients and the skill with which it's prepared. Our meat is procured locally, butchered, smoked, and cured in-house, and our produce is sourced seasonally from local farms. We make all our own breads, pastas and desserts in house by hand. We pickle our own vegetables and make our own condiments, sauces, and dressings. Our menu changes often to showcase what is available. By dining with us you are supporting multiple local small businesses and making a difference in our community.

Contact: 274 N Goodman St., Rochester, NY 14607
585.271.3470 | LentoRestaurant.com



Levantine's Syrian Café & Cuisine

Levantine's Syrian Café & Cuisine serves fresh, authentic dishes from Damascus and beyond. We are a small, family-run business where all our dishes are prepared fresh, in-house daily using the same techniques and recipes that have fueled the Middle East for millennia. Signature dishes include our aromatic, smoky rice; tender, yogurt-marinated chicken kebabs; crispy, hand-molded falafel; and bright, citrusy salads. We are proud to share our traditions with you and hope that it shines through in your meal. Dine-in, take-out & catering available.

Contact: 750 Elmgrove Rd., Rochester, NY 14624
585.434.0441 | LevantinesCafe.com



Living Roots Wine & Co.

We are an urban winery in the Finger Lakes region of New York and a not-so-urban winery in the Adelaide Hills region of South Australia. Our Aussie family has made wine for six generations, and we're following in their footsteps making styles we love to drink, with varietal and regional expression, minimal inputs, and maximum deliciousness. We source grapes from a number of growers, our families, and each vintage is an opportunity to highlight the regions surrounding our hometowns, while exploring new vineyards, varieties, and styles.

Contact: 1255 University Ave., Rochester, New York
585.383.1112 | LivingRootsWine.com





Lucky's

Lucky's is a neighborhood restaurant & bar located in the North Winton Village.

Contact: 628 Winton Rd. N., Rochester, NY 14609
585.270.4075 | Luckys628.com



LUCKY's

Ludwig's Center Stage Café

Fresh homemade food that works with a college student's budget.

Contact: 25 Gibbs St., Rochester, NY 14604
585.454.4440 | LudwigsCenterStageCafe.com



Malek's Bakery

Our kosher, dairy-free treats are baked in-house, all day, every day. We're following the same recipes that have been baked here since 1977, including Seven Layer Cake, Danish, Kuchen, Challah and more.

We're also pleased to offer new items, including Breakfast & Lunch Sandwiches, Chummus and other dips, Event Platters, Custom Cakes, Heimish Babka and Savory Pastries.

Contact: 1795 Monroe Ave | Rochester, NY 14618
585.461.1720 | MaleksBakery.com

Malek's Bakery 

Mocha Nola

Mocha Nola started in 2019 in Rochester, NY. We roast all of our coffee in small batches and pan-bake our coffee granola using all-natural ingredients. We believe that quality reigns and we take pride in where we get our ingredients from and how those ingredients come together for you to enjoy. Mocha Nola can be found in Wegmans along with 1,300 other retail locations around the country.

Contact: PO Box 92371, Rochester, NY 14692
info@mochanola.com | MochaNola.com



Moonlight Creamery

Nestled along the canal in Fairport Village is a little sliver of magic—where family and friends come to relax, recharge, and reconnect over our handcrafted ice cream. Our flavors celebrate both the traditional and the unexpected, and are made from the freshest and finest ingredients, sourced with attention and intention. Step inside Moonlight Creamery and you know right away this isn't your typical ice cream store. From our upscale, contemporary décor to our attentive, customer-centric service, we aspire to treat guests to a "fifteen-minute vacation" on every visit.

Contact: 36 West Ave., Fairport, NY 14450
585.223.0880 | MoonlightCreamery.com



Mortalis Brewing Company

Mortalis Brewing Company has three different locations; Finger Lakes-Avon, Rochester, & Buffalo. We believe that beer is about human connection.

Contact: MortalisBrewingCompany.com

AVON: 5660 Tec Dr., Avon, NY 14414
585.438.4200 | info@mortalisbrewing.com

BUFFALO: 1250 Niagara St., Buffalo, NY 14213
716.314.5097 | mortalisbuffalo@mortalisbrewing.com

THE RICHMOND: 21 Richmond St., Rochester, NY 14607 | 585.603.1020 | info@21richmond.com



Native

Located at the bustling corner of Woodbury Blvd and Clinton Ave in Center City Rochester, NY, Native offers a casual upscale dining experience. Our establishment features locally sourced, New-Age American cuisine, handcrafted cocktails, microbrews and a vast array of wine, served by true believers in our mission to support our friends' and neighbors' small businesses. Plenty of parking available on S. Clinton Ave and St. Mary's Pl. You may also use the Woodbury Garage, which is all free after 6PM, except during special events.

Contact: 180 South Clinton Ave., Rochester, NY 14604
585.351.6121 | NativeRochester.com



Once Again Nut Butter

We, the employee-owners of OANB, produce superior products for our customers. We are committed to sustainability, and we spread integrity. Our founders had a history of starting businesses, and so people said, "Once Again," Jeremy and Connie are starting a new business. Hence, we became Once Again Nut Butter. Over the next 30 years, our founders would work hard to create a company that strives to provide delicious organic and gluten-free peanut butter and natural nut butter products that continue to be enjoyed today.

Contact: 585.201.8407 | hello@onceagainnutbutter.com
OnceAgainNutButter.com



OSB Ciderworks

We are an Upstate NY craft ciderworks, operated by siblings Elise and Eric Smith. Our name pays homage to our father and his late uncle. Back in the day, they hid their homemade hard cider from Aunt Bobby, in stumps. The phrase “let’s go blow up some stumps” became code for backyard swilling because the cider was so strong it could blow up stumps. We make a variation of this cider in-house and think fond thoughts of Uncle Charlie every time we talk about it. We utilize NY apples, as well as other local ingredients, to ferment tasty libations.

Contact: 5901 Big Tree Rd., Lakeville, NY 14480
585.346.7027 | OSBCiderWorks.com



Other Half Brewing

Since opening our first taproom in 2014, we've been dedicated to building the evolution of the local brewery and have since grown to add spaces in NYC, DC, Philadelphia, the Finger Lakes, and Buffalo. We invest in our local communities with limited-edition beer, merchandise, and experiences. We create spaces for real-world relationships to grow, and always leave room for innovation to take us in new directions.

Contact: 6621 State Rte. 5 And 20, Bloomfield, NY
585.617.0453 | OtherHalfBrewing.com



OTHER HALF
FINGER LAKES

Red Tail Ridge Winery

Red Tail Ridge Winery (RTR) is a James Beard Award semifinalist (2019, 2020) boutique winery in the Finger Lakes of NY, that specializes in Riesling, Chardonnay, Blaufrankisch, Pinot, Dornfelder, and Teroldego. RTR utilizes sustainable practices in its wine-growing process; and is the first LEED Gold Certified winery in NYS. All heating and cooling for wine production are provided by geothermal energy. Explore the unique variety of wines produced on Lake Seneca through the robust Red Tail Ridge Winery portfolio.

Contact: 846 State Rte. 14. Penn Yan, NY
315.536.4580 | RedTailRidgeWinery.com



Reinvention Brewing Co.

Reinvention Brewing Company is a small family-owned and operated NYS Farm Brewery offering a wide variety of beer styles all made on-site, along with local hard cider and Finger Lakes wines. Live music every weekend, food trucks, unique beer-food pairings, new beer releases and weekly special events are happening year-round! New in July 2022, Reinvention's Beer Garden features a large pavilion and fire pit with plenty of outdoor seating. Reinvention Brewing is in Manchester, 30 minutes from Rochester at Thruway exit 43.

Contact: 9 N Main St, Manchester, NY 14504
585.2897309 | ReinventionBrewing.com



Rohrbach Brewing Company

Rohrbachs has been brewing timeless craft beers in Rochester, NY for over 30 years. Enjoy Rohrbach beer at our Railroad St. Beer Hall and Brewery, Buffalo Rd. brewpub, or find us at your favorite local beer destination.

Contact: 585.546.8020 | Rohrbachs.com

97 Railroad St., Rochester NY 14609

3859 Buffalo Rd, Rochester, NY 14624



Schutt's Apple Mill

In 1918 Paul "Great Grandpa" Schutt opened our family's Apple Mill and Country Store in beautiful WNY, a few minutes outside of Rochester in the heart of apple country. For almost 100 years, our family has brought you it's delicious apples and sweet cider. In the 1990s, my dad, Marty brought Schutt's Apple Mill into another phase of its history by doubling the size of the country store. Our expansion allowed for the selling of gift items and the making of our famous homemade fried cakes!

Contact: 1063 Plank Rd., Webster, NY 14580
585.872.2924 | SchuttsAppleMill.com



Scout Vineyards

We are a family owned and operated farm winery. We believe wine is made in the vineyard. Our job as winemakers is to guide what the vineyard has given us to the wine it is meant to be. We are modern traditionalists; utilizing techniques that are centuries old with modern technology we produce wines that are minimally influenced, sustainably sourced, and reflective of terroir. The Finger Lakes is a community of makers and doers, through collaborations and connections with our neighbors, we learn new skills everyday.

Contact: 468 NY-14, Penn Yan, NY 14527
315.220.0336 | ScoutVinyards.com



Sheldon's Cafe

Sheldon's Cafe is a local catering company owned and operated by Foodlink Alumni Bre Hepburn. From savory appetizers to delectable entrees, we've got you covered. Our expert team will ensure that every bite is a delight. Let Sheldon's Cafe take care of the catering so you can focus on enjoying the party! Contact us today to customize your menu and make your event unforgettable!

Contact: 585.355.1082 | SheldonsCafeROC@gmail.com



SnowieWNY

SnowieWNY serves the coolest shaved ice treat around in our brand-new custom “Snowie-Mobile.” The fun bus-like appearance creates quite the buzz wherever we go. SnowieWNY serves up perfectly snow-like shaved ice which absorbs flavors evenly throughout, so every bite is just as awesome as the first! You’ll enjoy creating your own flavor combinations at our self-serve flavor station. Great flavors in regular, natural (dye free) and even sugar free options! When the Snowie-Mobile pulls up, the fun begins.

Contact: PO Box 25611, Rochester, NY 14625
585.209.0808 | <https://www.facebook.com/SnowieWNY/>



Springbrook Hollow Farms Distillery

Our Farm Distillery is nestled within the Foothills of the Adirondack Mountains. We produce hand-crafted, high-quality spirits in a natural and innovative process. Springbrook Hollow has been a source of water for centuries. The original wooden pipelines that delivered the precious water to the farmers are on display in our tasting room. We distill our bourbon in a custom-made copper pot still, one batch at a time. We label, bottle and age our products in a renovated horse barn. All our spirits are handmade, rich and full-bodied.

Contact: 133 Clements Rd., Queensbury, NY 12804
518.338.3130 | SpringbrookHollow.com



Stuart's Spices

Stuart's Spices was founded in 1992 after a local Rochesterian named Stuart created a name for himself at the Public Market. He initially sold prepackaged spices before shifting the focus to grinding small batches of his own blends as demand grew. When he made the decision to retire, the business was purchased by a local couple who carried on the legacy and led the way to considerable growth until their retirement in 2022. Today, Stuart's Spices provides customers with the same great quality and service envisioned from the very start.

Contact: 754 S. Clinton Ave., Rochester, NY 14620
585.436.9329 | StuartsSpices.com



Sugary Delights

Sugary Delights offers old-fashioned cotton candy with a unique gourmet spin. Amazing one-of-a-kind flavors plus the fun experience of seeing cotton candy being spun live is what makes us unique. Try our traditional cotton candy flavors, or our exclusive gourmet flavors (all organic/allergen free)! Our flavor menu includes 24 flavors in all! Sugary Delights brings a smile to the faces of the young and young at heart. Book us for festivals, private events, corporate functions, school events and fundraisers!

Contact: PO Box 25611, Rochester, NY 14625
585.209.0808 or 585.309.4141 | SugaryDelightsCC.com



Sweet Acres Creamery

Our products are sourced locally from sustainable small-family farms in Geneva, New York. Having happy, healthy cows isn't just the right thing to do, we also believe they produce better quality milk! Our commitment to sustainability means we follow healthy soil management techniques to grow healthier food.

Contact: 315.878.8710

info@sweetacrescreamery.com

SweetAncresCreamery.com



Taste of Kay

Taste of Kay started during the beginning of the Covid-19 Pandemic. I believe that this was the perfect time to start my business because food options were either pick up or take out. My catering business started off as a “popup” business. This worked so well for me that I eventually started to cater for bigger events. My first event that I ever catered was a parking lot party. I made Rasta Pasta and sold out!! I was shocked but I wasn't surprised because I knew this was my gift. Taste of Kay is a local catering company owned and operated by Foodlink Alumni KayJona Rogers.

Contact: 585.210.9056 | tasteofkay.1920@gmail.com
TheTasteOfKay/Contact.com



Tealicious Trendz

Tea-Licious Trendz, LLC. creates artisanal tea blends in Webster, NY. We offer only premium Organic Loose-Leaf tea and herbals. Ours are custom blends made in small batches to assure the ultimate in freshness and taste that will excite the palate while enhancing wellness naturally. Tea Tzar Cynthia has created nearly 40 unique 100% organic loose-leaf tea blends sure to excite the palate and warm the spirit.

Contact: TealiciousTrendz.com



Ugly Duck Coffee

Ugly Duck Coffee started as a pop-up espresso bar bringing tasty espresso drinks to unexpected places in Rochester, NY. After one year on the move Ugly Duck settled into their brick-and-mortar shop facing the Inner Loop fill-in project at 89 Charlotte St. Ugly Duck's multiroaster model provides Rochesterians opportunities to try coffee's being roasted by specialty roasters from all around the U.S. (and beyond).

Contact: 89 Charlotte St., Rochester, NY 14607
hello@uglyduckcoffee.com
UglyDuckCoffee.com



Wegmans Gold Pan Meals

A while back, we were challenged with bringing the absolute freshest meals to our customers, so we built our gold pan entrees with the best possible ingredients we could find. There's something for everyone — from Chicken Parmesan to garlic-studded rib roast and salmon teriyaki. They save you so much time, there's no cleanup, and they're delicious! You just pop these gold pan entrees in the oven and guarantee success!



Wegmans Food Market Cheese Cave

If you love cheese, like we do, you know it's all about how great tasting it is when it's perfectly ripe. That's why we built our own caves with an environment that mimics Europe's famed caves. Our state-of-the-art, 12,300 sq. ft. building houses a dedicated room for Brie cheeses and seven "caves" where soft and washed-rind cheese are nurtured to delicious ripeness. Several different kinds of cheeses can be ripened within the facility at a time, but they're ripened in separate caves to keep their flavors distinct. We've trained our Cheese Shop teams in stores to know just which cheese is perfect for any occasion.



Wegman's Sushi

The best ingredients make for the best sushi. Everything that goes into our sushi—from the quality of our ingredients to the knowledge of our chefs—all adds up to bring you delicious rolls, bowls, and meals that are packed with fresh flavor. All of our Sushi is Food You Feel Good About, made with no unnecessary artificial colors, flavors, or preservatives, and no gluten-containing ingredients.

Our Sushi team has traveled the world to bring their passion for great-tasting sushi to Wegmans. They know the real difference in taste starts right with the source of our ingredients. Whether Raw, Cooked, Veggie, Classic Favorites, or one of our unique, innovative creations, we have the sushi you're craving.



Wickham Farms

We invite you to experience 30-plus activities spread out on 30 acres of picturesque farmland. Nothing says fall more than apple picking, pumpkin picking, farm fun, and seasonal food favorites at Wickham Farms. Farm fun is anchored by old favorites like the Jumping Pillow, mini golf, apple cannons and train ride, with additions like the Magic Carpet Mountain and Giant Corn-A-Copia. Just like the fun, fall food offerings will be anchored by the classics like fresh apple cider donuts, fresh apple cider, home-made fudge, and cookies, kettlecorn and home-made lemonade.

Contact: 1315 Sweets Corners Rd., Penfield, NY 14526
585.377.3276 | WickhamFarms.com



Zugibe Vineyards

We are open daily with our full selection of tastings, wine by the glass/bottle, mimosas, local beer & cider from 11am-5pm every day! Zugibe Vineyards is located outside of Geneva, NY on the Northeastern shore of Seneca Lake. Specializing in estate-grown dry and semi-dry wines, Zugibe is focused on terroir-driven expressions in each of the wines produced. Growing 11 different vinifera wine grape varieties, including unique varieties like Sauvignon Blanc and Gruner Veltliner, and producing some of the nicest red wines in the state. A visit to Zugibe is an unforgettable experience.

Contact: 4248 East Lake Rd ., Geneva, NY 14456
315.585.6402 | ZugibeVineyards.com



Zweigle's

Zweigle's is a fifth-generation, family-owned business that carries forward the legacy of quality and excellence. Julie Camardo, the great-great granddaughter of C.Wilhelm and Josephine, leads the company into the future producing great-tasting, premium quality products which will always be the cornerstone of our success. Making great products starts with using great ingredients and unlike some of the "big" brands, no Zweigle's product contains mechanically separated poultry or fillers. From our famous Pop Open® products to our authentic ethnic sausages, chicken sausages, deli meats, meatballs, chicken breasts and breakfast sausages, every product is produced using fresh muscle meats that are always ground on-site.

Contact: 651 Plymouth Ave. N., Rochester, NY 1460
585.546.1740 | Zweigles.com

