



## Community Café is Montana's Only Pay What You Can Restaurant

Perhaps one of the best kept secrets in town, HRDC's Community Café is a local social enterprise and restaurant. A social enterprise uses commercial strategies but focuses as much on maximizing social impact as it does on generating revenue. Operating since 2012, the Café emphasizes three core tenets; food, opportunity and education.

The Café provides food through its nightly dinner service from 5-7pm, 365 days a year. We serve healthy, delicious, and when possible, organic, locally sourced meals. As Montana's only **Pay What You Can** restaurant, the café truly offers something for everyone, and our guests set the price. If guests can pay a little more, we ask that they please do. If they have a little less, then they pay what they can and enjoy!

The Café provides opportunity and education through its workforce training programs. In partnership with area chefs, the Community Café offers a six-week Culinary Arts Training Program. This program provides culinary education and experience to aspiring chefs, while allowing our patrons to experience cuisine inspired by partners such as the Community Food Co-op, Feed Café, and Montana Ale Works. The Café also provides a venue for Bozeman High School's award winning ProStart culinary students as they prepare for state and national competition.

### Upcoming guest chef events include:

- March 4<sup>th</sup> Award winning Bozeman High ProStart Students
- March 25<sup>th</sup> Award winning Bozeman High ProStart Students
- March 31<sup>st</sup> Dinner sponsored by Northwest Energy
- April 14<sup>th</sup> Kelly Walunis from the Community Food Co-op
- April 15<sup>th</sup> Award winning Bozeman High ProStart Students
- April 21<sup>st</sup> Anthony Calkins from Montana Ale Works
- April 28<sup>th</sup> Sean Lehmann from Feed Cafe
- April 29<sup>th</sup> Award winning Bozeman High ProStart Students
- May 5<sup>th</sup> Culinary Arts Program Graduation Dinner

In addition to our Culinary Arts program, the Cafe will be launching Higher Ground later this year. Higher Ground is a drive- thru coffee hut designed to provide workforce development and a sustainable revenue stream for the Café. Higher Ground will provide a training platform for the HRDC's Youth Development program, allowing participants to gain valuable training and skills while earning a livable wage. 100% of the profits from Higher Ground will be re-invested in the Café's services. Supporting this effort will be as easy as buying a latte or enjoying one of our signature pastries baked by Chef Paul Thomas and the Culinary program students. Customers will know that every time they support Higher Ground, they are directly supporting the community.

The Community Café is located at 302 N. 7<sup>th</sup> Avenue. Contact us at 406-587-4225 or visit us at [cafebozeman.org](http://cafebozeman.org) for more information. The next Culinary Arts program will begin the last week of March, contact Rob Gifford for enrollment details.