

TASTE LOCAL

Featuring

BASCIANI FOODS - GOAT
RODEO - PARMA SAUSAGE -
BREADWORKS - FORMA
PASTA - LEVY - DLCC -
COBBER WORLD

TRADE SHOW
OPENING RECEPTION
IAVM 2023



PITTSBURGH

BASCIANI



FOODS

Since 1925 the goal has been to consistently deliver the finest fresh quality mushrooms to customers.

Today, Basciani Foods proudly provides millions of pounds of mushrooms to retail stores and restaurants across the U.S.

Their intense focus on lightning-fast service and superior quality has made them one of the industry leaders and a favorite amongst longtime customers.

LOCATION: AVONDALE, PENNSYLVANIA



PARMA SAUSAGE PRODUCTS INC.

They are a small family business who specialize in the production of a wide variety of Italian pork products. Their family is from Parma, Italy, which is where their name comes from, as well as their production techniques and recipes.

Parma Sausage uses only the highest quality ingredients: fresh pork, fresh spices and, most importantly, time and care.

They are located in the heart of the historic Strip District of Pittsburgh, PA. The Strip District is filled with an amazing selection of shops run by local artisans and purveyors and is a favorite shopping spot for Pittsburghers and out-of-towners.

GOAT RODEO FARM & DAIRY

It started, as most good stories do, with a goat.

Then, with all those goats, it quickly became about milk. And then, happily cheese.

They have a herd of more than 100 alpine and nubian dairy goats and bring in cow's milk from neighboring Le-Ara Farms, to make a variety of fresh and aged cheeses on their creamery using traditional techniques for artisan cheese production.



**LOCATION:
ALLISON PARK, PA**

Goat Rodeo Farm & Dairy is a 130-acre family-owned farm located near Pittsburgh Pennsylvania, in northern Allegheny County.

The logo for Forma Pasta is centered at the top. It features the word "FORMA" in a bold, sans-serif font. The letter "O" is a red circle with a dark blue dot in the center. The letters "R" and "M" are red, while "F", "A", and the second "A" are dark blue. Below "FORMA" is the word "PASTA" in a smaller, dark blue, sans-serif font, flanked by two horizontal red lines. The entire logo is set against a white background within a dark blue rectangular border.

FORMA

PASTA

Forma Pasta, run by Becca Romagnoli, is a local pasta making shop located in Sewickley, Pennsylvania specializing in hand made pasta, pasta making classes, and catering.

The shop was launched in August 2019 as a pasta subscription and has since expanded into a pasta production facility and restaurant.

Forma Pasta has been working with the Levy at the DLCC for about a year now, and we are especially fond of Forma's black and gold pierogies! Becca has noted that working with Levy has helped her small business in its success, and for that she's super grateful.

LOCATION: SEWICKLEY, PA



BREADWORKS

SINCE 1979

Pittsburgh Born & Bread

From its barebones opening, in 1979, as the French Oven Bakery (now called) BreadWorks; Dave MacKenzie, Don Walsh, Fred Hartman and Dave Thomas have worked tirelessly to fulfill one promise with every roll, ring and loaf that leaves their ovens, great tasting bread.

Inspired by old-world ideals and traditions but crafted right in your backyard with hand-made care and the latest baking innovations, our “rustics and rolls” are known and enjoyed by the thousands every day. All acclaim aside... from our heart, to oven hearth, to your home, you have our word—unsurpassed freshness, quality and the best tasting bread you’ll ever bite.



From Steel to Sustainable. Completed in 2003, the David L. Lawrence Convention Center became the largest LEED® Gold Certified convention center in the world.

We have continued to achieve the high standards for LEED® with subsequent re-certifications and have maintained the LEED® Gold Certified status. Here at the DLCC, we practice sustainability every day!

Levy Convention Centers is proud to use the best local, seasonal products available in all our menus, and we continue to support the efforts of our building as the first convention center to achieve LEED® Platinum Certification under Existing Buildings.

We donate leftover food, purchase local, compost, utilize biodegradable disposable-ware, and organic paper products. And yes, we even grow our own hops on our Rooftop Terrace Garden!

Cobbler World

Terina J. Hicks is from a family of nine, she is the fourth from the top. Terina's love of baking originated from her mother, who would make amazing peach cobblers for every holiday. Terina enjoyed them so much she wanted to learn how to make them, and at the age of 14 she did.

In 2014, Terina decided to take the leap of faith and start her own company. She prides herself on offering offbeat flavors. Seasonal changes bring fresh varieties of cheesecakes, breads, cookies, gobbs, cobblers and more!



LOCATION: PITTSBURGH, PENNSYLVANIA

Choose LOCAL

In 2022, Levy sourced from 23 different local food and beverage vendors, as well as an additional 12 local nonfood and beverage vendors.

Local nonfood and beverage items include compostable paper products, equipment rentals, printed materials, linens, temporary labor, beer line service, etc.



Pittsburgh Born & Bread



80% of local vendors are within 15 miles of the DLCC