

DogStar Catering

About Us

May 2008

FROM THE BRAIN(S) OF Chef Josh Sonstroem

www.dogstarcatering.com

“The whole of nature is a conjugation of the verb to eat, in the active and the passive.”

- William Ralph Inge

(June 6, 1860 – February 26, 1954)

DogStar Catering is founded on the univocal belief that food is one of the highest arts. In fact, we think that it's the *only* art that *all Beings absolutely need*. Given this presupposition, we have made it our conscious mission to deliver innovative, one-of-a-kind cuisine.

DogStar (formerly Sirius) Catering began over six years ago in the tepid kitchens of Sarasota, Florida. Since the day of this fated meeting – the day when we, chefs Aaron Stahlmann and Josh Sonstroem met – we have actively pursued a relationship – one could call it a loving obsession – with food. Over this time we have come to develop a unique style of cuisine that incorporates diverse and heterogeneous elements – global “world” fusion, molecular gastronomy, raw and slow food – all the while maintaining deep connections to traditional culinary techniques, ethnic tradition, seasonality, locality, and most of all, *flavor*.

In light of our current global “cultural condition” we have come to realize (as I am sure that many of you have too) that humanity – and the earth at large – is nearing a crisis point. Given the absolute enormity of the problem, we have also come to recognize that the path to a truly global solution is formed by many small steps. Steps that each of *us* as individuals have to take – one after another after another. What we believe to be of the utmost importance is that each of us takes responsibility for our own actions.

Accordingly, at DogStar we predominately utilize locally produced, farm-fresh ingredients and we make *everything* by hand and from scratch. We currently have two ongoing farm-chef partnerships in the Santa Cruz area and produce our own eggs. You can also rest assured that we use non-GMO, sustainably grown and Certified Organic (CCOF) produce, meat, dairy and dry goods wherever possible, and encourage the practices of land stewardship, humane and ethical animal treatment, and soil husbandry. Furthermore, what produce is not grown by one of our local partner farms we obtain from local farmers markets and we buy as many of our ingredients as possible in bulk. Be forewarned, we will take *every* chance we get to take you by *surprise!*

Although we specialize in private parties arranged around multi-course tasting menus, we gladly work with wide range of needs, from a small, simple buffet to an elaborate 12-course plated meal. At DogStar we do events ranging from high-end to casual, from exotic meats and unusual seafood, to vegan, vegetarian, and raw foods. It could be a small 4 person dinner party or a 3-day, 9 meal, 200 person conference. Our repertoire spans from one-off tasting menus to weddings, conferences, private and public parties, wine tastings, business lunches, and any other functions or special events. We also offer both personal cooking lessons and public cooking classes upon request – from fundamentals of cooking to regional ethnic foci – and have several cookbooks in the works. For more detailed information see the [DogStar media archive](http://www.dogstarcatering.com) (www.dogstarcatering.com), and be sure to check out our [bi-monthly dinner club - the Psychedelicatesen](http://www.psychedeli.org) (www.psychedeli.org).

We have been happily nestled in the Santa Cruz Mountains in the town of Ben Lomond since late 2006. DogStar Catering can also help to arrange for a variety of other entertainment options to accompany your meal: from aerial dance to live music, djs, and video projections.

Art Intervention 2008 => <http://may2008.artintervention.org/>

Love.Art.Lab => <http://loveartlab.org/>

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