



**CITY OF FORT LAUDERDALE
COMMUNITY REDEVELOPMENT AGENCY**

MEMORANDUM

DATE: July 12, 2022

TO: NPF CRA Advisory Board Members

FROM: Clarence E. Woods III, NPF CRA Manager

BY: Eleni Ward-Jankovic, CRA Economic and Housing Development Manager

SUBJECT: Funding Request – Food Friends Southern Comfort Kitchen + Bar
13010-1312 Sistrunk Boulevard, Fort Lauderdale, FL 33311
\$1,125,000 CRA Development Incentive Program

FUNDING REQUEST

The Northwest-Progresso-Flagler Heights Community Redevelopment Agency (NPF CRA) has received an application from Food Friends Catering, LLC (“Developer”), for a forgivable loan in the amount of \$1,125,000.00 for the renovation and build-out of the vacant two-story building located at 1310-1312 Sistrunk Boulevard. The Developer plans to establish the “Food Friends Southern Comfort Kitchen & Bar”, a restaurant that focuses on Southern comfort foods. The restaurant will also serve as a catering hub which specializes in serving cuisines such as Latin, Asian, Caribbean, among others. Copies of the Location Map, Broward County Property Appraiser Information, Funding Application, Business Plan, Architectural Plans, Cost/Funding Breakdown and Financial Projections/Sales Assumptions are attached as **Exhibits A through G**.

BACKGROUND

The CRA has received a request for funding assistance from Food Friends Catering, LLC, to renovate and build out a blighted two-story building located at 1310-1312 Sistrunk Boulevard under the Development Incentive Program (DIP). The Development Incentive Program is in place to eliminate slum and blight by attracting new businesses to the CRA and retaining and allowing existing businesses to expand within the CRA. The minimum incentive funding allowed under the CRA Development Incentive Program is \$5,000,000. The construction cost estimate for this project exceeds the program limitations under the other existing CRA programs. To provide the necessary funds for this project, the developer requests that both, the minimum incentive funding allowed under the CRA Development Incentive Program and the Developer’s minimum contribution amount of 50% under this program, be waived.

COMMUNITY REDEVELOPMENT AGENCY

914 SISTRUNK BOULEVARD, SUITE 200, FORT LAUDERDALE, FL 33311

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Food Friends Catering is a family-owned business, established in 2017 by Kenrith Lawrence. Mr. Lawrence holds a master's degree in hospitality from Florida International University and has many years of experience as a chef. He discovered his passion for cooking while growing up and learning from his mother and grandmother. He then left his lucrative government position to pursue his dream of cooking and catering. His business partner, Patricia, holds a master's degree in business with a double concentration in business analytics and entrepreneurship from Syracuse University and has a fourteen-year employment background in business and management. She will be involved in the restaurant's business side, managing the daily operations, human resources, marketing, sales, and other aspects.

Food Friends Catering is currently a full-service catering company, specializing in "Southern Comfort" foods and other cuisines such as Latin, Asian, Caribbean and others. Their passion, knowledge, and experience in the culinary industry, as well as their dedication to exceptional service has allowed them to become one of South Florida's most reputable and affordable caterers. The catering business has a broad and well-established customer base. With its multifaceted approach, Food Friends will be able to not only serve restaurant customers, but also leverage the kitchen to prep, cook, package, and successfully fulfill catering orders for individuals and corporate clients. The business caters a variety of corporate events, luncheons, bridal showers, and other special occasions. Some of their large and most notable events included the South Beach Wine and Food Festival/ Burger Bash with Guy Fieri, Jazz in the Gardens, Hungry Black Man Food Competition, and many others.

Food Friends is ready to expand to a full-service, sit-down restaurant, while also continuing its catering operation. The restaurant's menu will include traditional dishes such as fried cheese grits with shrimp, lobster mac & cheese, cornbread, pulled pork sliders, drop biscuits, red velvet cake, and many others. Their goal is to create a diverse menu for their guests to enjoy, consisting of a variety of beef, chicken and seafood items, as well as vegan/vegetarian options. Their menu items are specifically designed to avoid wasted ingredients and to use local produce from local merchants. Food Friends plans to establish partnerships with local food vendors, in order to obtain some of the freshest ingredients.

Restaurants bring people together to build "community". As the restaurant industry continues to recover, Food Friends understand that in order to grow during these uncertain times, they must provide guests with both the options to either dine-in or take-out. Tourists and locals alike are increasingly seeking dine-in options, which is why the

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South Florida restaurant industry will continue to grow despite recent challenges. Food Friends Southern Comfort Kitchen + Bar will provide casual dining service where guests can get together to talk, share experiences, feel “at home”, while enjoying traditional southern comfort foods that have been elevated to further enrich its flavors. The restaurant’s central location along the Sistrunk corridor, makes it easily accessible to area residents, as well as the surrounding communities.

One of Food Friends’ priorities is to create jobs for their community and to provide quality training opportunities. Food Friends is dedicated to hire not only the best professionals for their business, but also people without training and those who may need another chance in life. Their hybrid business model is focused on hiring local servers, cooks, and bar tenders from various backgrounds, with a willingness to learn, grow and succeed. The applicant plans to initially provide jobs to at least 19 employees and to hire from the CRA area.

In addition, they plan to create a “friends’ day” every quarter, where they will partner with local non-profit organizations/agencies, invite the local community to enjoy their home-made food, and at the same time learn about resources available to the community (i.e., mental health, career development, education, etc.). The applicant’s mission is to provide resources for people in the community and not to leave the community behind.

The improvement cost for this renovation and build-out is projected at \$1,300,000.00. The Developer will pay for additional equipment costs. The Developer’s total request of \$1,125,000.00 represents approximately 86% of the project cost. The developer requests that the minimum incentive funding allowed under the CRA Development Incentive Program and the Developer’s minimum contribution amount of 50% under this program, be waived, in order to meet the project’s renovation and build-out expenses.

Except for the requested CRA contribution, the project is funded by the applicant’s own funds. In addition, the property owner is contributing approximately \$194,000 toward the pre-construction costs, demolition, and roof structure. The building was purchased in 2017 by NWRD, LLC. The blighted building is in severe disrepair and needs a major renovation, as it had stood vacant for many years prior to the owners’ acquisition. A new and successful use as a restaurant will encourage other businesses in the area to open and flourish, and the entire neighborhood will see an economic upturn. There is no existing mortgage on the property. The CRA will have a first mortgage position and CRA funding will be provided as a loan, forgiven after 5 years.

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The approximately 3,012 square-foot, two-story restaurant will include a dining area, commercial kitchen, two restrooms, office, and an outdoor dining area and bar on the main floor. The second floor will consist of an upper level “patio”, overlooking the lower-level outdoor dining area, as well as a bar, additional dining area, and two additional restrooms. The two floors will be connected by an elevator and a staircase. Food Friends Southern Kitchen + Bar will be a focal point for the area, bringing in customers from the surrounding residential community, government offices and traffic flow through the area, making the Western side of Sistrunk Boulevard progressively more vibrant and inviting to new and existing businesses. Their social media presence and advertising expertise will draw local residents and tourists alike. Once people come to the area for the Food Friends experience, they will also want to take advantage of other vibrant and inviting dining, shopping, and entertainment options. This is in line with the CRA’s goal to make Sistrunk Boulevard a place of destination for entertainment and cultural tourism.

Business development provides jobs, enhances neighborhood safety, contributes to a vibrant environment of activity and growth, and creates community. Successful local businesses help reduce blight and crime, help reinforce investments made in housing and other redevelopment efforts and create community. The CRA should continue funding new small business opportunities throughout the CRA that benefit the area.

CONSISTENCY WITH THE NPF CRA COMMUNITY REDEVELOPMENT PLAN

The NPF CRA Community Redevelopment Plan is designed, in part to stimulate private development of areas planned for commercial development. The project is consistent with the NPF CRA Community Redevelopment Plan which provides for direct physical improvements to enhance the overall environment, improve the quality of life and attract sound business and commercial development that provide employment and job opportunities.

RECOMMENDATION

Community Redevelopment Agency (CRA) staff recommends a funding assistance from the CRA Development Incentive Program not to exceed \$1,125,000.

Attachments

- Exhibit A: Location Map
- Exhibit B: Broward County Property Appraiser Information
- Exhibit C: Architectural Plans and Renderings of Proposed Project
- Exhibit D: CRA Funding Application
- Exhibit E: Business Plan
- Exhibit F: Financial Projections and Sales Assumptions
- Exhibit G: Cost Estimates

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YMCA

Proposed
Venue for
Food Friends
Southern
Kitchen + Bar

Smitty's
Wings

Provident
Park



MARTY KIARD
BROWARD
COUNTY
PROPERTY APPRAISER

IMPORTANT:

If you are looking to purchase this property, the tax amount shown may have no relationship to the taxes you will pay.
If you are looking to purchase this property and are not using portability to transfer any capped savings, please use our **Tax Estimator** to determine a more likely estimate of your new amount.
If you own this home and want to purchase a new home in Florida, try our **Portability Estimator** to see how portability and the additional homestead exemption can help you.
If you own a home in Florida, and want to see how much portability will save you, try our **Portability Estimator**.

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[Click here to display your 2021 TRIM Notice.](#)

Site Address	1310-1312 NW 6 STREET, FORT LAUDERDALE FL 33311	ID #	5042 04 06 0600
Property Owner	NWRD LLC	Millage	0312
Mailing Address	250 W SUNRISE BLVD FORT LAUDERDALE FL 33311-6207	Use	10
Abbreviated Legal Description	FIRST ADD TO TUSKEGEE PARK 9-65 B LOT 4 LESS RD R/W BLK 4		

The just values displayed below were set in compliance with [Sec. 193.011](#), Fla. Stat., and include a reduction for costs of sale and other adjustments required by [Sec. 193.011\(8\)](#).

Property Assessment Values					
Click here to see 2021 Exemptions and Taxable Values as reflected on the Nov. 1, 2021 tax bill.					
Year	Land	Building / Improvement	Just / Market Value	Assessed / SOH Value	Tax
2022	\$59,460		\$59,460	\$50,920	
2021	\$43,600	\$29,650	\$73,250	\$73,250	\$2,707.72
2020	\$43,600	\$29,650	\$73,250	\$73,250	\$2,700.55
2022 Exemptions and Taxable Values by Taxing Authority					
	County	School Board	Municipal	Independent	
Just Value	\$59,460	\$59,460	\$59,460	\$59,460	
Portability	0	0	0	0	
Assessed/SOH	\$50,920	\$59,460	\$50,920	\$50,920	
Homestead	0	0	0	0	
Add. Homestead	0	0	0	0	
Wid/Vet/Dis	0	0	0	0	
Senior	0	0	0	0	
Exempt Type	0	0	0	0	
Taxable	\$50,920	\$59,460	\$50,920	\$50,920	

Sales History -- Search Subdivision Sales				Land Calculations		
Date	Type	Price	Book/Page or CIN	Price	Factor	Type
5/8/2017	WD-Q	\$155,000	114374052	\$15.00	3,964	SF
5/4/2017	QCD-T	\$100	114374050			
2/13/2017	TD-T	\$100	114223663			
4/11/2012	DR*-T		48671 / 1287			
4/11/2012	PR*-T	\$100	48662 / 1845			
				Adj. Bldg. S.F.		

* Denotes Multi-Parcel Sale (See Deed)

Special Assessments								
Fire	Garb	Light	Drain	Impr	Safe	Storm	Clean	Misc
03						F2		
L								
1						3964		

If you see a factual error on this page, please [click here](#) to notify us.



Photographs for Parcel ID [504204-06-0600](#), displayed on 7/8/2022











More pictures may be available on an external website called Google Street View.
[Click here](#) to exit our site and visit Google Street View. Any concerns about images displayed on Google Street View must be addressed directly to Google.com



INDUSTRIAL FARM STYLE



POLISHED CONCRETE FLOORS +
EXPOSED CEILINGS



EDISON STYLED
BULBS/LIGHTING



WOODEN
PADDED
CHAIRS



MIX OF PLAIN
WALLS + ART



OPEN KITCHEN



FITTED BANQUETTE, RUSTIC BENCH +
RECTANGULAR SEATING (INDOOR)



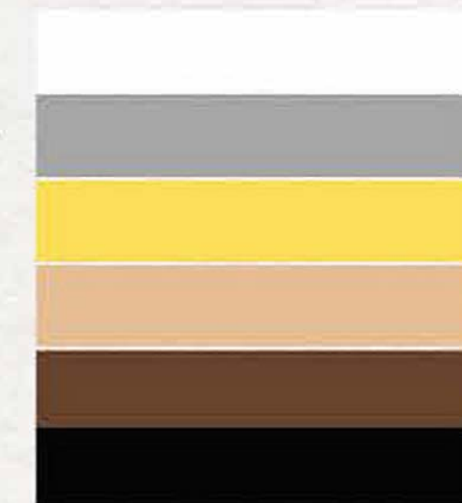
INDOOR BAR

FOOD FRIENDS SOUTHERN COMFORT KITCHEN + BAR

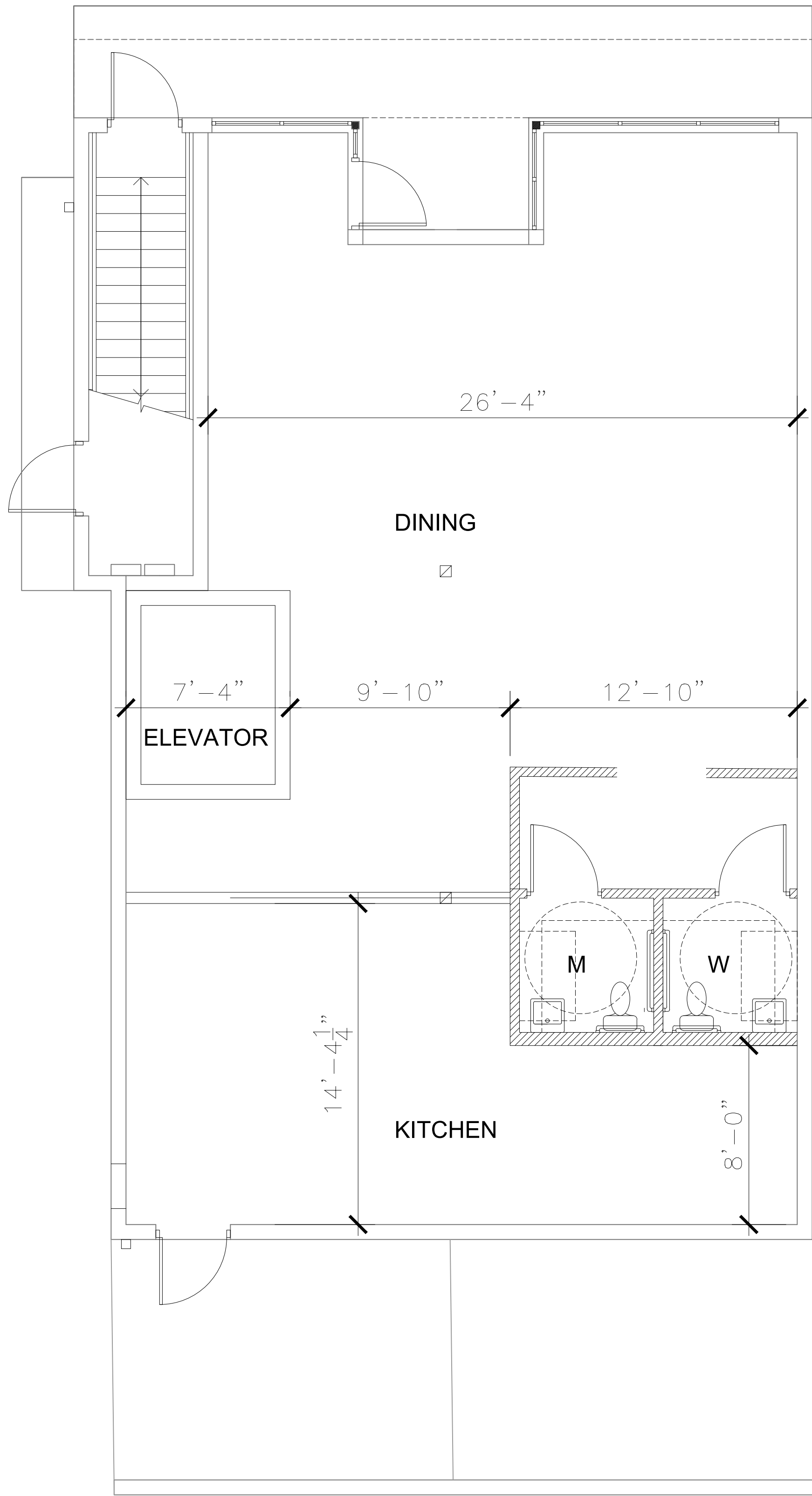
RESTAURANT MOODBOARD



OUTDOOR BAR +
SEATING + PLANTS

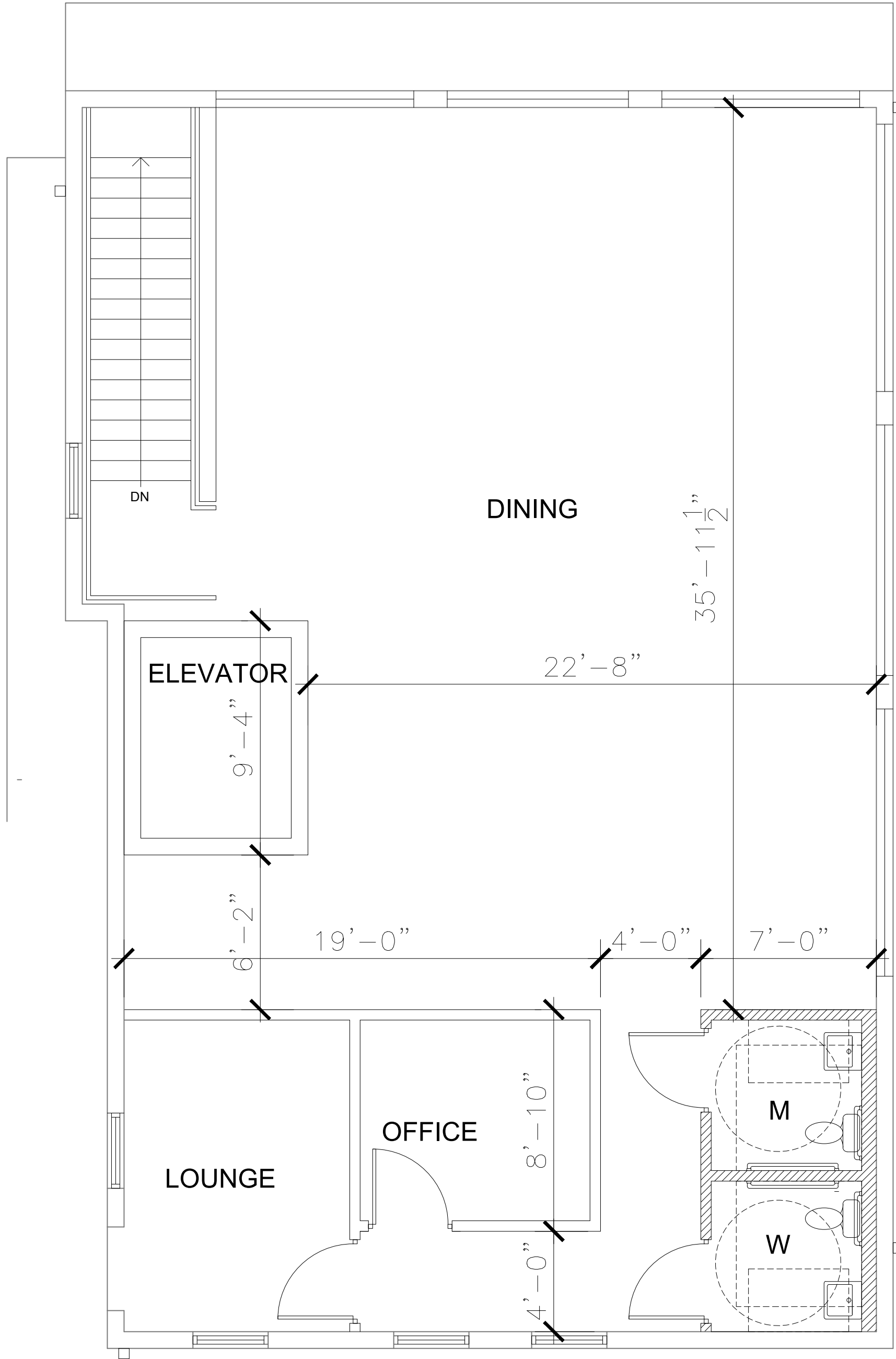






FIRST FLOOR PLAN

SCALE: 1/4"=1'-0"



SECOND FLOOR PLAN

SCALE: 1/4"=1'-0"



SUBMITTALS:

PHASE	DATE

REVISIONS:

NO.	DESCRIPTION	DATE

PROJECT TEAM

PROFESSIONAL IN CHARGE

DONALD M. WILKIN

REGISTRATION

NUMBER

AR-0011619

APPROVED BY

DMW

DESIGNED BY

ACAI

DRAWN BY

AA/NAP

CHECKED BY

WRS

DESIGN CONSULTANT



TWO-STORY BUILDING

RESTAURANT UPGRADE

1310 NW 6TH STREET

FORT LAUDERDALE,

FLORIDA 33311

PROJECT NAME

FIRST AND SECOND

FLOOR PLANS

SHEET

TITLE



associates, inc.

architecture . engineering

roofing . consulting

construction management

AAC001323 · EB0004379 · CGC010769

2937 W. Cypress Creek Rd., Suite 200

Fort Lauderdale, Florida 33309

Tel: 954.484.4000 · Fax: 954.484.5588

www.acaiarchitects.com

ARCHITECT OF RECORD

16-024 C02

PROJECT NUMBER

A-101

SHEET NUMBER

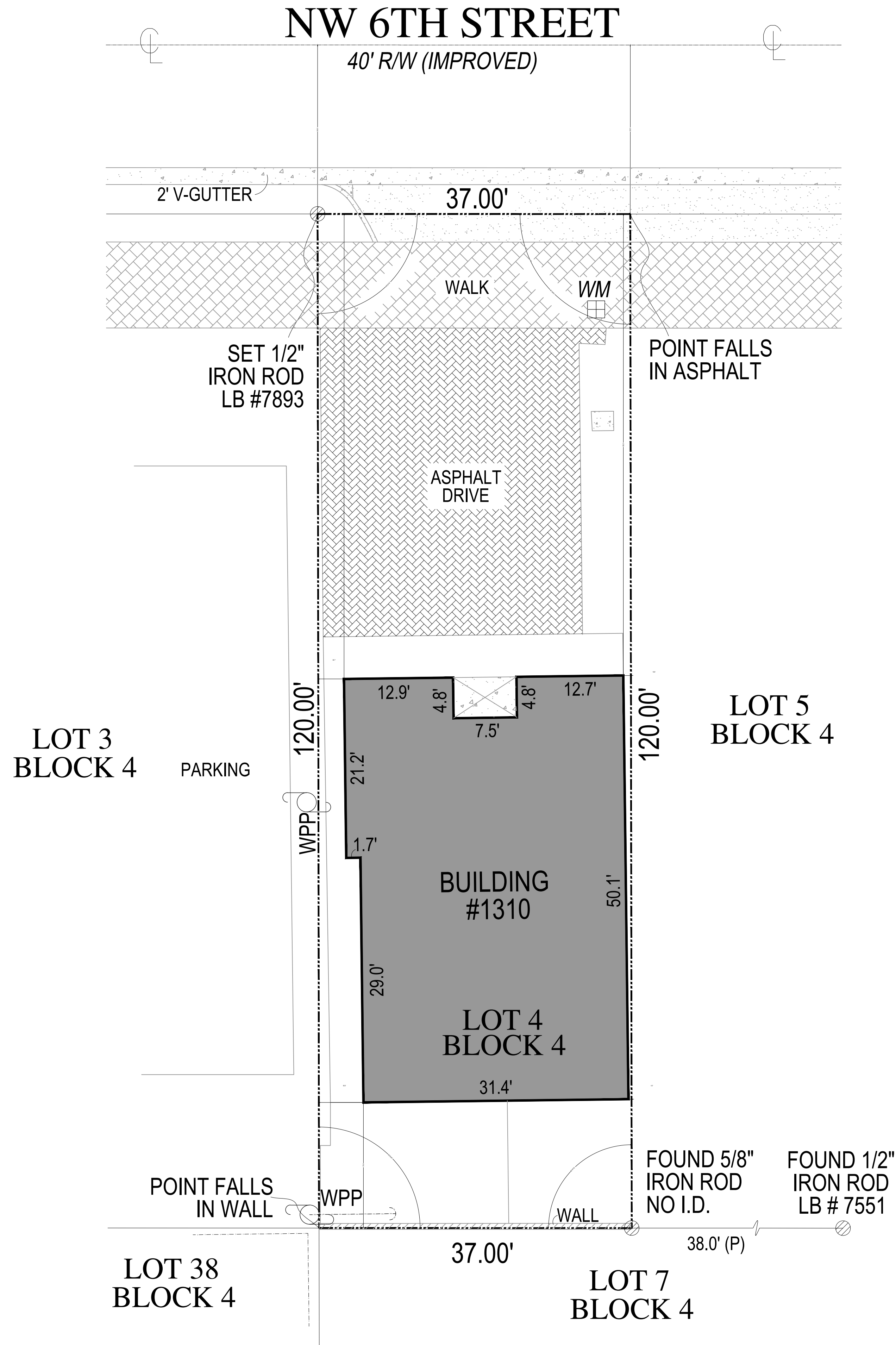
TO THE BEST OF MY KNOWLEDGE

AND ABILITY THESE PLANS ARE

COMPLETE AND COMPLY WITH THE

APPLICABLE BUILDING CODES

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SCALE
1"=20'

SUBMITTALS:	
PHASE	DATE

REVISIONS:		
NO.	DESCRIPTION	DATE

PROJECT TEAM	
PROFESSIONAL IN CHARGE	
DONALD M. WILKIN	
REGISTRATION	
NUMBER	AR-0011619
APPROVED BY	
DMW	
DESIGNED BY	
ACAI	
DRAWN BY	
AA/NAP	
CHECKED BY	
WRS	

DESIGN CONSULTANT

CRA
REVITALIZE
Fort Lauderdale

City of Fort Lauderdale, Florida
Community Redevelopment Agency (CRA)

TWO-STORY BUILDING
RESTAURANT UPGRADE

1310 NW 6TH STREET
FORT LAUDERDALE,
FLORIDA 33311

PROJECT NAME

SITE PLAN

SHEET TITLE

ACAI
associates, inc.
architecture • engineering
roofing • consulting
construction management

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2937 W. Cypress Creek Rd., Suite 200
Fort Lauderdale, Florida 33309
Tel: 954.484.4000 • Fax: 954.484.5588
www.acaiarchitects.com

ARCHITECT OF RECORD

16-024 C02

PROJECT NUMBER

A-001

SHEET NUMBER

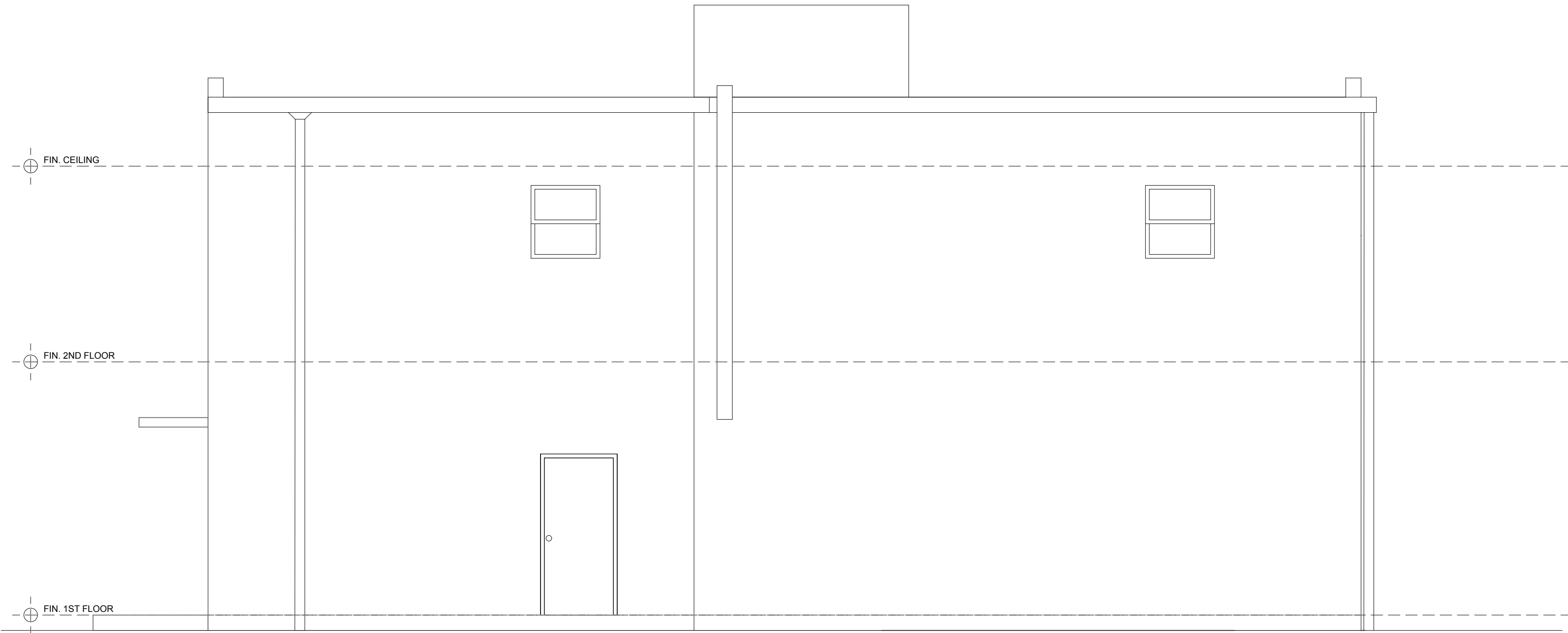
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APPLICABLE BUILDING CODES

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SITE PLAN

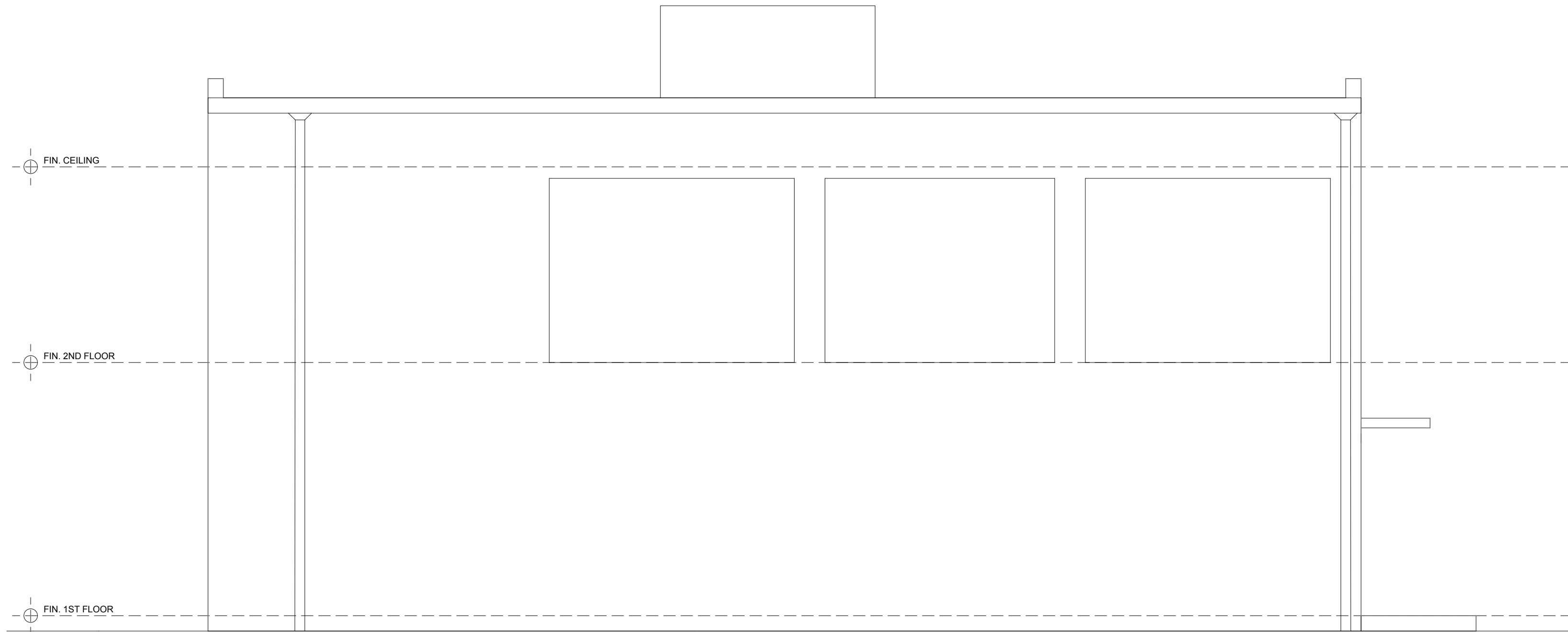
SCALE: 1/8"=1'-0"





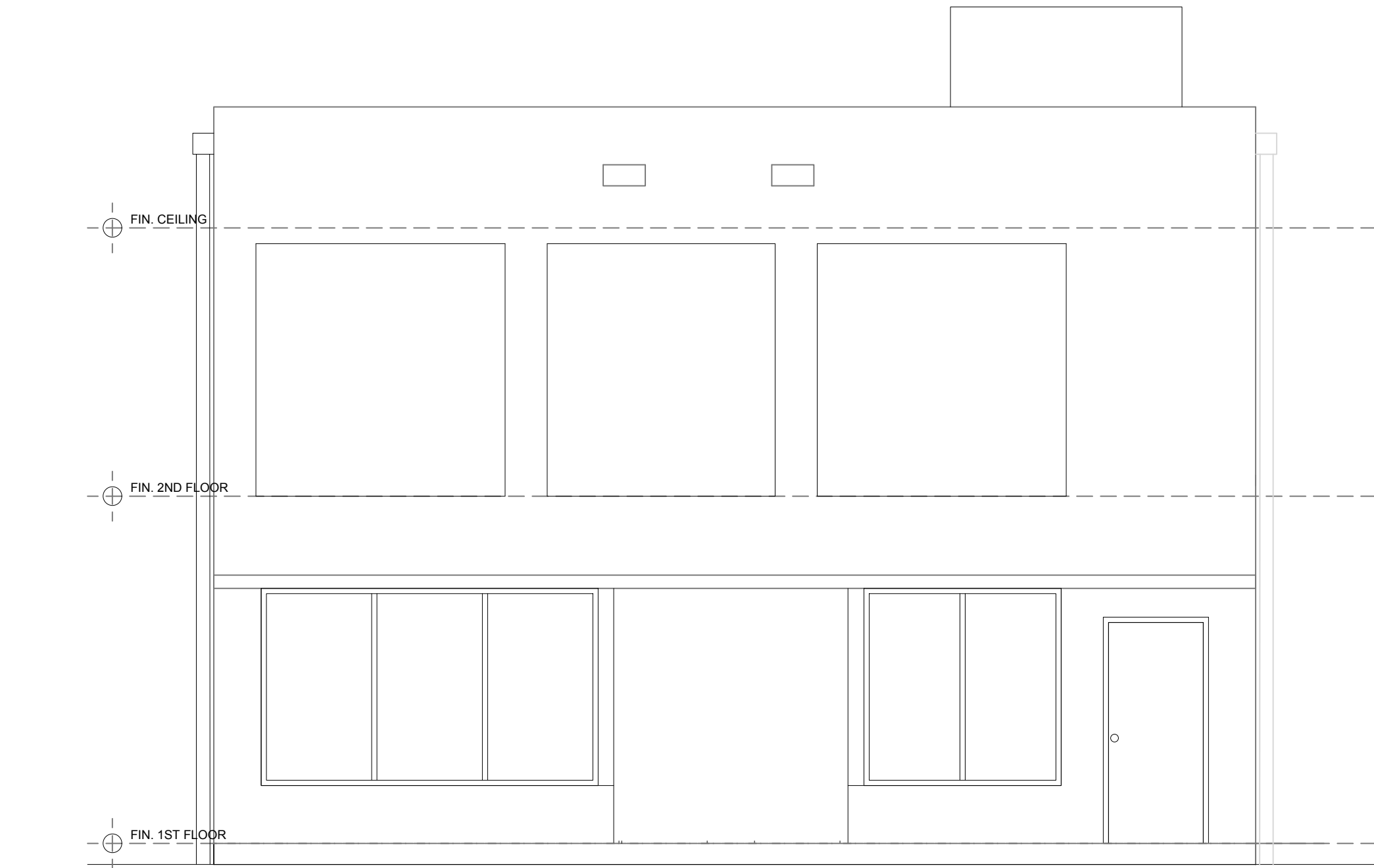
WEST ELEVATION

SCALE: 1/4"=1'-0"



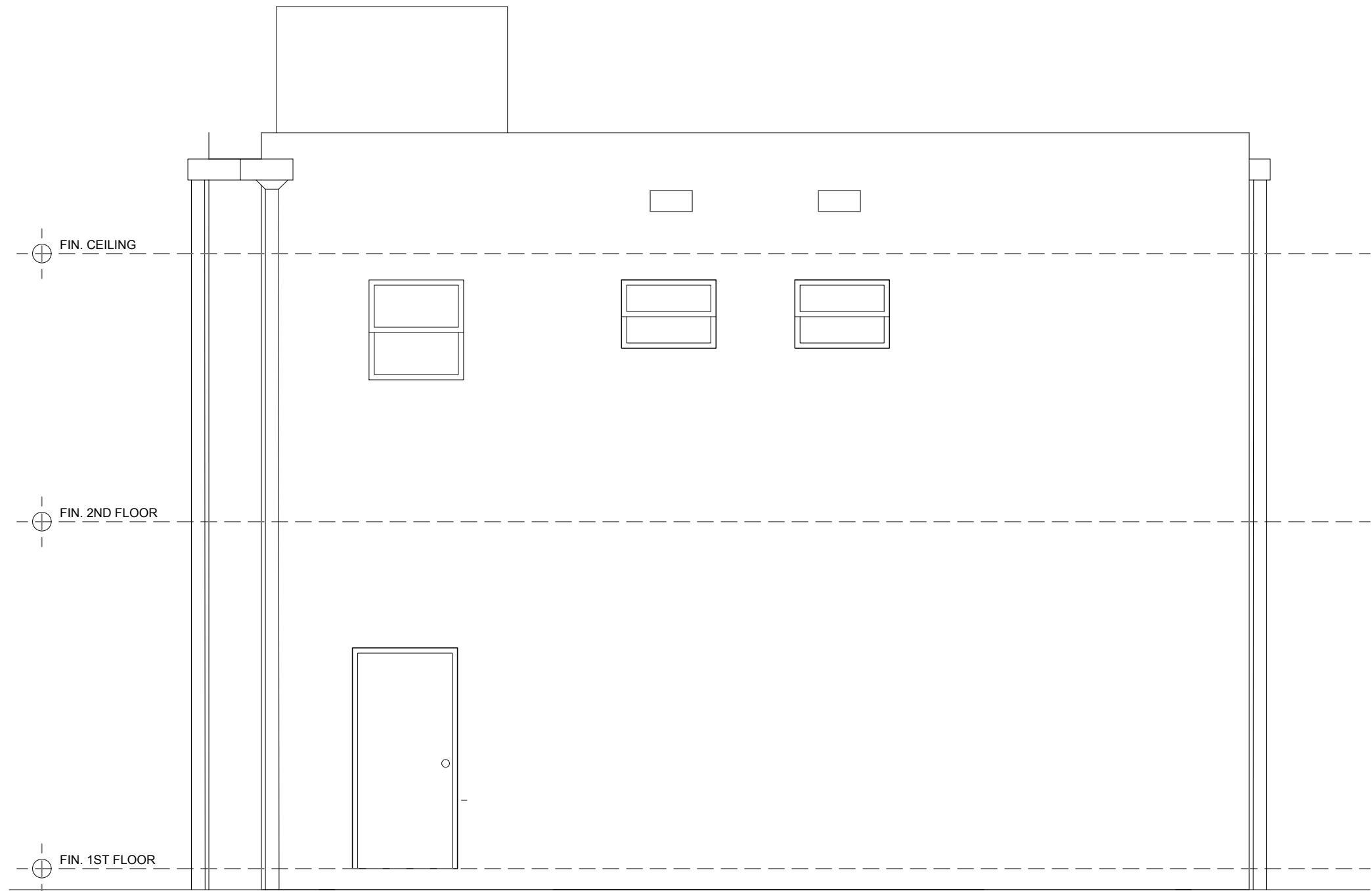
EAST ELEVATION

SCALE: 1/4"=1'-0"



NORTH ELEVATION

SCALE: 1/4"=1'-0"



SOUTH ELEVATION

SCALE: 1/4"=1'-0"

SUBMITTALS:
PHASE
DATE

REVISIONS:
NO. DESCRIPTION DATE

PROJECT TEAM
PROFESSIONAL IN CHARGE
DONALD M. WILKIN
REGISTRATION
NUMBER AR-0011619
APPROVED BY DMW
DESIGNED BY ACAI
DRAWN BY AA/NAP
CHECKED BY WRS

DESIGN CONSULTANT

TWO-STORY BUILDING
RESTAURANT UPGRADE
1310 NW 6TH STREET
FORT LAUDERDALE,
FLORIDA 33311
PROJECT NAME

EXTERIOR
ELEVATIONS

SHEET TITLE


associates, inc.
architecture . engineering
roofing . consulting
construction management
AAC001323-EB0004379-CGC010769
2937 W. Cypress Creek Rd., Suite 200
Fort Lauderdale, Florida 33309
Tel: 954.484.4000 - Fax: 954.484.5588
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ARCHITECT OF RECORD

16-024 C02

PROJECT NUMBER
A-102
SHEET NUMBER
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City of Fort Lauderdale

Northwest-Progresso-Flagler Heights
Community Redevelopment Agency
(NWPF CRA)



APPLICATION FOR CRA FUNDING ASSISTANCE

Name of Principal Owner in Charge Kenrith Lawrence		Tel. No. (954) 449-3114		E-Mail Address	
Primary Contact for this CRA Request Kenrith Lawrence		Tel. No. (954) 449-3114		E-Mail Address	
Name of Business Food Friends Catering LLC		Tax I.D. No.		Company Website NA	
Business Address 936 West Tropical Way		Tel. No. (954) 449-3114		Fax No. NA	
City Plantation		State FL		Zip Code 33317	
Commencement Date to Begin Project: _____				JOB INFORMATION	
Completion Date for Project: _____					
Check Appropriate Description		Project Type		Facility Description	
↑Existing Business ☐		↑Expansion ☐		Existing Space 3,820 sq. ft.	
↑New Business ☒		↑Relocation ☒		New Space _____ sq. ft.	
NAICS Code / Industry Type 722511 Full-Service Restaurant and 722320 Caterers		Date of Incorporation 03/06/17		State where the business was incorporated FL	
Proposed Project Location/City Fort Lauderdale		Proposed Address 1310 NW 6th Street			
Property Control Number(s)		Property Owner NWRD, LLC			
Owner Tel. No. (include Area Code) (954) 593-2082		Is there a lien on the property? ↑ Yes ↑ No			
Bank(s) Where Business Accounts for Projects Are Held 1. _____ 2. _____					
Name of Participating Bank/Lender					
Amount \$	Contact Person	Tel. No. (include Area Code)		Fax No. (include Area Code)	
Name of Other Financial Source					
Amount \$	Contact Person	Tel. No. (include Area Code)		Fax No. (include Area Code)	
Name of Other Financial Source					
Amount \$	Contact Person	Tel. No. (include Area Code)		Fax No. (include Area Code)	
Name of Other Financial Source					
Amount \$	Contact Person	Tel. No. (include Area Code)		Fax No. (include Area Code)	
Name of Other Financial Source					
Project Purpose and Economic Impact Expand existing catering business into a full-service Southern comfort restaurant. This venture will create local jobs, help the community become more sustainable, improve overall area making it more "attractive" by becoming a place where residents can "work, eat, play", and tourist and other people who don't reside in the Sistrunk area can come/visit this up and coming landmark destination.					

NOTE 1: If the project receives funds via another City, County, Federal or State program which also requires job creation/retention, the jobs created/retained for those programs must be in addition to the jobs required under this program.

NOTE 2: If project includes the purchase of equipment using CRA funds, then there must not be another UCC filing for the equipment.

Management: Owners, partners, officers, all holders of outstanding stock — 100% of ownership must be shown (*use separate sheet if necessary*).

Name	Complete Address	% Owned	From	To
Kenrith Lawrence - 936 West Tropical Way. Plantation, FL 33317 - 100% - 03/06/17 to 07/20/20				
Name	Complete Address	% Owned	From	To
Kenrith Lawrence - 936 West Tropical Way. Plantation, FL 33317 - 90% - 07/20/20 to current				
Name	Complete Address	% Owned	From	To
Myrna Loy - 936 West Tropical Way. Plantation, FL 33317 - 10% - 07/20/20 to current				
Name	Complete Address	% Owned	From	To
Name	Complete Address	% Owned	From	To

PROJECT/ACTIVITY COST SUMMARY	
1. Please state the overall project cost:	\$ _____
2. Please state the overall project costs related to the CRA's assisted activity?	\$ _____
3. Please indicate the sources and uses of funds for the project on the following table.	

Project Source(s) of Funding	Amount	Rate	Term
Bank Loan (specify)			
City funds			
CRA funds			
Company's current cash assets			
Owner equity (specify)			
Other (specify)			
Other (specify)			
Other (specify)			
Total Sources			
Select the Use(s) of Funds and the Amount Need for Each	Sources of Funds (Yes or No)	Amount	
Land Acquisition			
Real Property Acquisition			
Utility and road infrastructure improvements			
New construction of commercial and industrial buildings			
Rehabilitation of commercial and industrial buildings			
Purchase and installation of equipment and fixtures			
Other (specify)			
Other (specify)			
Other (specify)			
Total Uses			

NOTE 3: Other "uses" include Architectural/Engineering Fees, Application Fees, Permit Fees Impact Fees

BUSINESS INDEBTEDNESS: Furnish the following information on all outstanding installment debts, code and other liens, notes and mortgages payable that relate to this project. The present balances should agree with the latest balance sheet submitted (*use a separate sheet if necessary*).

To Whom Payable	Original Amount	Original Date	Present Balance	Rate of Interest	Maturity Date	Monthly Payment
Name: _____	\$		\$	%		\$
Name: _____	\$		\$	%		\$
Name: _____	\$		\$	%		\$
Name: _____	\$		\$	%		\$
Name: _____	\$		\$	%		\$

THE FOLLOWING ITEMS MUST BE COMPLETED AND SUBMITTED WITH YOUR APPLICATION

1. A business plan which describes the company mission, market analysis, applicant capacity, economic analysis and project feasibility, a brief history and description of the company (*including the founding of the company*), overview of operations, product information, customer base, method and areas of distribution, primary competitors and suppliers within the County.
2. A list of general and limited partners, officers, directors and shareholders of the company. Please provide a resume for all the principals and key management.
3. Corporate income tax returns for the last three years (*personal returns may also be requested*).
4. Two separate lists that detail the existing jobs on your payroll and the new jobs to be created (*within the list please provide the job title of each position, a brief description of each position, annual salary for existing and new positions and the industry average salary for those positions*).
5. If machinery and equipment are being purchased with CRA funds, provide a list of all the items to be purchased, with quotes on vendor's letterhead. Include a statement from the manufacturer, attesting to the economic life of the equipment.
6. If business is a franchise, include a copy of the franchise agreement;
7. Bank Commitment Letter detailing the conditions of the loan approval.
8. Copy of IRS determination letter as a non-profit organization (*required for all non-profit organizations only*).
9. Signed copy of resolution or minutes from the meeting of the governing body authorizing submission of the application (*required for all non-profit organizations only*).
10. Articles of Incorporation or Division of Corporations information identifying authorized signatories
11. Copy of the Property Deed (*if the applicant is the owner*)
12. Copy of By-Laws (*required for all non-profit organizations only*).
13. Please sign and submit *Statement of Personal History and Credit Check Release* (as attached).
14. If project involves construction, please provide a minimum of two (2) detailed cost estimates prepared by Architect/Engineer and/or General Contractor, preliminary plans and specifications, Architectural Illustration and photos of existing conditions.
15. Attach a street map showing the location of the proposed project, Property Folio number and Legal Description.
16. Preliminary Project Schedule.

The following items are also needed, if your funding request is \$500,000 or more
(*not applicable for Commercial Façade, Streetscape Enhancement and Property and Business Improvement Incentive requests*)

17. CPA audited corporate financial statements for the last three years (*Profit and Loss Statement and a Balance Sheet*).
18. If the most recent business return and/or financial statement is more sixty (60) days old, please submit a current Interim Financial Statement.
19. Three year financial pro formas which include operating statements, balance sheets, funding sources, and use details.
20. Ten year revenue and expense projection for the project
21. Copy of sales/purchase agreement when purchasing land or a building (*or an executed lease if applicable*).
22. Provide details regarding any credit issues, bankruptcies and lawsuits by any principal, owning 20% or more of the business.
23. The names of all affiliates and/or subsidiary companies, and their previous three (3) years financial statements and Interim Financial Statements if the financial statements are more than sixty (60) days old.
24. Letter from the Department of Sustainable Development (DSD) approving the proposed project with zoning and land use designations, and Plan Development Review number and comments.
25. Identification and qualifications of project development team (*i.e., attorney, engineer, architect, general contractor, etc.*).

26. Current Broward County Assessed Value, new capital investment dollars and total estimated new assessment when completed and placed into service.
27. Existing Leases, Lease commitments and tenant makeup (*if applicable*).
28. Copy of Environmental Report showing there are no Environmental issues (*if applicable*).
29. Copy of Appraisal Report (*if applicable*).

THE FOLLOWING ITEMS ARE REQUIRED AFTER CRA BOARD APPROVAL AND PRIOR TO EXECUTION OF AN AGREEMENT AND RELEASE OF FUNDS

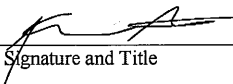
30. Evidence that all funds are in-place to fully fund the project.
31. A copy of the City approved project plans, contract with General Contractor and permits (Prior to Release of Funds)
32. Scope of work and all project costs
33. Copies of Insurance Certificates (Builders Risk/All Risk Policy, Commercial General Liability, Workers Compensation with the City of Fort Lauderdale and the Fort Lauderdale CRA listed as Additional Insured.

APPLICANTS CERTIFICATION

By my signature, I certify that I have read and understand the application, criteria, loan fees and program requirements. I further certify that all the information I (we) supplied is correct and accurate. All of the owners of the company/organization (*regardless of ownership percentage*) are aware of this loan and are in full agreement with the business securing financing for this project. My (our) signature(s) represent my (our) agreement to comply with City of Fort Lauderdale Community Redevelopment Agency, as it relates to this CRA funding request.

Each Proprietor, General Partner, Limited Partner and Business Owner, owning 20% or more must sign below. For all Non-Profit Organizations, all guarantors must be approved by City of Fort Lauderdale Community Redevelopment Agency.

Business Name: Food Friends Catering LLC

By:  01/11/22
Signature and Title Date

Guarantors:

_____ Signature and Title	_____ Date
_____ Signature and Title	_____ Date
_____ Signature and Title	_____ Date
_____ Signature and Title	_____ Date
_____ Signature and Title	_____ Date



Northwest-Progresso-Flagler Heights Community Redevelopment Agency

PERSONAL HISTORY STATEMENT

PLEASE READ CAREFULLY - PRINT OR TYPE

Each Proprietor (if a Sole Proprietorship), General Partner (if Partnership), Limited Partner (if Partnership), Officer, Director and Business Owner (owning 20% or more of the business), must complete a Personal History Statement. For all Non-Profit Organizations, all guarantors must complete this form and be approved as guarantors by the City of Fort Lauderdale Community Redevelopment Agency.

Applicant/Business Name: Kenrith Lawrence / Food Friends Catering LLC	Participating Bank/Lender: _____
City: Plantation State: FL Zip: 33317	City: _____ State: _____ Zip: _____

Personal Statement of (if you do not have a middle name, put NMN):

First Name: **Kenrith** Middle: **Edison** Last: **Lawrence**
Social Security No.: [REDACTED] Date of Birth: [REDACTED] Place of Birth: **Giessen, Germany**

Present Address: 936 West Tropical Way City: Plantation State: FL Zip: 33317 From: 2002 To: Current	Previous Address: _____ (needed if in present address less than 5 years) City: _____ State: _____ Zip: _____ From: _____ To: _____
Loan Requested from CRA: \$ _____ Loan Request from Bank(s): \$ _____ Percentage of Company Ownership: 90 %	Are you a U.S. Citizen: ☒ YES ☐ NO If NO, are you a Lawful Permanent Resident Alien: ☐ YES ☐ NO Alien Registration Number: _____

IT IS IMPORTANT THAT THE NEXT THREE (3) QUESTIONS BE ANSWERED COMPLETELY. AN ARREST OR CONVICTION RECORD WILL NOT NECESSARILY DISQUALIFY YOU. HOWEVER, AN UNTRUTHFUL ANSWER WILL CAUSE YOUR APPLICATION TO BE DENIED.

IF YOU ANSWER "YES" TO ANY OF THE QUESTIONS BELOW, PLEASE FURNISH DETAILS ON A SEPARATE SHEET. INCLUDE DATES, LOCATION, FINES, SENTENCES, WHETHER MISDEMEANOR OR FELONY, DATES OF PAROLE/PROBATION, UNPAID FINES OR PENALTIES, NAME(S) UNDER WHICH CHARGED, AND ANY OTHER PERTINENT INFORMATION.

1. Are you presently under indictment, on parole or probation? ☐ YES ☒ NO
(If YES, indicate the date parole or probation is to expire) _____
2. Have you ever been charged with and/or arrested for any criminal offense other than a minor motor vehicle violation? Include offenses which have been dismissed, discharged, or not prosecuted. ☐ YES ☒ NO
3. Have you ever been convicted, placed on pretrial diversion, or placed on any form of probation, including adjudication withheld pending probation, for any criminal offense other than a minor vehicle violation? ☐ YES ☒ NO

I hereby authorize the City of Fort Lauderdale to request criminal record information about me from the criminal justice agencies for the purpose of determining my eligibility.

Signature 	Title Owner	Date 01/11/22
---------------	-----------------------	-------------------------

*ORIGINAL SIGNATURES REQUIRED



Northwest-Progresso-Flagler Heights Community Redevelopment Agency

CREDIT CHECK RELEASE FORM

I authorize the City of Fort Lauderdale Community Redevelopment Agency to obtain such information (*from any source necessary*), as the City/CRA may require concerning statements made in the application for the CRA funding (*including but not limited to, obtaining a copy of my credit report, current loan status reports and financial information from the Participating Bank/Lender*).

PLEASE NOTE: Each Proprietor (*if a Sole Proprietorship*), General Partner (*if Partnership*), Limited Partner (*if Partnership*), Officer, Director and Business Owner (*owning 20% or more of the business*), must complete this Credit Check Release Form. For all Non-Profit Organizations, all guarantors must complete this form and be approved as guarantors by the City of Fort Lauderdale Community Redevelopment Agency.

First Name: Kenrith Middle: Edison Last: Lawrence

Social Security No.: [REDACTED] Date of Birth: [REDACTED]

Driver's License (State and Number): [REDACTED]

Home/Cellular Phone No.: [REDACTED] Office No.: [REDACTED]

Current Home Address (*PO Boxes not accepted*): 936 West Tropical Way

City: Plantation State: FL Zip Code: 33317

Employer: Self-Employed

Employer Address: [REDACTED]

City: [REDACTED] State: [REDACTED] Zip Code: [REDACTED]

Company Phone No.: (954) 449-3114 Other No.: [REDACTED]

Signature: [Signature]

Date: 01/11/22

*ORIGINAL SIGNATURES REQUIRED



Northwest-Progresso-Flagler Heights Community Redevelopment Agency

APPLICATION REQUEST SUPPLEMENTAL INFORMATION

CRA Incentive Programs

Please select the incentive(s) you are applying for and insert the amount of funding assistance you are seeking:

☐	COMMERCIAL FAÇADE IMPROVEMENT PROGRAM	\$ _____
☐	PROPERTY AND BUSINESS IMPROVEMENT PROGRAM	\$ _____
☐	STREETSCAPE ENHANCEMENT PROGRAM	\$ _____
☒	DEVELOPMENT INCENTIVE PROGRAM	\$ <u>1,125,000</u>
☐	PROPERTY TAX REIMBURSEMENT PROGRAM	\$ _____

Please provide a supplement sheet responding to the following numbered questions:

1. Please describe your project.
2. What is the address, folio number and legal description of the property.
3. What is the existing and proposed use of the property? Please note that certain uses are not eligible for CRA assistance. This includes convenience stores, pawn shops, check cashing stores, tattoo parlors, massage parlors, liquor stores and other uses as may be determined by the CRA that are inconsistent with the CRA Community Redevelopment Plan. Please note that there will be restrictive covenants placed on the property for minimum of 5 years restricting use of the property to only those uses for which CRA funding was provided.
4. Are the proposed improvements to the property being made on behalf of a proposed tenant for the property. If so, please provide a copy of the lease agreement.
5. What is the zoning of the property?
6. Are you the property owner? Please provide a copy of the deed of the property. You must be the owner of the property to apply.
7. Is your project new construction or is it renovation?
8. What is the total capital investment of your project and what is your hard construction and soft cost? (While property acquisition cost is not an eligible CRA expense, it may be included in your total capital investment)
9. What is the current Broward County Assessed Value of the property?
10. Is there a mortgage on the property? Please provide OR Book and Page. Please note that CRA funding is in the form of a 0% interest forgivable loan, forgiven after 5 year of project completion secured by a first

mortgage or subordinate mortgage on the property. Projects receiving over \$225,000 in CRA assistance will be secured by a forgivable loan forgiven after 7 years to 10 years depending on the level of CRA funding. Other forms of security in lieu of a forgivable mortgage will be considered on a case by case basis.

11. Are there any other liens or pending liens on the property? Please provide OR Book and Page.
12. Are there any code violations on the property? Identify.
13. Is the property listed "For Sale." Please note that properties listed for sale may not apply for CRA program funding.
14. How many new permanent jobs will be created by the project? Please describe the jobs to be created and projected salaries.
15. What is the estimated construction commencement date of the project? Please note that no work is to commence on the project unless a Program Agreement is approved and fully executed between the CRA and the property owner and that work must commence within 90 days of CRA funding approval.
16. What is the estimated completion date of the project? Please note that all approved projects must be completed within a maximum of three (3) years.
17. Please provide proof of your matching funds (i.e. bank statement, line of credit, etc.) and identify other proposed forms of financing for your project.
18. Do you have general liability and fire and casualty insurance on the property? You will be required to demonstrate proof of insurance and may include bonding requirements as required by the City/CRA prior to commencement of work. The cost of insurance may be included as part of your total project cost funded by the program.
19. Have you previously received funding from the CRA? Explain.

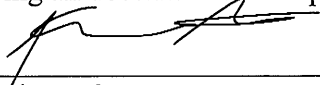
If you are applying for funding from the Commercial Façade Improvement Program, Property & Business Improvement Program and/or Streetscape Enhancement Program, please also complete the following:

20. Do you have a detailed scope of work? If so, please include for CRA review and approval.
21. Do you have completed architectural drawings for the scope of work to be performed? Please include along with architectural illustration(s) of the proposed work, material specifications, color selections, etc. Please note that architectural cost may be included as part of your total project cost.
22. Have your project plans been submitted for City Development Review and/or permitting and if so what are the status of the plans and the plan review number? All work must be permitted and approved by the Building Official.
23. Do you have detailed, written contractor cost estimates? If so, please provide.
24. Have you selected a contractor from the attached City/CRA Approved Contractor List? Please note if your contractor is not on the City/CRA approved list, it may be possible to have your contractor become an approved CRA Contractor. He/She will need to complete the attached Contractor Application for consideration.
25. If you are applying for the Façade Program or Property and Business investment Program, and if you are not using a City /CRA Approved Contractor, you must secure two detailed licensed and insured contractor cost estimates and CRA funding is limited to 60% of the lowest cost estimate not to exceed \$50,000 which can only be funded on a reimbursement basis, rather than a direct payment to the contractor. In addition, all

projects over \$50,000 may be assigned a CRA Construction Review Specialist who will determine the scope of work to be funded and will secure contractor pricing for the project, manage funding request and provide general project oversight.

26. For Streetscape Enhancement Program projects, see additional requirements for projects in excess of \$300,000 as required by Florida Statute 255.20.

I Kenrith Lawrence attest that the information is correct to the best of my knowledge. I further understand that the CRA program benefits are contingent upon funding availability and CRA approval and are not to be construed as an entitlement or right of a property owner/applicant. I further understand that I am responsible for providing all documentation required by The CRA.

Business Owner /  _____ Signature of
Property Owner or Business Owner

Kenrith Lawrence

Print Name

List of all Jobs to be Created

Job Title	#	Brief Job Description	Annual Average Salary	Industry Average Salary	Experience/Education/Skills Required

*USE ADDITIONAL SHEETS IF NECESSARY



SOUTHERN COMFORT KITCHEN + BAR

BUSINESS PLAN (SHORT VERSION)

PRESENTED TO: FUSE GROUP INVESTMENT COMPANIES

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FOOD FRIENDS CLIENTS

ABOUT FOOD FRIENDS CATERING

Food Friends Catering is a **family-owned business** established in 2017 by Kenrith Lawrence. Food Friends is a full-service catering company specializing in “Southern Comfort” Foods and other cuisines such as Latin, Asian, Caribbean to name a few.

Our **passion, knowledge** and **experience for culinary** as well as our dedication to exceptional service has allowed us to become one of South Florida’s most affordable and reputable caterers.

We cater a broad range of events such as corporate events, luncheons, bridal showers etc. and also provide vending services as needed. Since inception, we’ve catered over 200 events in South Florida.

For Food Friends, it’s all about **creating a memorable culinary experience** that brings everyone together. That is why a personal connection is established from day one. Our goal is to communicate effectively with each client to understand their catering wants and needs, audience that will be served and budget.



Our dedicated team works closely with your business and/or organizer to ensure that the occasion we cater is handled with care, guaranteeing exceptional cuisine and service all within budget.

For Food Friends, it is more than just catering an event. Whether you choose items from a pre-existing menu or decide to place a custom order, we hold ourselves accountable to high standards. You can be assured that Food Friends will provide delicious and nutritious meals utilizing high quality, fresh and some of the finest and seasonal ingredients.

RESTAURANT INDUSTRY OVERVIEW

The COVID-19 pandemic made an impact across several industries worldwide. However, the restaurant industry was hit the hardest and still have the longest road back to pre-COVID-19 levels.

According to the National Restaurant Association's 2021 State of the Restaurant Industry report, we learned that:

- The restaurant + food service industry sales fell by \$240B in 2020 from an expected level of \$899B
- More than 110K eating + drinking establishments closed for business temporarily or for good. Of the restaurants that closed:
 - The majority were well-established (~average 16 years and 16% had been in operations 30+ years)
 - 17% employed 50+ people
- Eating + drinking establishments finished nearly 2.5M jobs below its pre-COVID-19 level. Prior to COVID-19, the restaurant + food service industry were projected to provide 15.6M jobs in 2020 representing 10% of all payroll jobs in the U.S. economy

Source: <https://restaurant.org/news/pressroom/press-releases/2021-state-of-the-restaurant-industry-report>



FOOD FRIENDS SOUTHERN COMFORT KITCHEN + BAR

PRIMARY FUNCTIONS

The next phase for Food Friends Catering involves bringing to life our very own **Southern Comfort** kitchen + bar.

The restaurant will serve **two main functions**:

1. RESTAURANT

The Food Friends Southern Comfort kitchen + bar will be uniquely designed to create a space where people can come and **enjoy comfort foods + drinks, music, and art.**

Following all **CDC guidelines**, guests will be able to dine-in (indoors or outdoors). For guests not yet comfortable dining-in, we will offer a take-out option.

2. FOOD FRIENDS CATERING HUB (KITCHEN)

In the last two years, the Food Friends Catering business has experienced a growth of approximately 77%.

As we embark on launching our first restaurant, we'd like the restaurant kitchen to also serve as the Food Friends Catering HUB.

With this multifaceted approach, we will be able to not only serve restaurant customers, but also leverage the kitchen to prep, cook, package and successfully fulfill all catering orders for individuals + corporate clients.



THE MENU

At Food Friends Southern Comfort Kitchen + Bar we want our customers to enjoy a selection of **traditionally elevated "comfort foods", southern drinks (alcoholic + non-alcoholic) and desserts** they crave.

Customers with **dietary restrictions**, will also have a selection of vegetarian/vegan options to choose from.

Our entire **menu** will consists of **10-15 items** which customers can choose from to dine-in or take-out.

**Other menus will also be offered (i.e. specials, happy hour, brunch etc.)*

**Drinks (including alcoholic drinks) can also be ordered to-go.*



SAMPLE MENU

APPETIZERS

Calamari with Garlic Aioli
Fried Veggie Platter
Crispy Wings

ENTREES

Food Friends Burger
Portobello Swiss Burger
Fried or Seared Chicken Sandwich
Grandmas Fried Chicken
Brown Gravy Smothered Pork Chops
Red Wine Braised Beef
Pecan Brown Butter Trout
Creamy Mushroom Orzo

DESSERTS

Million Dollar Pound Cake
Fried Bread Pudding with Fresh Whip Cream
Southern Peach Cobbler
Fudge Walnut Brownie

DRINKS

Mango Peach Sweet Tea
Bayrum Lemonade



HOW RESTAURANTS ADAPTED TO COVID-19

To succeed in this "new norm", restaurants had to adapt to COVID-19. This meant having to develop, streamline or enhance "off-premises and contactless" capabilities.

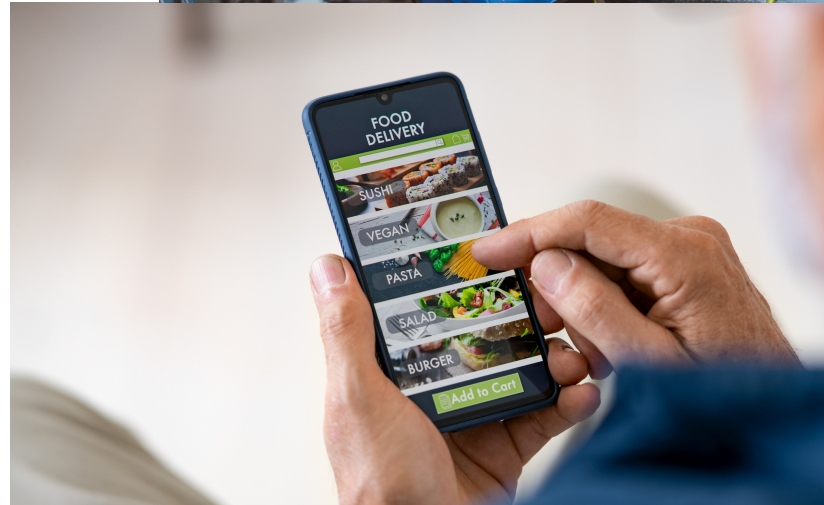
Here are some ways restaurants adapted:

Streamlined Menus: Part of optimizing and streamlining restaurant operations has involved re-designing menus. In fact, 63% of fine dining operators and half of casual/family dining operators now have fewer items on their menu than before the pandemic

Technology: Restaurants have embraced and adapted to technology throughout this pandemic. With the use of technology, they have been able to offer take-out and delivery services. In fact:

- 68% of consumers are more likely to purchase from a restaurant than before the pandemic
- 53% of consumers say take-out and delivery is essential
- 64% of consumers prefer to order directly from the restaurant
- 18% of consumers prefer to order through a 3rd party service
- 72% of consumers say its important their delivery orders come from a location that they can visit in-person vs. a virtual kitchen space

Source: <https://restaurant.org/news/pressroom/press-releases/2021-state-of-the-restaurant-industry-report>



CONSUMER DEMAND FOR RESTAURANTS REMAINS HIGH

“

6 in 1 adults say restaurants are an **essential part of their lifestyle**.

83% of adults say they're **not dining in at restaurants as often as they'd like** (April 2020); a jump from the 45% reported in January 2020.

88% of adults **enjoy going to restaurants**.

85% of adults say **going out to a restaurant with family or friends** is a better way to spend leisure time instead of cooking at home.

8 in 10 adults say their **favorite restaurant foods deliver flavor and taste sensations** that cannot be duplicated in the home kitchen.

”



As we can see, a vast majority of adults have the desire to dine-in at restaurants more than they have been able to during the COVID-19 pandemic. Restaurants bring people together to build "community". As the restaurant industry continues to recover, Food Friends understands that in order to grow during these uncertain times, we must provide guests with both the options to either dine-in or take-out.

SOUTH FLORIDA FOOD/BEVERAGE INDUSTRY WILL REMAIN STRONG

As previously discussed, consumers have a strong desire to dine-in at restaurants more than they've been able to during the pandemic. This desire comes from both locals and tourists and it's one way the South Florida restaurant industry will grow despite the ongoing pandemic.

According to a report done by CBRE:

- Restaurant spending now accounts for ~25% of all retail spending. Landlords are diversifying their assets largely with food/beverage tenants to help drive foot traffic.
- > 44M people visited South Florida in 2018 and spent an average of \$315 per person on food/beverage during their visits (estimated total of \$8.8B).
- Miami is the 2nd largest international retailer market in the U.S., 12th among global markets. Various international restaurant groups and chefs choose South Florida for their 1st location within their U.S. expansion strategy.
- Fort Lauderdale will further entice restaurant expansion thanks to the growth in young adults within the tech labor pool - this will bring restaurants that wish to establish a strong local brand presence to Fort Lauderdale and its surrounding areas.
- Trends in the food/beverage industry include food truck gatherings, food halls, "ghost" kitchens etc.

Source: https://www.bdb.org/clientuploads/Research/0-2019_Data/Real%20Estate%20Updates/Food_and_Beverage_-_South_Florida_-_Aug_2019.pdf



WHAT SETS FOOD FRIENDS APART

FOOD + EXPERIENCE

At Food Friends, we believe in **"making everything taste good"**.

Our **product/sourcing skills and food knowledge** allow us to make ingredients shine in their own unique way. The **"mother and son"** duo cook from the heart and soul, making sure all southern foods are created in its tradition form, but elevated to further enrich its flavors.

When dining with Food Friends, we focus on **recreating your grandma's or moms table** - where guests are comfortable coming together to talk, share experiences and feel at **"home"**.

COMMUNITY

Engaging and helping our local community is an integral part of the Food Friends mission.

As we start our journey in the restaurant industry, part of our "hybrid" business model is focused on **hiring local**, experienced and non-experienced servers, cooks, bar tenders etc. from **various backgrounds** (i.e. single moms/dads, formerly incarcerated, people with disabilities etc.) with a willingness to learn, grow and succeed.

Additionally, we hope to create a **"friends day"** every quarter where we can partner with local non-profit organizations/agencies and invite the local community to enjoy **deliciously home-made food** but also learn about **resources available to the community** (i.e. mental health, career development, education, etc.)



MARKET ANALYSIS

The "Historic Sistrunk" area has approximately 22 restaurants (direct and indirect competitors) which include:

- Betty's Soul Food & Barbecue
- Ivory's Takeout
- Jimmy Johns
- Ponderosa Soul Food Restaurant
- Sea City Fish & Chicken
- Smitty's Wings
- Henry's Sandwich Station
- Sistrunk Marketplace
 - Chop Shoppe Meat and Provisions
 - Senbazuru
 - Bronte
 - Heavenly Raw Living Food
 - Poke OG
 - Kasai & Koori
 - Snack Bar
 - Khoffner Brewery
 - Hot Lime
 - Osom Crepes
 - Empanada Bodega
 - Nellie's Southern Table
 - Fuoco
 - Club Soda Lounge



From this listing, we can acknowledge that "Historic Sistrunk" has 3 "Southern Style" restaurants, which means there is still an opportunity for Food Friends Southern Comfort Kitchen + Bar to successfully enter the market.

Food Friends Southern Comfort Kitchen + Bar will provide casual dining service, where guests can get together to talk, share experiences, feel at "home" - all while enjoying traditional southern comfort foods that have been elevated to further enrich its flavors.

Our goal is for guests to enjoy flavors they can't replicate at home, at a reasonable price and with exceptional service. Guests will also have the option to place orders via their mobile phones (QR codes).

Source: <https://www.sun-sentinel.com/entertainment/restaurants-and-bars/fl-et-sistrunk-marketplace-brewery-fort-lauderdale-opens-20200822-dvu4yjj3crezrbrduorfkoipou-story.html>

<https://fortlauderdalecra.com/neighborhoods/historic-sistrunk/>

MARKET SEGMENTATION

The following market segmentation data are 5-year estimates for the "Historic Sistrunk" area and areas located within a 3-mile radius.

TOTAL POPULATION 67,858

TOTAL HOUSEHOLDS 29,106



AVERAGE HH INCOME \$61,960

MEDIAN HH INCOME \$43,333



EDUCATIONAL ATTAINMENT (AGE 25+) 11,347 [Bachelor]
7,347 [Grad/Prof]



TRAFFIC COUNTS: 9,200 [NW 9th Ave]
12,400 [Sistrunk]

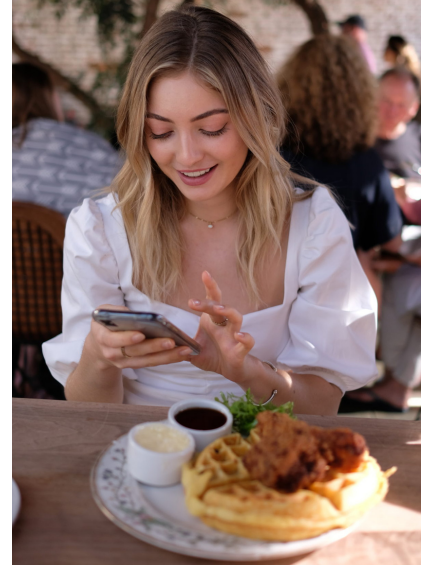


OUR TARGET

“

I need a place where I can go for brunch, happy hour or dinner and have a good/fun time with my significant other or friends and family - while enjoying music, rich flavored foods + drinks.

”



PROFILE

- Male / Female 35+
- Diverse Background (Black, Hispanic, Foreign Born)
- Bachelor's Degree or Higher
- Working Professional with Income of \$50K-\$75K+
- Reside in the City of Fort Lauderdale or its surrounding Suburbs (Wilton Manors, Oakland Park etc.)

WHAT THEY'RE LOOKING FOR

- Food with Flavor
- Vegetarian/Vegan Options
- Instagrammable
- Fun Atmosphere
- Dine-in and Take-out Options (for Food/Beverages inc. Alcohol)
- Free Wifi

SPENDING HABITS

- Food/beverage annual spending for GenX is ~\$4,229 and ~\$3,223 for Millennials
- As Millennials enter their "peak earning years" they will become the biggest spenders on groceries and restaurants within the next 10 years
- The share of expenditures dedicated to food by Millennials is 13.1%, lower than that of Baby Boomers which was 14.7% when they were the same age
- City households spend ~\$7,231 on food/beverage compared to ~\$8,217 of suburban households

COMPETITIVE LANDSCAPE

Currently within a 3-mile radius of the "Historic Sistrunk" area, there are 3 restaurants (direct competitors) that serve soul food and/or southern style food:



Nellie's Southern Table focuses on preparing Great-Grandma Nellie's family recipes.

STRENGTHS:

- Located in Sistrunk Marketplace
- Food made from scratch (fresh ingredients)
- PR benefits of being in Sistrunk Marketplace
- Online ordering available with food images

WEAKNESSES:

- Limited menu
- No website
- Min to non social media presence
- No street signage
- Name ambiguity on Yelp and Zmenu.com (Nellie's Southern Kitchen)

OPPORTUNITIES:

- Offer desserts
- Create instagrammable food items
- Offer vegan items

THREATS:

- A lot of indirect competition due to being in food hall
- Larger competitors in FAT Village Art District



Family-owned, authentic soul food restaurant. Located on NW 22nd Rd.

STRENGTHS:

- 40+ years in business
- Known for its Southern delicacies (ham hocks, chitterlings)
- Notoriety from celebrities and politicians
- Large servings, reasonable pricing

WEAKNESSES:

- Food presented/plated poorly
- Min to non social media presence
- No vegan options
- Poor website functionality
- Restaurant ambiance not inviting

OPPORTUNITIES:

- Create outdoor seating
- Create healthy menu items
- Establish digital presence
- Renovate restaurant space

THREATS:

- Competition with digital presence can be appealing to customers
- Competition with menu variety (i.e. healthy items) can gain customer traction

COMPETITIVE LANDSCAPE CONT. + PERCEPTUAL MAP



Located in the Franklin Park Community, Ponderosa, a soul food has been in business 30+ years.

STRENGTHS:

- 30+ years in business
- Offers dine-in, take-out and catering services
- Community relationships (fraternity, sorority, schools etc.)
- Loyal customers

WEAKNESSES:

- Primarily serves breakfast
- Limited lunch items
- No vegan options
- Not open in the evening or Sundays
- Weak website
- Min-to-none social media presence
- No delivery

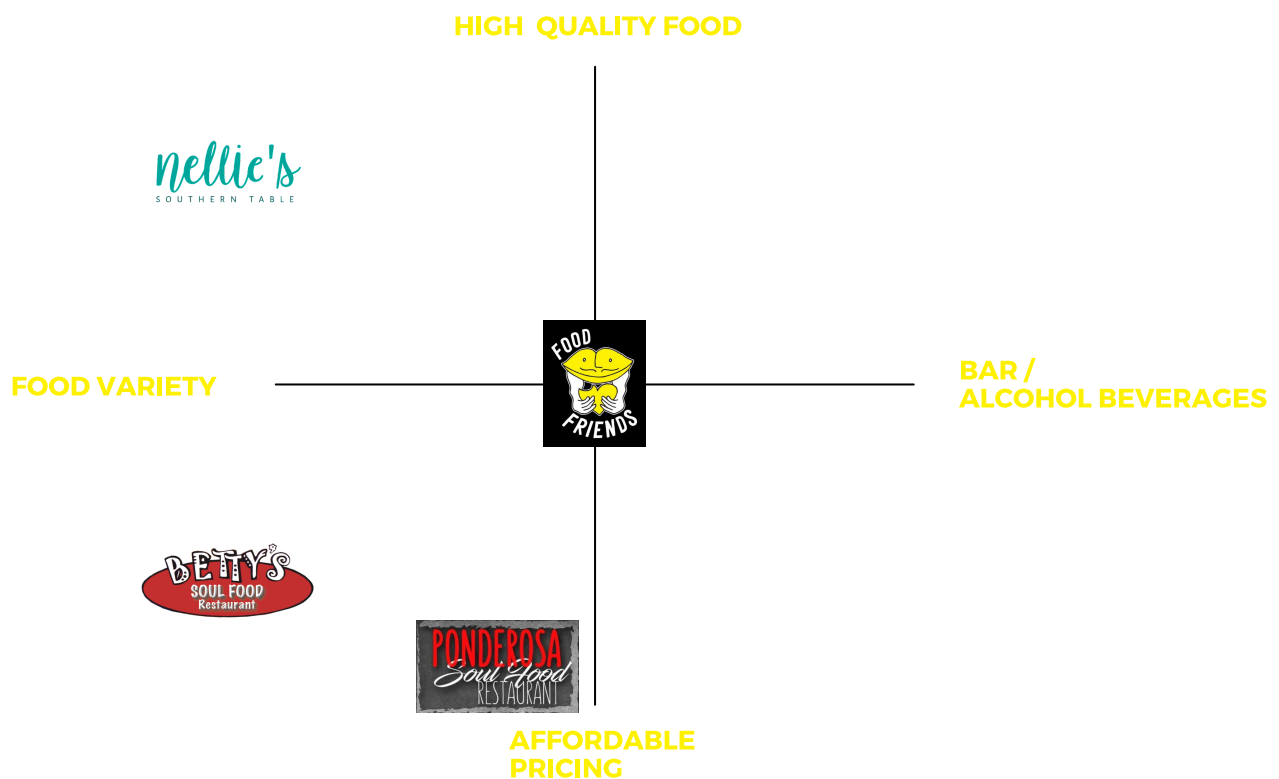
OPPORTUNITIES:

- Expand menu items
- Open evening + Sundays
- Offer delivery

THREATS:

- Competition with food variety, expanded hours, delivery etc. can enter market

The following is the perceptual map of those 3 main players and how they compare with Food Friends Southern Comfort Kitchen + Bar.



RESTAURANT SHORT-TERM GOALS

As we start preparing for the opening of Food Friends Southern Comfort Kitchen + Bar, there are several short and long-term goals we are establishing in order to achieve the success we desire for our new restaurant.



HUMAN RESOURCES

As a new restaurant, it's important for us to hire a HR expert to successfully manage recruiting, training, benefits, creating employee retention strategies, developing the restaurants/employee operational handbook, making sure the restaurant stays compliant with employment and food regulations etc.



MARKETING + SALES

Position ourselves as the Southern Comfort restaurant in the "Historic Sistrunk" area. First, we will uniquely design and build our website which will feature key sections (i.e. about us, our menu, online ordering, hours of operation, location etc.) We will then develop a strategic media plan to reach our target audience using traditional and non-traditional media. KPIs will be established for all advertising done, in order to track which media generates the most sales.



LOCAL PARTNERSHIPS

Establish partnerships with local food vendors in order to obtain some of the freshest ingredients.



EXCEPTIONAL SERVICE

Create an exceptional, friendly and reliable dining experience, making every guest feel valued. Everything from greeting customers, coordinating customers' food and beverage orders with kitchen and bar, making sure guests are satisfied with their meals, resolve any complaints, process payments. The overall goal is to get customers to come back.



CUSTOMER REWARDS PROGRAM

Convert all first time guests into repeat customers. Develop the Food Friends Customer Loyalty Program where guests can join FREE and earn points every time they visit. Points will be redeemable for FREE appetizers, sides, drinks or desserts.



TEST NEW MENU ITEMS

At Food Friends Southern Comfort Kitchen + Bar we specialize in Southern Comfort Cuisine. However, our goal is to create a diverse menu for guests to enjoy. This will consist of having a variety of beef, chicken and seafood items as well as vegan/vegetarian options. Our menu items have been specifically designed to avoid wasted ingredients/food, and to use local ingredients from local businesses.

RESTAURANT LONG-TERM GOALS



DELIVERY

Establish our own delivery process to avoid "service fees" from third party vendors. This will consist of adding a "order now" feature on our website, hiring our own delivery driver, implementing a delivery tracking system etc.



PRODUCT LINES

To increase revenue, Food Friends would like to explore developing products lines that would be on sale at our restaurant and website. Product lines would include home-made sauces, seasoning, jams/jelly's, merchandise (i.e. clothing, hats etc.) and more.



COMMUNITY ENGAGEMENT / GIVING BACK

Build relationships with local advocacy groups to help at risk populations manage their overall mental health, substance abuse, housing, education, and career development. In addition, we will partner with local hunger relief non-profits to serve and ensure the community is healthy and hunger-free. One issue we would like to address is making sure the community knows how to prepare nutritious meals with fresh produce. We would do this by holding free of charge, cooking classes for the community at our restaurant.



YOUTUBE CONTENT

Build an online presence for Food Friends Southern Comfort Kitchen + Bar by inviting local businesses and personalities to come cook, discuss their most "nostalgic" moments in the kitchen with family, and have "real" conversations whether its about life, current events, and other topics.



HOSPITALITY GROUP

Develop multiple restaurant concepts across South Florida. Under one umbrella, we would have various cuisines such as Asian, Latin, Italian and more.

FOOD FRIENDS SOUTHERN COMFORT KITCHEN + BAR [SWOT]

Food Friends Southern Comfort Kitchen + Bar provides Classic, Southern Style food and drinks in an elevated form for guests to enjoy in person or for takeout.



OUR BRAND + MARKETING INITIATIVES



MISSION: To make every dish taste good; while making every customer feel good.

VISION: To become one of the best Southern Comfort restaurants in the region by providing exceptional "Southern Hospitality" to our community and staff.

VALUE PROPOSITION: To utilize local fresh ingredients to create elevated, Southern classic food and beverages, within a beautiful and fun ambiance.

POSITIONING STATEMENT: Become the most flavorful, unique and reasonably priced, Southern Comfort restaurant in the region.

MARKETING INITIATIVES

The overall goal of marketing will be to build the "Food Friends" brand, restaurant reputation and focus on customer acquisition and retention. We will do this through:

LOCAL ADVERTISING:

- **TRADITIONAL:** WOM, Local Partnerships, Print, Radio Personality Promos, Events, Direct Mail, PR etc.
- **NON-TRADITIONAL:** SEM (Google, Bing), SEO, Display Ads, Social Media, Email Marketing, Customer Loyalty Program, Google My Business, Food Bloggers etc.

KPIs: KPIs will be established for all advertising, to track campaign performance and determine what media channels produce the most sales. Success will be measured via:

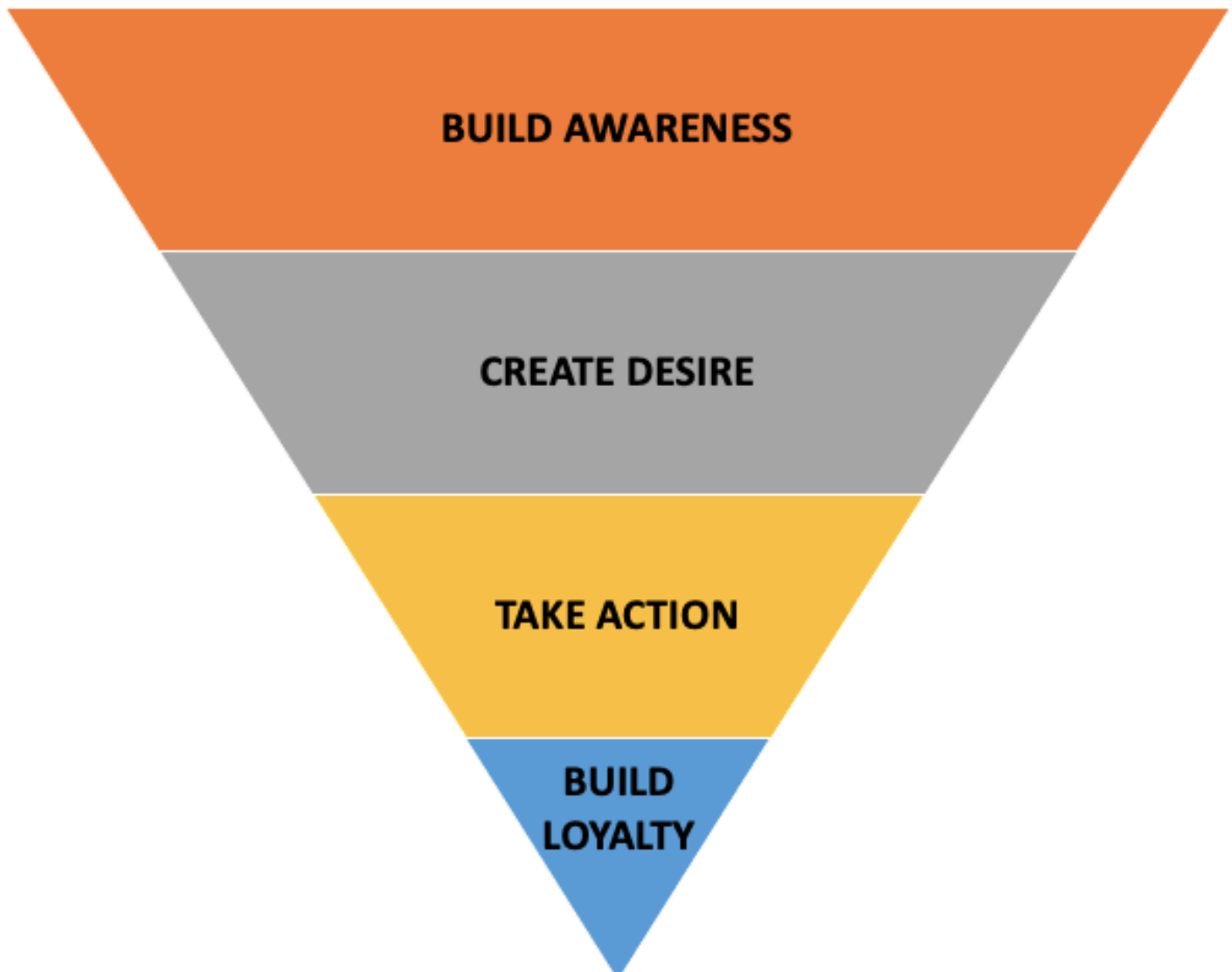
- Online Reviews
- Customer Retention Rate
- Likes
- Clicks
- Conversion Rates
- Avg. Page Duration (online ordering + website pages) etc.



SALES FUNNEL

The goal of this sales funnel is to attract new customers and retain them for the long-term.

From the diagram below, you will see that we will invest to attract and acquire new customers (build awareness), engage with them and create the desire for them to visit our restaurant (create desire), provide all customers with an exceptional customer experience (take action while building customer retention) and finally make all customers aware of our customer loyalty program (build loyalty).



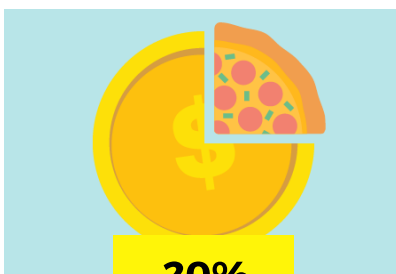
BUDGET ALLOCATION

Here is a snapshot of how Food Friends Southern Comfort Kitchen + Bar plans to allocate its funds/budget once opened:



25%

STAFF



20%

FOOD / BEVERAGE



25%

RENT



20%

MARKETING



10%

**OTHER
OPERATIONAL COSTS**

RESTAURANT FUNDING (PENDING APPROVAL)



Food Friends has started looking at ways to get funding for the restaurant build-out.

Here are some of the lenders we are working with to obtain a business loan:

- Small Business Administration
- Lift Fund
- Certified Community Development Financial Institution
- Lendio
- Personal Savings

OUR TEAM



KENRITH LAWRENCE, FOUNDER + CHEF

Kenrith started cooking at the early age of 8. Two of his biggest influences in Southern cooking were his grandmother and mom. While working for the State of Florida as a Investigation Specialist III in Tallahassee, Lawrence started doing small caterings for office potlucks, baby showers and birthdays. In 2017, Kenrith decided to pursue his dreams by opening his own catering company, Food Friends Catering LLC. Food Friends is a full-service catering company specializing in "Southern Comfort" Foods and other cuisines such as Latin, Asian, Caribbean to name a few. Our passion, knowledge and experience for culinary as well as our dedication to exceptional service has allowed us to become one of South Florida's most affordable and reputable caterers. In 2018, Lawrence had the opportunity to participate in the South Beach Food and Wine Festival where he had the opportunity to work under Guy Fieri in the "Burger Bash" Competition. Later that year he also won the Hungry Black Man Culinary Battle for his famous "Red Wine Braised Short Ribs". Currently, some of his major corporate clients include the Adrienne Arsht Center for the Performing Arts of Miami-Dade County (AileyCamp), Amazon, Guardian Pharmacy, Citrus Health Network, Broward County Schools to name a few. In his spare time, he serves on the PTA of Tropical Elementary and also visits and mentors students at various Broward County Public Schools. Kenrith obtained his Bachelors in Social Work from the Florida Agricultural and Mechanical University and his Masters in Hospitality Management from Florida International University.



MYRNA LOY, CO-FOUNDER + PASTRY CHEF

Myrna was one of six children. She learned to cook at the early age of 10 from her mother. To advance her culinary skills she would prepare meals for herself and her siblings. While in High School, she joined the National Homemakers of America (NHA) where she began to acquire professional culinary training. Myrna truly enjoyed the science behind food so she started to train herself by acquiring several cooking books from various cultures and even enjoyed exchanging recipes with friends at work. At 17, Loy started working at the Americana Beach Lodge in Daytona Beach where she was responsible for salad prep. Prior to owning her own Bail Bonds business, Myrna used to be an Outside Plant Engineer for Bellsouth and continues to be an active real estate agent. Loy obtained her Bachelor's Degree in Education from North Florida Baptist Theological Seminary. She is a part of Eta Phi Beta Sorority and in her spare time she loves giving back to the homeless.

OUR TEAM CONT.



PATRICIA O. URQUIAGA, BUSINESS CONSULTANT

Patricia is a bilingual business consultant with 13+ years of combined marketing, sales and operations experience. Throughout her career she's provided strategic direction for world-class brands in the U.S., Latin America, Caribbean and Canadian markets. Some of her clients have included the University of Miami, PBS, KinderCare Learning Centers, UBS, Mercantil Commercebank, St. Jude Children's Research Hospital, Scholastic, Mount Sinai New York and more. In 2018, Patricia decided to open her own business consulting firm, Urquiaga & Company, LLC to fulfill her dream of becoming an entrepreneur. Prior to owning her own firm, Patricia held various executive marketing, sales and operational roles for worldwide agencies. Currently, she serves as the Co-Chairperson for the Parent-to-Parent Fellowship for Calvary Christian Academy. She also volunteers for other local non-profit organizations including Calvary Chapel Fort Lauderdale, 4KIDS of South Florida/His Caring Place, and the Broward College Foundation. Urquiaga obtained her Bachelor's Degree in Business Administration from Florida International University and her Masters in Business Administration with a double concentration in Business Analytics and Entrepreneurship from Syracuse University.



JOHN NOBLE MASI, HOSPITALITY CONSULTANT

John Noble Masi started his career in foodservice when he was just knee high to his Dad making fresh baked rolls, cookies, and danish in his father's bakery. John loved food so much, he later attended the premiere culinary school in the world in 1984: The Culinary Institute of America before he moved to Florida to earn his Bachelor's degree in Hospitality Management and Master's degree in Business Administration at Florida International University. Masi has dedicated 28+ years to a career in culinary arts and hospitality, working in both front of house and kitchen/bakery operations for hotels, cruise ships, premiere catering companies, and 2 of the top 3 global foodservice management companies in positions that continually increased his responsibility from an Executive Chef to a Regional Vice President role. Today, John is the Owner of Hospitality Performance Partners, a consulting company focused on hospitality operations. He also teaches hospitality and various culinary courses at the Chaplin School of Hospitality Management & Tourism at Florida International University, and serves as the President for the American Culinary Federation's Broward County Chapter.

FOOD FRIENDS CLIENTS



CASE STUDY: GUARDIAN PHARMACY

Guardian Pharmacy is a full-service institutional pharmacy group who serves assisted living and skilled nursing communities of all sizes throughout the State of Florida.

Food Friends was booked as the caterer for its **Annual Corporate Holiday Party** which consisted of **120 guests**.



THREE-MEAL MENU

Appetizer: Wings Platter

Entree(s): Wine Braised Beef, Shrimp & Chicken Alfredo

Dessert(s): Peach Cobbler and Cherry Cheesecake

Beverages: Lemonade, Sweet Tea, Water

Food Friends was also responsible for handling all **logistics** related to the catering. This included decorating all food tables, providing 3 servers for the evening as well as staging a "temporary on-site kitchen" due to the venue not having one.

“Everyone couldn't stop talking about how good the food was! Food Friends really made the night a total success! Thank you so Much!

Landia Valdez, Supervisor of Data Entry





CASE STUDY: AILEYCAMP MIAMI

AileyCamp Miami is a full scholarship, summer program that helps transform the lives of students from Miami-Dade County Public Middle Schools.

The program provides a safe and artistic environment for students to take classes in dance, nutrition, conflict resolution, drug prevention, critical thinking and other life skill courses in personal development and creative communication.



Food Friends was hired to cater AileyCamp Miami's first-ever **virtual 4-week summer camp program**, which consisted of 304 campers and families per week.

The **Food Friends Passport Around The World** and **Fun Friday Family Food Experience** catering concepts took campers and their families on a memorable food journey. Every day, Food Friends prepared and delivered a delicious "homestyle" hot or cold breakfast and warm themed lunch for everyone to enjoy even the ones with dietary restrictions.

THEMED MENU

Breakfast: Bread Pudding, Eggs, Grits, Protein, Apple Coffee Cake, Roasted Potatoes, Cinnamon Rolls, Fruit Salad

Lunch: Tour of Italy Mondays, Martes De Fiesta Tuesdays, Sweet Asian Style Wednesdays, American Comfort Thursdays and the Fun Friday Family Food Experience

Dessert: Assorted Cookies and Brownies

Beverages: Milk, Juice and Water

“

As Director of AileyCamp Miami, it is my job to bring on vendors who will provide excellent service to our campers and their families. From the first encounter to the last, Food Friends exceeded my expectations in providing quality food, professional service and in building a rapport with our campers and their families. Mr. Lawrence, the Chef and Owner ensured each camper's dietary needs were met in the most delicious way! Not a day went by in camp where the campers were not impressed and delighted by their breakfast and lunch. Thanks to Food Friends for taking the initiative to provide family meals and recipe cards, a number of our campers found a passion for cooking because of him. I am grateful for Food Friends for helping our team this summer change the lives of our campers.

Florencia Guerrier, Director of AileyCamp Miami

”





CASE STUDY: AMAZON DORAL

Amazon Doral is a new sortation center with a goal of expediting deliveries to customers throughout South Florida 7/days a week.



Food Friends was hired to cater **Amazon's Thanksgiving Celebration**, which consisted of providing breakfast and dinner meals + dessert for a total of **800 employees**.



THANKSGIVING CELEBRATION MENU

Breakfast: Scrambled Eggs, Roasted Potatoes, Turkey Sausage and Buttered Toast

Dinner: Oven-Roasted Turkey Breast, Gravy, Yellow Rice and Green Beans

Dessert: Sweet Potato Pie



Food Friends was responsible for handling all **catering preparation logistics and execution for the event**. This consisted of developing a customized menu, ordering ingredients, prepping, cooking, individually packaging all meals, delivering, setting up meals in designated areas etc. - all while staying within the clients budget.





THANK YOU!

HAVE QUESTIONS? CONTACT:

**KENRITH LAWRENCE
CHEF / OWNER**

(954) 449-3114

FOODFRIENDCATERING@GMAIL.COM

Start-Up Expenses Year I (Starting Balance Sheet)

Prepared By:
Kenrith Lawrence

Company Name:
Food Friends Catering LLC

Fixed Assets	Amount	Depreciation (years)	Notes
Real Estate-Land		Not Depreciated	
Real Estate-Buildings		20	
Leasehold Improvements		7	
Equipment	200,000	7	Kitchen equipment
Furniture and Fixtures	66,600	5	Fixtures (furniture not covered by CRA funds)
Vehicles		5	
Other		5	
Total Fixed Assets	\$ 266,600		
Operating Capital	Amount	Notes	
Pre-Opening Salaries and Wages			
Prepaid Insurance Premiums			
Inventory			
Legal and Accounting Fees			
Rent Deposits			
Utility Deposits			
Supplies			
Advertising and Promotions			
Licenses			
Other Initial Start-Up Costs			
Working Capital (Cash On Hand)	1,033,400		Working capital minus fixed assets
Total Operating Capital	\$ 1,033,400		
Total Required Funds	\$ 1,300,000		CRA funds plus \$150K loan

Sources of Funding	Percentage	Totals	Loan Rate	Term in Months	Monthly Payments	Notes
Owner's Equity	0.00%					
Outside Investors	88.46%	1,150,000				CRA funds
Additional Loans or Debt						
Commercial Loan	11.54%	150,000	9.00%	72	2,704	10% contribution
Commercial Mortgage	0.00%		9.00%	240	-	
Credit Card Debt	0.00%		7.00%	60	-	
Vehicle Loans	0.00%		6.00%	48	-	
Other Bank Debt	0.00%		5.00%	36	-	
Total Sources of Funding	100.00%	\$ 1,300,000	Cell D 42 must equal cell C31		\$ 2,704	
Total Funding Needed		\$ -	You are fully funded (Balanced)			

Existing Businesses ONLY -- Calculating Cash on Hand	
Cash	-
+ Accounts Receivable	-
+ Prepaid Expenses	-
- Accounts Payable	-
- Accrued Expenses	-
Total Cash on Hand	\$ -

Payroll Year I

Prepared By: Company Name:
Kenrith Lawrence Food Friends Catering LLC

Employee Types	Number of Owners /Employees	Average Hourly Pay (to 2 decimal places, ex. \$15.23)	Estimated Hrs./Week (per person)	Estimated Pay/Month (Total)	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Annual Totals
Owner(s)	1	41.36	40	\$ 7,169	7,169	7,169	7,169	7,169	7,169	7,169	7,169	7,169	7,169	7,169	7,169	7,169	\$ 86,029
Full-Time Employees	12	6.05	40	\$ 12,584	12,584	12,584	12,584	12,584	12,584	12,584	12,584	12,584	12,584	12,584	12,584	12,584	\$ 151,008
Part-Time Employees	6	10.50	20	\$ 5,460	5,460	5,460	5,460	5,460	5,460	5,460	5,460	5,460	5,460	5,460	5,460	5,460	\$ 65,520
Independent Contractors				\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Salaries and Wages	19	\$ 57.91	100	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 25,213	\$ 302,557
Payroll Taxes and Benefits	Wage Base Limit	Percentage of Salary/Wage		Estimated Taxes & Benefits/Month (Total)	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Annual Totals
Social Security	\$ 137,700	6.20%		\$ 1,563	1,563	1,563	1,563	1,563	1,563	1,563	1,563	1,563	1,563	1,563	1,563	1,563	\$ 18,759
Medicare	--	1.45%		\$ 366	366	366	366	366	366	366	366	366	366	366	366	366	\$ 4,387
Federal Unemployment Tax (FUTA)	\$ 7,000	0.60%		\$ 67	67	67	67	67	67	67	67	67	67	67	67	67	\$ 798
State Unemployment Tax (SUTA)	\$ 7,000	3.45%		\$ 382	382	382	382	382	382	382	382	382	382	382	382	382	\$ 4,589
Employee Pension Programs	--	0.00%		\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Worker's Compensation	--	0.00%		\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Employee Health Insurance	--	0.00%		\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Other Employee Benefit Programs	--	0.00%		\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Payroll Taxes and Benefits		11.70%		\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 2,378	\$ 28,532
Total Salaries and Related Expenses				\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 331,089

Payroll Years 1-3

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

Employee Types	Year 1 Totals	Growth Rate 1 to 2	Second Year	Growth Rate 2 to 3	Third Year
Owner(s)	86,029	20.0%	103,235	30.0%	134,205
Full-Time Employees	151,008	20.0%	181,210	30.0%	235,572
Part-Time Employees	65,520	10.0%	72,072	30.0%	93,694
Independent Contractors	-	3.0%	-	3.0%	-
Total Salaries and Wages	\$ 302,557		\$ 356,516		\$ 463,471
Payroll Taxes and Benefits					
Social Security	18,759	20.0%	22,510	30.0%	29,263
Medicare	4,387	20.0%	5,264	30.0%	6,844
Federal Unemployment Tax (FUTA)	798	20.0%	958	30.0%	1,245
State Unemployment Tax (SUTA)	4,589	20.0%	5,506	30.0%	7,158
Employee Pension Programs	-	0.0%	-	0.0%	-
Worker's Compensation	-	3.0%	-	3.0%	-
Employee Health Insurance	-	3.0%	-	3.0%	-
Other Employee Benefit Programs	-	10.0%	-	10.0%	-
Total Payroll Taxes and Benefits	\$ 28,532		\$ 34,239		\$ 44,510
Total Salaries and Related Expenses	\$ 331,089		\$ 390,755		\$ 507,981

Sales Forecst Year I

Prepared By: Kenrith Lawrence
Company Name: Food Friends Catering LLC

Complete This Chart First:				
Product Lines	Units	Sales Price Per Unit	COGS Per Unit	Margin Per Unit
Customized Caterings	Individual	\$ 25.00	\$ 10.00	\$ 15.00
Customized Caterings	Corporate Clients	\$ 45.00	\$ 10.00	\$ 35.00
Restaurant Meals	Individual	\$ 25.00	\$ 8.00	\$ 17.00
Restaurant Bar	Individual	\$ 15.00	\$ 5.00	\$ 10.00
				\$ -
				\$ -

Product Lines	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Annual Totals	Category Breakdown	Category / Total
Customized Caterings															
Individual Sold	180	185	190	196	202	208	214	221	228	234	241	249	2,548		1.3%
Total Sales	4,500	4,625	4,750	4,900	5,050	5,200	5,350	5,525	5,700	5,850	6,025	6,225	\$ 63,700	100.0%	1.6%
Total COGS	1,800	1,850	1,900	1,960	2,020	2,080	2,140	2,210	2,280	2,340	2,410	2,490	\$ 25,480	40.0%	2.0%
Total Margin	2,700	2,775	2,850	2,940	3,030	3,120	3,210	3,315	3,420	3,510	3,615	3,735	\$ 38,220	60.0%	1.4%
Customized Caterings															
Corporate Clients Sold	340	350	361	372	383	394	406	418	431	444	457	471	4,825		2.5%
Total Sales	15,300	15,759	16,232	16,719	17,220	17,737	18,269	18,817	19,382	19,963	20,562	21,179	\$ 217,138	100.0%	5.4%
Total COGS	3,400	3,502	3,607	3,715	3,827	3,942	4,060	4,182	4,307	4,436	4,569	4,706	\$ 48,253	22.2%	3.7%
Margin	11,900	12,257	12,625	13,003	13,394	13,795	14,209	14,635	15,075	15,527	15,993	16,472	\$ 168,885	77.8%	6.1%
Restaurant Meals															
Individual Sold	6,644	6,843	7,049	7,260	7,478	7,702	7,933	8,171	8,416	8,669	8,929	9,197	94,292		48.1%
Total Sales	166,100	171,083	176,215	181,502	186,947	192,555	198,332	204,282	210,411	216,723	223,225	229,921	\$ 2,357,296	100.0%	58.2%
Total COGS	53,152	54,747	56,389	58,081	59,823	61,618	63,466	65,370	67,331	69,351	71,432	73,575	\$ 754,335	32.0%	58.0%
Margin	112,948	116,336	119,827	123,421	127,124	130,938	134,866	138,912	143,079	147,372	151,793	156,346	\$ 1,602,961	68.0%	58.2%
Restaurant Bar															
Individual Sold	6,644	6,843	7,049	7,260	7,478	7,702	7,933	8,171	8,416	8,669	8,929	9,197	94,292		48.1%
Total Sales	99,660	102,650	105,729	108,901	112,168	115,533	118,999	122,569	126,246	130,034	133,935	137,953	\$ 1,414,378	100.0%	34.9%
Total COGS	33,220	34,217	35,243	36,300	37,389	38,511	39,666	40,856	42,082	43,345	44,645	45,984	\$ 471,459	33.3%	36.3%
Margin	66,440	68,433	70,486	72,601	74,779	77,022	79,333	81,713	84,164	86,689	89,290	91,968	\$ 942,918	66.7%	34.3%
Product 5															
Units Sold													0		0.0%
Total Sales	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%	0.0%
Total COGS	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%	0.0%
Margin	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%	0.0%
Product 6															
Units Sold													0		0.0%
Total Sales	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%	0.0%
Total COGS	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%	0.0%
Margin	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%	0.0%
Total Units Sold	13,808	14,222	14,648	15,088	15,540	16,007	16,487	16,982	17,492	18,015	18,556	19,113	195,957		
Total Sales	\$ 285,560	\$ 294,117	\$ 302,927	\$ 312,022	\$ 321,386	\$ 331,026	\$ 340,950	\$ 351,193	\$ 361,738	\$ 372,570	\$ 383,746	\$ 395,278	\$ 4,052,512		
Total Cost of Goods Sold	\$ 91,572	\$ 94,315	\$ 97,139	\$ 100,056	\$ 103,059	\$ 106,150	\$ 109,332	\$ 112,618	\$ 116,000	\$ 119,472	\$ 123,056	\$ 126,755	\$ 1,299,527		
Total Margin	\$ 193,988	\$ 199,802	\$ 205,787	\$ 211,966	\$ 218,326	\$ 224,875	\$ 231,618	\$ 238,575	\$ 245,738	\$ 253,097	\$ 260,690	\$ 268,522	\$ 2,752,985		

Sales Forecast Years I-3

Prepared by:Kenrith Lawrence

Company Name:Food Friends Catering LLC

Growth Rate Year 1 to Year 2:10.00%

Growth Rate Year 2 to Year 3:10.00%

Product Lines	Year 1 Totals	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year 2 Totals	Category Breakdown
Customized Caterings															
Individual Sold	2548	198	204	209	216	222	229	235	243	251	257	265	274	2,803	
Total Sales	\$ 63,700	4,950	5,088	5,225	5,390	5,555	5,720	5,885	6,078	6,270	6,435	6,628	6,848	\$ 70,070	100.0%
Total COGS	\$ 25,480	1,980	2,035	2,090	2,156	2,222	2,288	2,354	2,431	2,508	2,574	2,651	2,739	\$ 28,028	40.0%
Total Margin	\$ 38,220	2,970	3,053	3,135	3,234	3,333	3,432	3,531	3,647	3,762	3,861	3,977	4,109	\$ 42,042	60.0%
Customized Caterings															
Corporate Clients Sold	4825.290051	374	385	397	409	421	434	447	460	474	488	503	518	5,308	
Total Sales	\$ 217,138	16,830	17,335	17,855	18,391	18,942	19,511	20,096	20,699	21,320	21,959	22,618	23,297	\$ 238,852	100.0%
Total COGS	\$ 48,253	3,740	3,852	3,968	4,087	4,209	4,336	4,466	4,600	4,738	4,880	5,026	5,177	\$ 53,078	22.2%
Margin	\$ 168,885	13,090	13,483	13,887	14,304	14,733	15,175	15,630	16,099	16,582	17,079	17,592	18,120	\$ 185,774	77.8%
Restaurant Meals															
Individual Sold	94291.8444	7,308	7,528	7,753	7,986	8,226	8,472	8,727	8,988	9,258	9,536	9,822	10,117	103,721	
Total Sales	\$ 2,357,296	182,710	188,191	193,837	199,652	205,642	211,811	218,165	224,710	231,452	238,395	245,547	252,913	\$ 2,593,026	100.0%
Total COGS	\$ 754,335	58,467	60,221	62,028	63,889	65,805	67,780	69,813	71,907	74,064	76,286	78,575	80,932	\$ 829,768	32.0%
Margin	\$ 1,602,961	124,243	127,970	131,809	135,763	139,836	144,031	148,352	152,803	157,387	162,109	166,972	171,981	\$ 1,763,257	68.0%
Restaurant Bar															
Individual Sold	94291.8444	7,308	7,528	7,753	7,986	8,226	8,472	8,727	8,988	9,258	9,536	9,822	10,117	103,721	
Total Sales	1414377.666	109,626	112,915	116,302	119,791	123,385	127,087	130,899	134,826	138,871	143,037	147,328	151,748	\$ 1,555,815	100.0%
Total COGS	\$ 471,459	36,542	37,638	38,767	39,930	41,128	42,362	43,633	44,942	46,290	47,679	49,109	50,583	\$ 518,605	33.3%
Margin	\$ 942,918	73,084	75,277	77,535	79,861	82,257	84,724	87,266	89,884	92,581	95,358	98,219	101,165	\$ 1,037,210	66.7%
Product 5															
Sold	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Total Sales	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%
Total COGS	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%
Margin	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%
Product 6															
Sold	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Total Sales	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%
Total COGS	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%
Margin	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -	0.0%
Total Units Sold	195956.9789	15,189	15,644	16,113	16,596	17,094	17,607	18,135	18,680	19,241	19,817	20,411	21,025	215,553	
Total Sales	\$ 4,052,512	\$ 314,116	\$ 323,528	\$ 333,219	\$ 343,224	\$ 353,524	\$ 364,128	\$ 375,045	\$ 386,313	\$ 397,912	\$ 409,827	\$ 422,121	\$ 434,806	\$ 4,457,763	
Total Cost of Goods Sold	\$ 1,299,527	\$ 100,729	\$ 103,747	\$ 106,853	\$ 110,062	\$ 113,365	\$ 116,765	\$ 120,266	\$ 123,880	\$ 127,601	\$ 131,419	\$ 135,362	\$ 139,431	\$ 1,429,480	
Total Margin	\$ 2,752,985	\$ 213,387	\$ 219,782	\$ 226,366	\$ 233,162	\$ 240,159	\$ 247,363	\$ 254,780	\$ 262,433	\$ 270,312	\$ 278,407	\$ 286,759	\$ 295,375	\$ 3,028,283	

Sales Forecast Years I-3

Product Lines	Category / Total	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year 3 Totals
Customized Caterings														
Individual Sold	1.3%	218	224	230	237	244	252	259	267	276	283	292	301	3,083
Total Sales	1.6%	5,445	5,596	5,748	5,929	6,111	6,292	6,474	6,685	6,897	7,079	7,290	7,532	\$ 77,077
Total COGS	2.0%	2,178	2,239	2,299	2,372	2,444	2,517	2,589	2,674	2,759	2,831	2,916	3,013	\$ 30,831
Total Margin	1.4%	3,267	3,358	3,449	3,557	3,666	3,775	3,884	4,011	4,138	4,247	4,374	4,519	\$ 46,246
Customized Caterings														
Corporate Clients Sold	2.5%	411	424	436	450	463	477	491	506	521	537	553	569	5,839
Total Sales	5.4%	18,513	19,068	19,640	20,230	20,837	21,462	22,105	22,769	23,452	24,155	24,880	25,626	\$ 262,737
Total COGS	3.7%	4,114	4,237	4,365	4,495	4,630	4,769	4,912	5,060	5,211	5,368	5,529	5,695	\$ 58,386
Margin	6.1%	14,399	14,831	15,276	15,734	16,206	16,692	17,193	17,709	18,240	18,787	19,351	19,932	\$ 204,351
Restaurant Meals														
Individual Sold	48.1%	8,039	8,280	8,529	8,785	9,048	9,320	9,599	9,887	10,184	10,489	10,804	11,128	114,093
Total Sales	58.2%	200,981	207,010	213,221	219,617	226,206	232,992	239,982	247,181	254,597	262,235	270,102	278,205	\$ 2,852,328
Total COGS	58.0%	64,314	66,243	68,231	70,278	72,386	74,557	76,794	79,098	81,471	83,915	86,433	89,026	\$ 912,745
Margin	58.2%	136,667	140,767	144,990	149,340	153,820	158,435	163,188	168,083	173,126	178,320	183,669	189,179	\$ 1,939,583
Restaurant Bar														
Individual Sold	48.1%	8,039	8,280	8,529	8,785	9,048	9,320	9,599	9,887	10,184	10,489	10,804	11,128	114,093
Total Sales	34.9%	120,589	124,206	127,932	131,770	135,724	139,795	143,989	148,309	152,758	157,341	162,061	166,923	\$ 1,711,397
Total COGS	36.3%	40,196	41,402	42,644	43,923	45,241	46,598	47,996	49,436	50,919	52,447	54,020	55,641	\$ 570,466
Margin	34.3%	80,392	82,804	85,288	87,847	90,482	93,197	95,993	98,873	101,839	104,894	108,041	111,282	\$ 1,140,931
Product 5														
Sold	0.0%	0	0	0	0	0	0	0	0	0	0	0	0	0
Total Sales	0.0%	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total COGS	0.0%	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Margin	0.0%	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Product 6														
Sold	0.0%	0	0	0	0	0	0	0	0	0	0	0	0	0
Total Sales	0.0%	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total COGS	0.0%	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Margin	0.0%	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Units Sold		16,708	17,208	17,724	18,256	18,804	19,368	19,949	20,548	21,165	21,799	22,453	23,127	237,108
Total Sales		\$ 345,528	\$ 355,881	\$ 366,541	\$ 377,546	\$ 388,876	\$ 400,541	\$ 412,550	\$ 424,944	\$ 437,703	\$ 450,809	\$ 464,333	\$ 478,286	\$ 4,903,539
Total Cost of Goods Sold		\$ 110,802	\$ 114,121	\$ 117,538	\$ 121,068	\$ 124,702	\$ 128,442	\$ 132,292	\$ 136,268	\$ 140,361	\$ 144,561	\$ 148,898	\$ 153,374	\$ 1,572,428
Total Margin		\$ 234,725	\$ 241,760	\$ 249,003	\$ 256,478	\$ 264,175	\$ 272,099	\$ 280,258	\$ 288,676	\$ 297,343	\$ 306,248	\$ 315,435	\$ 324,912	\$ 3,331,112

Additional Inputs

Prepared By:
Kenrith Lawrence

Company Name:
Food Friends Catering LLC

Accounts Receivable (A/R) Days Sales Outstanding			
Percent of Collections	Year 1	Year 2	Year 3
Paid within 30 days	100%	100%	100%
Paid between 30 and 60 days	0%	0%	0%
Paid in more than 60 days	0%	0%	0%
Allowance for bad debt	0%	0%	0%
This should equal 100% ---->	100%	100%	100%

Accounts Payable (A/P)			
Percent of Disbursements	Year 1	Year 2	Year 3
Paid within 30 days	100%	100%	100%
Paid between 30 and 60 days	0%	0%	0%
Paid in more than 60 days	0%	0%	0%
This should equal 100% ---->	100%	100%	100%

Line of Credit Assumptions	
Desired Minimum Cash Balance	0
Line of Credit Interest Rate	8.00%

Additional Fixed Assets Purchases																
Fixed Assets	Depreciation (years)	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year 1 Totals	Year 2 Total	Year 3 Total
Real Estate	20	\$ -												\$ -		
Leasehold Improvements	7	\$ -												\$ -		
Equipment	7	\$ 200,000												\$ 200,000		
Furniture and Fixtures	5	\$ 66,600												\$ 66,600		
Vehicles	5	\$ -												\$ -		
Other Fixed Assets	5	\$ -												\$ -	\$ -	\$ -
Total Additional Fixed Assets		\$ 266,600	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 266,600	\$ -	\$ -

Income Tax Assumptions	
Effective Income Tax Rate - Year 1	0.0%
Effective Income Tax Rate - Year 2	0.0%
Effective Income Tax Rate - Year 3	0.0%

Amortization of Start-Up Costs	
Amortization Period in Years	3

Operating Expenses Year I

Prepared By:
Kenrith Lawrence

Company Name:
Food Friends Catering LLC

	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Annual Totals
Expenses													
Advertising	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	\$ 90,000
Car and Truck Expenses													\$ -
Commissions and Fees													\$ -
Contract Labor (Not included in payroll)	3,998	3,998	5,198	3,998	3,998	5,198	2,250	2,250	3,450	2,250	2,250	3,450	\$ 42,288
Insurance (other than health)	400	400	400	400	400	400	400	400	400	400	400	400	\$ 4,800
Legal and Professional Services	169	569	169	569	169	569	169	569	169	569	169	569	\$ 4,428
Licenses			2,314										\$ 2,314
Office Expense	200	200	200	200	200	200	200	200	200	200	200	200	\$ 2,400
Rent or Lease -- Vehicles, Machinery, Equipment	300	300	300	300	300	300	300	300	300	300	300	300	\$ 3,600
Rent or Lease -- Other Business Property									5,491	5,491	5,491	5,491	\$ 21,964
Repairs and Maintenance	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	\$ 12,000
Supplies	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	\$ 12,000
Travel, Meals and Entertainment													\$ -
Utilities	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	\$ 36,000
Miscellaneous	500	500	500	500	500	500	500	500	500	500	500	500	\$ 6,000
Total Expenses	\$ 18,067	\$ 18,467	\$ 21,581	\$ 18,467	\$ 18,067	\$ 19,667	\$ 16,319	\$ 16,719	\$ 23,010	\$ 22,210	\$ 21,810	\$ 23,410	\$ 237,794
Other Expenses													
Depreciation	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	\$ 41,891
Interest													
Commercial Loan	1,125	1,113	1,101	1,089	1,077	1,065	1,053	1,040	1,028	1,015	1,003	990	\$ 12,699
Commercial Mortgage	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Credit Card Debt	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Vehicle Loans	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Other Bank Debt	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Line of Credit	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Bad Debt Expense	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Other Expenses	\$ 4,616	\$ 4,604	\$ 4,592	\$ 4,580	\$ 4,568	\$ 4,556	\$ 4,544	\$ 4,531	\$ 4,519	\$ 4,506	\$ 4,493	\$ 4,481	\$ 54,590
Total Fixed Operating Expenses	\$ 22,683	\$ 23,071	\$ 26,173	\$ 23,047	\$ 22,635	\$ 24,223	\$ 20,863	\$ 21,250	\$ 27,529	\$ 26,716	\$ 26,303	\$ 27,891	\$ 292,384

Operating Expenses Years 1-3

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

Line Item	First Year	Growth Rate 1 to 2	Second Year	Growth Rate 2 to 3	Third Year
Advertising	90,000	3.0%	92,700	3.0%	95,481
Car and Truck Expenses	-	3.0%	-	3.0%	-
Commissions and Fees	-	5.0%	-	5.0%	-
Contract Labor (Not included in payroll)	42,288	3.0%	43,557	3.0%	44,863
Insurance (other than health)	4,800	3.0%	4,944	3.0%	5,092
Legal and Professional Services	4,428	3.0%	4,561	3.0%	4,698
Licenses	2,314	5.0%	2,430	5.0%	2,551
Office Expense	2,400	3.0%	2,472	3.0%	2,546
Rent or Lease -- Vehicles, Machinery, Equipment	3,600	3.0%	3,708	3.0%	3,819
Rent or Lease -- Other Business Property	21,964	3.0%	22,623	3.0%	23,301
Repairs and Maintenance	12,000	5.0%	12,600	5.0%	13,230
Supplies	12,000	3.0%	12,360	3.0%	12,731
Travel, Meals and Entertainment	-	3.0%	-	3.0%	-
Utilities	36,000	3.0%	37,080	3.0%	38,192
Miscellaneous	6,000	3.0%	6,180	3.0%	6,365
Total Expenses	\$ 237,794		\$ 245,214		\$ 252,871
Other Expenses					
Depreciation	41,891		41,891		41,891
Interest					
Commercial Loan	12,699		10,846		8,820
Commercial Mortgage	-		-		-
Credit Card Debt	-		-		-
Vehicle Loans	-		-		-
Other Bank Debt	-		-		-
Line of Credit	-		-		-
Bad Debt Expense	-				
Total Other Expenses	\$ 54,590		\$ 52,738		\$ 50,711
Total Operating Expenses	\$ 292,384		\$ 297,952		\$ 303,582

Cash Flow Forecast Year I

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Totals
Beginning Balance	\$ 1,033,400	\$ 1,179,026	\$ 1,330,066	\$ 1,483,978	\$ 1,647,182	\$ 1,817,147	\$ 1,992,061	\$ 2,177,065	\$ 2,368,627	\$ 2,561,060	\$ 2,761,653	\$ 2,970,238	
Cash Inflows													
Cash Sales	285,560	294,117	302,927	312,022	321,386	331,026	340,950	351,193	361,738	372,570	383,746	395,278	\$4,052,512
Accounts Receivable	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Cash Inflows	\$ 285,560	\$ 294,117	\$ 302,927	\$ 312,022	\$ 321,386	\$ 331,026	\$ 340,950	\$ 351,193	\$ 361,738	\$ 372,570	\$ 383,746	\$ 395,278	\$4,052,512
Cash Outflows													
Investing Activities													
New Fixed Asset Purchases	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Additional Inventory													\$ -
Cost of Goods Sold	91,572	94,315	97,139	100,056	103,059	106,150	109,332	112,618	116,000	119,472	123,056	126,755	\$1,299,527
Operating Activities													
Operating Expenses	18,067	18,467	21,581	18,467	18,067	19,667	16,319	16,719	23,010	22,210	21,810	23,410	\$ 237,794
Payroll	27,591	27,591	27,591	27,591	27,591	27,591	27,591	27,591	27,591	27,591	27,591	27,591	\$ 331,089
Taxes	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Financing Activities													
Loan Payments	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	\$ 32,446
Owners Distribution													\$ -
Line of Credit Interest		-	-	-	-	-	-	-	-	-	-	-	\$ -
Line of Credit Repayments													\$ -
Dividends Paid													\$ -
Total Cash Outflows	\$ 139,934	\$ 143,077	\$ 149,015	\$ 148,818	\$ 151,421	\$ 156,112	\$ 155,946	\$ 159,632	\$ 169,305	\$ 171,977	\$ 175,161	\$ 180,460	\$1,900,856
Net Cash Flows	\$ 145,626	\$ 151,040	\$ 153,912	\$ 163,204	\$ 169,965	\$ 174,914	\$ 185,004	\$ 191,562	\$ 192,433	\$ 200,593	\$ 208,586	\$ 214,818	\$2,151,656
Operating Cash Balance	\$ 1,179,026	\$ 1,330,066	\$ 1,483,978	\$ 1,647,182	\$ 1,817,147	\$ 1,992,061	\$ 2,177,065	\$ 2,368,627	\$ 2,561,060	\$ 2,761,653	\$ 2,970,238	\$ 3,185,056	
Line of Credit Drawdown	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Ending Cash Balance	\$ 1,179,026	\$ 1,330,066	\$ 1,483,978	\$ 1,647,182	\$ 1,817,147	\$ 1,992,061	\$ 2,177,065	\$ 2,368,627	\$ 2,561,060	\$ 2,761,653	\$ 2,970,238	\$ 3,185,056	
Line of Credit Balance	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	

Cash Flow Forecast Years 1-3

Prepared By: Company Name:
Kenrith Lawrence Food Friends Catering LLC

	Year 1 Totals	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year 2 Totals
Beginning Balance		\$ 3,185,056	\$ 3,342,742	\$ 3,506,822	\$ 3,677,487	\$ 3,854,948	\$ 4,039,406	\$ 4,231,068	\$ 4,430,146	\$ 4,636,877	\$ 4,851,488	\$ 5,074,194	\$ 5,305,252	
Cash Inflows														
Cash Sales	\$4,052,512	314,116	323,528	333,219	343,224	353,524	364,128	375,045	386,313	397,912	409,827	422,121	434,806	\$ 4,457,763
Accounts Receivable	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Cash Inflows	\$4,052,512	\$ 314,116	\$ 323,528	\$ 333,219	\$ 343,224	\$ 353,524	\$ 364,128	\$ 375,045	\$ 386,313	\$ 397,912	\$ 409,827	\$ 422,121	\$ 434,806	\$ 4,457,763
Cash Outflows														
Investing Activities														
New Fixed Asset Purchases	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Additional Inventory	\$ -													\$ -
Cost of Goods Sold	\$1,299,527	100,729	103,747	106,853	110,062	113,365	116,765	120,266	123,880	127,601	131,419	135,362	139,431	\$ 1,429,480
Operating Activities														
Operating Expenses	\$ 237,794	20,434	20,434	20,434	20,434	20,434	20,434	20,434	20,434	20,434	20,434	20,434	20,434	\$ 245,214
Payroll	\$ 331,089	32,563	32,563	32,563	32,563	32,563	32,563	32,563	32,563	32,563	32,563	32,563	32,563	\$ 390,755
Taxes	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	
Financing Activities														
Loan Payments	\$ 32,446	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	\$ 32,446
Owners Distribution	\$ -													\$ -
Line of Credit Interest	\$ -	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Line of Credit Repayments	\$ -													\$ -
Dividends Paid	\$ -													\$ -
Total Cash Outflows	\$1,900,856	\$ 156,430	\$ 159,448	\$ 162,554	\$ 165,763	\$ 169,066	\$ 172,467	\$ 175,967	\$ 179,581	\$ 183,302	\$ 187,121	\$ 191,063	\$ 195,132	\$ 2,097,894
Net Cash Flows	\$2,151,656	\$ 157,686	\$ 164,081	\$ 170,665	\$ 177,461	\$ 184,458	\$ 191,662	\$ 199,078	\$ 206,731	\$ 214,610	\$ 222,706	\$ 231,058	\$ 239,673	\$ 2,359,869
Operating Cash Balance		\$ 3,342,742	\$ 3,506,822	\$ 3,677,487	\$ 3,854,948	\$ 4,039,406	\$ 4,231,068	\$ 4,430,146	\$ 4,636,877	\$ 4,851,488	\$ 5,074,194	\$ 5,305,252	\$ 5,544,925	
Line of Credit Drawdown	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Ending Cash Balance		\$ 3,342,742	\$ 3,506,822	\$ 3,677,487	\$ 3,854,948	\$ 4,039,406	\$ 4,231,068	\$ 4,430,146	\$ 4,636,877	\$ 4,851,488	\$ 5,074,194	\$ 5,305,252	\$ 5,544,925	
Line of Credit Balance		\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	

Cash Flow Forecast Years 1-3

	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Year 3 Totals
Beginning Balance	\$ 5,544,925	\$ 5,713,542	\$ 5,889,194	\$ 6,072,089	\$ 6,262,459	\$ 6,460,526	\$ 6,666,517	\$ 6,880,666	\$ 7,103,234	\$ 7,334,468	\$ 7,574,608	\$ 7,823,935	
Cash Inflows													
Cash Sales	345,528	355,881	366,541	377,546	388,876	400,541	412,550	424,944	437,703	450,809	464,333	478,286	\$ 4,903,539
Accounts Receivable	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Cash Inflows	345,528	355,881	366,541	377,546	388,876	400,541	412,550	424,944	437,703	450,809	464,333	478,286	\$ 4,903,539
Cash Outflows													
Investing Activities													
New Fixed Asset Purchases	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Additional Inventory													\$ -
Cost of Goods Sold	110,802	114,121	117,538	121,068	124,702	128,442	132,292	136,268	140,361	144,561	148,898	153,374	\$ 1,572,428
Operating Activities													
Operating Expenses	21,073	21,073	21,073	21,073	21,073	21,073	21,073	21,073	21,073	21,073	21,073	21,073	\$ 252,871
Payroll	42,332	42,332	42,332	42,332	42,332	42,332	42,332	42,332	42,332	42,332	42,332	42,332	\$ 507,981
Taxes	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Financing Activities													
Loan Payments	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	2,704	\$ 32,446
Owners Distribution													\$ -
Line of Credit Interest	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Line of Credit Repayments													\$ -
Dividends Paid													\$ -
Total Cash Outflows	\$ 176,910	\$ 180,230	\$ 183,646	\$ 187,176	\$ 190,810	\$ 194,550	\$ 198,400	\$ 202,376	\$ 206,469	\$ 210,669	\$ 215,006	\$ 219,482	\$ 2,365,726
Net Cash Flows	\$ 168,617	\$ 175,652	\$ 182,895	\$ 190,370	\$ 198,067	\$ 205,991	\$ 214,149	\$ 222,568	\$ 231,235	\$ 240,140	\$ 249,327	\$ 258,804	\$ 2,537,814
Operating Cash Balance	\$ 5,713,542	\$ 5,889,194	\$ 6,072,089	\$ 6,262,459	\$ 6,460,526	\$ 6,666,517	\$ 6,880,666	\$ 7,103,234	\$ 7,334,468	\$ 7,574,608	\$ 7,823,935	\$ 8,082,739	
Line of Credit Drawdown	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Ending Cash Balance	\$ 5,713,542	\$ 5,889,194	\$ 6,072,089	\$ 6,262,459	\$ 6,460,526	\$ 6,666,517	\$ 6,880,666	\$ 7,103,234	\$ 7,334,468	\$ 7,574,608	\$ 7,823,935	\$ 8,082,739	
Line of Credit Balance	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	

Income Statement Year I

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Annual Totals
Revenue													
Customized Caterings	4,500	4,625	4,750	4,900	5,050	5,200	5,350	5,525	5,700	5,850	6,025	6,225	\$ 63,700
Customized Caterings	15,300	15,759	16,232	16,719	17,220	17,737	18,269	18,817	19,382	19,963	20,562	21,179	\$ 217,138
Restaurant Meals	166,100	171,083	176,215	181,502	186,947	192,555	198,332	204,282	210,411	216,723	223,225	229,921	\$ 2,357,296
Restaurant Bar	99,660	102,650	105,729	108,901	112,168	115,533	118,999	122,569	126,246	130,034	133,935	137,953	\$ 1,414,378
Product 5	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Product 6	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Revenue	\$ 285,560	\$ 294,117	\$ 302,927	\$ 312,022	\$ 321,386	\$ 331,026	\$ 340,950	\$ 351,193	\$ 361,738	\$ 372,570	\$ 383,746	\$ 395,278	\$ 4,052,512
Cost of Goods Sold													
Customized Caterings	1,800	1,850	1,900	1,960	2,020	2,080	2,140	2,210	2,280	2,340	2,410	2,490	\$ 25,480
Customized Caterings	3,400	3,502	3,607	3,715	3,827	3,942	4,060	4,182	4,307	4,436	4,569	4,706	\$ 48,253
Restaurant Meals	53,152	54,747	56,389	58,081	59,823	61,618	63,466	65,370	67,331	69,351	71,432	73,575	\$ 754,335
Restaurant Bar	33,220	34,217	35,243	36,300	37,389	38,511	39,666	40,856	42,082	43,345	44,645	45,984	\$ 471,459
Product 5	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Product 6	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Total Cost of Goods Sold	\$ 91,572	\$ 94,315	\$ 97,139	\$ 100,056	\$ 103,059	\$ 106,150	\$ 109,332	\$ 112,618	\$ 116,000	\$ 119,472	\$ 123,056	\$ 126,755	\$ 1,299,527
Gross Margin	\$ 193,988	\$ 199,802	\$ 205,787	\$ 211,966	\$ 218,326	\$ 224,875	\$ 231,618	\$ 238,575	\$ 245,738	\$ 253,097	\$ 260,690	\$ 268,522	\$ 2,752,985
Payroll	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 27,591	\$ 331,089
Operating Expenses													
Advertising	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	7,500	\$ 90,000
Car and Truck Expenses	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Commissions and Fees	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Contract Labor (Not included in payroll)	3,998	3,998	5,198	3,998	3,998	5,198	2,250	2,250	3,450	2,250	2,250	3,450	\$ 42,288
Insurance (other than health)	400	400	400	400	400	400	400	400	400	400	400	400	\$ 4,800
Legal and Professional Services	169	569	169	569	169	569	169	569	169	569	169	569	\$ 4,428
Licenses	-	-	2,314	-	-	-	-	-	-	-	-	-	\$ 2,314
Office Expense	200	200	200	200	200	200	200	200	200	200	200	200	\$ 2,400
Rent or Lease -- Vehicles, Machinery, Equipment	300	300	300	300	300	300	300	300	300	300	300	300	\$ 3,600
Rent or Lease -- Other Business Property	-	-	-	-	-	-	-	-	5,491	5,491	5,491	5,491	\$ 21,964
Repairs and Maintenance	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	\$ 12,000
Supplies	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	1,000	\$ 12,000
Travel, Meals and Entertainment	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Utilities	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	3,000	\$ 36,000
Miscellaneous	500	500	500	500	500	500	500	500	500	500	500	500	\$ 6,000
Other Expense 1													
Other Expense 2													
Total Operating Expenses	\$ 18,067	\$ 18,467	\$ 21,581	\$ 18,467	\$ 18,067	\$ 19,667	\$ 16,319	\$ 16,719	\$ 23,010	\$ 22,210	\$ 21,810	\$ 23,410	\$ 237,794
Income (Before Other Expenses)	\$ 148,330	\$ 153,744	\$ 156,616	\$ 165,908	\$ 172,669	\$ 177,617	\$ 187,708	\$ 194,265	\$ 195,137	\$ 203,297	\$ 211,289	\$ 217,522	\$ 2,184,102
Other Expenses													
Amortized Start-up Expenses	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Depreciation	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	3,491	\$ 41,891
Interest													
Commercial Loan	1,125	1,113	1,101	1,089	1,077	1,065	1,053	1,040	1,028	1,015	1,003	990	\$ 12,699
Commercial Mortgage	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Credit Card Debt	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Vehicle Loans	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Other Bank Debt	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Line of Credit	-	-	-	-	-	-	-	-	-	-	-	-	\$ -
Bad Debt Expense	-	-	-	-	-	-	-	-	-	-	-	-	\$ -

Income Statement Year I

Total Other Expenses	4,616	4,604	4,592	4,580	4,568	4,556	4,544	4,531	4,519	4,506	4,493	4,481	\$ 54,590
Net Income Before Income Tax	\$ 143,714	\$ 149,140	\$ 152,024	\$ 161,328	\$ 168,101	\$ 173,062	\$ 183,165	\$ 189,734	\$ 190,619	\$ 198,791	\$ 206,796	\$ 213,041	\$ 2,129,512
Income Tax	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Net Profit/Loss	\$ 143,714	\$ 149,140	\$ 152,024	\$ 161,328	\$ 168,101	\$ 173,062	\$ 183,165	\$ 189,734	\$ 190,619	\$ 198,791	\$ 206,796	\$ 213,041	\$ 2,129,512

Income Statement Years 1-3

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

Revenue	First Year	Second Year	Third Year
Customized Caterings	63,700	70,070	77,077
Customized Caterings	217,138	238,852	262,737
Restaurant Meals	2,357,296	2,593,026	2,852,328
Restaurant Bar	1,414,378	1,555,815	1,711,397
Product 5	-	-	-
Product 6	-	-	-
Total Revenue	\$ 4,052,512	\$ 4,457,763	\$ 4,903,539
Cost of Goods Sold			
Customized Caterings	25,480	28,028	30,831
Customized Caterings	48,253	53,078	58,386
Restaurant Meals	754,335	829,768	912,745
Restaurant Bar	471,459	518,605	570,466
Product 5	-	-	-
Product 6	-	-	-
Total Cost of Goods Sold	1,299,527	1,429,480	1,572,428
Gross Margin	2,752,985	3,028,283	3,331,112
Payroll	331,089	390,755	507,981
Operating Expenses			
Advertising	90,000	92,700	95,481
Car and Truck Expenses	-	-	-
Commissions and Fees	-	-	-
Contract Labor (Not included in payroll)	42,288	43,557	44,863
Insurance (other than health)	4,800	4,944	5,092
Legal and Professional Services	4,428	4,561	4,698
Licenses	2,314	2,430	2,551
Office Expense	2,400	2,472	2,546
Rent or Lease -- Vehicles, Machinery, Equipment	3,600	3,708	3,819
Rent or Lease -- Other Business Property	21,964	22,623	23,301
Repairs and Maintenance	12,000	12,600	13,230
Supplies	12,000	12,360	12,731
Travel, Meals and Entertainment	-	-	-
Utilities	36,000	37,080	38,192
Miscellaneous	6,000	6,180	6,365
Other Expense 1			
Other Expense 2			
Total Operating Expenses	\$ 237,794	\$ 245,214	\$ 252,871
Income (Before Other Expenses)	\$ 2,184,102	\$ 2,392,315	\$ 2,570,260
Other Expenses			
Amortized Start-up Expenses	-	-	-
Depreciation	41,891	41,891	41,891
Interest			
Commercial Loan	12,699	10,846	8,820
Commercial Mortgage	-	-	-
Credit Card Debt	-	-	-
Vehicle Loans	-	-	-
Other Bank Debt	-	-	-
Line of Credit	-	-	-
Bad Debt Expense	-	-	-
Total Other Expenses	\$ 54,590	\$ 52,738	\$ 50,711
Net Income Before Income Tax	\$ 2,129,512	\$ 2,339,577	\$ 2,519,548
Income Tax	\$ -	\$ -	\$ -
Net Income/Loss	\$ 2,129,512	\$ 2,339,577	\$ 2,519,548

Balance Sheet Years 1-3

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

ASSETS	First Year	Second Year	Third Year
Current Assets			
Cash	3,185,056	5,544,925	8,082,739
Accounts Receivable	-	(0)	(0)
Inventory	-	-	-
Prepaid Expenses	-	-	-
Other Initial Costs	-	-	-
Total Current Assets	\$ 3,185,056	\$ 5,544,925	\$ 8,082,739
Fixed Assets			
Real Estate -- Land	-	-	-
Real Estate -- Buildings	-	-	-
Leasehold Improvements	-	-	-
Equipment	200,000	200,000	200,000
Furniture and Fixtures	66,600	66,600	66,600
Vehicles	-	-	-
Other	-	-	-
Total Fixed Assets	\$ 266,600	\$ 266,600	\$ 266,600
(Less Accumulated Depreciation)	\$ 41,891	\$ 83,783	\$ 125,674
Total Assets	\$ 3,409,764	\$ 5,727,742	\$ 8,223,664
LIABILITIES & EQUITY			
Liabilities			
Accounts Payable	-	-	-
Commercial Loan Balance	130,253	108,653	85,027
Commercial Mortgage Balance	-	-	-
Credit Card Debt Balance	-	-	-
Vehicle Loans Balance	-	-	-
Other Bank Debt Balance	-	-	-
Line of Credit Balance	-	-	-
Total Liabilities	\$ 130,253	\$ 108,653	\$ 85,027
Equity			
Common Stock	1,150,000	1,150,000	1,150,000
Retained Earnings	2,129,512	4,469,089	6,988,638
Dividends Dispersed/Owners Draw	-	-	-
Total Equity	\$ 3,279,512	\$ 5,619,089	\$ 8,138,638
Total Liabilities and Equity	\$ 3,409,764	\$ 5,727,742	\$ 8,223,664
Balance sheet in or out of balance?	\$ -	\$ -	\$ -
	Balanced!	Balanced!	Balanced!

Breakeven Analysis

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

Gross Margin % of Sales	
Gross Margin	\$ 2,752,985
Total Sales	\$ 4,052,512
Gross Margin/Total Sales	67.9%
Total Fixed Expenses	
Payroll	\$ 331,088.90
Operating Expenses	\$ 292,383.88
Operating + Payroll	\$ 623,473
Breakeven Sales in Dollars (Annual)	
Gross Margin % of Sales	67.9%
Total Fixed Expenses	\$ 623,473
Yearly Breakeven Amount	\$ 917,779
Monthly Breakeven Amount	\$ 76,482

Financial Ratios - Year 1

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

Ratios	Year One	Year Two	Year Three	Industry Norms	Notes
Liquidity					
Current Ratio	24.5	51.0	95.1		
Quick Ratio	24.5	51.0	95.1		
Safety					
Debt to Equity Ratio	0.0	0.0	0.0		
Debt-Service Coverage Ratio - DSCR	16.7	21.9	30.1		
Profitability					
Sales Growth	0.0%	10.0%	10.0%		
COGS to Sales	32.1%	32.1%	32.1%		
Gross Profit Margin	67.9%	67.9%	67.9%		
SG&A to Sales	14.0%	14.3%	15.5%		
Net Profit Margin	52.5%	52.5%	51.4%		
Return on Equity (ROE)	64.9%	41.6%	31.0%		
Return on Assets	62.5%	40.8%	30.6%		
Owner's Compensation to Sales	2.1%	2.3%	2.7%		
Efficiency					
Days in Receivables	0.0	0.0	0.0		
Accounts Receivable Turnover	0.0	#####	#####		
Days in Inventory	0.0	0.0	0.0		
Inventory Turnover	0.0	0.0	0.0		
Sales to Total Assets	1.2	0.8	0.6		

Amortization and Depreciation Schedule

Prepared By:

Kenrith Lawrence

Company Name:

Food Friends Catering LLC

Return to Starting Point

Commercial Loan													
Principal Amount	\$ 150,000												
Interest Rate	9.00%												
Loan Term in Months	72.00												
Monthly Payment Amount	\$2,703.83												
	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Totals
Year One													
Interest	1,125	1,113	1,101	1,089	1,077	1,065	1,053	1,040	1,028	1,015	1,003	990	\$ 12,699
Principal	1,579	1,591	1,603	1,615	1,627	1,639	1,651	1,664	1,676	1,689	1,701	1,714	\$ 19,747
Loan Balance	148,421	146,830	145,228	143,613	141,987	140,348	138,696	137,033	135,357	133,668	131,967	130,253	
Year Two													
Interest	977	964	951	938	925	911	898	884	871	857	843	829	\$ 10,846
Principal	1,727	1,740	1,753	1,766	1,779	1,793	1,806	1,820	1,833	1,847	1,861	1,875	\$ 21,600
Loan Balance	128,526	126,786	125,033	123,267	121,487	119,695	117,889	116,069	114,236	112,389	110,528	108,653	
Year Three													
Interest	815	801	786	772	758	743	728	713	699	684	668	653	\$ 8,820
Principal	1,889	1,903	1,917	1,932	1,946	1,961	1,976	1,990	2,005	2,020	2,035	2,051	\$ 23,626
Loan Balance	106,764	104,861	102,943	101,012	99,065	97,105	95,129	93,139	91,133	89,113	87,078	85,027	

[illegible]

Amortization and Depreciation Schedule

[illegible][illegible]

Amortization and Depreciation Schedule

[illegible][illegible]

Amortization and Depreciation Schedule

Amortization of Start-Up Costs		Monthly
Prepaid Expenses	\$ -	
Total Expensed each Year	\$ -	0
Other Initial Costs	\$ -	
Total Expensed each Year	\$ -	0

[illegible][illegible]

**Job Estimate - Exhibit 1
BUDGET**



7050 West Palmetto Park RD.
Suite 15-364
Boca Raton FL 33433

Phone: 561-272-4655 Ext. 113
Fax: 561-272-9968
glenn@storetech.net

JOB NAME: C22006 Food Friends Catering			
LOCATION: Fort Lauderdale			
SQUARE FOOTAGE: 2690			2/7/2022
SCOPE OF WORK	DESCRIPTION OF WORK		TOTAL
206 Architecture	NIC	The following estimate is for budgeting purposes only	\$0.00
207 Engineering	NIC		\$0.00
200 Interior Design			\$10,500.00
200 Special Inspections	NIC		\$0.00
230 Permitting Allowance			\$6,500.00
280 Demolition		Prep site for new construction	\$2,500.00
310 Concrete Work		Stairs, Base, Doors, HC restroom equipment, backing	\$21,500.00
510 Framing & Drywall			\$59,500.00
510 2nd Floor			\$38,000.00
620 Electrical			\$55,000.00
600 Plumbing			\$50,000.00
610 HVAC			\$65,000.00
637 Fire Sprinklers	NIC		\$0.00
560 Ceiling	NIC	included in drywall	\$0.00
580 Tile		Tile throughout space and bathrooms	\$50,000.00
550 Interior Paint			\$6,500.00
550 Exterior Paint			\$12,500.00
380 Carpentry		Backing, Doors, Base, HC accessories	\$17,500.00
660 Fire Alarm System	NIC		\$0.00
700 Security System	NIC		\$0.00
Bars		1st and 2nd Floor Bars	\$34,500.00
422 Store Front	NIC		\$0.00
360 Structural Steel		Structural Steel	\$9,500.00
766 Kitchen Equipment			\$65,000.00
400 Roofing	NIC		\$0.00
Kitchen Hood			\$18,500.00
815 Cleaning			\$3,500.00
Chairs & Stools		Chairs & Stools	\$15,500.00
Table		Table Tops and Bases, 9 2 tops, 7 4 tops, 1 6 top	\$5,800.00
Booth Sets		5 Booth Sets	\$15,500.00
Lighting Package			\$15,000.00
Elevator			\$68,000.00
Patio		New Patio are with flooring Awning	\$58,000.00
800 Supervision		Based on 12 week job schedule	\$18,480.00
800 Per Diem		Allowance for Superintendents Per diem & Travel	\$0.00
180 General Conditions		See General Conditions Attachment below for inclusions	\$3,300.00
800 Project Management		Based on 12 week job schedule	\$7,200.00
800 PM Travel		Based on (0) trips to site	\$0.00
OCP Overhead	11%		\$80,605.80
OCP Insurance	1.5%		\$12,200.79
OCP Profit	8%		\$66,046.93
Sales Tax	7%	Florida Sales Tax on Materials *	\$7,686.00
Total of Construction			\$899,319.51



Total of Retail Sales	\$0.00
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Total of Project	\$899,319.51
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Project Totals

JOB NAME: C22006 Food Friends Catering
 LOCATION: Fort Lauderdale
 SQUARE FOOTAGE: 2690

Schedule

Project is based on a (3) week job schedule. Job schedule could be impacted by changes which could increase the price, supervision and per diem.

Terms

C - Construction draws will be invoiced as 25% @ Mobilization, Balance of Project to be billed on 2 week draw schedule per completed work 5% @ Completion of Punch List. Payments are due within 48 hours of from invoice.
CO - Change Orders will be invoiced upon approval of change and payment will be due in full prior to commencement of work.

General Conditions

Site Communications	Wireless Phone Communication	\$900.00
Dumpsters	NIC	\$0.00
Miscellaneous Labor	Daily cleaning and flooring protection	\$2,400.00
Porto Let	NIC	\$0.00
Site Trailer	NIC	\$0.00
Offsite Storage	NIC	\$0.00
Scaffolding	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Other	NIC	\$0.00
Total of General Conditions		\$3,300.00

Project Totals

JOB NAME: C22006 Food Friends Catering
LOCATION: Fort Lauderdale
SQUARE FOOTAGE: 2690

Exclusions - Including, but not limited to:

NIC is understood as Not In Contract or Not Included

Items listed as **By Owner** are not included

Items that are not listed in Exhibit 1

City Fees and Impact Fees

Landlord deposits and other Fees

Owner directed changes

Additional Architectural and Engineering Fees

FedEx, Courier, or other Shipping

Unforeseen and Hidden Conditions

Meters and Utilities

X-Rays

Existing Code Violations

City or Inspector Directed Changes

Landlord Comments and Changes

Warranties on Owner Supplied Materials and Equipment

Permit Fees, Removal of Multiple Levels of Flooring

Alternates

Clarifications

This proposal is good for 15 days from above date and can be withdrawn at contractors discretion.

Material increases after the 15 days and until the date of execution of contract will be passed on to the customer.

NIC is understood as Not In Contract, or Not Included

Allowance is a budget number and might go up or down depending on actual cost of item plus markup.

Project Totals

JOB NAME: C22006 Food Friends Catering
 LOCATION: Fort Lauderdale
 SQUARE FOOTAGE: 2690

Rates

All Rates are Standard Monday - Friday and DO NOT INCLUDE Overtime or Holiday Pay.

Rates Represent Hourly Wage + Benefits Package, Worker's Comp Insurance, All State & Federal Taxes.

Carpenters	Per Man Hour	\$78.75
Labor	Per Man Hour	\$38.50
Painters	Per Man Hour	\$69.25
Framers	Per Man Hour	\$68.75
Hangers	Per Man Hour	\$63.50
Finishers	Per Man Hour	\$65.50
Other	Per Man Hour	\$0.00



Rough Order of Magnitude (ROM)

PROJECT: Food Friends Catering
LOCATION: 1310 6th Street
Fort Lauderdale, FL 33311

January 21, 2022

TRADE CODE DESCRIPTIONS		COMMENTS	QTY	RATE	SUB TOTAL
DIV 1	GENERAL CONDITIONS	see following breakdown next page			\$ 97,410.00
DIV 2	SITEWORK				\$ -
DIV 3	CONCRETE				\$ 7,500.00
DIV 4	MASONRY				\$ -
DIV 5	METALS				\$ -
DIV 6	WOODS & PLASTICS				\$ 36,600.00
DIV 7	THERMAL & MOISTURE PROTECTION				\$ 5,000.00
DIV 8	OPENINGS				\$ 5,200.00
DIV 9	FINISHES				\$ 151,000.00
DIV 10	SPECIALTIES				\$ 3,350.00
DIV 11	EQUIPMENT				\$ -
DIV 12	FURNISHINGS				\$ -
DIV 13	SPECIAL CONSTRUCTION				\$ -
DIV 14	CONVEYING SYSTEMS				\$ -
DIV 21	FIRE SUPPRESSION				\$ -
DIV 22	PLUMBING				\$ 180,000.00
DIV 23	HVAC				\$ 150,300.00
DIV 26	ELECTRICAL				\$ 150,000.00
DIV 27	TELECOMMUNICATIONS				\$ -
DIV 28	ELECTRONIC SAFETY AND SECURITY				\$ -
DIV 31	EARTHWORK				NIC
DIV 32	EXTERIOR IMPROVEMENTS				NIC
DIV 33	UTILITIES				NIC

TOTAL COST OF CONSTRUCTION			\$ 786,360.00
Insurance	1.25%		\$ 9,829.50
Contractor Fee	12.00%		\$ 94,363.20
Contingency			NIC
TOTAL BUDGET			\$ 890,552.70

GENERAL CONDITIONS SUMMARY

Food Friends Catering
1310 6th Street
Fort Lauderdale, FL 33



7430 NE 4th COURT
MIAMI, FL 33138
305 573 8030 | www.origingc.com

DESCRIPTION		COMMENTS	QTY	RATE	SUB TOTAL
	Master Permit Fees	By others			NIC
	Trade Permits	Included with trade estimates			NIC
	Permit Processing	By others			NIC
	Miscellaneous Tools				Included
	Miscellaneous Equipment				NIC
	Messenger Service/Deliveries	Allowance			\$ 500.00
	Blueprints	Allowance			\$ 500.00
	Parking	Provided by client			NIC
	Job Office Supplies				Included
	Telephone				Included
	Project Management Personnel	Weekly rates	18	\$1,200.00	\$ 21,600.00
	Supervision Personnel	Weekly rates	18	\$2,500.00	\$ 45,000.00
	General Site Labor	Weekly rates	18	\$600.00	\$ 10,800.00
	Carpenters				Included
	Elevator/Building Charges				NIC
	Security				NIC
	Temporary Power & Lighting				NIC
	Temporary Utilities				NIC
	Temporary Toilets		6	\$285.00	\$ 1,710.00
	Temporary Fire Protection				NIC
	First Aid and Safety				\$ 750.00
	Rubbish Removal (Dumpsters)		24	\$500.00	\$ 12,000.00
	Temporary Field Offices				Included
	Temporary Protection				\$ 1,500.00
	Insurance	Builders Risk			NIC
	Final Cleaning				\$ 3,050.00
	Miscellaneous General Conditions				Included
GENERAL CONDITIONS TOTAL					\$ 97,410.00

DETAILED SOV

Food Friends Catering
1310 6th Street
Fort Lauderdale, FL 33311



7430 NE 4th COURT
MIAMI, FL 33138
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DIVISION		COMMENTS	SUB TOTAL	DIV TOTAL
DIV 1	GENERAL REQUIREMENTS			\$ 97,410.00
	See previous breakdown sheet		\$ 97,410.00	
DIV 2	SITEWORK			\$ -
	Demolition		\$ -	
	X Ray / Sonar		NIC	
DIV 3	CONCRETE			\$ 7,500.00
	Concrete & Forms		NIC	
	Concrete Cutting	Allowance - trench cut and pour back for under slab construction	\$ 7,500.00	
DIV 4	MASONRY			\$ -
	Basic Masonry		NIC	
DIV 5	METALS			\$ -
	Structural Steel		NIC	
	Ornamental Metals		NIC	
DIV 6	WOODS & PLASTICS			\$ 36,600.00
	Finish Carpentry	8 doors install only	\$ 1,600.00	
			\$ -	
	Millwork Package	Bars only 50 lf	\$ 35,000.00	
DIV 7	THERMAL & MOISTURE PROTECTION			\$ 5,000.00
	Insulation		NIC	
	Fire Caulking		NIC	
	Fire Proofing		NIC	
	Waterproofing		NIC	
	Roofing	Repairs /penetrations for HVAC work	\$ 5,000.00	
DIV 8	OPENINGS			\$ 5,200.00
	Interior Doors, Frames and Hardware		\$ 5,200.00	
	Glass & Glazing		NIC	
DIV 9	FINISHES			\$ 151,000.00
	Framing & Drywall	Includes FRP in kitchen	\$ 85,000.00	
	Acoustical Ceiling	Vinyl rock ACT in BOH only.	\$ 3,500.00	
	Stone / Tile Flooring	1st Floor	\$ 18,000.00	
	Stone /Tile Walls		NIC	
	Wood Flooring	2nd floor	\$ 18,000.00	
	Concrete Flooring		NIC	
	Carpet & Vinyl Flooring		NIC	
	Counter Tops	Ceasar stone at bar tops	\$ 7,500.00	
	Fabric wall panels		NIC	
	Stucco		NIC	
	Painting	Interior and exterior painting - one color	\$ 19,000.00	
	Wall Covering		NIC	
DIV 10	SPECIALTIES			\$ 3,350.00
	Signs		NIC	
	Fire Extinguishers	4 AB fire extinguishers and 2 K type	\$ 850.00	
	Bathroom Accessories	Grab bars, TP dispensers, PT dispensers	\$ 2,500.00	
DIV 11	EQUIPMENT			\$ -
	Drop Down Screen		NIC	
	Appliances		NIC	
	Kitchen Equipment		NIC	
	Walk In Cooler		NIC	

DETAILED SOV

Food Friends Catering
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Fort Lauderdale, FL 33311



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DIVISION		COMMENTS	SUB TOTAL	DIV TOTAL
DIV 12	FURNISHINGS			\$ -
	Window Treatments		NIC	
	Upholstery		NIC	
DIV 13	SPECIAL CONSTRUCTION			\$ -
	Movable Partitions		NIC	
DIV 14	CONVEYING SYSTEMS			\$ -
	Elevators		NIC	
DIV 21	FIRE SUPPRESSION			\$ -
	Fire Sprinklers	Non-sprinklered building to remain	NIC	
DIV 22	PLUMBING			\$ 180,000.00
	Plumbing Labor		\$ 145,000.00	
	Plumbing Fixtures	Bathroom fixtures only	Included	
	Grease Traps		\$ 35,000.00	
DIV 23	HVAC			\$ 150,300.00
	HVAC		\$ 150,300.00	
	Kitchen Hoods		NIC	
	HVAC Controls		Included	
DIV 26	ELECTRICAL			\$ 150,000.00
	Electrical Labor	Existing service to be reused	\$ 135,000.00	
	Lighting Fixtures	By Owner	NIC	
	Fire Alarm		\$ 15,000.00	
DIV 27	TELECOMMUNICATIONS			\$ -
	Low Voltage	By others	NIC	
	Audio Video	By others	NIC	
DIV 28	ELECTRONIC SAFETY AND SECURITY			\$ -
	Access Control	By others	NIC	
COST OF CONSTRUCTION			\$ 786,360.00	\$ 786,360.00
INSURANCE (General Liability & Workers Compensation)			1.25%	\$ 9,829.50
ORIGIN FEE			12.00%	\$ 94,363.20
TOTAL				\$ 890,552.70

DETAILED SOV

PROJECT: Food Friends Catering
1310 6th Street
Fort Lauderdale, FL 33311



7430 NE 4th COURT
MIAMI, FL 33138
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ADD ALTERNATES

1	Builder's Risk	ADD	\$2,200.00
2	Exterior awning. Concrete patio included. Structural design not included	ADD	\$160,000.00
3			
4			
5			

EXCLUSIONS

1	Keying
2	Private provider costs and special inspections needed for structural work
3	Payment and performance bond
4	Fire Sprinkler system
5	FF and E (Furnishings, fixtures and equipment including but not limited to all kitchen equipment)
6	Kitchen hoods , Supply /Exhaust fans , ductwork , ansui systems and all related ductwork.
7	Interior and exterior stairs
8	Elevator

Note: GC FEE & insurance to be added to accepted Alternates as necessary

GENERAL NOTES

- 1 This preliminary budget is based on **ACAI Associates , Inc.**
- 2 Floor soundproofing NIC.
- 3 Upon receipt of final approved, permitted Construction Documents, pricing may require adjustments.
- 4 Pricing assumes existing construction and conditions are in compliance with all current applicable construction codes unless otherwise noted in above pricing.
- 5 Hazardous materials survey / abatement is not included.
- 6 Environmental / governmental / water / sewer impact fees are not included.
- 7 It is assumed that all materials and equipment can be delivered on site through loading docks / service elevators and no additional hoisting equipment is required.
- 8 All existing Mechanical, Electrical, Plumbing and Fire suppression systems are assumed to be in good working order and code worthy. Refurbishment or repair if required is not included. Any additional tests or balanced required are not included.
- 9 The base cost proposal does NOT include special ventilation requirements such as removing exterior glass and installing exhaust fans, rerouting fresh air / return ductwork, etc..
- 10 This cost proposal is based on the quantities and scope of work shown. Changes in the quantities / scope of work may result in the unit costs changing.
- 11 The ceiling space on the floors below are assumed to be accessible and to have sufficient space to accommodate the new under slab electrical work or piping lines and allow adequate slope as will be required. Relocation of any obstructions / rerouting of the plumbing lines or patching of hard ceilings, if required will be priced on a case by case basis.
- 12 This cost proposal is valid for 30 days from the date of the proposal.
- 13 It is assumed that all samples, submittals, shop drawings etc.. will be reviewed by the Architect and / or Engineer with a timeframe that coincides with the project schedule at no charge to ORIGIN Construction. It is also assumed that CAD files and / or PDF files will be provided to ORIGIN Construction as needed at no additional charge.
- 14 Change Orders will be billed at a cost of the work which includes additional General Conditions related to the changes in the scope of work and the same fee as the base contract rate.
- 15 Change Orders resulting in a reduction in the scope of work / contract amount will be credited back at the cost of the work as credited back to ORIGIN Construction by its suppliers and vendors. No fees or general conditions will be credited back for items that reduce the scope of work / contract amount.
- 16 All applicable sales taxes are included



Budget Figures

04/29/2021

Job Address:
Food Friends

Dealer:
DEI
William Konko
3908 North 29th Avenue
Hollywood, FL 33020-1010
(954) 920-9499
(954) 920-9802 (Fax)
wkonko@deikitchen.com

Job Reference Number: 36282

Item	Qty	Description	Sell	Sell Total
<u>1</u>	1	WALK-IN COOLER Arctic Industries Model No. CUSTOM Walk-In Cooler - 6' x 8'	\$10,800.00	\$10,800.00
ITEM TOTAL:				\$10,800.00
<u>2</u>	1	WALK-IN COOLER EVAPORATOR COIL Arctic Industries Model No. CUSTOM Walk-IN Cooler Evaporator Coil		<Included>
<u>3</u>	1	WALK-IN COOLER CONDENSING UNIT Arctic Industries Model No. CUSTOM Walk-IN Cooler Condensing Unit		<Included>
<u>4</u>	1 ea	WIRE SHELVING UNIT Metro Model No. 5A567K3 Super Adjustable Super Erecta® Starter Shelving Unit, 60"W x 24"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF	\$375.00	\$375.00
ITEM TOTAL:				\$375.00
<u>4.A</u>	1 ea	WIRE SHELVING UNIT Metro Model No. 5A367K3 Super Adjustable Super Erecta® Starter Shelving Unit, 60"W x 18"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF	\$315.00	\$315.00
ITEM TOTAL:				\$315.00
<u>4.B</u>	2 ea	WIRE SHELVING UNIT Metro Model No. 5A327K3 Super Adjustable Super Erecta® Starter Shelving Unit, 30"W x 18"D x 74"H, (5) wire shelves, (4) posts, Metroseal 3™ epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, KD, NSF	\$243.00	\$486.00

Item	Qty	Description	Sell	Sell Total
Class 70		Weight: 116 lbs total	Cube: 5.4	
			ITEM TOTAL:	\$486.00
<u>5</u>		SPARE NUMBER Spare Number		<Spare>
<u>6</u>	1 ea	PLANETARY MIXER  Hobart Model No. HL200-1STD 100-120/50/60/1; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug	\$6,675.00	\$6,675.00
	1 ea	TABLEHW-HL2012 Mixer Table; 27"W x 32"D x 26"H, the top shelf is drilled for mounting an HL120 or HL200 mixer, includes 4 posts for storing attachments, a lower shelf for additional storage, & (4) locking 5" diameter wheels	\$2,442.00	\$2,442.00
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA Weight: 280 lbs total		
			ITEM TOTAL:	\$9,117.00
<u>7</u>	1 ea	CUSTOM PREP TABLE WITH SINK Custom Model No. CUSTOM PREP TABLE WITH SINK Custom Stainless Steel Prep Table With Sink	\$3,000.00	\$3,000.00
			ITEM TOTAL:	\$3,000.00
<u>7.A</u>	1 ea	SHELVING, WALL MOUNTED  John Boos Model No. BHS1272-16/304 Shelf, wall-mounted, 72"W x 12"D x 9-1/2"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD	\$231.00	\$231.00
Class 55		Weight: 24 lbs total	Cube: 4.0	
			ITEM TOTAL:	\$231.00
<u>7.B</u>	1 ea	SHELVING, WALL MOUNTED  John Boos Model No. BHS1672-16/304 Shelf, wall-mounted, 72"W x 16"D x 13"H overall size, 1-1/2" rear up-turn, Stallion Safety Edge front, 16/300 stainless steel, NSF, KD	\$277.00	\$277.00
Class 55		Weight: 30 lbs total	Cube: 5.0	
			ITEM TOTAL:	\$277.00
<u>8</u>	1 ea	DECK MOUNT FAUCET  T&S Brass Model No. B-0221 Mixing Faucet, deck mount, 12" swing nozzle, 8" centers on deck faucet with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges with spring checks, lever handles, low lead, ADA Compliant	\$148.00	\$148.00

Item	Qty	Description	Sell	Sell Total
Class 77.5		Weight: 4.94 lbs total		
			ITEM TOTAL:	\$148.00
<u>9</u>	2 ea	HAND SINK Eagle Group Model No. HSA-10-F-LRS Hand Sink, wall mount, 13-1/2" wide x 9-3/4" front-to-back x 6-3/4" deep bowl, 304 stainless steel construction, left & right end splashes, splash mount gooseneck faucet, basket drain, 1/2" NPS water inlet, deep-drawn seamless design-positive drain, inverted "V" edge, NSF	\$526.00	\$1,052.00
Class 85		Weight: 28 lbs total		
			ITEM TOTAL:	\$1,052.00
<u>10</u>	1 ea	MOP SINK CABINET Eagle Group Model No. F1916-VSCS-DL Mop Sink Cabinet, double width, 47-1/2"W x 22-1/4"D x 84-1/4"H, slanted top, holds (2) mops, (2) hinged doors with transverse rod handles & keyed locks, 8" deep mop sink with service faucet (in left cabinet), (1) fixed shelf above mop sink, (3) fixed shelves in right cabinet, includes 30" spray hose & spray hose bracket, 430 stainless steel construction, NSF	\$3,100.00	\$3,100.00
Class 125		Weight: 544 lbs total Cube: 81.9		
			ITEM TOTAL:	\$3,100.00
<u>11</u>		SPARE NUMBER Spare Number		<Spare>
<u>12</u>	1 ea	CUSTOM CHEF'S TABLE Custom Model No. CUSTOM CHEF'S COUNTER Custom Stainless Steel Chef's Table	\$9,600.00	\$9,600.00
			ITEM TOTAL:	\$9,600.00
<u>12.A</u>	1 ea	CUSTOM PLATE CABINET Custom Model No. CUSTOM PLATE CABINET Custom Stainless Steel Plate Cabinet	\$3,000.00	\$3,000.00
			ITEM TOTAL:	\$3,000.00
<u>12.B</u>	1 ea	CUSTOM DOUBLE OVERSHELF Custom Model No. CUSTOM DOUBLE OVERSHELF Custom Stainless Steel Double Overshelf		<Included in #12>
<u>13</u>	2 ea	HEAT LAMP Hatco Model No. GRAHL-48 Glo-Ray® Infrared Foodwarmer, 48" W, high wattage, tubular metal heater rod with lights, single heater rod housing, aluminum construction, 1340 watts, NSF, cULus, Made in USA	\$375.00	\$750.00
1 ea		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details		
1 ea		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607		
2 ea		One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements		
2 ea		120v/60/1-ph		
2 ea		BLT TOG-2 (2) Built-in toggle controls (remote recommended)		

Item	Qty	Description	Sell	Sell Total
		(available at time of purchase only)		
	2 ea	STANDARD Clear Anodized Aluminum housing, finish, standard		
		(available at time of purchase only)		
Class 100		Weight: 34 lbs total		
			ITEM TOTAL:	\$750.00
<u>14</u>	1 ea	SANDWICH / SALAD PREPARATION REFRIGERATOR	\$3,067.00	\$3,067.00
		Traulsen Model No. CLPT-3610-SD-LR		
		Centerline™ by Traulsen Compact Prep Table Refrigerator with roll-top lid, reach-in, two-section, 36" wide, holds 10 (1/6) 4" deep pans (included), rated for use with 6" deep pans, stainless steel exterior, anodized aluminum interior, solid doors hinged left/right, field reversible. Full length removable cutting board. Electronic control with LED display, two epoxy coated shelves per section, 4" casters, eco-friendly, non-flammable R450A refrigerant, 1/4HP, cETLus, NSF		
	1 ea	3 year parts & labor, 5 year compressor, standard		
Class 150		Weight: 254 lbs total Cube: 40.69		
			ITEM TOTAL:	\$3,067.00
<u>15</u>	1 ea	REACH-IN UNDERCOUNTER FREEZER	\$3,349.00	\$3,349.00
		Traulsen Model No. CLUC-48F-SD-LR		
		Centerline™ Compact Undercounter Freezer, two-section 48" W, 13.28 cu. ft. capacity, self-contained rear-mount refrigeration, (1) left hinged/ (1) right hinged solid doors (field reversible), electronic control with LED display, (2) epoxy coated shelves per section, stainless steel exterior, anodized aluminum interior, (4) casters, R448A refrigerant, 1/2 HP, 115v/60/1-ph, 5.0 amps, NEMA 5-15P plug, cETLus, ETL-Sanitation		
	1 ea	3 year parts & labor, 5 year compressor, standard		
Class 150		Weight: 310 lbs total Cube: 39.7		
			ITEM TOTAL:	\$3,349.00
<u>16</u>	1 ea	ICE MAKER, CUBE-STYLE	\$3,462.00	\$3,462.00
		Manitowoc Model No. IDT0500W		
		Indigo NXT™ Series Ice Maker, cube-style, water-cooled, self-contained condenser, 30"W x 24"D x 21-1/2"H, production capacity up to 500 lb./24 hours at 70°/50° (400 lb. AHRI certified at 90°/70°), easyTouch display with 13 different language options, date/time stamp display, automatic reminder/alert icon, one touch asset information, automatic detection of accessories, continuous operating status, programmable production options (time, weight, day or night), one touch cleaning with displayed instructions, Alpha-San anti-microbial protection, acoustical ice sensing probe, self-diagnostic technology, DuraTech™ exterior, dice size cubes, R410A refrigerant, NSF, cULus, CE		
	1 ea	WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard		
	1 ea	(-161) 115v/60/1-ph, 10.8 amps		
		Weight: 163 lbs total		
			ITEM TOTAL:	\$3,462.00
<u>17</u>	1 ea	WATER FILTRATION SYSTEM, FOR ICE MACHINES	\$233.00	\$233.00

Item	Qty	Description	Sell	Sell Total
		Manitowoc Model No. AR-10000 Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day		
	1 ea	WARRANTY-ARCPURE 3 year parts & labor warranty on cap, housing, hardware, & mounting assembly (does not refer to filter cartridge), standard		
Class 85		Weight: 5 lbs total		
			ITEM TOTAL:	\$233.00
<u>18</u>	1 ea	ICE BIN FOR ICE MACHINES Manitowoc Model No. D570 Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF	\$1,177.00	\$1,177.00
	1 ea	WARRANTY-BIN/DISP 3 year parts & labor warranty, standard		
	1 ea	Legs, 6" adjustable stainless steel, standard		
		Weight: 115 lbs total		
			ITEM TOTAL:	\$1,177.00
<u>19</u>		SPARE NUMBER Spare Number		<Spare>
<u>20</u>	1 ea	CONVECTION OVEN, GAS Southbend Model No. BGS/22SC Bronze Convection Oven, gas, double-deck, standard depth, (5) plated racks, 11-position rack glides, porcelain interior, (2) stainless steel dependent doors with windows, solid state controls, electronic ignition, 60-minute cook timer, 2-speed fan, oven interior light, stainless steel front, top, sides & door, porcelain interior, 6" painted steel triangular legs, (2) 7.9 amps, (2) 120v/60/1-ph, NEMA 5-15P, (2) 1/2 HP, 108,000 BTU, CSA, NSF	\$5,717.00	\$5,717.00
	1 ea	Domestic Shipping, inside of North America		
	1 ea	1 year parts & labor including doors warranty, std		
	1 ea	Specify Gas Type		
	1 ea	4" Low Profile Casters in lieu of legs	\$275.00	\$275.00
Class 92.5		Weight: 1075 lbs total Cube: 109.0		
			ITEM TOTAL:	\$5,992.00
<u>20.A</u>	1 kt	BLUE HOSE GAS CONNECTOR KIT Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting options, limited lifetime warranty	\$340.00	\$340.00
		Weight: 7.68 lbs total		
			ITEM TOTAL:	\$340.00
<u>21</u>	1 ea	FRYER BATTERY, GAS	\$18,447.00	\$18,447.00

Item	Qty	Description	Sell	Sell Total
		Pitco Frialator Model No. SG14RS-2FD Solstice™ Prepackaged Fryer System with Solstice™ Filter Drawer System, High Power, gas, (2) 50 lb. oil capacity full tanks, millivolt control, stainless steel tank, front & sides, under-fryer drawer filtration, total 244,000 BTU (-FF), NSF, CE, CSA Flame, CSA Star, AuGA		
	1 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard		
	1 ea	Gas to be determined		
	1 ea	Millivolt Thermostat, standard		
	1 ea	115v/60/1-ph, 7.0 amps		
	1 ea	Contact factory for cord information		
	1 ea	P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer		
	1 st	B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (2) Solstice gas and electric fryers, batteries and retherms	\$571.00	\$571.00
	Class 85	Weight: 550 lbs total		
		ITEM TOTAL:		\$19,018.00
<u>21.A</u>	1 kt	BLUE HOSE GAS CONNECTOR KIT	\$340.00	\$340.00
		Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting options, limited lifetime warranty		
		Weight: 7.68 lbs total		
		ITEM TOTAL:		\$340.00
<u>22</u>	1 ea	EQUIPMENT STAND, FREEZER BASE	\$18,872.00	\$18,872.00
		Traulsen Model No. TE072LT Spec-Line Freezer Equipment Stand, 72" long, (8) 12" x 20" x 6" deep pan capacity, front to back, (4) drawers, self-contained refrigeration, microprocessor control, stainless steel marine top, stainless steel interior & exterior, 4" casters, microprocessor controls microprocessor control, 3/4 hp, ETL-Sanitation, NSF		
	1 ea	Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.		
	1 ea	115v/60/1-ph, 11.2 amps, with cord & NEMA 5-15P plug		
	1 ea	3 year parts & labor, 5 year compressor, standard		
	1 st	Set of casters, 4" high, standard		
	Class 150	Weight: 606 lbs total		
		ITEM TOTAL:		\$18,872.00
<u>23</u>	1 ea	HOTPLATE, COUNTERTOP, GAS	\$2,725.00	\$2,725.00

Item	Qty	Description	Sell	Sell Total
		Southbend Model No. HDO-36SU		
		Hotplate, gas, 36", countertop, (3) 33,000 BTU open burners, (3) 33,000 BTU step-up open burners, manual controls, removable cast iron		
		grates & crumb tray, stainless steel front, sides & 4" adjustable legs, 198,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)		
	1 ea	Domestic Shipping, inside of North America		
	1 ea	Standard one year limited warranty		
	1 ea	Specify Gas Type		
Class 92.5		Weight: 253 lbs total		
			ITEM TOTAL:	\$2,725.00
23.A	1 kt	BLUE HOSE GAS CONNECTOR KIT	\$340.00	\$340.00
		Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt		
		Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue		
		antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting		
		options, limited lifetime warranty		
		Weight: 7.68 lbs total		
			ITEM TOTAL:	\$340.00
24	1 ea	GRIDDLE, GAS, COUNTERTOP	\$5,967.00	\$5,967.00
		Southbend Model No. HDG-36V		
		High Volume Griddle, countertop, gas, 36", 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure		
		safety device, stainless steel front, sides, towel bar & integrated stand, 90,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)		
	1 ea	Domestic Shipping, inside of North America		
	1 ea	One year parts & labor warranty		
	1 ea	Specify Gas Type		
Class 92.5		Weight: 490 lbs total		
			ITEM TOTAL:	\$5,967.00
24.A	1 kt	BLUE HOSE GAS CONNECTOR KIT	\$340.00	\$340.00
		Dormont Manufacturing Model No. 1675KIT2S48PS Packed 1 kt		
		Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue		
		antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, (1) pair Safety Set® with hardware mounting		
		options, limited lifetime warranty		
		Weight: 7.68 lbs total		
			ITEM TOTAL:	\$340.00
25	1 ea	HOOD	\$20,400.00	\$20,400.00
		Custom Exhaust hood		
			ITEM TOTAL:	\$20,400.00
26		SPARE NUMBER		<Spare>
		Spare Number		

Item	Qty	Description	Sell	Sell Total
<u>27</u>		SPARE NUMBER Spare Number		<Spare>
<u>28</u>		SPARE NUMBER Spare Number		<Spare>
<u>29</u>		SPARE NUMBER Spare Number		<Spare>
<u>30</u>	1 ea	CUSTOM CLEAN DISHTABLE WITH 3-COMPARTMENT SINK Custom Model No. CUSTOM CLEAN DISHTABLE Custom Stainless Steel Clean Dishtable With 3-Compartment Sink	\$6,000.00	\$6,000.00
			ITEM TOTAL:	\$6,000.00
<u>31</u>	1 ea	WALL / SPLASH MOUNT FAUCET T&S Brass Model No. B-0231 Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant	\$141.00	\$141.00
				
Class 77.5		Weight: 5.66 lbs total	ITEM TOTAL:	\$141.00
<u>32</u>	1 ea	PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET T&S Brass Model No. B-0133-A06-08 EasyInstall Pre-Rinse Unit, 8" wall mount, adjustable centers, EasyInstall 6" add-on faucet with stream regulator, spring action gooseneck, quarter-turn Eterna cartridges with spring checks, lever handles with color coded indexes, 18" rigid riser, 44" flexible stainless steel hose, 1.07 GPM JetSpray spray valve, low lead, NSF, cCSAus	\$415.00	\$415.00
				
1 ea		3 year limited warranty, standard		
Class 77.5		Weight: 12.75 lbs total	ITEM TOTAL:	\$415.00
<u>33</u>	1 ea	OVERSHELF John Boos Model No. BHS1672PR-14/304 Shelf, wall mount with pot rack, 72"W x 16"D x 13"H overall size, 1-1/2"H rear up-turn, Stallion Safety Edge front, includes (6) stainless steel hooks, 14/300 stainless steel, KD, NSF	\$488.00	\$488.00
				
Class 55		Weight: 44 lbs total Cube: 5.0	ITEM TOTAL:	\$488.00
<u>34</u>		AM Select Dishwasher AM Select Model No. AM15+BUILDUP AM Select Dishwasher, door type, convertible high/low temperature sanitizing, 58-65 racks, 4-hour capacity, straight-thru/corner installation, stainless steel finish, PRV included, ENERGY STAR®		<By Vendor>
				
1 ea		Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		<By Vendor>
1 ea		AM15-ELE0EL 240v/60/3-ph		<By Vendor>
1 ea		AM15-EST0NO Without electric booster		<By Vendor>
1 ea		AM15-HTEELE Electric heat		<By Vendor>
				Initial: _____

Item	Qty	Description	Sell	Sell Total
WS40-NOINSTALL Water Softening System, 2,527 grains/lb capacity, 5 gallon regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE PERSONNEL IS RECOMMENDED (NET)				
1 ea SPEC-KIT Single point electrical connect AM (standard installation required) (3 phase booster machine only)				
1 ea DWT-AM15 Drain water tempering kit				
1 ea Installation for DWT kit only (NET)				
Weight: 416 lbs total			Cube: 76.0	
<u>35</u>	1 ea	CUSTOM SOILED DISHTABLE Custom Model No. CUSTOM SOILED DISHTABLE Custom Stainless Steel Soiled Dishtable With Rack Sink	\$4,680.00	\$4,680.00
			ITEM TOTAL:	\$4,680.00
<u>36</u>	1 ea	PRE-RINSE FAUCET ASSEMBLY T&S Brass Model No. B-0133 EasyInstall Pre-Rinse Unit, wall mount mixing faucet with 8" adjustable centers, quarter-turn Eterna cartridges with spring checks, lever handles with color-coded indexes, 18" EasyInstall riser, 44" flexible stainless steel hose with heat-resistant gray handle & hold down ring, 1.15 GPM spray valve (B-0107), finger hook, polished chrome-plated brass faucet body, 1/2" NPT female inlets, CSA	\$328.00	\$328.00
	1 kt	B-0230-K Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "EII" 1/2" NPT female x male	\$32.00	\$32.00
Class 77.5			Weight: 12.94 lbs total	
			ITEM TOTAL:	\$360.00
<u>37</u>	1 ea	DISHTABLE SORTING SHELF John Boos Model No. BHS1863-TS Dishrack Sorting Shelf, 63"W x 18"D x 12-1/4"H, wall mounted, slanted, tubular, includes brackets, 16/300 stainless steel, NSF	\$314.00	\$314.00
Class 55			Weight: 35 lbs total	
			Cube: 8.0	
			ITEM TOTAL:	\$314.00
<u>38</u>		SPARE NUMBER Spare Number		<Spare>
<u>39</u>		SPARE NUMBER Spare Number		<Spare>
<u>40</u>	1 ea	DRAFT BEER COOLER Krowne Model No. DB84 Draft Beer Cooler, three-section, 84"W x 24"D, side mounted self-contained refrigeration, (1) stainless steel draft beer tower with (4) faucets & 16" x 8" drain pan, 30°F to 40°F temperature range with DynamicChill 360° technology, (3) heavy duty self-closing doors with locks, (3) reinforced stainless steel keg floors and built-in kick plates, digital thermostat, 20 gauge stainless steel interior with coved corners, includes condensate evaporator, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 9.0 amps, cord with NEMA 5-15P, ETL	\$3,996.00	\$3,996.00
	1 ea	This equipment is intended for the storage & display of non-		

Initial: _____

Item	Qty	Description	Sell	Sell Total
		potentially-hazardous bottle or canned products only.		
	1 ea	1 year parts & labor warranty, 5 year compressor warranty, standard		
	1 ea	L - Left compressor location		
	1 ea	4-faucet "T" tower, standard		
	1 ea	BEERKIT4 Draft Beer Kit, for unit with (4) faucets, includes: CO2 tank mount primary regulator, 4-way manifold, 5' red vinyl air line (regulator to manifold), 20' nylon braided air line (manifold to keg tap) & (4) Sankey keg taps, stainless steel probe for domestic kegs	\$362.00	\$362.00
	1 ea	BC-844 Prepare Draft Tower for Counter Top Install, includes: extended copper drain tube, extended air hose, extended insulation & stainless steel mounting bracket	\$134.00	\$134.00
	1 ea	S - Stainless steel top, standard		
	1 ea	S - Stainless steel cabinet sides, both, standard		
	1 ea	B - Black vinyl clad doors		
	1 ea	L - Left hinge location, first door		
	1 ea	L - Left hinge location, second door		
	1 ea	R - Right hinge location, third door		
	1 ea	No legs or casters		
Class 150		Weight: 580 lbs total		
			ITEM TOTAL:	\$4,492.00

<u>41</u>	1 ea	GLASS RACK Krowne Model No. KR24-GSB3 Royal Series Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front cabinet base with intermediate shelf, (2) 20" x 20" glass racks, embossed top includes 1" drain, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable grey plastic bullet feet, NSF	\$651.00	\$651.00
	1 ea	6-1/2" High Backsplash, standard		
Class 150		Weight: 60 lbs total		
			ITEM TOTAL:	\$651.00



<u>42</u>	1 ea	SODA SYSTEM, PARTS & FITTINGS Krowne Model No. KR19-6SH Royal Series Underbar Soda Gun Holder, 6"W x 19"D, fits all Wunder- Bar® & Schroeder® soda guns & manifolds, removable cover, includes drip cup, stainless steel top, front, & sides, NSF (soda gun not included) (Locking Covers cannot run in front of this unit)	\$219.00	\$219.00
Class UPS		Weight: 28 lbs total		
			ITEM TOTAL:	\$219.00



<u>43</u>	1 ea	ICE BIN Krowne Model No. KR19-36DP-10 Royal Series Underbar Ice Bin/Cocktail Unit, built-in 10-circuit cold plate, 36"W x 19"D O.A., 146-lbs ice capacity, 15" deep stainless steel bin liner, 3/4" x 3-1/2" Soda Line cut out in backsplash, 1/2" drain, includes bottle wells, stainless steel top, front & sides, galvanized steel back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF	\$1,389.00	\$1,389.00
	1 ea	6-1/2" High Backsplash, standard		



Item	Qty	Description	Sell	Sell Total
Class 150		Weight: 162 lbs total		
			ITEM TOTAL:	\$1,389.00
<u>44</u>	1 ea	SPEED RAIL / RACK Krowne Model No. RS-42 Royal Series Single Speed Rail, built-in, 42"W x 5"D, sound deadened bottom, stainless steel construction, NSF	\$97.00	\$97.00
				
	1 ea	KR-SC42 Royal Series Speed Rail Locking Cover, single, 42"W, stainless steel construction	\$132.00	\$132.00
Class 150		Weight: 17 lbs total		
			ITEM TOTAL:	\$229.00
<u>45</u>	1 ea	BOTTLE STORAGE UNIT Krowne Model No. KR24-12RD Royal Series Underbar Liquor Bottle Display Unit, freestanding, 12"W x 24"D (to match speedrail depth), holds (12) liquor bottles, (4) bottle steps with guard rails, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF	\$441.00	\$441.00
				
	1 ea	6-1/2" High Backsplash, standard		
	1 ea	Locking cover for Royal Series underbar liquor bottle display unit (cannot be added with 4" backsplash)	\$267.00	\$267.00
Class 150		Weight: 40 lbs total		
			ITEM TOTAL:	\$708.00
<u>46</u>	1 ea	HAND SINK Krowne Model No. KR24-12ST Royal Series Underbar Hand Sink Unit, free standing, 12"W x 24"D x 36-1/2"H.O.A. (to match speedrail depth), 10"W x 12"D front-to-back x 7" deep sink bowl, splash mount Royal Series faucet, built-in soap & towel dispenser, stainless steel top, front, & sides, stainless steel legs with adjustable thermoplastic bullet feet, NSF	\$719.00	\$719.00
				
	1 ea	6-1/2" High Backsplash, standard		
Class 150		Weight: 60 lbs total		
			ITEM TOTAL:	\$719.00
<u>47</u>	1 ea	UNDERBAR ADD-ON UNIT Krowne Model No. KR24-T12 Royal Series Underbar Trash Station, 12"W x 24"D (to match speedrail), opening in top for trash disposal, fits slim jim (up to 30" high), lift-up front door, stainless steel front & sides, no legs, NSF (TRASH RECEPTACLE NOT INCLUDED)	\$300.00	\$300.00
				
Class 150		Weight: 39 lbs total		
			ITEM TOTAL:	\$300.00
<u>48</u>	1 ea	BLENDER STATION	\$617.00	\$617.00

Item	Qty	Description	Sell	Sell Total
		Krowne Model No. KR24-12BD Royal Series Underbar Blender Station, with dump sink, 12"W x 24"D x 36-1/2"H O.A. (to match speedrail depth), 7" deep sink bowl, splash mount Royal Series faucet, 9"D recessed blender shelf with utility box mounted underneath (GFCI receptacle required), stainless steel top, front, & sides, galvanized back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF		
	1 ea	6-1/2" High Backsplash, standard		
	Class 150	Weight: 43 lbs total		
			ITEM TOTAL:	\$617.00
<u>50</u>	1 ea	GLASSWASHER, UNDERCOUNTER / UNDERBAR	\$6,121.00	\$6,121.00
		Jackson WWS Model No. DELTA HT-E-SEER-S Delta® Underbar Dish/Glasswasher, door type, 24-1/4"W x 26-7/8"D x 36-1/4"H, high temperature sanitizing, built-in booster with Sani-Sure™ final rise system, steam elimination & energy recovery system, approximately (24) racks or (864) glasses/hour, built-in dispensing pumps & priming switches, delime cycle, digital LED display, solid state controls, auto-fill, push-button start, pressure regulator, automatic pumped drain, water hammer arrestor, includes (1) peg rack & (1) combination rack, stainless steel construction, cETLus, ETL-Sanitation, ENERGY STAR®		
	1 ea	1 year parts & labor warranty, continental USA, standard		
	1 ea	Voltage to be verified with jobsite		
		Class 85	Weight: 296 lbs total	Cube: 23.58
			ITEM TOTAL:	\$6,121.00
<u>49</u>	1 ea	GLASS RACK	\$651.00	\$651.00
		Krowne Model No. KR24-GSB3 Royal Series Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D, open front cabinet base with intermediate shelf, (2) 20" x 20" glass racks, embossed top includes 1" drain, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable grey plastic bullet feet, NSF		
	1 ea	6-1/2" High Backsplash, standard		
	Class 150	Weight: 60 lbs total		
			ITEM TOTAL:	\$651.00
<u>50</u>	1 ea	"L" SHAPE COUNTER	\$6,000.00	\$6,000.00
		Custom "L" shaped counter		
			ITEM TOTAL:	\$6,000.00
<u>51</u>	1 ea	BAG-IN-BOX SODA SYSTEM BY VENDOR		<NIKEC>
		nikec Model No. BY VENDOR Bag-In-Box Soda System By Vendor - Not In Kitchen Equipment Contract		
<u>52</u>	1 ea	CARBONATOR BY VENDOR		<NIKEC>
		nikec Model No. BY VENDOR Carbonator By Vendor - Not In Kitchen Equipment Contract		
<u>53</u>	1 ea	CO2 TANK BY VENDOR		<NIKEC>
		nikec Model No. BY VENDOR		

We need two of these for the 2 bars.
So, total will be \$13,099 with taxes.
This needs to be added to the overall total.

Item	Qty	Description	Sell	Sell Total
CO2 Tank By Vendor - Not In Kitchen Equipment Contract				
<u>54</u>	1 ea	ICE & SODA DISPENSER BY VENDOR nikec Model No. BY VENDOR Ice & Soda Dispenser By Vendor - Not In Kitchen Equipment Contract		<NIKEC>
<u>55</u>	1 ea	COFFEE BREWER BY VENDOR nikec Model No. BY VENDOR Coffee Brewer By Vendor - Not In Kitchen Equipment Contract		<NIKEC>
<u>56</u>	1 ea	TEA BREWER BY VENDOR nikec Model No. BY VENDOR Tea Brewer By Vendor - Not In Kitchen Equipment Contract		<NIKEC>
	1 ea	HOOD INSTALLATION Custom Hood installation	\$18,000.00	\$18,000.00
ITEM TOTAL:				\$18,000.00
	1 ea	REFRIGERATION INSTALL DEI Refrigeration Installation	\$7,200.00	\$7,200.00
ITEM TOTAL:				\$7,200.00
1	1 ea	EQUIPMENT INSTALLATION DEI Equipment Consolidation and delivery to site and installation.	\$8,400.00	\$8,400.00
ITEM TOTAL:				\$8,400.00
Merchandise				\$195,967.00
Tax				\$8,568.02
Total				\$204,535.02

Quote subject to price change without notice due to factors such as. manufacture price increase. increase in fuel cost. or any and all other price increase related occurrences.

DUE TO CURRENT TARIFF'S

All Quotes will be honored for 30 days only. This is due to the government tariff's and manufacturer's increases. We will do our best to hold pricing and / or eliminate increases, but cannot guarantee success.

SITE REQUIREMENTS:

1. EQUIPMENT DELIVERY

- * Prior to delivery of equipment to jobsite, exterior access to all delivery entrances must be complete including, driveways leading to entrance into the building, to allow for trucks to enter for unloading equipment, forklifts, jacks and/or hand trucks.
- * All doors and hallways leading to the foodservice kitchen areas, bars and service stations must be finished prior to delivery of equipment.
- * DEI Project Manager, along with Owner/Owner's Rep, will do a site inspection to assure that the site is ready to accept delivery and setting of equipment in place, as per above requirements. If after site survey is done, it is determined that the site is not ready to accept delivery of equipment, a notification will be sent to all parties involved.

2. FOODSERVICE AREAS

- * All walls, floors and ceilings must be finished prior to setting equipment in place. As plumbing and electrical stub-outs must also be completed.
- * All protective covering on equipment will remain on, until equipment has been connected by plumbers/electricians.
- * Owner and/or G.C. must provide dumpsters on site for all crates and packaging materials to be discarded on site, at owner's expense.

3. INSTALLATION LABOR HOUR:

- * Monday-Friday, 7:00am-4:30pm
- * Any site delays caused by other trades in the field, which affects the kitchen equipment being set in place, requiring overtime and/or weekend work, must be approved in writing and will be billed to the Client as a Change Order to our Contract.

4. START-UPS & PERFORMANCE CHECKS FOR EQUIPMENT

- * Once all gas and electrical has been turned on, DEI will require 48 hours notification to set up these start-ups/performance checks. This is done through the local factory authorized service agents.

5. PAYMENT TERMS:

- 50% Deposit with signed proposal and/or contract
- 45% Payment Due when equipment is ready to be shipped from factories.
- 5% Balance due on completion of install. (*)

(*) Note, if items are being drop shipped, the 50% balance is due prior to shipping.

RECEIVING FREIGHT/DIRECT SHIPMENTS:

To ensure the safe arrival we ask that you follow a simple three-step process while the product is being delivered.

1. Before you (or your GC) sign the carrier's copy of the bill of lading, please thoroughly inspect the shipment for any signs of damage. Ideally, each carton should be opened while the driver is waiting, as there sometimes concealed damage even when the carton looks fine on the outside. Once the shipment is off the truck and signed for, it is your responsibility to handle claims (DEI can assist in the matter). If the driver refuses to wait for the process, note that on the freight bill when signing.

You will be allowed (5) day from receiving freight to inspect and report concealed damage. After that, there will be no settlement from the factory or the shipper/

2. Specifically notate any signs of visible or concealed damage on the bill of lading before you sign it. Even if there is no clear place to write these notes down, just make sure it is somewhere on the bill of lading.

3. Refuse the product if it looks like the product is beyond repair, notating all damages on the delivery receipt. Also, please advise DEI if this situation should arise so that we can notify the respective factory.

UNLESS, these steps are followed, you put at risk any and all freight claims on your behalf.

Understand that the factories have no liability once they place the equipment on a truck bed. Our only recourse is from the shipper at that point, and they will enforce the five (5) day rule. All "benefits of the doubt" favor the shipper, so the above steps are critical to filing a successful claim.

Acceptance: _____ Date: _____

Printed Name: _____



GENERAL

HOTEL & RESTAURANT SUPPLY

Sales Order

03/02/2022

CUSTOMER:

Food Friends Catering LLC
Kenny Lawrence
936 W Tropical Way
Plantation, FL 33317
(954) 449-3114 (Cell)
foodfriendcatering@gmail.com

From:

General Hotel & Rest Supply Corp
Michael LaBruto
13900 NW 82nd Ave.
Miami Lakes, FL 33016
305-885-8651 ext. 212
mlabruto@comcast.net

Ships direct from Manufacturer. There is a 12 week lead time from date of order placement.

Due to global supply chain issues. actual ship time of this item may be later than estimated here.

FREIGHT NOT INCLUDED

Item	Qty	Description	Sell	Sell Total
<u>4</u>	1 ea	CABINET, COOK / HOLD / OVEN  Winston Foodservice Model No. CHV5-14UV CVap® Cook & Hold Oven, electric, full-size, one compartment, insulated, convection cooking, accommodates (14) 18" x 26" sheet pans or (28) 13" x 18" sheet pans or (28) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid dutch doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, USB & audio ports, auto water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation Dimensions 73.02(h) x 27.7(w) x 34.23(d) 1 ea 208v/60/1-ph, 7503 watts, 36.1 amps, (US) NEMA 6-50P 1 ea NOTE: Verify hinging choice before submitting order 1 ea 5" Plate casters (2) with locking, standard 1 ea PLEASE NOTE: OPTION/ACCESSORY PRICING IS VALID IN COMBINATION WITH EQUIPMENT ORDERS ONLY. If additional options/accessories are required post sale contact Winston Industries at CustomerCare@Winstonind.com for pricing. Class 100 Weight: 420 lbs total	\$10,007.07	\$10,007.07
ITEM TOTAL:			\$10,007.07	

Item	Qty	Description	Sell	Sell Total
<u>5</u>	1 ea	CABINET, COOK / HOLD / OVEN  Winston Foodservice Model No. CHV7-14UV CVap® Cook & Hold Oven, electric, full-size, one compartment, insulated, convection cooking, accommodates (14) 18" x 26" sheet pans or (28) 13" x 18" sheet pans or (28) 12" x 20" hotel pans, load limit 65 lbs (29.25 kg) per rack, (2) field reversible hinged solid dutch doors, magnetic door handle, C-Touch control with processor, HACCP temperature downloads, CVap technology, wireless programming, USB & audio ports, fan on/off control, auto water fill, stainless steel interior & exterior, CE, UL EPH ANSI/NSF4, cUL, UL-Sanitation Dimensions 73.02(h) x 27.7(w) x 34.23(d) 1 ea 208v/60/1-ph, 7503 watts, 36.1 amps, (US) NEMA 6-50P 1 ea NOTE: Verify hinging choice before submitting order 1 ea 5" Plate casters (2) with locking, standard 1 ea PLEASE NOTE: OPTION/ACCESSORY PRICING IS VALID IN COMBINATION WITH EQUIPMENT ORDERS ONLY. If additional options/accessories are required post sale contact Winston Industries at CustomerCare@Winstonind.com for pricing. Class 100 Weight: 420 lbs total	\$10,889.49	\$10,889.49

Need to add 7% tax to this price

ITEM TOTAL: \$10,889.49

Merchandise	\$21,287.36
Subtotal	\$21,287.36
Tax 7%	\$1,490.12
Total	\$22,777.48

Prices Good Until: 03/25/2022

Shipments being returned or refused due to NO damage or NO fault of General Hotel & Restaurant Supply are subject to freight and re-stocking fee.

FREIGHT NOT INCLUDED

Acceptance: _____ Date: _____

Printed Name: _____



CVAP® COOK/HOLD CABINETS

CHV5

CHV5 SERIES

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

CVap Cook and Hold Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, and Convection Cooking.

SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model _____. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring and convection fan.

CONFIGURATIONS

Countertop: Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

Half-Sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Some versions available for under counter use with 1" wheels.

Full-Sized: Provides maximum capacity for high volume operators.

CVAP ADVANTAGE

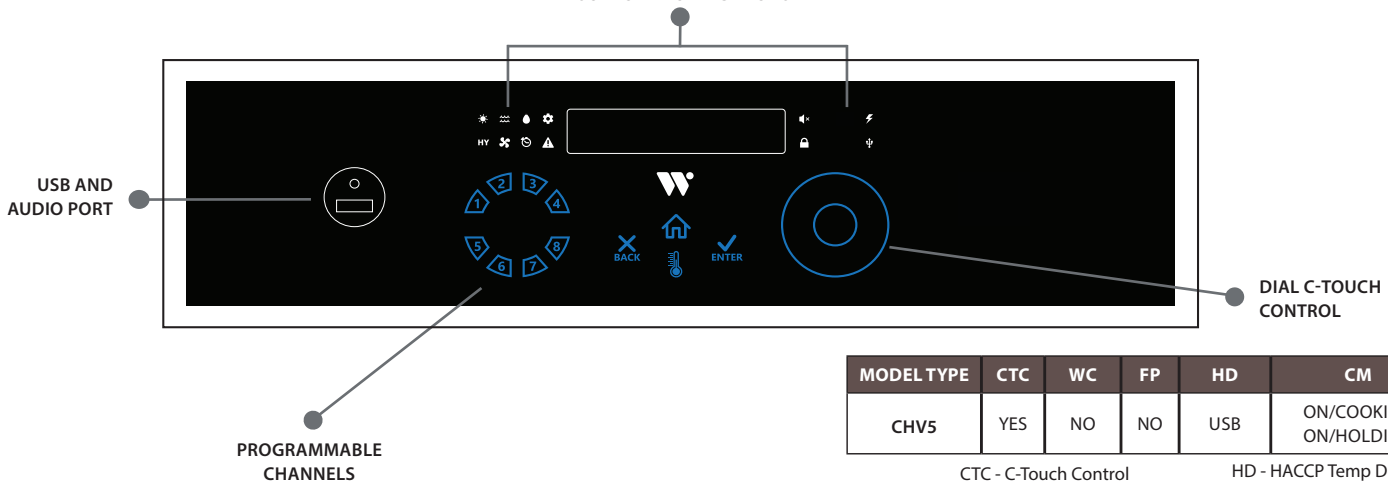
The CVap CHV is essentially a Cook and Hold on steroids. It can do the traditional "low and slow" cooking...with more control and insane yields. It also has the versatility to bake, braise, poach or low-temp steam, and it can be used in sous vide mode for increased precision. We've got volumes of science and data to back us up, but only so much space here. So, if you want to learn more, go to our website, www.winstonfoodservice.com and geek out with us.



Model Shown: CHV5-05UV Stacked



TECHNICAL SUPPORT NOTIFICATIONS



MODEL TYPE	CTC	WC	FP	HD	CM	AP
CHV5	YES	NO	NO	USB	ON/COOKING ON/HOLDING	YES

CTC - C-Touch Control
WC - Wireless Connectivity
FP - Food Probe Ready

HD - HACCP Temp Download
CM - Convection Mode
AP - Audio



WINSTON FOODSERVICE

2345 Carton Drive | Louisville, KY 40299 USA | winstonfoodservice.com | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.



CVAP® COOK/HOLD CABINETS

CHV5

Cabinet Specifications

CHV5-04HP | CHV5-04UV | CHV5-05UV | CHV5-05UV-ST | CHV5-14UV

MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES

HO = HOLDING
CH = COOK/HOLD
RT = RETHERM
UB = UNIVERSAL BIN

SERIES

PAN CONFIGURATION

PAN CONFIGURATIONS

HP = HALF PAN
SP = SHEET PAN
UV = UNIVERSAL

C H V 5 - 0 4 H P

EQUIPMENT TYPE

TECHNOLOGY

PAN CAPACITY

MODEL #	CAPACITY*			EXTERIOR DIMENSIONS**				ELECTRICAL						SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	
CHV5-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	208	1	2814	13.53	6-20P	Call Factory	160(73)
CHV5-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	198(90)
CHV5-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	250(113)
CHV5-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 10)	3"	76.82(1950)	34.23(869)	27.70(704)	208	3	4992	14.7	15-20P	Call Factory	500(226)
CHV5-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	208	1	8130	39.1	6-50P	Call Factory	420(190)

*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | **Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31" (59mm) for 5" casters, subtract .25" (6mm) for 4" legs, and add 1.63" (41mm) for 6" legs. If 5" caster is standard, subtract 2.31" (59mm) for 3" casters, and subtract .69" (18mm) for 6" legs. | ***NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed. | **** Stacked units require two outlets. Wattage listed is per unit.

CONTROL: C-Touch control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB.

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior.

DOORS: Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

WATER FILL: Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

INSTALLATION REQUIREMENTS: Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

INDUSTRY COMPLIANT: Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

WARRANTY: Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

FOR WINSTON SERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!
foodservice.winstonind.com/parts-supplies

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage and Phasing Preference:
208V or 240V, three or single phase
2. Hinge Preference: Left or right hinge
3. Casters: See table above for standard caster size, additional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

Optional (Additional cost):

- Locking Door**
- Pass Through
- Extended Warranty
- Bumper Guard Base***
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Transport Package***

** Quantity of 1 for reach in. Quantity of 2 for pass through
Customer to provide padlock(s). (per door)

*** Not available for 04-HP models.

**** Available for 04UV & 05UV only.

Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1008 Cover, Rear Fan



WINSTON FOODSERVICE

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Specifications subject to change without notice.

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CVAP® COOK/HOLD CABINETS

CHV7

CHV7 SERIES

CHV7-04HP | CHV7-04UV | CHV7-05UV | CHV7-05UV-ST | CHV7-14UV

The most advanced CVap Cook and Hold Cabinet: Includes C-Touch Control, HACCP Temperature Downloads, Wireless Programming, and Switchable Convection.

SHORT FORM SPECS

Shall Be Winston CVap Cook and Hold, model _____. Unit to utilize a C-Touch control with processor, that utilizes calibration-free thermistors to adjust evaporator and air temperatures in 1°F increments. Features must include a minimum of eight programmable channels which are lockable, USB HACCP download for temperature monitoring, food probe-ready for cooking or monitoring, wireless programming (via NFC), and on/off control of convection fans.

CONFIGURATIONS

Countertop: Shallow depth to allow placement on standard 30" countertop. Also can be fitted with 1" wheels for under counter use.

Half-Sized: Easily mobile versions, allowing operator to see over cabinet when transporting. Most half sized units are also stackable for increased versatility. Some versions available for under counter use with 1" wheels.

Full-Sized: Provides maximum capacity for high volume operators.

CVAP ADVANTAGE

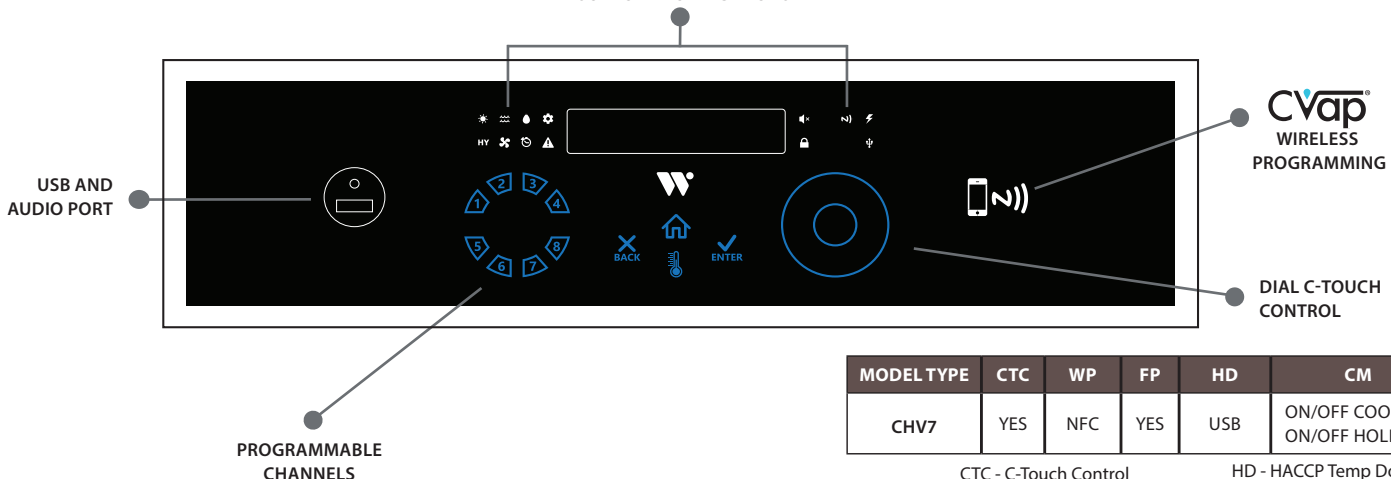
The CVap CHV is essentially a Cook and Hold on steroids. It can do the traditional "low and slow" cooking...with more control and insane yields. It also has the versatility to bake, braise, poach or low-temp steam, and it can be used in sous vide mode for increased precision. We've got volumes of science and data to back us up, but only so much space here. So, if you want to learn more, go to our website, www.winstonfoodservice.com, and geek out with us.



Model Shown: CHV7-05UV Stacked



TECHNICAL SUPPORT NOTIFICATIONS



MODEL TYPE	CTC	WP	FP	HD	CM	AP
CHV7	YES	NFC	YES	USB	ON/OFF COOKING ON/OFF HOLDING	YES

CTC - C-Touch Control
WP - Wireless Programming
FP - Food Probe Ready

HD - HACCP Temp Download
CM - Convection Mode
AP - Audio



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Specifications subject to change without notice.



CVAP® COOK/HOLD CABINETS

CHV7

Cabinet Specifications

CHV7-04HP | CHV7-04UV | CHV7-05UV | CHV7-05UV-ST | CHV7-14UV

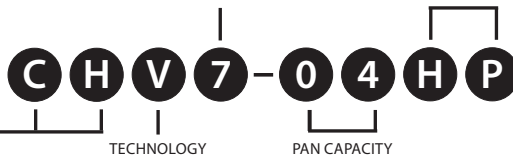
MODEL NUMBER DESCRIPTIONS

EQUIPMENT TYPES

HO = HOLDING
CH = COOK/HOLD
RT = RETHERM
UB = UNIVERSAL BIN

SERIES

PAN CONFIGURATION



PAN CONFIGURATIONS

HP = HALF PAN
SP = SHEET PAN
UV = UNIVERSAL

MODEL #	CAPACITY*			EXTERIOR DIMENSIONS**				ELECTRICAL						SHIP WEIGHT LBS(KG)
	SHEET PAN (18" x 26")	HALF SHEET PAN (18" x 13")	HOTEL PAN (12" x 20" x 2.5")	STANDARD CASTER SIZE	HEIGHT IN.(MM)	DEPTH IN.(MM)	WIDTH IN.(MM)	VOLTS	PHASE	WATTS	AMPS	NEMA***	INT'L	
CHV7-04HP	N/A	4	4	3"	36.54(928)	26.45(672)	20(508)	208	1	2814	13.53	6-20P	Call Factory	160(73)
CHV7-04UV	4	8	8	3"	35.91(912)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	198(90)
CHV7-05UV	5	10	10	3"	39.41(1001)	34.23(869)	27.70(704)	208	1	4992	24	6-30P	Call Factory	250(113)
CHV7-05UV-ST (Stacked Pair) ****	10(2 x 5)	20(2 x 10)	20(2 x 10)	3"	76.82(1950)	34.23(869)	27.70(704)	208	3	4992	14.7	15-20P	Call Factory	500(226)
CHV7-14UV	14	28	28	5"	75.66(1922)	34.23(869)	27.70(704)	208	1	8130	39.1	6-50P	Call Factory	420(190)

*Capacity- Determined by 3.5" (89mm) adjustable spacing, with a load limit of 65lb (29.25kg) per rack. | **Exterior Dimensions- Cabinet height is calculated with standard caster size. If 3" caster is standard, subtract 2.48" (63mm) for 1.5" wheels, add 2.31"(59mm) for 5" casters, subtract .25"(6mm) for 4" legs, and add 1.63"(41mm) for 6" legs. If 5" caster is standard, subtract 2.31"(59mm) for 3" casters, and subtract .69"(18mm) for 6" legs. | ***NEMA- Supplied with 84" (2134mm) (minimum) power cord and plug. The input average of current did not exceed the allowable amperage for the circuit listed. | **** Stacked units require two outlets. Wattage listed is per unit.

CONTROL: C-Touch control with vapor and air temperatures to be adjusted in 1°F increments. Processor controlled calibration-free thermistors, accurate within +/- 2°F. Control allows for eight programmable (and lockable) channels, accommodates software updates via USB. CHV7 models include wireless programming via NFC, and on/off control for convection fans and are food probe ready for temperature monitoring.

MATERIALS: To be commercial and institutional grade stainless steel interior and exterior.

DOORS: Insulated field-reversible door with magnetic handles. Full-sized units to include two dutch doors. Doors may be specified with windows, pass-through, or a combination of both.

WATER FILL: Includes auto water fill, using a 1/4" National Pipe Thread (NPT). May be used as manual fill, which includes low water detection. Low mineral potable water recommended, otherwise use deionizer/demineralizer to minimize corrosion damage.

INSTALLATION REQUIREMENTS: Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.

INDUSTRY COMPLIANT: Equipment complies with domestic and most international requirements; such as UL, C-UL, UL Sanitation, CE, MEA, EPA202, and others.

WARRANTY: Limited one-year warranty (excludes gaskets, lamps/lights, hoses, power cord, glass panels, and evaporator). Warranty disclaimer for improper cleaning, installation, and/or maintenance. Ask for complete warranty disclosure.

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SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage and Phasing Preference:
208V or 240V, three or single phase
2. Hinge Preference: Left or right hinge
3. Casters: See table above for standard caster size, additional options include 1.5" wheels (04 models only), 3" caster, 5" caster, 4" legs (04 models only), and 6" legs.

Optional (Additional cost):

- Locking Door**
- Pass Through
- Bumper Guard Base***
- Transport Package****
- Reinforced Top****
- Glass Door
- Pass Through - Glass
- Cord Wrap
- Extended Warranty

** Quantity of 1 for reach in. Quantity of 2 for pass through
Customer to provide padlock(s). (per door)

*** Not available for 04-HP models.

**** Available for 04UV & 05UV only.

Accessories & Supplies (Additional cost):

- PS2206-4 Wire rack-chrome (4-pack)
- PS2206-5 Wire rack-chrome (5-pack)
- PS2938-4 Wire rack-stainless steel (4-pack)
- PS2980-2 Wire rail (2-pack)
- PS2935-2 Wire rail - 04HP (2-pack)
- PS2429 External water filter for auto water fill
- PS2696 Mobile water removal system
- PS3171 Leg and shelf kit for 04UV and 05UV
- PS3174 Stacking kit for 04UV and 05UV
- PS3167 Drain kit for stacked pair
- AC1001 3" Food probe with 8' cord
- AC1002 3" Food probe with 4' cord
- AC1004 6" Food probe with 4' cord
- AC1008 Cover, Rear Fan



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GENERAL

HOTEL & RESTAURANT SUPPLY

Quote

02/22/2022

CUSTOMER:

Food Friends Catering LLC
Kenny Lawrence
936 W Tropical Way
Plantation, FL 33317
(954) 449-3114 (Cell)
foodfriendcatering@gmail.com

From:

General Hotel & Rest Supply Corp
Michael LaBruto
13900 NW 82nd Ave.
Miami Lakes, FL 33016
305-885-8651 Ext. 212
mlabruto@comcast.net

Ships direct from Manufacturer. There is a 5 week **lead time from date of order placement**

FREIGHT NOT INCLUDED

Item	Qty	Description	Sell	Sell Total
<u>1</u>	1 ea	CABINET, COOK / HOLD / OVEN	\$5,750.71	\$5,750.71
		Cres Cor Model No. 1000CHSKSPLITDE Cook-N-Hold Low Temp Smoker Cabinet, mobile, half-height, insulated, removable stainless steel pan holds (8) 18" x 26" pans on 3" centers, (3) 18" x 26" stainless steel wire grids, solid state electronic control, LED digital display, field reversible door, standard controls, cook & hold cycles, anti-microbial latch, stainless steel interior, exterior & vented chip box, (4) 5" swivel casters (2) swivel/(2) rigid, cCSAus, CSA Dimensions 42(h) x 22.63(w) x 32.75(d)		
	1 ea	208-240v/60/1-ph, 3.0 kW, 20.0 amps, NEMA 6-20P, standard		
	1 ea	Right-hand door swing, standard		
Class 100		Weight: 215 lbs total		
ITEM TOTAL:			\$5,750.71	

Item	Qty	Description	Sell	Sell Total
<u>2</u>	1 ea	CABINET, COOK / HOLD / OVEN	\$12,016.69	\$12,016.69
		Cres Cor Model No. 1000CHSKSPLITSTKDE		
		Cook-N-Hold Low Temp Smoker Cabinet, mobile, stacked, insulated, removable stainless steel pan holds (16) 18" x 26" pans on 3" centers, (3) 18" x 26" stainless steel wire grids, solid state electronic control, LED digital display, field reversible door, standard controls, cook & hold cycles, anti-microbial latch, stainless steel interior, exterior & vented chip box, (4) 5" swivel casters (2) swivel/(2) rigid, cCSAus, CSA		
		Dimensions 77(h) x 22.63(w) x 32.75(d)		
	1 ea	208-240v/60/1-ph, 3.0 kW, 20.0 amps, NEMA 6-20P, standard		
	1 ea	Right-hand door swing (top & bottom doors), standard		
Class 100		Weight: 430 lbs total		
			ITEM TOTAL:	\$12,016.69
			Merchandise	\$17,776.40
			Subtotal	\$17,776.40
			Tax 7%	\$1,244.35
			Total	\$19,020.75

Need to add 7% tax to this price

Shipments being returned or refused due to NO damage or NO fault of General Hotel & Restaurant Supply are subject to freight and re-stocking fee.
FREIGHT NOT INCLUDED

COOK-N-HOLD LOW TEMPERATURE SMOKER OVEN MODEL 1000-CH-SK-D SERIES

FEATURES AND BENEFITS:

- Fully insulated Cook-N-Hold smoker oven designed for flavorful results by slow cooking. Slow cooking means 15% to 20% less shrinkage.
- Smokes with real wood chips. Cold smoke fish and cheese as well with Kold Keepers.
- Efficient 3000 Watt power unit allows for reheating of prepared meals or bulk items. Maximum temperature 325° (163°C). Powerful 250 Watt cal rod heats chips quickly.
- Includes stainless steel vented chip box and variable one hour timer for mild to heavy smoke flavor.
- Standard solid state electronic control with large, clean, easy-to-read and operate LED digital display to ensure holding at precise food temperatures.
- Cook and hold over 120 lbs. (54 kg.) of meat in just 5 sq. ft. of floor space.
- Fully insulated, stainless steel interior and exterior for ease of cleaning. Smooth interior coved corners prevent food particle/grease buildup.
- Oven is operable on either 208 or 240 Volt circuits at the flip of a switch.
- Field reversible insulated door prevents temperature loss. Silicone door gasket for proper seal. High temperature ceramic magnetic latch for "easy open" and security during transport.
- Safety conscious anti-microbial latch protect against spreading germs. Standard with right hand hinges; left hand hinging available upon request.
- Removable stainless steel pan slides hold eight (8) 18" x 26" pans on 3" centers. Supplied with 3 wire grids.
- Heavy duty 5" casters, two swivel with brakes, two rigid. Provides mobility when fully loaded.
- Ovens can be stacked for flexibility.
- Cres Cor recommends soaking wood chips for a minimum of 24 hours before usage.

Deluxe Models (-DX) have 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for exact time and temperature needs. Probe cooking includes one 6" meat temperature probe and port.

POWER UNIT OPTIONS:

3000 Watts, 208/240 Volts, 1 Phase, 60 Hz.

3000 Watts, 208/240 Volts, 3 Phase, 60 Hz.



SANITATION
NSF/ANSI 4



1000-CH-SK-DE

Standard (-DE)



All Ovens come standard with easy-to-read and operate LED digital controls.

Deluxe (-DX)



Deluxe Controls are available with 18 programmable menus and 6" meat probe.

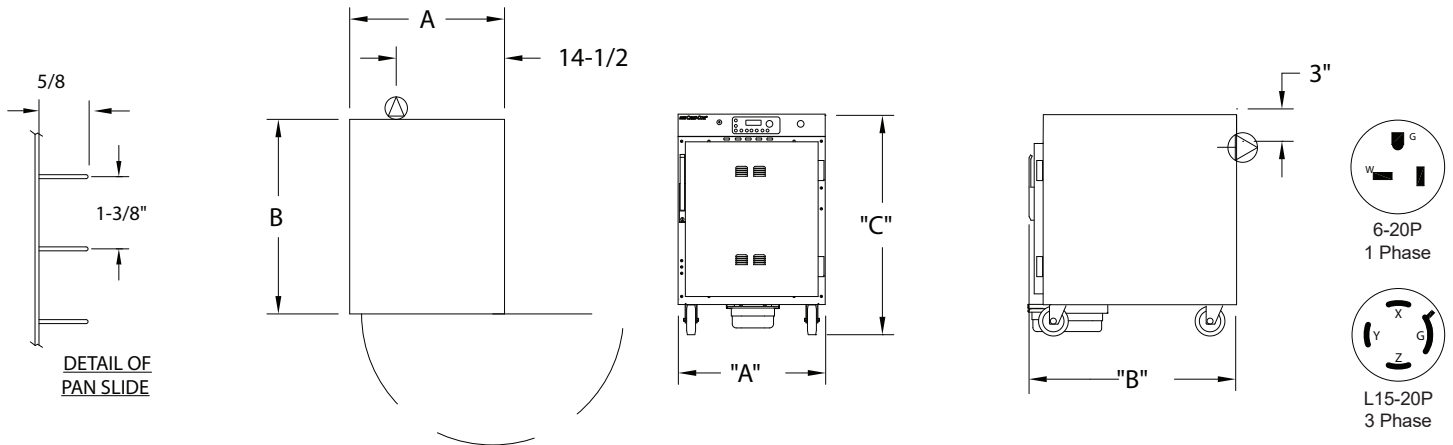
ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Deluxe version with 18 programmable menus and 6" meat probe (or optional 3" food probe).
- ☐ Kold Keeper
- ☐ Stacking Kit
- ☐ Tempered Glass Door Window
- ☐ Key Lock Latch
- ☐ Extra Wire Grids
- ☐ Perimeter Bumper
- ☐ Corner Bumpers
- ☐ Various Caster Options
- ☐ 120 Volt Service
- ☐ Mobile Equipment Stand 24"

See page E-10 for accessory details.



1000-CH-SK-D SERIES



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE CLEAR DIMENSIONS*				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
1000-CH-SK-DE 1000-CH-SK-DX	8	18 X 26	IN	22-5/8	32-3/4	42	18-3/16	27	25	LBS	215
		460 X 660	MM	575	835	1070	465	690	635	KG	98
1000-CH-SK-STK-DE 1000-CH-SK-STK-DX	16	18 X 26	IN	22-5/8	32-3/4	77	18-3/16	27	25	LBS	430
		460 X 660	MM	575	835	1960	465	690	635	KG	195

*Inside dimensions for each compartment

CABINET:

- Body: 22 ga. stainless steel outer body.
- Inner body: 18 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1-1/2" in walls, 1" in doors.
- Drip pan: 18 ga. stainless steel with drain; removable.
- Wood chip box (removable): 18 ga. stainless steel; 3-5/8" L x 8" W x 2-1/4" H with 8" long handle; mounts on lower rear wall.
- Casters: 5" dia., modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front swivel casters equipped with brakes; rigid casters on rear.

DOOR:

- Field reversible.
- Formed 20 ga. stainless steel.
- Latch: Anti-microbial chrome plated zinc with composite handle, ceramic magnetic type; mounted inboard.
- Hinges (2): Heavy duty chrome plated zinc; mounted inboard
- Gaskets: Perimeter type, silicone.
- Adjustable vents.

PAN SLIDES (removable):

- 18 ga. stainless steel angles, 1 x 1-3/8; riveted on 3" centers.
- Grids: Stainless steel, 18 x 26; supplied with (3) grids.

CLEARANCE REQUIREMENTS:

- 3" (76mm) at the back, 2" (51mm) at the top, 1" (25mm) at both sides.

POWER REQUIREMENTS:

- 3000/2650 Watts, 208/240 Volts, 60 Hz., 1 phase, 20 Amp. Service 14 Amps at 208 Volts, 13 Amps at 240 Volts.
- 3000/2650 Watts, 208/240 Volts, 60 Hz., 3 phase, 20 Amp. Service 8 Amps at 208 Volts, 7 Amps at 240 Volts.

ELECTRICAL COMPARTMENT:

- Control panel: Formed stainless steel; black front.
- Thermostats (cook/hold): Solid state digital display control, 140°F (60°C) to 325°F (163°C).
- Switch: ON-OFF push button type.
- Power Cord: Permanent, 6 ft. 12/3 ga. with right angle plug.
- Three (3) heater circuits.
- One hour smoker timer with power light.
- Thermometer: Digital display.
- Voltage selector switch: Change to 208 or 240 Volt; on back of oven.

INSTALLATION REQUIREMENTS:

- This model complies with section 59 of UL710B for emissions of grease laden air, and according to UL is not required to be placed under a ventilation hood. Check local requirements before installation.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Smoker Oven Model 1000-CH-SK-____-D_; Solid state electronic controlled times and temperatures. Outer body of 22 ga. stainless steel; inner body and frame of 18 ga. stainless steel. Fiberglass insulation 1-1/2" in walls; 1" in door. Stainless steel internal frame; coved corners. Anti-microbial chrome plated latch. Three (3) heated inner walls. Smoker box and timer. Removable pan supports for (8) 18" x 26" pans spaced on 3" centers. Casters 5" modulus casters (2) swivel, (2) rigid, Delrin bearings. Load capacity 250 lbs. each. 2-Year Parts / 1-Year Labor warranty. Lifetime on heating elements (excluding labor). Provide the following accessories: _____. CSA Sanitation and safety certified US & CAN.



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Phone: 877/CRES COR • Fax: 440/350-7267
www.crescor.com

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In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Litho in U.S.A.

To:
Kenny Lawrence
foodfriendcatering@gmail.com

Project:
Pressure Fryers

From:
Restaurant Equipment World
Daniel McDevitt
2413 N Forsyth Rd
Orlando, FL 32807
407-679-9004 (Contact)

Job Reference Number: 3675

Item	Qty	Description	Sell	Sell Total
1	1 ea	PRESSURE FRYER, GAS  Henny Penny Model No. PFG600.0 (Built-to-order Configuration) PFG-600 Pressure Fryer, Gas, 43 pound oil capacity, 12.5 pound food capacity, 12 psi o.p., safety valve @ 14.5 psi, stainless steel construction, stainless steel rectangular frypot, aluminum lid, solid state ignition, 80,000 BTU/hr	\$12,192.00	\$12,192.00
	1 ea	COMPUTRON 8000 Control, with 10 programmable cook cycles, melt mode, load compensation, proportional control, idle mode, optional filter prompt & customizable filter tracking, clean-out mode, 16-character LED display	\$1,878.00	\$1,878.00
	1 ea	Standard open basket and basket handle	\$253.00	\$253.00
	1 ea	Filter, SUPERSORB shortening filtration system with (2) filter pads		
	1 ea	Without direct connect shortening disposal system plumbing		
	1 ea	Short frame with (4) casters (2-locking)	\$152.00	\$152.00
	1 ea	Natural gas		
	1 ea	Destination - USA		
	1 ea	Altitude: under 2,500 ft. (762m)		
	1 cs	12088 Prime Filter Powder, 22 lbs. per case	\$75.00	<Optional>
	1 cs	12102 Filter Envelopes, PHT, 100 per carton	\$66.00	\$66.00
	1 kt	14738 Kit-500/561/600: #12160 fry pot scraper, #12147 exhaust dead weight brush, #12126 black L-tipped brush, #12112 white straight brush, #12116 long handle gong brush, #12124 spindle lube, #12133 3/16 inch Allen wrench	\$82.00	<Optional>
			ITEM TOTAL:	\$14,541.00
2	1 ea	PRESSURE FRYER, GAS  Henny Penny Model No. PFG690.0 (Built-to-order Configuration) PFG-691 Pressure Fryer, Gas, 130 pound oil capacity, 24 pound food capacity, 12 psi o.p., safety valve @ 14.5 psi, stainless steel construction, stainless steel rectangular frypot, patented counter-balanced lid lift and lock system, stainless steel Max oil filter system with 2 PHT envelopes, solid state ignition, 100,000 BTU/hr, loading carrier, basket/rack handle, stirrer, drain clean-out	\$23,790.00	\$23,790.00

We need 2 fryers so the total is \$29,082.
Need to add 7% tax to this price.

Item	Qty	Description	Sell	Sell Total
		rod, 4 swivel casters (2 locking), COMPUTRON® 8000 control		
	1 ea	Natural gas		
	1 ea	Altitude: under 4,900 ft. (0 - 1,524m)		
	1 ea	120v/60/1-ph, 1200 watts, 10.0 amps		
	1 ea	Basket, includes (4) wire baskets and (1) additional wire rack to use as a cover		
	1 ea	Without direct connect shortening disposal system plumbing		
	1 cs	12088 Prime Filter Powder, 22 lbs. per case	\$75.00	Optional
	1 cs	12102 Filter Envelopes, PHT, 100 per carton	\$66.00	\$66.00
	1 ea	03003 Filter Rinse Hose ONLY, with female quick disconnect for fryer with male quick disconnect, for models 340 series, OFE-291, OFG-391, PFE-500, PFE-561, PFE-591, PFG-600, or PFG-691 fryers	\$138.00	Optional
ITEM TOTAL:			\$20,786.00	
3	1 ea	PRESSURE FRYER, ELECTRIC	\$20,898.00	\$20,898.00
		Henny Penny Model No. PXE100.0		
		Velocity Series™ Pressure Fryer, electric, 75 lb. oil capacity, computer controls with 3 line display, 160 programmable cooking cycles, load compensation, proportional control, USB interface, Max oil filtration system, includes: (5) 36404 baskets, 36374 basket handle, 03736 brush kit, 12102 filter envelopes, (1) loading carrier, cover rack, crumb catcher, stainless steel construction, (4) casters, rear swivel, (2) locking		
	1 ea	Destination - USA		
	1 ea	208v/60/3-ph, cord, NEMA 15-60P		
	1 ea	Bulk Oil: Without disposal system, standard		
	1 kt	03736 Fryer Brush Kit, includes: (1) 12116 long handle gong brush, (1) 12126 black L tipped brush, (1) 12160 fry pot scraper, (1) 12112 white straight brush	\$75.00	Optional
	1 cs	12088 Prime Filter Powder, 22 lbs. per case	\$75.00	Optional
	1 cs	12102 Filter Envelopes, PHT, 100 per carton	\$66.00	\$66.00
ITEM TOTAL:			\$20,158.00	
Z		SALES TAX AND FREIGHT NOT INCLUDED.		

Total

~~\$78,488.88~~**Lease-to-Own**

24-month term: \$3,212.37*

36-month term: \$2,233.22*

48-month term: \$1,746.11*

60-month term: \$1,454.98*

For more information:

Chris Shields

1-281-883-0192

[ChrisShields@
AscentiumCapital.com](mailto:ChrisShields@AscentiumCapital.com)

*Rates are subject to Credit Approval by Ascentium Capital and floating until
Lease/Loan commencement.

A \$195 Processing Fee is due at contract signing.

**Apply Now**

Acceptance: _____ Date: _____

Printed Name: _____