AGENDA
DOWNERS GROVE LIQUOR COMMISSION
SEPTEMBER 1, 2016
VILLAGE HALL COUNCIL CHAMBERS
6:30 P.M.

I **Call to Order**

II **Roll Call**

III **Approval of Minutes of July 7, 2016 Liquor Commission Meeting**

IV **Application Hearings**

La Cuisine Catering
1201 C Butterfield
Class K-1

Lao Sze Chuan
1331 Ogden Avenue
Class R-1

V **Old Business**

VI **New Business**

VII **Comments from the public**

VIII **Adjournment**

1\liquor\2016-Liq-Com\Agenda\09-01-16

DOWNERS GROVE LIQUOR COMMISSION
VILLAGE HALL COUNCIL CHAMBERS
801 BURLINGTON AVENUE

DRAFT

Thursday, July 7, 2016

I. CALL TO ORDER

Chairman Strelau called the July 7, 2016 Liquor Commission meeting to order at 6:30 p.m.

II. ROLL CALL

PRESENT: Mr. Clary, Ms. Fregeau, Mr. Jacobson, Mr. Krusenoski, Chairman Strelau

ABSENT: Mr. Austin, Ms. King

STAFF: Liaison to the Liquor Commission Carol Kuchynka, Village Attorney Enza Petrarca

OTHERS: Emilia Pereira, Trevor Pereira, Srikrishan Dabral, Jon Scoggin, Court Reporter

III. APPROVAL OF MINUTES

Chairman Strelau asked for approval of the minutes for the June 2, 2016 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no changes, corrections or additions, the June 2, 2016 minutes of the Liquor Commission meeting were approved as written.

Chairman Strelau reminded those present that this evening's meeting was being recorded on Village-owned equipment. Staff was present to keep minutes for the record and a court reporter was present taking the minutes verbatim.

IV. DISCIPLINARY HEARING FOR ALLEGED VIOLATIONS

Chairman Strelau made the following statements:

"Section 3-40 of the Downers Grove Municipal Code provides that the Local Liquor Commissioner may revoke or suspend any license issued if the Commissioner determines that the licensee has violated any of the provisions of this chapter or any State law pertaining to the sale of alcohol. Both under the Section cited above, and under Chapter 235, Section 5/7-5, Illinois Compiled Statutes, the Local Liquor Commissioner is required to hold a public hearing after notice to the licensee, in which the licensee is afforded an opportunity to appear and defend. Pursuant to Section 3-5 of the Downers Grove Municipal Code, this hearing is being conducted by the Local Liquor Commission at the request of the Local Liquor Commissioner."

"The Commissioner has the power to temporarily suspend a license without a hearing if there is reason to believe that continued operation of the licensed business would immediately threaten the welfare of this community. Such was not done in these cases. The licensee may be represented by counsel, although he need not be for the purposes of this hearing."

Chairman Strelau asked if there was a signed stipulation in this case. Ms. Petrarca replied yes.

Chairman Strelau made the following statements:

"In view of the stipulation the order of this hearing will be substantially as follows:"

A. Prosecution will read the signed stipulation into the record with the opportunity for the licensee to register its concurrence or non concurrence for the record.

B. Prosecution may present any additional evidence in this case with the right of the licensee to cross-examine.

C. Licensee may present any defense or mitigating evidence with right of prosecution to cross-examine.

D. Summary of case by prosecution and defense."

"The prosecution should establish that timely notice of this hearing has been provided to the licensee."

"Witnesses shall be sworn."

"Strict rules of evidence will need not be adhered to although the Commission expects to exercise control over the hearing to ensure that irrelevant or repetitive testimony does not unduly prolong the hearing."

"A court reporter is present and will take the proceedings verbatim. Staff is also present for the purpose of summarizing the proceedings."

"The Commission will submit the findings and recommendations to the Local Liquor Commissioner regarding the existence and nature of any violation."

"Upon receipt of the recommendation of the Commission, the Commissioner will render a decision and the licensee will be notified in writing."

Taste Indian Chinese Cuisine - 2117 W. 63rd Street

Chairman Strelau stated that the next order of business was to conduct a disciplinary hearing for Taste Group, Inc. d/b/a Taste Indian Chinese Cuisine located at 2117 W. 63rd Street. She stated that the licensee has been charged with a violation of Section 3-25(a) of the Downers Grove Liquor Control Ordinance.

Chairman Strelau asked that any individual(s) representing the licensee step forward and be seated. She asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by the court reporter.

Mr. Trevor Pereira was sworn in by the court reporter.

Chairman Strelau asked the prosecuting attorney to present her case.

Ms. Petrarca stated that the parties to this hearing before the Liquor Commission of the Village of Downers Grove by and through their attorneys, if any, hereby stipulate as follows:

1. Taste Group, Inc. d/b/a Taste Indian Chinese Cuisine, 2117 W. 63rd Street, Downers Grove, Illinois, is the holder of a Class R-2 Liquor License #LQ-000159, issued by the Village of Downers Grove. That said Licensee has held a liquor license for this location from the Village of Downers Grove since October 23, 2012.

2. Notice of this hearing was served upon the Licensee by certified mail to its registered agent and by personal delivery to the manager of the licensed premises.

3. At approximately 7:38 p.m. on Wednesday, May 25, 2016, Downers Grove Police Officer Buzecky and Downers Grove Police Officer Lylerly observed B.G., a special agent of the Downers Grove Police Department under the age of twenty-one (21), whose date of birth is September 9, 1998 (making him 17 years old), enter Taste Indian Chinese Cuisine located at 2117 W. 63rd Street, Downers Grove.

4. The special agent was seated at a table in the restaurant and Alfredo Cardozo, asked him for his order.

5. The special agent ordered a bottle of Miller Lite beer while Officers Buzecky and Lylerly observed him.

6. That Alfredo Cardozo, whose date of birth is May 19, 1978, then asked the special agent for identification.

7. That the special agent produced his valid Illinois driver's license indicating his date of birth as 09-09-98, and reading "Under 21 until 09-09-19" on the face of the license.

8. That Alfredo Cardozo viewed the special agent's driver's license and then returned the driver's license to the special agent.

9. That Alfredo Cardozo then served the special agent a Miller Lite beer.

10. That Alfredo Cardozo had a conversation with the special agent and stepped away from the special agent.

11. That Officer Buzecky approached the special agent to question him about his conversation with Alfredo Cardozo.

12. That the special agent advised Officer Buzecky that Alfredo Cardozo asked him how old he was to which the special agent replied 17, that Alfredo Cardozo acknowledged that the special agent was 17 and said that it was "ok" to be served the beer, but just this time.

13. Officers Buzecky and Lylerly who witnessed the events in the foregoing paragraphs, identified themselves and advised that the delivery of an alcoholic beverage had been made to a minor.

14. That Alfredo Cardozo acknowledged to the Officers his statements, that he would allow the special agent to drink this time and knew that the legal age of alcohol consumption is 21 years of age.

15. That Alfredo Cardozo was issued a Village ordinance administrative citation for delivering alcohol to a minor in violation of Section 3-25(a) of the Downers Grove Municipal Code.

16. That owner/manager Trevor Pereira was not at the scene at the time of the incident.

17. That Officer Buzecky contacted Mr. Pereira over the telephone to advise that notice of further action would be forthcoming from the Downers Grove Liquor Commission.

Ms. Petrarca asked that the signed stipulation be entered into the record as Village's Exhibit #1.

Chairman Strelau accepted the signed stipulation as Village Exhibit #1.

Chairman Strelau asked the licensee to present its case.

Mr. Trevor Pereira introduced himself as the owner and manager of Taste Indian Chinese Cuisine. He apologized for the violation. He stated that they were waiting for the outcome of this hearing to determine if they should terminate Mr. Cardozo. He stated Ms. Kuchynka was very helpful in personally meeting with and re-educating staff and for her help with updating the liquor handling manual. He stated that Mr. Cardozo claimed he "went blank". He stated that they would try their best to prevent future violations.

Ms. Fregeau asked how long Mr. Hernandez had been employed as liquor manager. Mr. Pereira replied that he had been employed since they opened the restaurant in October, 2012. Ms. Fregeau asked if Mr. Hernandez was on duty at the time of the violation. Mr. Pereira replied no.

Ms. Fregeau stated that it was disturbing that Mr. Cardozo served a 17 year old that he would allow him to drink "just this time". She wondered how many other minors he has served. She asked Mr. Pereira if Mr. Cardozo gave any excuse for the violation. Mr. Pereira stated that the power was off prior to the incident. He stated that 2-3 tables entered the restaurant and only and Mr. Cardozo and one other employee were working the floor. He stated that Mr. Cardozo went blank when he requested the identification. He stated that he asked Mr. Cardozo if he had ever done this before and Mr. Cardozo replied no.

Ms. Fregeau stated that the agent advised Mr. Cardozo that he was 17 years old and Mr. Cardozo replied he would serve him just this time.

Ms. Fregeau asked at what age their employees are instructed to ask for identification. Mr. Pereira replied prior to the violation the policy was to ask for id from anyone appearing under 30, but now it is 40. Ms. Kuchynka stated that she emailed a copy of their new manual to the Commission this morning and apologized for its delay as she had just received the updated version.

Ms. Fregeau asked how long Mr. Cardozo has been employed. Mr. Pereira replied 18 months.

Ms. Fregeau asked how many employees are typically on staff. Mr. Pereira replied there are two servers and one busboy on staff during the week. He stated that they have five servers on weekends. Ms. Fregeau asked if they were busy at the time of the violation. Mr. Pereira replied no.

Ms. Fregeau asked why they did not terminate Mr. Cardozo. Mr. Pereira replied that before this incident they did not have a termination policy. He stated that they have since revised their manual to contain a termination policy.

Ms. Fregeau asked the percentage of food versus alcohol sales. Mr. Pereira replied food is 95% and alcohols is about 2%. Ms. Fregeau asked how often he speaks with staff about serving liquor. Mr.

Pereira replied every month. Mr. Pereira noted that they only sell a small amount of beer and wine. Ms. Fregeau stated that a violation is a high price to pay for such a small amount of alcohol sales.

Ms. Fregeau asked what the protocol for carding was in the prior manual and if they accepted the vertical license. Mr. Pereira replied vertical licenses were never accepted.

Ms. Fregeau stated that the special agent was asked for identification, showed the vertical id and wondered why Mr. Cardozo accepted it. Mr. Pereira replied he did not know. He stated that he has seen Mr. Cardozo requesting id's regularly and he is a good server.

Mr. Jacobson had no questions but it stated it appears that the server acknowledged the agent was under 21, yet intentionally served him. He did not believe this was the first time Mr. Cardozo served a minor

Mr. Jacobson stated that he did not know why they would keep Mr. Cardozo employed when he clearly admits serving the minor and noted that this is one of the worst control buy violation cases he had heard. He stated that typically employees say it was a mistake but this employee admits he knew the minor was under 21. Mr. Pereira stated they will terminate him should the Commission say so. Mr. Jacobson replied that the owners need to make a decision about what is wrong and right in order for the Commission to know that it is safe for them to continue serving liquor in Downers Grove. He stated that the violation is now the owners' responsibility and there are serious consequences as a result of this violation. He questioned if it was safe for them to even continue serving liquor. Mr. Pereira stated that Mr. Cardozo has not been allowed to take orders.

Mr. Clary agreed with the previous comments. He stated that it was very bad judgment on behalf of the server. He stated that the agent is four years from being 21, the license read "under 21", the agent was asked his age. Mr. Clary stated he struggled with the reason why management would wait to decide the fate of the server's future employment. He stated that it is a privilege to hold a liquor license. He feared that a violation will happen again.

Mr. Clary asked if any other staff were present at the time of the violation. Ms. Pereira replied that there was one busboy and the cook beside Mr. Cardozo at the restaurant. Mr. Clary asked if any were BASSET certified. Mr. Pereira replied yes, Mr. Cardozo.

Mr. Krusenoski stated that in the seven years he has been on the Commission he has never heard a server admit he intentionally served a minor. He stated that most deny it and he was astounded on how Mr. Cardozo openly broke the law. He stated that the penalties will take them a long time to make up and will be costly. He stated that they must be diligent and adhere to liquor laws and stress the importance of serving liquor to their employees. He stated that management's ambivalence to its importance set the tone and it seems that the culture has been set that it is ok to serve minors. He stated that this 38 year old server should know that serving a minor is wrong. He stated that the lackadaisical attitude of the server makes him doubt that this was the only time Mr. Cardozo served someone under 21.

Chairman Strelau asked Mr. Pereira how many hours he worked per week. Mr. Pereira replied 50, mostly in the afternoons and evenings. Chairman Strelau asked if he was off on the day of the violation. Mr. Pereira replied yes.

Chairman Strelau asked how many hours a week is the liquor manager Victor Fernandes at the establishment. Mr. Pereira replied that Victor is now in California, and, for the time being, he is not working there. Chairman Strelau asked how long he was in California. Mr. Pereira replied two months.

Chairman Strelau asked who operates the restaurant in his and Victor's absence. Mr. Pereira replied his wife Emelia is on duty.

Chairman Strelau stated that she was surprised that the Liquor Commissioner did not order liquor sales to stop. She stated that they have an employee who willfully sold alcohol to a minor. She added that their liquor manager is not in the state and there is nobody running the restaurant. She asked if he may wonder why he is having problems with liquor sales. She stated that they have to take care of the business or they will not have the privilege of holding a license.

Ms. Petrarca summarized by stating that Taste Group, Inc. d/b/a Taste Indian Chinese Cuisine located at 2117 W. 63rd Street, has stipulated to a violation of Section 3-25(a) of the Downers Grove Liquor Control Ordinance which prohibits the sale of alcohol to a minor. She recommended that the licensee be found guilty of a violation.

Chairman Strelau asked Mr. Pereira if he had any final comments for the record. Mr. Pereira replied no.

Upon hearing the evidence presented in this case, Chairman Strelau requested a motion as to whether the licensee be found guilty or not guilty of a violation of Section 3-25(a) of the Downers Grove Municipal Code.

MR. JACOBSON MOVED TO FIND TASTE GROUP, INC. D/B/A TASTE INDIAN CHINESE CUISINE LOCATED AT 2117 W. 63RD STREET GUILTY OF VIOLATING SECTION 3-25(A) OF THE DOWNERS GROVE LIQUOR CONTROL ORDINANCE. MS. FREGEAU SECONDED.

VOTE:

Aye: Mr. Jacobson, Ms. Fregeau, Mr. Clary Mr. Krusenoski, Chairman Strelau

Nay: None

Abstain: None

MOTION CARRIED: 5:0:0

The Motion carried.

V. APPLICATION FOR LIQUOR LICENSE

Chairman Strelau made the following statements:

"The first order of business is to conduct a public hearing for a liquor license application. For the benefit of all present, I would like to state that this Commission does not determine the granting or denial of the issuance of any license. We may at the end of each hearing, make a finding or recommendation with respect to the application. If necessary, the Commission may adjourn a hearing to a later date in order to have benefit of further information."

"At the conclusion of the hearing, the Commission will summarize its findings and determine any recommendations it wishes to make to the Liquor Commissioner."

"The Liquor Commissioner, who is the Mayor of Downers Grove, will, pursuant to Section 3-12 of the Ordinance, render decisions regarding issuance of available liquor licenses within 60 days."

"Hearings by this Commission are held according to the following format: 1) reading of information pertinent to the application, 2) comments from the applicant, 3) comments from the public, 4) discussion by the Commission, and 5) motion and finding by the Commission."

Mojo's East Coast Eats - 2758 Maple Avenue

Chairman Strelau stated that the next order of business was an application hearing for CBW Crew, LLC d/b/a Mojo's East Coast Eats located at 2758 Maple Avenue. She stated that the applicant was seeking a Class "R-2", beer and wine only, on-premise consumption liquor license.

Chairman Strelau asked that any individual(s) representing the applicant step forward and be seated. She asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by the court reporter.

Mr. Jon Scoggin was sworn in by the court reporter. Mr. Scoggin introduced himself as the liquor manager and majority owner of Mojo's East Coast Eats.

Chairman Strelau asked the applicant to present its case.

Mr. Scoggin stated that Mojo's is a fast casual sandwich shop located in a strip mall at the intersection of Maple & I-355. He stated that they offer authentic Philly cheese steaks, hot and cold sandwiches, hand cut fries, soup and salads. He stated they are currently in operation and noted their hours of Monday-Saturday from 10:30 a.m. to 7:30 p.m. He stated they are seeking a beer and wine license to accommodate customer requests.

Mr. Krusenoski stated that he was pleased that Mr. Scoggin sat through the prior agenda item as it was beneficial for new applicants to hear disciplinary proceedings. He stated that no matter how many safeguards and manuals that are in place, employees may still serve minors. He stated that most work in an atmosphere with no accountability. He stated that Mojo's manual was good but advised Mr. Scoggin not to use only that training but instill accountability upon employees.

Mr. Scoggin stated that he has been in business for two years and originally did not desire to offer liquor as he knows it carries a lot of responsibility. He stated that their operation will not result in a bar-type atmosphere and noted there will be a very small amount of beer and wine only sales with a vast majority of food sales.

Mr. Krusenoski stated that serving alcohol is a huge responsibility and noted that most licensees are very responsible when serving liquor. He suggested that management be certain that employees are held accountable and they do not have a lackadaisical attitude toward liquor service.

Mr. Krusenoski asked what kind of craft beer they plan to carry. Mr. Scoggin replied that he has spoken with Alter Brewing and hoped to offer their canned product. Mr. Krusenoski stated that could be a good reciprocal operation if they provided beer and food to each other respectively.

Mr. Clary stated that management sets the standards for proper liquor service and noted that it is not ok to serve minors. He stated that the Village is not out to catch licensees, but ensure compliance and make sure licensees are not serving minors.

Mr. Jacobson stated that Mr. Scoggin was certainly aware of the control buy program and that the Village tests its licensees. Mr. Scoggin replied yes.

Mr. Jacobson asked Mr. Scoggin about his liquor handling experience. Mr. Scoggin replied that he worked 5 years as a bar security manager. He stated that the facility was known for being strict which sends a message to employees and the community. He stated that it is up to management to drive that culture.

Ms. Fregeau asked staff about Form 4 that was provided with the application materials. Ms. Kuchynka replied that the form is utilized for limited liability corporations or partnerships. She stated that partners are disclosed along with the percentage of stock each partner owns.

Ms. Fregeau stated that she was familiar with the restaurant but asked Mr. Scoggin to explain the ordering and monitoring process. Mr. Scoggin replied that customers will place food and alcohol orders at the front counter. He stated that they will receive beer or wine at that time. He stated that there is a clear view of the entire restaurant from the counter from which staff can monitor. He stated that staff will also roam to clear off tables and will be instructed to monitor as well.

Ms. Fregeau stated that the tone and tenor about the importance of liquor service is set by management and that training goes far beyond the contents of the manual.

Ms. Fregeau asked Mr. Scoggin to elaborate on his liquor handling experience. Mr. Scoggin replied that he worked from 1995-2001 at a Charleston, South Carolina college town bar. He stated that he knows what to look for during the carding procedure and how to recognize signs of intoxication.

Ms. Fregeau asked about certifications. Mr. Scoggin stated that he is BASSET certified. Ms. Kuchynka noted that employee certifications will be required prior to obtaining the license. Ms. Fregeau asked how many employees he has. Mr. Scoggin replied seven and noted two are under 21.

Ms. Fregeau asked Mr. Scoggin what he thought would be his biggest challenge. Mr. Scoggin replied holding employees accountable and driving a culture that serving liquor is serious. He stated that the current manager is his nephew who has a vested interest in the business. He stated that he will be helping with operations. He stated that orders taken at the counter will result in more control of the alcohol by he and his manager.

Mr. Scoggin stated that all liquor will be controlled at the counter. He stated that employees who ring up the sales will be 21+. Mr. Scoggin noted that he has a low employee turn over rate, has long term employees and some are vested in the business.

Ms. Fregeau stated that they have a good manual, but the manual is only as good as management enforces it.

Mr. Jacobson noted that Mr. Scoggin recently obtained his BASSET certification. He noted that the IL driver's licenses have changed and that the Secretary of State will be issuing paper renewals. Mr. Scoggin thanked him for the information and added that they will not accept vertical identification even if they are valid.

Chairman Strelau asked why paper licenses were being issued by the State. Mr. Jacobson replied that they do not have the technology to format the licenses at any of the facilities. He stated that people will get a temporary license paper license and the current license will be hole punched. He stated that the

new ones will be mailed after background checks and photo recognition processes are done. Ms. Fregeau noted that IL was one of the only states that does not have technology embedded in their identification cards that the FAA and airline security wants to require.

Chairman Strelau asked how many partners there are and why the stock ownership did not total 100% . Mr. Scoggin stated that there are seven partners and he only disclosed those holding 5% or more of stock as Form 4 indicates.

Chairman Strelau asked Mr. Scoggin if he had any bartending experience at his South Carolina job. Mr. Scoggin replied no. He stated he was on security detail where he checked id's, wristbands, made sure minors were not consuming alcohol and monitored patrons' behavior for signs of intoxication.

Chairman Strelau asked Mr. Scoggin who will operate in his place when he is not at the restaurant. Mr. Scoggin replied his nephew who is the current manager.

Chairman Strelau noted the prior disciplinary hearing and noted their lack and disregard for what it takes to run a business. She stated that management has to be present and aware of what is going on. She suggested they make liquor serving a priority, set good examples and be diligent.

Chairman Strelau asked staff for recommendations or comments pertinent to this application. Ms. Kuchynka replied that issuance of the license is contingent upon receipt of satisfactory background checks, the annual fee, dram shop insurance and receipt of employee certifications.

Chairman Strelau asked for comments from the public. There were none.

Hearing the testimony given in this case, Chairman Strelau asked for a recommendation from the Commission concerning its finding of "qualified" or "not qualified" with respect to the applicant with regard to their Class "R-2" liquor license application.

MS. FREGEAU MOVED TO FIND CBW CREW, LLC D/B/A MOJO'S EAST COAST EATS LOCATED AT 2758 MAPLE AVENUE QUALIFIED FOR A CLASS "R-2", BEER AND WINE, ON-PREMISE CONSUMPTION LIQUOR LICENSE. MR. CLARY SECONDED.

VOTE:	**Aye:**	Ms. Fregeau, Mr, Clary, Mr. Jacobson, Mr. Krusenoski, Chairman Strelau
	Nay:	None
	Abstain:	None

MOTION CARRIED: 5:0:0

Motion carried.

VI. OLD BUSINESS

Chairman Strelau asked if there was any discussion, update from staff or comments from the Commission regarding any old business.

Ms. Kuchynka discussed the month end report. She stated that the Mayor approved the Doubletree liquor licenses and issued a findings and order for the Giordano's disciplinary.

VII. NEW BUSINESS

Chairman Strelau asked if there was any discussion, update from staff or comments from the Commission regarding any new business.

Ms. Kuchynka stated that she and Mr. Jacobson attended the Illinois Liquor Control Commission's licensee meeting on Monday, June 6th. She stated that a number of Downers Grove licensees were in attendance.

Ms. Kuchynka stated that she planned an upcoming liquor newsletter to advise licensee of happy hour provisions and the new driver's license formats.

Ms. Kuchynka asked the commission's availability for the August 4th meeting but was uncertain if there would be a meeting.

Chairman Strelau commented about tonight's disciplinary hearing. She stated that she was surprised that nothing had been done to the licensee when the employee admitted serving a minor. Ms. Kuchynka stated that she contacted the owner immediately upon receipt of the police report. Mr. Jacobson asked if the Village could add aggravating circumstances to the case. Ms. Kuchynka stated that on the Taste liquor report the aggravating circumstances are listed which would warrant additional suspension or fines. Ms. Kuchynka stated that she also withheld their renewal.

Mr. Jacobson asked if the new BASSET State law affect license holders. Ms. Kuchynka replied yes. She stated that the State will now require the training *every* three years for on-premise license holders. Ms. Kuchynka stated that she asked for licensees current employees certifications and if they were three years or older, they were asked to have the employee re-take the course. She stated that there are on-line courses that can be completed in a short period of time. She added that the Village only required certified training, not that it be done every three years.

Ms. Fregeau asked if licensees are checked for their certification during a controlled buy or during other compliance testing. Ms. Kuchynka replied that licensees are asked to provide the employee's proof of certification only if there is a failure. She stated she requests copies of the certifications every year at renewal but asked to keep a copy in the employee's personnel file.

VIII. COMMENTS FROM THE PUBLIC

There were none.

IX. ADJOURNMENT

Concluding business for the evening, Chairman Strelau called for a motion to adjourn.

Mr. Jacobson moved to adjourn the July 7, 2016 meeting. The meeting was adjourned by acclimation at 7:33 p.m.

VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
SEPTEMBER 1, 2016 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: La Cuisine Catering Company, Inc. D/B/A: La Cuisine Catering Address: 1201C Butterfield Road	Application for Class K-1 liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST

The applicant is requesting a Class K-1 liquor license for La Cuisine Catering located at 1201C Butterfield Road.

NOTICE

The request has been filed in conformance with applicable procedural and public hearing requirements.

GENERAL INFORMATION

Officer(s): Linda Inzano, President
Lawrence Inzano, Secretary

Stockholder(s): Linda Inzano - 60%
Lawrence Inzano - 40%

Manager: Mr. Lawrence Inzano

Licensee: La Cuisine Catering Company, Inc. d/b/a La Cuisine Catering
1201C Butterfield Road
Downers Grove, IL 60515

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (N/A)

ANALYSIS

Submittals
This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Lease
3. Catering Packages
4. Catering Agreement
5. Liquor Handling Manual

Project Description

The applicant is requesting a Class K-1 liquor license for the operation of a catering company with corporate offices and kitchen located at 1201C Butterfield Road. Location of events and activities will vary.

Compliance with the liquor ordinance

The establishment is defined as:

Catering Business. A business which provides and serves alcoholic liquor at locations not owned or leased by the catering business for consumption at such location.
Catered event. A dinner, banquet, party or other similar event at which alcoholic liquor is provided for consumption on the premises by a Catering Business.

License conditions

"K-1" Catering licenses shall authorize the sale of alcoholic liquor in connection with the operation of an off-site catering business as defined herein that serves alcoholic liquor in connection with the catering of foods for private functions and for consumption only on the premises where the food is catered. The sale of alcoholic liquor shall be incidental to the food service and if the catered event does not qualify as a private function, a special event license shall also be required for the location of the catered event. No cash bar shall be permitted. No alcoholic liquor shall be served at a single location for more than eight (8) consecutive hours. A licensee shall submit a report to the Village within thirty (30) days following each July 1 and January 1 setting forth the location of each event the licensee has catered within the Village and the number of hours for which liquor and food were served at such events during the six (6) months prior. In addition, such report shall describe any planned events currently scheduled by the licensee.

Public Safety Requirements

Fire Prevention and Community Development Department will need to conduct a walkthrough of the facility. A Certificate of Occupancy for build-out has been applied for and is pending. Health Department approval is required.

Factors Affecting Finding or Recommendation

Satisfactory background checks, annual fee, certificate of occupancy, insurance.

Recommendation

Based upon testimony presented at the September 1, 2016 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class K-1 liquor license application, along with any conditions and/or restrictions with respect to this applicant.

www.downers.us

Community Response Center
630.434.CALL (2255)

Civic Center
801 Burlington Avenue
Downers Grove
Illinois 60515-4782
630.434.5500
TDD 630.434.5511
FAX 630.434.5571

Fire Department Administration
5420 Main Street
Downers Grove
Illinois 60515-4834
630.434.5980
FAX 630.434.5998

Police Department
825 Burlington Avenue
Downers Grove
Illinois 60515-4783
630.434.5600
FAX 630.434.5690

Public Works Department
5101 Walnut Avenue
Downers Grove
Illinois 60515-4046
630.434.5460
FAX 630.434.5495

August 23, 2016

Mr. Lawrence Inzano
La Cuisine Catering Company, Inc.
11794 Shag Bark Court
Burr Ridge, IL 60527

RE: Application for Class K-1 Liquor License
La Cuisine Catering
1201C Butterfield Road, Downers Grove, IL 60515

Dear Mr. Inzano:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, September 1, 2016, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your floor plan and training procedures as they relate to the sale of alcoholic beverages.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,

Carol Kuchynka
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

a\La Cuisine\app-hrg.nts

VILLAGE OF DOWNERS GROVE, ILLINOIS
APPLICATION FOR LIQUOR LICENSE

Date: 7-28-16

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class K.1 liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois. In support of said application the following is submitted:

1. GENERAL INFORMATION

1.1 Applicant:

Name: LA CUISINE CATERING COMPANY Phone: 630-691-1700

Address: 1201C Butterfield Rd, Downers Grove.

1.2 Status:

__ Individual(s) or Sole Proprietorship
✓ Corporation
__ Limited Liability Corporation
__ Partnership
__ Club
__ Other (explain) _____

1.3 Liquor Manager:

Name: Laurence J. INZANO Phone: _____

Address: _____

Driver's License No. _____ Social Sec. No. _____

Date of Birth 47 Place of Birth _____

2. PREMISES

Doing Business As LA CUISINE CATERING CO. Phone: 630-691-1700

Address: 1201C Butterfield Rd, Downers Grove IL

2.2 Does Applicant beneficially own the premises for which a license is sought? __ Yes ✓ No

a. If yes, Applicant must attached proof of ownership. (i.e. title policy)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued? ✓ Yes __ No - If yes:

i. A copy of lease must be attached; and,
ii. Identify the owner or rental agent for the property:

Name: FL Cedar 2, LCC Phone: 630-967-6037

Address: 1213 Butterfield Rd P.O. BOX 940, Downers Grove, IL

2.3 Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children or any military or naval stations. __ Yes ✓ No

2.4 State the anticipated date of occupancy. November 1, 2016

3. CORPORATION

This section must be completed by authorized agent of any corporate Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation nor a partnership, skip sections 3 and 4 and go to section 5.

3.1 Applicant was incorporated under the laws of the State of IL on the 3 day of December A.D., 1983

3.2 If Applicant was not incorporated under the laws of the State of Illinois, is Applicant a foreign corporation qualified under the "Business Corporation Act of 1983" to transact business in the State of Illinois? Yes ___ No ___

3.3 **Registered Agent:**
Name: Richard CALDARAZZO Phone: 773-504-0881
Address: 3310 N. Harlem Ave Chicago IL 60634

3.4 Corporate Applicants must complete and attach DG LIQ-FORM 2/OFFICERS and DG LIQ-FORM 3/SHAREHOLDERS.

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

This section must be completed by authorized agent of any partnership or limited liability corporation Applicant. If Applicant is not a partnership or limited liability corporation, skip to Section 5.

4.1 Applicant was formed under the laws of the State of _____ on the _____day of _____, A.D., ____.

4.2 Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership Act? Yes_ No_

4.3 If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois? Yes ___ No ___

4.4 Registered Agent: Not Applicable ___

Name: _____ Phone: _____

Address: _____

4.5 **General Partner:** Not Applicable ____ (Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.6 **Managing Partner:** Not Applicable ____ (Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.7 Partnership Applicants must complete and attach DG LIQ-FORM 3/SHAREHOLDERS and DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION.

5. SOLE PROPRIETORSHIP *Skip to Section 6.*

NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises covered by the license is located. Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

6. QUALIFICATIONS (This section to be completed by all applicants.)

6.1 Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS, or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION ever been fined, revoked or suspended?

_✓_ No

___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.2 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

_✓_ No

___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.3 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of a felony under Federal or State law?

_✓_ No

___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.4 Is Applicant the beneficial owner of the business to be operated?

✓ Yes ___ No

6.5 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

✓ No

___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.6 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been issued a federal wagering stamp by the federal government for the current tax period? ___ Yes ✓ No If yes, provide details:

6.7 Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought? ___ Yes ✓ No If yes, provide details:

6.8 Is applicant a citizen of the United States?

✓ Yes ___ No ✓ Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

___ Yes ___ No ✓ Not Applicable - Applicant is a corporation or partnership

7. SUBMITTALS

7.1 In addition to this application form the following are submitted as applicable:

- ✓ DG LIQ-FORM 1/Liquor Manager
- ✓ DG LIQ-FORM 2/Officers & Directors (for each Officer/Director, a Background Check Waiver form must be submitted)
- — DG LIQ-FORM 3/Stockholders (for each Stockholder, a Background Check Waiver form must be submitted)
- ✓ DG LIQ-FORM 4/Partnership/Limited Liability Corporation (for each Partner, a Background Check Waiver form must be submitted)
- — DG LIQ-FORM 5/Declaration
- N/A DG LIQ-FORM 6/Outdoor Sales Application (If applicable)
- ✓ DG LIQ-FORM 7/Certifications
- — *Articles of Incorporation (If applicable)*
- — *Proof of ownership of premises (i.e. title report)*
- ✓ *Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)*
- N/A *Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.*
- ✓ *Employee liquor handling training manual*
- — *Application fee*
- — *Certificate of Insurance*
- N/A *Menu (If applicable)*
- N/A *Reduced Menu -after regular menu hours (If applicable)*

7.2 Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3 In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

LA CUISINE CATERING CO.
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: LAWRENCE J. INZANO
Print Name

Lawrence J. Inzano
Sign Name

TITLE: Secretary/owner

Subscribed and sworn to before me this 28 day of July, 2016.

Notary Public

LOUIS B. CAZZOLA, III
OFFICIAL SEAL
Notary Public - State of Illinois
My Commission Expires
November 19, 2017

Rev. 1/16
1\mw\liquor\applications\Apply

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR MANAGER APPLICATION

1. Name of Liquor License Applicant Holder: LA CUISINE CATERING CO.

Doing Business As: LA CUISINE CATERING CO.

Address: 1201 C Butterfield Rd, Downers Grove IL 60515

Phone: 630.691-1700 Liquor License Number: _____

2. Manager: Lawrence (First) J (Middle) Inzano (Last) Phone: _____

Residence Address: _____ (Street Address) _____ (City) _____

If less than one year, previous residence: _____

Citizenship: Yes If naturalized, date/place of naturalization: _____

Date of Birth: 47 Place of Birth: _____

Social Security #: _____ Driver's License # and State: _____

Number of hours per week of employment (35 minimum) _____

3. Liquor Handling Experience

Name and address (city, state) of any other liquor establishment in which you have been employed, position held, and dates of employment experience:

LA CUISINE CATERING CO. 2031 North Gary Ave. Wheaton IL. owner, manager from July 1, 2010 to present
LA CUISINE CATERING CO 17W693C Roosevelt Rd, Oakbrook Terrace IL
owner, manager, operator from June 1, 1986 to June 30, 2010

I certify I have never been convicted of a felony, misdemeanor or licensing ordinance violation.

SIGNATURE OF MANAGER Lawrence J Inzano Date 7/28/16

Return to: Liaison to the Liquor Commission
VILLAGE OF DOWNERS GROVE
801 Burlington Avenue
Downers Grove, IL 60515

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE OFFICERS AND DIRECTORS

Applicant: LA CUISINE CATERING COMPANY

The following is a listing of all officers and directors of the Applicant corporation: (Note: include the persons full name, address and corporate title; use additional pages if necessary)

Applicant: LINDA INZANO
By: Linda Inzano
Corporate Title: PRESIDENT
Date: 7-28-16

Name: LINDA INZANO
Address:
Social Sec. # Driver's License # Date of Birth: 53
Corporate Title: PRESIDENT

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: LAWRENCE J. INZANO
Address:
Social Sec. # Driver's License # Date of Birth: 47
Corporate Title: Secretary/owner

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

LA CUISINE CATERING CO 2031 N. GARY AVE. WHEATON IL. 60187
LICENSE ISSUED BY CITY OF WHEATON, IL.
ISSUED 12/31/2015 EXPIRATION 12/31/16 #204

(Attach completed Background Check Waiver)

Name:
Address:
Social Sec. # Driver's License # Date of Birth:
Corporate Title:

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: LA CUISINE CATERING CO.

The following is a listing of all shareholders owning in the aggregate more than five (5%) of the outstanding shares of any class of capital stock of the Applicant Corporation as of the date of application. This listing also identifies any shareholders owning twenty percent (20%) or more of the outstanding shares of any class of capital stock of the Applicant Corporation. (use additional pages if necessary)

Applicant: LA CUISINE CATERING CO.
By: LAWRENCE J. INZANO
Corporate Title: secretary/treasurer
Date: 8.6.2016

Name: LINDA M. INZANO

Address:

Social Sec. #: Driver's License: Date of Birth: 1953

Percent of Stock Ownership: 60%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

submitted (Attach completed Background Check Waiver)

Name: LAWRENCE J. INZANO

Address:

Social Sec. #: Driver's License #: Date of Birth: 1947

Percent of Stock Ownership: 40%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name:

Address:

Social Sec. # Driver's License # Date of Birth:

Percent of Stock Ownership:

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

submitted (Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. **Name of Liquor License Applicant/Holder:** LA CUISINE CATERING CO.

   Doing Business As: LA CUISINE CATERING CO.

   Address: 1201 C Butterfield Rd.

   Phone: 630 691-1700

   License Class: K-1

2. **Main or Principal Business to be conducted by the Applicant on the premises stated above:**

   OFF Premis CATering /Food Prep.

   wherein the following of the business is devoted to the sale/service of:

   (70 %) Food

   (20 %) Alcohol

   (10 %) Non-alcoholic beverages

   (____ %) Other - List:

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

LA CUISINE CATERING CO.
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: Linda Inzano

NAME: LINDA INZANO

TITLE: President

Subscribed and sworn to before me this 28 day of July, 2016.

Notary Public

LOUIS B. CAZZOLA, III
OFFICIAL SEAL
Notary Public - State of Illinois
My Commission Expires
November 19, 2017

DG LIQ-FORM 7/Certifications

VILLAGE OF DOWNERS GROVE, ILLINOIS
CERTIFIED EMPLOYEE DECLARATION

I, Lawrence J. Inzano, DO HEREBY CERTIFY THAT I am the
Print Name

Secretary/owner of LA Cuisine Catering Co. and I DO
Corporate title/Position *Corporation*

HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete list of current employees who serve, sell or distribute alcoholic liquor of LA Cuisine Catering
d/b/a

located at 1201 C Butterfield Rd, Downers Grove, Illinois.
Business Address
Downers Grove, IL.

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true, correct and valid copies of the training certifications for each of the employees.

Date: 7/28/16

Lawrence J Inzano
Signature

Subscribed and sworn to before me this 28 day of July, 2016.

Notary Public

LOUIS B. CAZZOLA, III
OFFICIAL SEAL
Notary Public - State of Illinois
My Commission Expires
November 19, 2017

Attachments:
Employee list
Certifications

1-16
I\mw\liquor\\Attest-Certs

CERTIFICATE OF COMPLETION

No: **24022:19950735**

THIS CERTIFIES THE FOLLOWING PERSON HAS COMPLETED THE ILLINOIS BASSET CERTIFICATION COURSE - ONLINE COURSE

www.SellerServer.com
7324 SOUTHWEST FWY STE 1900
HOUSTON, TX , 77074
(866) 378-1587

Date Of Birth: 08/07/1947
Expiration Date: 07/23/2015

Seller Server
Alcohol Certification Courses

LAWRENCE INZANO
11794 SHAG BARK COURT
BURR RIDGE, IL 60527

I CERTIFY UNDER PENALTY OF PERJURY THAT, TO THE BEST OF MY KNOWLEDGE, THE FOREGOING IS TRUE AND CORRECT.
(PERJURY IS PUNISHABLE BY IMPRISONMENT, FINE OR BOTH)

By

(Authorised Signature of SellerServer.com)

Only original certificates are accepted by regulatory agencies

OFFICIAL COPY

Dear LAWRENCE INZANO

You have successfully completed the SellerServer.com training course.

Course Description: Illinois BASSET Certification Course - Online Course

Here is some important data for your records

Date Of Birth: 08/07/1947
Expiration Date: 07/23/2015

Seller Server
Alcohol Certification Courses

www.SellerServer.com
7324 SOUTHWEST FWY STE 1900
HOUSTON, TX , 77074
(866) 378-1587

STUDENT COPY

BASSET Card

STATE OF Illinois
LIQUOR CONTROL COMMISSION

May 24, 2016

Letter ID: L0508499088

LINDA INZANO
11794 SHAGBARK COURT
BURR RIDGE IL 60527

License No.: 5A-0080179
Expiration Date: 5/21/2019
License Type: Basset Card

Your "Student ID number" is: 21095918

Your "Trainer's ID number" is: 5A-0080179

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at ILCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS EDUCATION AND TRAINING [BASSET] CARD

Date of Certification: 5/21/2016 Expires: 5/21/2019
Trainer's IL Liquor License Number: 5A-0080179
LINDA INZANO
11794 SHAGBARK COURT
BURR RIDGE IL 60527

****Card is not transferrable****

LCCB-01 (N-01/15)

CERTIFICATE OF COMPLETION

No: 24024:21068121

THIS CERTIFIES THE FOLLOWING PERSON HAS COMPLETED THE ILLINOIS BASSET CERTIFICATION COURSE - ONLINE COURSE

www.SellerServer.com
4201 FM 1960 WEST, STE 100
HOUSTON, TX 77068
(866) 378-1587

Date Of Birth: 12/11/1989
Expiration Date: 06/16/2019

Seller Server
Alcohol Certification Courses

CARLOS HERNANDEZ
4629 S. HARDING
CHICAGO, IL 60632

I CERTIFY UNDER PENALTY OF PERJURY THAT, TO THE BEST OF MY KNOWLEDGE, THE FOREGOING IS TRUE AND CORRECT.
(PERJURY IS PUNISHABLE BY IMPRISONMENT, FINE OR BOTH)

By

(Authorised Signature of SellerServer.com)

Only original certificates are accepted by regulatory agencies

OFFICIAL COPY

This document is printed on security paper. UNOFFICIAL COPY appears when photocopied.

CERTIFICATE OF COMPLETION

No: 24024:21050236

THIS CERTIFIES THE FOLLOWING PERSON HAS COMPLETED THE ILLINOIS BASSET CERTIFICATION COURSE – ONLINE COURSE

www.SellerServer.com
4201 FM 1960 WEST, STE 100
HOUSTON, TX 77068
(866) 378-1587

Date Of Birth: 03/02/1991
Expiration Date: 07/28/2019

Seller Server
Alcohol Certification Courses

ALCINA TEJADA
3235 W. 65TH ST
CHICAGO, IL 60629

I CERTIFY UNDER PENALTY OF PERJURY THAT, TO THE BEST OF MY KNOWLEDGE, THE FOREGOING IS TRUE AND CORRECT.
(PERJURY IS PUNISHABLE BY IMPRISONMENT, FINE OR BOTH)

By
(Authorised Signature of SellerServer.com)

Only original certificates are accepted by regulatory agencies

OFFICIAL COPY

Dear ALCINA TEJADA,

You have successfully completed the SellerServer.com training course.

Course Description: Illinois BASSET Certification Course – Online Course

Here is some important data for your records

Date Of Birth: 03/02/1991
Expiration Date: 07/28/2019

Seller Server
Alcohol Certification Courses

www.SellerServer.com
4201 FM 1960 WEST, STE 100
HOUSTON, TX 77068
(866) 378-1587

STUDENT COPY

Illinois BASSET On-Premise

SELLER / SERVER CERTIFICATION

Trainee Name: KONSTANTINOS PANOU

Date of Completion: 08/20/2016

School Name:
360training.com dba Learn2Serve

I,_____
certify that the above named person successfully completed an approved Learn2Serve Seller/Server course.

This course provides necessary knowledge and techniques for the responsible serving of alcohol.

This is your temporary certificate of completion. You will receive you official card in the mail. Please forward all questions to support@360training.com.

learn2 serve

Corporate Headquarters
13801 Burnet Rd., Suite 100
Austin, Texas 78727
P: 877.881.2235

L E A S E

THIS LEASE made and entered into this 26th day of July , 2016, by and between FL Cedar 2, LLC and LA CUISINE CATERING COMPANY, an Illinois corporation ("Tenant"). Landlord and Tenant shall sometimes herein be collectively referred to as the "Parties".

W I T N E S S E T H:

The Parties hereto mutually covenant and agree that Landlord, for and in consideration of the rent hereinafter reserved to be paid by Tenant, and the covenants and agreements to be kept, observed and performed by Tenant, does hereby lease unto Tenant and Tenant accepts the Demised Premises situated in the 110,000 square foot University Plaza Shopping Center, located on Butterfield Road, Downers Grove, Illinois ("Center"), described as follows:

> The area consisting of approximately 5200 square feet (subject to possible adjustment based upon an actual measurement, that is mutually agreeable to the Parties, with a corresponding adjustment thereafter made to the rental payable hereunder based upon the revised square footage) located in the Center and described on the Plat attached hereto as Exhibit "A" and made a part hereof commonly known as 1201-C Butterfield Road, Downers Grove, Illinois ("Demised Premises"),

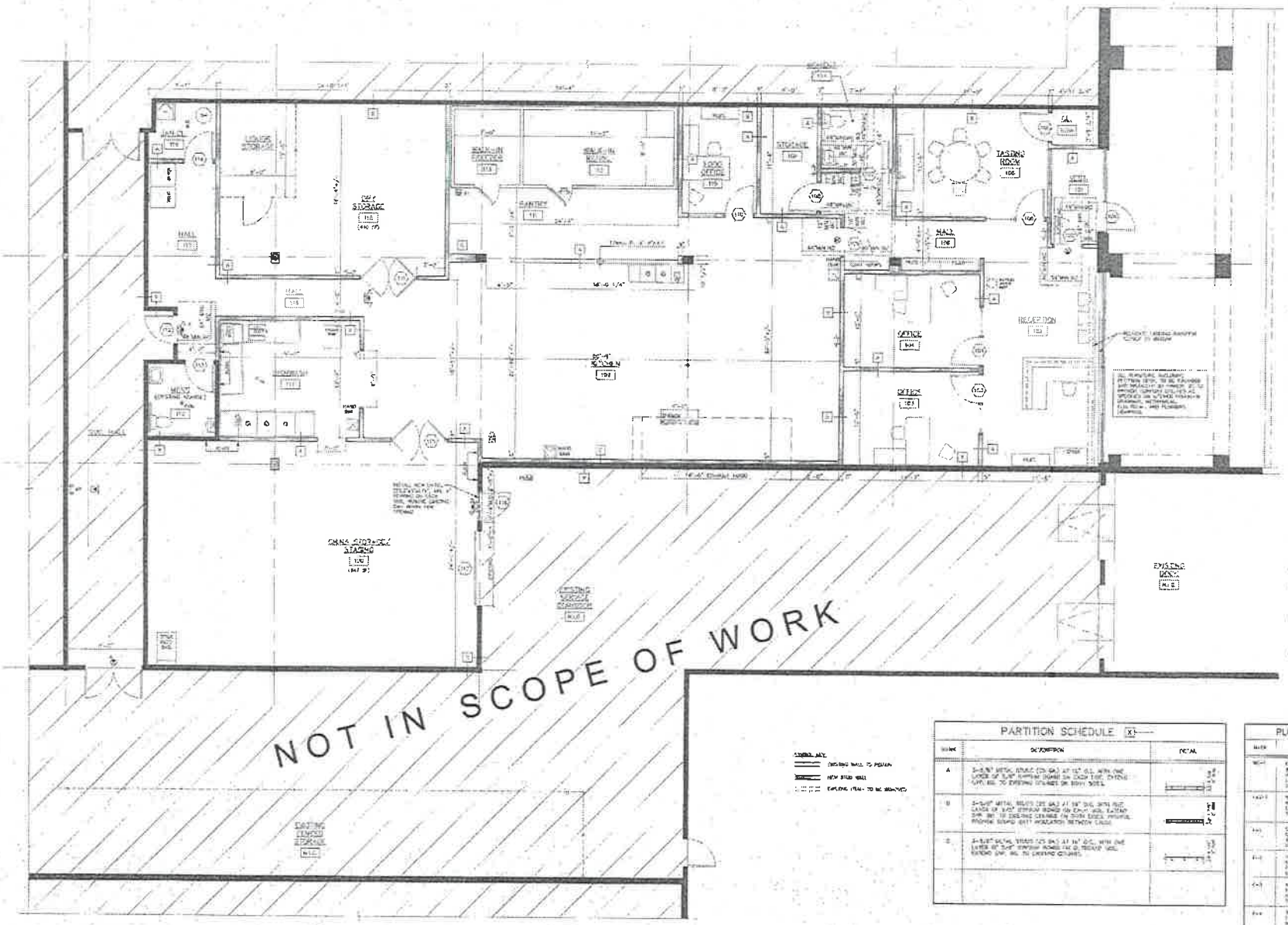
commencing on August 1, 2016 (the "Commencement Date") and ending on January 31, 2022 (the "Expiration Date"), unless sooner terminated as provided herein (the "Lease Term"), to be occupied and used by Tenant only for the purpose of preparing catered foods for off Demised Premises consumption.

1. The Tenant will pay a fixed minimum rental of * and additional rental as hereinafter set forth, to Landlord during the Lease Term, or to such other person as Landlord, or FL Cedar 2, LLC the managing agent for the Center, may direct, without demand, at the Center or at such place as Landlord may by notice in writing to Tenant from time to time direct at the following rates and times:

(a) A fixed minimum rental payable in sums during the Lease Term hereof as follows:

LaCusine

Landlord Tenant



FLOOR PLAN

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

PARTITION SCHEDULE

MARK	DESCRIPTION	DETAIL
A	3-5/8" METAL STUDS (20 GA.) AT 16" O.C. WITH ONE LAYER OF 5/8" GYPSUM BOARD ON EACH SIDE. EXTEND UP TO EXISTING CEILING ON BOTH SIDES.	
B	3-5/8" METAL STUDS (20 GA.) AT 16" O.C. WITH ONE LAYER OF 5/8" GYPSUM BOARD ON EACH SIDE. EXTEND SUB. BK. TO EXISTING CEILING ON BOTH SIDES. PROVIDE SOUND BATT INSULATION BETWEEN STUDS.	
C	3-5/8" METAL STUDS (20 GA.) AT 16" O.C. WITH ONE LAYER OF 5/8" GYPSUM BOARD ON O. PROVIDE SOUL EXTEND SUB. BK. TO EXISTING CEILING.	

PLUMBING FIXTURE SCHEDULE

MARK	DESCRIPTION
WC-1	FLOOR MOUNTED TANK TYPE HIGH EFFICIENCY VITREOUS CHINA WASHDOWN WITH ELONGATED BOWL, SOLID TOP SEAT, OPTIONAL ELONGATED BOWL, SOLID TOP SEAT, OPTIONAL FLUSH HANDLE ON WIDE SIDE AND SHAPE OF TANK ON APPROVED EQUAL.
LAV-1	WALL MOUNTED LAVATORY, VITREOUS CHINA, OVERLAPPING WALL MOUNT, SOLID, WITH ONE FAUCET HOLE, ELONGATED FACEPLATE, WITH SPRINGS, FACEPLATE, WITH ADJUSTABLE CENTERS, OR APPROVED EQUAL.
LAV-2	SANITARY WARMA BATHWAY WALL MOUNTED, VITREOUS CHINA, SOLID, WITH ONE HOLE FAUCET, STAINLESS STEEL, PROVIDE 1/2" IN EXISTING WALL MOUNTING, OR APPROVED EQUAL.
S-1	SINGLE BOWL STAINLESS STEEL SINK WITH ADJUSTABLE, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-2	60" WIDE 20 GA. 304 SS, DOUBLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-3	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-4	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-5	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-6	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-7	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-8	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-9	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-10	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-11	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-12	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-13	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-14	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-15	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-16	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-17	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-18	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-19	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-20	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-21	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-22	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-23	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-24	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-25	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-26	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-27	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-28	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-29	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-30	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-31	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-32	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-33	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-34	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-35	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-36	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-37	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-38	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-39	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-40	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-41	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-42	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-43	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-44	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-45	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-46	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-47	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-48	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-49	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-50	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-51	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-52	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-53	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-54	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-55	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-56	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-57	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-58	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-59	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-60	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-61	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-62	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-63	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-64	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-65	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-66	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-67	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-68	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-69	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-70	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-71	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-72	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-73	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-74	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-75	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-76	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-77	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-78	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-79	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-80	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-81	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-82	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-83	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-84	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-85	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-86	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-87	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-88	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-89	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-90	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-91	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-92	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-93	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-94	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-95	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-96	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-97	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-98	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-99	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.
S-100	18" WIDE 20 GA. 304 SS, SINGLE BOWL, WITH ADJUSTABLE FEET, ADJUSTABLE WALL, WALL MOUNTABLE FEET, FRONT FACEPLATE FIT IN FRONT STEEL WITH WALL AND 18" 20 GA., OR APPROVED EQUAL.

RANDY B. PRUYN, NCARB, ALA

LA CUISINE CATERING COMPANY

FLOOR PLAN

1601

La Cuisine
catering company

Full Bar/Beverage Service Package

Standard Full Bar Service

Full bar of standard liquors including such brands as
Bellows Vodka, Canadian Mist Whiskey, Bellows Scotch,
Early Times Bourbon, Castillo Rum, Bellows Gin, Amaretto,
Brandy, Bitters, Sweet and Dry Vermouth

Includes our Exclusive Wine Selection
California Chardonnay, Pinot Grigio,
Riesling, Merlot and Cabernet Sauvignon

Bar Package also includes Miller Genuine Draft, Miller Lite,
Heineken and Amstel Light, Assorted Soft Drinks Mineral Water,
Juices, Clear Plastic Rock Glasses, Mixers, Ice and Bar Garnishes

Premium Full Bar Service

Full bar of premium liquors including such brands as
Absolute Vodka, Tanqueray Gin, Jack Daniel's, Bacardi Rum,
Captain Morgan's Spiced Rum, Dewers Scotch, Tequila,
Irish Cream, Canadian Whiskey, Amaretto, Kahlua,
Sweet and Dry Vermouth and Brandy

Includes our Exclusive Wine Selection
California Chardonnay, Pinot Grigio,
Riesling, Merlot and Cabernet Sauvignon

Bar Package to include Miller Genuine Draft, Miller Light,
Heineken and Amstel Light, Assorted Soft Drinks, Mineral Water,
Juices, Clear Plastic Rock Glasses, Mixes, Ice and Bar Garnishes

Standard Beer Wine & Soft Drink Package

Wine and beer to include our exclusive wine selection of
California Chardonnay, Pinot Grigio, Riesling,
Merlot and Cabernet Sauvignon,
Miller Genuine Draft, Miller Lite, Heineken and Amstel Light

Bar package to include Assorted Soft Drinks,
Mineral Water, Clear Plastic Rock Glasses, and Ice

Full Bar/Beverage Service Package

Bar Set- Up & Mixes

Bar set up to include Assorted Soft Drinks, Mineral Water, Juices, Mixers, Ice, Cocktail Napkins, Clear Plastic Rock Glasses and Bar Garnishes.

Wine to be Served with Dinner

Our exclusive Chardonnay and Cabernet Sauvignon

Wine Toast to be Served with Dinner

Our exclusive Chardonnay and Cabernet Sauvignon

House Champagne Toast

La Cuisine Catering to supply our house Champagne for the Champagne Toast with dinner

La Cuisine
catering company

Social Catering Menu

Party Trays

Small Tray serves12-15 Large serves 20-30

Fresh Sliced Fruit
A variety of juicy fruits in season, which may include watermelon, strawberries, cantaloupe, honeydew, pineapple and grapes, arranged beautifully on a platter

$ 35.00 small / $75.00 large

Garden Fresh Vegetable
A colorful assortment of seasonal vegetables including baby carrots, celery sticks, snow peas and cucumbers surrounding our spinach artichoke dip

$ 35.00 small / $70.00 large

Grilled Veggies
Grilled vegetables to include zucchini, peppers, eggplant, roasted garlic and asparagus seasoned with olive oil and herbs

$ 48.00 small / $90.00 large

Domestic Cheese and Fruit
A Classic Selection of Cubed Cheddar, Munster Swiss and Jack Cheese with an arrangement of grape, strawberries dried fruits and Crackers

$48.00 small / $98.00 large

Baked Brie en Croute
Brie wrapped in flakey pastry crust with raspberry preserve served with crackers

one size (serves 30)
$55.00

Imported Cheese and Fruit
International Cheeses, Including French Brie, Italian Fontina, Canadian Cheddar, Swiss, grapes, dried fruits and Crackers

$ 65.00 small / $125.00 large

Gourmet Antipasto
Salami, Prosciutto, Provolone, Roasted Peppers, Fresh Mozzarella, Artichoke Hearts, Olives, Grilled Vegetables Served with Focaccia

$ 80.00 small / $150.00 large

Baked Pita Chips with Mascarpone and Chive Dip
Freshly baked pita chips with bacon, chive and mascarpone dip

$ 45.00 small / $90.00 large

Seven Layer Dip
Refried beans, guacamole, tomatoes, sour cream, black olives, shredded cheddar and green onions served with tortilla chips

one size (serves 20-30)
$48.00

Mediterranean Crostini Dips
Toasted garlic crostini to be dipped into luscious spreads of parmesan and artichoke, Tuscan white bean with roasted garlic and Roma tomato with fresh basil

$64.00 small / $128.00 large

Cold Hors d'oeuvres

Priced per dozen – Minimum 3 dozen

Brie and Apricot Preserve
In a phyllo cup with pistachio nuts
$24.00

Chicken Salad
In phyllo tart with dates and spiced walnuts
$24.00

Caprese Skewers
ciliegine mozzarella, fresh basil,
tomato and kalamata olives
$24.00

Antipasto Skewer
with salami, tomato, provolone,
olive and sundried tomato
$24.00

Cucumber Cup
filled with boursin and garnished
with a dried cranberry
$24.00

Smoked Salmon Tartlet
with herbed creamed cheese,
capers and red onions
$27.00

Fruit Kabobs
served with pineapple dip
$30.00

Mascarpone Tartlet
Topped with fig jam
$27.00

Gorgonzola Grapes
rolled in candied pecans
$27.00

Red Potato Cup
with sour cream and bacon
$24.00

Apricot and Goat Cheese
topped with honey glazed pecan
$24.00

Maki California Rolls
with wasabi, pickled ginger and soy sauce
$27.00

Classic Shrimp Canapé
with a horseradish cream mousse
and lemon zest
$27.00

Hot Hors d'oeuvres

Priced per dozen – Minimum 3 dozen

Mushroom Caps
filled with fresh spinach or
sweet and mild Italian sausage
$ 24.00

Cocktail Franks
in puff pastry with mustard dip
$ 24.00

Chicken Saté
tossed in peanut sauce
$ 24.00

Pesto Chicken Skewers
Glazed with garlic, fresh basil and olive oil
$ 24.00

Phyllo Triangles
Filled with spinach and feta cheese
$ 24.00

Beef Sate
glazed with a sweet teriyaki sauce
$ 24.00

Chicken Fingers
served with honey mustard sauce
$24.00

Artichoke Hearts Parmesan
served with mustard dipping sauce
$ 27.00

Maryland Crab Cakes
served with chipotle mayo
$ 27.00

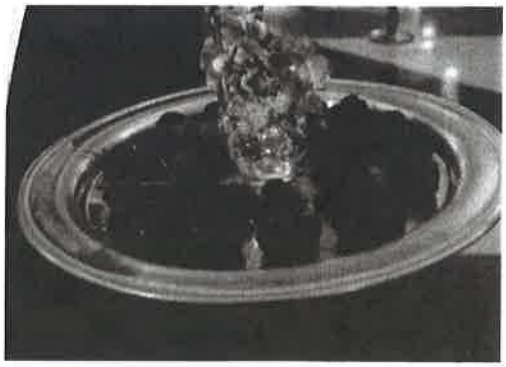
Hoi Sin Meatballs
crispy Asian style barbecued meatballs
$ 24.00

Grilled Italian Sausage Skewers
with sweet bell peppers
$ 24.00

Bacon Wrapped Dates
filled with caramelized almonds
$ 24.00

Coconut Shrimp
served with apricot dip
$ 27.00

Petit Potato Cups
with spinach, sundried tomatoes
and Asiago cheese
$ 24.00



Mini Sandwiches

Minimum order 24 of each type of sandwich

Assorted Sandwiches on Fresh House Rolls
Soft, freshly baked rolls with your choice of smoked ham, turkey roast beef, chicken salad or roasted vegetables

$3.50 each

Silver Dollar Subs
Filled with Italian meats and cheeses, lettuce, tomato, garlic aioli

$3.95 each

Grilled Vegetables
With balsamic reduction on crusty Italian bread

$3.50 each

Caprese Sandwich Tray
Italian bread with plum tomatoes, mozzarella, balsamic pesto aioli

$3.95 each

Assorted Croissants
Mini croissant sandwiches made with lettuce and tomato filled with smoked turkey, premium ham, roast beef, chicken salad and tuna salad served with mayo & mustard

$3.95 each

Tri-Color Mini Wraps
Pinwheel of cream cheese with honey baked ham, smoked turkey and cheddar beef wrapped in a colorful variety of tomato, spinach and honey wheat wraps.

$3.50 each

Ham, Swiss and Dijon on Mini Pretzel Bread
A traditional classic served on a pretzel roll with Dijon

$3.50 each

Smoked Turkey Crostini
Crostini with tender sliced smoked turkey, cranberry spread topped with orange marmalade and pistachios

$4.95 each

Tender Sirloin Crostini
Crostini with tender sliced sirloin, horseradish spread, topped with tomato mango chutney

$5.50 each

Tenderloin Bites
Beef tenderloin medium rare on soft brioche roll with leaf lettuce and horseradish cream

$5.95 each

Sliders

Priced per dozen – Minimum 2 dozen

Grilled Angus Burger Sliders
With caramelized onions & American cheese.
$42.00

Grilled Tenderloin Sliders
Topped with Boursin cheese
$79.00

Bombay Turkey Slider
Ground turkey topped with soy chili mayo
$38.00

Crab Cake Slider
On soft mini roll with red pepper aioli
$45.00

Mini Hot Dogs
All beef, served on a bun with mustard, onions and relish.
$35.00

Seafood

Sliced House Smoked Cured Salmon Platter
With cream cheese, capers, shaved red onions,
lemon wedges and assorted flat breads crackers
(serves 15-20)
$85.00

Cold Shrimp Tray
Served with cocktail sauce and fresh lemons
(50 pieces)
$98.00

Sushi Maki
Tuna, crab, shrimp and salmon rolls
with wasabi, ginger and dikon soya dip
(minimum 2 dozen)
$2.99 each

Salad Bowls

Small $36.00 (serves8-10) with chicken $45.00
Large $69.00 (serves 16-20) with chicken $79.00

Garden Salad
Field Greens, radicchio, toasted pine nuts, dried cranberries, focaccia croutons, grape tomatoes, skim milk mozzarella and our exclusive house dressing

Spinach and Arugula Salad
With Gorgonzola, bacon and pine nuts, and a bacon dressing

Classic Caesar Salad
Traditional Caesar with chopped romaine hearts, focaccia croutons and parmesan cheese with a lemon garlic dressing

Chopped Salad
Tossed field greens, bacon, blue cheese, diced tomato, ditalini pasta and a creamy Italian dressing

Mediterranean Salad
Crisp romaine lettuce, feta cheese, tomato wedges, kalamata olives, and cucumbers served with olive oil vinaigrette

Blue Cheese and Walnut Salad
Spring mix with arugula and frisee, fresh blueberries and toasted walnuts with a creamy Dijon dressing

Side Salads

Priced per pound (pound serves 4-5) – Minimum 3 pounds

Farfalle and Pesto Salad
Tossed with sun dried tomatoes, pine nuts, and pesto
$5.95

Baked Potato Salad
Mixed with bacon, sour cream, chives and cheddar cheese
$5.95

Green Bean & Potato Salad
Potato and crisp green bean tossed in a vinaigrette dressing
$5.95

Pasta Salad Primavera
In light vinaigrette with fresh vegetables of zucchini, yellow squash tomatoes and carrots
$5.95

Mixed Garden Vegetable Salad
An assortment of fresh crisp, vegetables to include carrots, zucchini, cauliflower, celery, and cucumbers in a dill vinaigrette
$5.95

American Potato Salad
Traditional creamy style potato salad
$5.95

Caprese Salad
Marinated ciliegine mozzarella, fresh basil, tomato and kalamata olives tossed on a light vinaigrette
$7.95

Tortellini Pesto Salad
Tri-colored tortellini filled with cheese, tossed in a light pesto with fresh tomatoes, sliced black olives and pine nuts
$6.95

Seasonal Fresh Fruit Salad
To include watermelon, cantaloupe, honeydew, pineapple, and grapes
$7.95

Orzo Salad
Orzo pasta with Feta cheese, tomatoes, red onions and kalamata olives
$5.95

Poultry Entrees

Half pan serves 12 *Full pan Serves 24*

Chicken Piccata
Skinless breast of chicken sautéed
in a light lemon and white wine caper sauce

$ 75.00 half pan / $145.00 full pan

Parmesan Crusted Chicken
Crusted with panko bread crumbs
and parmesan cheese in white wine lemon sauce

$ 75.00 half pan / $145.00 full pan

Chicken Vesuvio
Skinless boneless breast of chicken sautéed
with fresh herbs, olive oil, rosemary, garlic,
in a white wine sauce, with roasted potatoes

$ 75.00 half pan / $145.00 full pan

Chicken Marsala
Boneless breast of chicken sautéed with mushrooms
and shallots in a Marsala wine sauce

$ 75.00 half pan / $145.00 full pan

Frenched Chicken Breast Florentine
Boneless Frenched breast filled with fresh spinach,
sundried tomatoes and Parmesan Reggiano with Mornay sauce

$ 78.00 half pan / $150.00 full pan

Apple Walnut Chicken
Chicken breast stuffed with a savory dressing
including walnuts, apples, celery and fresh sage.

$ 75.00 half pan / $145.00 full pan

Lemon Chicken Scaloppini
Thin scallops of chicken breast sautéed
in a white wine lemon sauce

$ 75.00 half pan / $145.00 full pan

Beef Entrees

Half pan serves 12 *Full pan Serves 24*

Beef Bourguignonne
Tender Sirloin tips, shallots, mushrooms
and pearl onions in a rich Burgundy wine sauce

$ 99.00 half pan / $192.00 full pan

Herb Crusted Beef Tenderloin
Whole roasted or portioned filet

(market price)

Pork Entree

Half pan serves 12 *Full pan Serves 24*

Grilled Sausage, Potatoes, Peppers and Onions
Pan roasted with tri color peppers,
red potatoes with a savory white wine sauce

$ 90.00 half pan / $179.00 full pan

Seafood Entree

Per serving

Filet of Fresh Grilled Salmon
Topped with grilled pineapple slice and mango chutney

$12.95 per serving

Vegetarian Entree

Half pan serves 12 *Full pan Serves 24*

Eggplant Parmesan
Our healthy and traditional recipe,
layered with marinara sauce and mozzarella cheese

$ 72.00 half pan / $140.00 full pan

Pasta Entrees

Half pan serves 8 – 10 *Full pan serves 20 – 24*

Margherita Penne Pasta
Penne noodles served in a white wine sauce
with fresh tomatoes, basil and Parmesan cheese

$ 68.00 half pan / $125.00 full pan

Mac and Cheese
Creamy sharp cheddar sauce, ditilini pasta topped
with parmesan cheese and toasted lemon scented, panko bread crumbs

$ 56.00 half pan / $112.00 full pan

Deep Dish Lasagna
Fresh pasta, mozzarella cheese, parmesan
and ricotta cheese, baked in marinara sauce

$ 72.00 half pan / $140.00 full pan

Deep Dish Lasagna Bolognese
Fresh noodles, cheeses, made with a
full bodied meat and vegetable sauce

$ 72.00 half pan / $140.00 full pan

Rigatoni with Vodka Cream Sauce
Rigatoni Pasta with crushed tomatoes,
real cream, reduced vodka and fresh basil

$ 68.00 half pan / $125.00 full pan

Baked Ziti with Italian Sausage
Marinara sauce with sweet sausage, fresh mozzarella and ricotta cheese

$ 68.00 half pan / $125.00 full pan

Creamy Chicken Broccoli Bake
Chopped broccoli and fresh mushrooms with chunks of chicken,
sweet peppers, pasta and a parmesan cheese topping

$ 68.00 half pan / $125.00 full pan

Side Dishes

Priced by half pan (serves 10 – 12)

Buttermilk Mashed Potatoes
Fresh Yukon gold potatoes mashed
with roasted garlic, buttermilk and fresh herbs
$ 29.00

Rosemary Roasted New Potatoes
Sliced in half and tossed in olive oil
with fresh rosemary and roasted garlic
$ 29.00

Italian Orzo Pasta with Sundried Tomatoes
Orzo pasta with sun dried tomatoes, garlic,
olive oil, basil, and parmesan cheese
$ 29.00

Au Gratin Potatoes
Layers of potatoes and onions baked with a simple cheese sauce
topped with panko bread crumbs and Parmesan cheese
$ 32.00

Cauliflower and Fennel Au Gratin
Cauliflower florets and fennel baked with a simple cheese sauce
topped with panko bread crumbs and Parmesan cheese
$ 32.00

Ratatouille Marinara
Sautéed zucchini, eggplant, mushrooms
and peppers in a traditional marinara sauce
$ 32.00

Roasted Seasonal Vegetables
A variety of the season's freshest vegetables roasted
and tossed in a light shallot butter wash
$ 32.00

Glazed Carrots and Apples
Crisp carrots and sweet apples tossed
in a an apple cider and brown sugar glaze
$ 32.00

Dessert Trays

Priced per dozen – Minimum 2 dozen

Brownies and Bars
Chocolate brownies, raspberry bars and lemon bars
$24.00

Cookie Tray
A delicious assortment of our freshly baked chocolate chip, chocolate chocolate chip, oatmeal raisin and sugar cookies
$24.00

Brownie Tray
An assortment of bite size chocolate, cheese cake and our own version of rocky road brownies
$24.00

Dessert Lollipop Selections

Priced per dozen – Minimum 2 dozen

Cheesecake Lollipops
$33.00

Brownie Lollipops
$30.00

Marshmallow Lollipops
$30.00

Rice Krispie Treat Lollipops
$33.00

Specialty Dessert Selections

Priced per dozen – Minimum 2 dozen

Chocolate Covered Strawberries
Strawberries hand dipped in imported dark chocolate, and drizzled with white chocolate
$33.00

Handmade Lemon Knots
An authentic recipe of lemon flavored dough coiled, baked, and topped with a sweet glaze
$24.00

Assorted Italian Cookie Tray
Includes lemon knots, spicy chocolate, ricotta, almond and Italian Anise cookies
$25.00

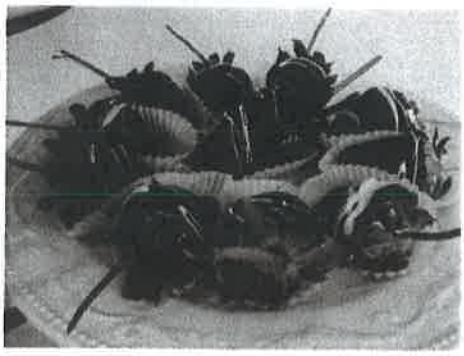
Mini Cannolis
Sweetened cheese blended with bitter sweet chocolate and pistachio nuts
$27.00

Mini Cookie and Cannoli Tray
A beautifully displayed assortment of our freshly baked mini cookies and cannolis
$27.00

Miniature Pastry Tray
To include fruit tarts, éclairs, cannolis, cheese cake bites and banana boats
$30.00

Vanilla Crème Brulee
Authentic French crème brulee finished with caramelized raw sugar
$42.00

Cupcakes
Key lime, Oreo, carrot, red velvet, chocolate hazelnut, guava, pina colada, chocolate and vanilla cupcakes
$2.95 each



La Cuisine
catering company

Cold Hors D'oeuvres

Brie and Apricot Preserves
In phyllo cup topped with pistachio nuts

Chicken Salad Tartlet
With dates and spiced walnuts

Caprese Skewers
Marinated ciliegine mozzarella, fresh basil, tomato and kalamata olives

Antipasto Skewers
Volpe salami, tomato, provolone cheese, olive and sundried tomato

Cucumber Cup
Filled with boursin cheese, garnished with a dried cranberry

Mascarpone Tart
Topped with fig jam

Red Potato Cup
With sour cream and bacon

Mozzarella and Tomato Caprese
In phyllo, topped with basil pesto

Fruit Kabobs
Cantaloupe, honeydew, pineapple, and strawberry

Apricot and Goat Cheese
Topped with honey glazed pecan

Spinach and Artichoke Mousse
On a charcoal grilled crostini

Fresh Asparagus
Wrapped in imported Prosciutto

Tomato Bruschetta
Vine ripened tomato with basil and olive oil on grilled baguette

Mediterranean Tart
Chopped kalamata olives, cucumbers, tomatoes and feta

Gorgonzola Grapes
Fresh California grapes rolled in gorgonzola and candied pecans

Smoked Salmon Tartlet
With herbed cream cheese and red onions

Smoked Salmon Roll Ups
With Boursin cheese and capers

Classic Shrimp Canapé
With horseradish mousse and lemon zest

Maki California Rolls
With Wasabi, shavings of pickled ginger and soy sauce for dipping

Moroccan Hummus
Served with toasted pita triangles

Hot Hors D'oeuvres

Baked Brie en Croute
With raspberry preserves

Phyllo Triangles
Filled with spinach and feta cheese

Twice Baked Mini Potato
Topped with bacon and cheddar

Petite Quiche
Florentine or Lorraine

Grilled Beef Steak Kabob
With bell peppers and horseradish dip

Artichoke Hearts Parmesan
Served with mustard dipping sauce

Vegetable Spring Rolls
Served with sweet and sour sauce

Smoked Chicken Quesadillas
Served with mild salsa

Pesto Chicken Skewers
Glazed with garlic, fresh basil, and olive oil

Mushroom Caps
Filled with Italian sausage or fresh spinach

Petit Potato Cups
Filled with a medley of spinach, sundried tomatoes and Asiago cheese

Beef Sate
Glazed with a sweet teriyaki sauce

Hoi Sin Meatballs
Asian style barbecued meatballs

Grilled Italian Sausage Skewers
With sweet bell peppers

Bacon Wrapped Dates
Filled with caramelized almonds

Panko Shrimp
Served with an apricot soy dip

Coconut Shrimp
Served with apricot dip

Andouille Sausage & Shrimp Kabob
Garnished with bell peppers

Maryland Crab Cakes
Served with Dijon

Mini Grilled Cheese Sandwiches
Made with Wisconsin cheddar

Chicken Sate
Tossed in peanut sauce

Cocktail Franks
In puff pastry served with mustard dip

Stationary Hors D'oeuvre Buffet

Imported Cheese Display
Imported and domestic cheeses, fresh grapes, assorted crackers, dried fruits and nuts

Baked Brie en Croute
Ripe French brie encrusted in flakey puff pastry baked golden brown and served warm with an apricot glaze, baguettes and flat bread crackers

Chilled Gulf Shrimp
Tender gulf shrimp with horseradish cocktail sauce and fresh lemon wedge garnish

Sliced House Smoked and Cured Salmon
With cream cheese, capers, shaved red onions and assorted flat bread crackers

Fiesta Chips and Dips
Corn tortilla chips served with fresh garden salsa, pineapple mango salsa, guacamole and sour cream

Grilled and Marinated Vegetable Platter
A display of zucchini, yellow squash, carrots, eggplant, potatoes, asparagus, green beans, roasted peppers, tomatoes, cauliflower and broccoli

Antipasto Display
Imported Italian salami, prosciutto, provolone cheese, roasted peppers, fresh mozzarella, marinated mushrooms, artichoke hearts, olives, and assorted grilled vegetables served with freshly baked focaccia and crostinis

Fresh Vegetable Crudité
Colorful array of the freshest varieties of seasonal vegetables with fresh spinach and artichoke dip

Mediterranean Crostini Platter
Toasted garlic crostini ready to be dipped into our luscious spreads of parmesan and artichoke, Tuscan white bean with roasted garlic and Roma tomato with fresh basil

Plated Salads

La Cuisine Mixed Field Green Salad
Presented with dried cranberries, cucumbers, croutons, and candied walnuts, served with a raspberry vinaigrette

Classic Caesar Salad
Chopped romaine hearts, focaccia croutons and parmesan cheese with a lemon garlic dressing

Chopped Salad
Tossed field greens, bacon, blue cheese, diced tomato, ditalini pasta and a creamy Italian dressing

Mediterranean Salad
Crisp romaine lettuce, feta cheese, tomato wedges, kalamata olives, and cucumbers served with olive oil vinaigrette

Baby Spinach Salad
Spinach tossed with radicchio, candied pecans, blue cheese, sliced granny smith apples and balsamic vinaigrette

Strawberry Field Green Salad
Spring mix, fresh sliced strawberries, goat cheese and candied walnuts served with balsamic shallot vinaigrette

Epicurean Mixed Field Green Salad
Presented with pear, crumbles of Gorgonzola, candied walnuts, served with raspberry vinaigrette

Arugula Salad
With chiffonade radicchio, shaved parmesan and fresh tomato wedges, served with a balsamic and black pepper vinaigrette

Blue Cheese and Walnut Salad
Spring mix with arugula and frisee, fresh blueberries and toasted walnuts with a creamy Dijon dressing

Baby Wedge Salad
With mixed greens, blue cheese, diced tomato, bacon, chopped egg and croutons with red wine vinaigrette

Entrée Choices

Poultry Entrees

Char Grilled Chicken Breast
Grilled herbed marinated boneless breast topped with peach zinfandel chutney

Chicken Piccata with Capers
Skinless breasts of chicken sautéed in a light lemon, white wine and caper sauce

Frenched Chicken Breast Florentine
Frenched chicken breast filled with fresh spinach, sundried tomatoes and parmesan with Mornay sauce

Chicken Marsala
Boneless chicken breast sautéed with mushrooms and shallots in a Marsala wine sauce

Parmesan Crusted Chicken
Boneless chicken breast crusted with panko bread crumbs and parmesan served in a white wine lemon sauce

Boursin Chicken
Frenched breast filled with boursin cheese served with lemon cream sauce

Frenched Roasted Chicken Breast
Boneless chicken breast rubbed with fresh garlic and herbs served in a buerre blanc sauce

Grilled Chicken Provencal
Served in white wine butter sauce, with button mushrooms, Roma tomatoes, basil and garlic

Stuffed Apple Walnut Chicken Breast
Chicken breast stuffed with a savory dressing including walnuts, apples, celery and sage with tomato demi-glace sauce

Bistro Chicken Roulade
White meat chicken wrapped around ricotta, fresh mozzarella, parmesan cheese, spinach and garlic topped with toasted pine nuts and vodka cream sauce

Entrée Choices

Beef Entrees

Sirloin Steak Diane
Grilled center cut sirloin beef medallions,
topped with a classic Diane sauce of mushrooms, garlic,
shallots, peppercorns, port wine and demi-glace

Roasted Pepper Crusted Petit Tenderloin
Grilled and sliced tenderloin, pepper rubbed, brushed with Dijon
mustard, roasted and served with rosemary cream sauce

Miso Grilled Flank Steak
In a Merlot reduction

Black Angus Beef Tenderloin Steak
Rubbed in our house made spice blend,
grilled and presented with brandy peppercorn sauce

Sliced Black Angus Herb Roasted Beef Tenderloin
The whole tenderloin charcoal seared,
roasted to perfection served with cordon of demi-glace

Grilled Medallions of Top Sirloin
Perfectly grilled top sirloin medallions
marinated in olive oil, garlic and fresh herbs
served in a red wine and wild mushroom demi- glace

Pork Entrees

Mustard and Pretzel-Crusted Pork Tenderloin Medallions
Pork tenderloin medallions glazed with a maple, mustard and
pretzel crust served with an orange mustard sauce

Grilled Pork Loin with Apple and Bourbon Glaze
Center cut pork chops seasoned and grilled dressed
with a smoky Bourbon glaze and fresh sliced apples

Vegetable Accompaniments

Green Beans with Red Peppers and Garlic
Fresh green beans tossed with butter, garlic and red pepper

Roasted Seasonal Vegetables
A variety of the season's freshest vegetables roasted and tossed in a light shallot butter wash

Carrots and Sugar Snap Peas
Stir fried in sesame oil, brown sugar and fresh ginger

La Cuisine Grilled Vegetables
Mesquite grilled assorted vegetables tossed with olive oil and seasonings

Asparagus Spears and Baby Green Tip Carrots
Baby carrots in olive oil and spices with asparagus spears drizzled with butter

Cauliflower and Fennel Au Gratin
With Gruyere, parmesan and topped with fresh bread crumbs

Garden Vegetable Medley
Fresh blend of carrots, broccoli, cauliflower, and zucchini with shallot butter

Braised Zucchini and Carrot Slices
With caramelized sugar and butter

Italian Style Broccoli
Sautéed in olive oil with garlic and diced red bell peppers

Broccoli and Cauliflower Stir-fry
Woked in vegetable oil with ginger and garlic

Starch Accompaniments

Garlic Buttermilk Mashed Potatoes
Fresh Yukon gold potatoes mashed with roasted garlic, buttermilk and fresh herbs

Boursin Double Baked Potato
Boursin cheese, garlic, olive oil and fresh basil

Fresh Rosemary Roasted Potatoes
Sliced in half and tossed in olive oil with fresh rosemary and roasted garlic

Sweet Potatoes Au Gratin
Sliced with granny smith apples, parmesan cheese and cream

Basil Mashed Potatoes
Infused with fresh basil and spinach

Roasted Yukon Gold Potato
Sliced and tossed in olive oil with fresh herbs and spices

Italian Orzo Pasta
Sun dried tomatoes, garlic, olive oil, basil and parmesan

Wild Rice Pilaf
With cranberries and nuts

Texas Roast Potato
Golden brown Idaho wedges roasted and topped with parmesan cheese

Duchess Potato
Whipped potato blended, pipe and then lightly browned

Reception Carving Stations

Sage Oven Roasted Turkey Breast
With sun dried cranberry chutney and honey mustard aioli

Maple Glazed Pork Loin
With apple chutney relish, Çalvados demi-glace

Brown Sugar & Honey Glazed Pit Ham
With honey mustard sauce

Char Grilled Flank Steak
With a trio of sauces, horseradish cream,
sundried tomato aioli and creamy mustard

Black Angus Roast Beef Tenderloin
Creamy horseradish sauce and Dijon mustard aioli

Dijon Mustard Crusted Rack of Lamb
Carved baby lamb chops, with minted aioli and Dijon

Culinary Action Stations

Bruschetta Bar
Our station attendant will assemble heirloom tomato bruschetta garnished with fresh basil, vegetable capanata, eggplant capanata and cannellini beans with roasted garlic

Taco Bar
Taco meat served with hard shells and soft tortillas, with cheddar, lettuce, tomato, onions, salsa, sour cream and jalapenos

Asian Stir-Fry
Chicken or vegetable stir fry in woks with sesame noodle and Asian slaw

Risotto Station
Our creamy Arborio rice with your choice of toppings: Pesto chicken, baby shrimp, shaved parmesan, asparagus tips, chives and Fontina cheese

Anti Pasto with Sicilian Pan Pizza Cut to Order
Imported cures salami, prosciutto, provolone, roasted peppers, fresh mozzarella, artichoke hearts, olive mélange, grilled vegetables served with Sicilian sausage pizza

Edible Martini Bar

The Cosmopolitan Salad Martini
Baby field greens, dried cranberries, feta cheese, roasted sweet corn and sugared pecans, with a strawberry vinaigrette

Hawaiian Poke Salad Martini
Fresh ahi tuna cut into small pieces, marinated with cucumbers, mango, scallions, soy and sesame, served on a bed of Kahuku greens

Caesar Salad Martini
Romaine and radicchio with your choice of baby shrimp or grilled chicken tossed with parmesan cheese, croutons and our famous Caesar dressing.

Late Night Snacks

Sliders
Grilled Angus cheese burger sliders,
grilled chicken sliders or mini pulled pork sliders
served with mayo, sliced tomatoes, onions, lettuce,
pickles, cold slaw, ketchup, mustard and chips

Mini Grilled Cheese Sandwiches
Made with Wisconsin cheddar, tomato,
bacon, served with ketchup

Mini Chicago Style Hot Dogs
With all the traditional fixings

Mini Italian Beef
With sweet bell peppers and hot gardinière

Nacho Bar
Corn tortilla chips with seasoned ground beef, salsa,
guacamole, warm con queso, diced tomatoes,
black olives, sour cream and jalapenos

Late Breakfast
Mini egg, bacon and cheese sandwich

Gourmet Pizza
Smoked chicken with caramelized onions,
Sun dried tomato and goat cheese Margherita

Baked Soft Pretzels
With gourmet mustards

Garretts Popcorn Bar
An elegant display of flavored popcorn to include:

Crunchy Carmel Crisp
Sweet brown sugar and crème brulee crunch

Cheddar Cheese
Freshly melted sharp cheddar cheese

Buttery Pop
Classic, savor the taste of pure popcorn perfection

Specialty Desserts and Sweet Tables

Plated Desserts

Seasonal Fresh Berries
Served with almond flavored whipped cream

Cappuccino Panna Cotta
Creamy and silky smooth

New York Cheesecake
With chocolate, strawberry or raspberry sauce, whipped cream and a sprig of mint

Croissant Bread Pudding
Topped with fresh berries and bourbon sauce

Tiramisu
With crème Anglaisse

Sweets Table Selection

Cookie Tray
A delicious assortment of chocolate chip, sugar, double chocolate chip, oatmeal raisin, and seasonal cookies

Brownie Tray
An assortment of bite size chocolate, cheesecake and our own version of rocky road brownies

Miniature Pastry Tray
Fruit tarts, cannolis, éclairs and banana boats

Italian Cookie Tray
Lemon knots, spicy chocolate, lemon, and ricotta cookies

Vanilla Crème Burlee
French crème brulee finished with caramelized raw sugar

Customized Lollipop Selections
Cheesecake lollipops, brownies on a stick, rice krispie treat lollipops and s'mores on a stick

La Cuisine
catering company

Cuisine To-Go

(630) 691-1700

www.lacuisinecatering.com

Catering with La Cuisine provides a wide selection of different hot and cold buffet items to offer your guests. Delivered and setup directly to you for time efficient meetings and events.

To Place An Order:

Call: *(630)691-1700*

Fax: *(630)691-1614*

Email: *express@lacuisinecatering.com*

Visit us at: *www.lacuisinecatering.com*

Cancellation Policy:

- *Cancellation of all orders require a 36 hour notice. If notified 36 hours in advance, there is no charge.*
- *If notified between 24 - 36 hours in advance, there is a 50% charge.*
- *We are unable to accept cancellations with less than a 24 hour notice at less than full charge.*

Order Minimums:

Minimum of $150 per order before tax & delivery

Minimum of 12 guests for cold menu items

Minimum of 15 guests for hot menu items

Box lunches must be ordered in increments of four

Additional Information:

Deadlines for placing an order is 12:00 pm the day before delivery. Orders placed after this deadline are subject to availability.

Orders are delivered within a one-hour window prior to serving time.

All buffets include heavy duty disposable tableware, and serving utensils.

This menu is designed for self -service events.

Professional service personnel are available at an additional charge.

Due to the fluctuation of food costs, all prices are subject to change.

We accept American Express, MasterCard, and Visa

AMERICAN EXPRESS MasterCard VISA

Breakfast Specials

Continental Breakfast
(Minimum order of 12 guests)

A variety of freshly baked muffins, breakfast breads, Danish, croissants, and bagels served with cream cheese, preserves and butter, accompanied with a fresh sliced fruit tray and your choice of fruit juices or bottled water

$8.95 per person

Special All American Breakfast Menu
(Minimum order of 15 guests)

Includes all continental breakfast items plus your choice of one hot entrée

$12.95 per person

Hot Breakfast Entrées:

Farm to Table Scrambled Eggs
Farm fresh eggs, plain or mixed topped with fresh diced plum tomatoes and cheddar cheese

Baked Egg and Cheese Casserole Soufflé
Baked eggs with layers of cheddar, fresh spinach, oven browned potatoes, ricotta cheese and cream topped with seasoned panko bread crumbs and Parmesan cheese

Farmers Frittata
Fresh eggs, roasted potatoes, fresh spinach, bell peppers, scallions and parmesan cheese. Served with cheddar cheese and Pico de Gallo

Vegetable and Cheese Strata
Chopped seasonal fresh vegetables, cheddar, mozzarella and Parmesan cheese mixed with cubed Artesian breads and fresh eggs, baked until golden brown

Caprese Strata
Fresh eggs and cream, cubed Italian breads with diced plum tomatoes, fresh basil, mozzarella, and provolone topped with Parmesan cheese

Cinnamon French Toast
Served with maple syrup, powdered sugar, mixed berries, whipped cream and butter

Breakfast Sandwiches
Fresh whole eggs or egg whites on your choice of bagels, butter croissants or English muffins with melted cheddar cheese, served with salsa

Include crisp bacon, grilled ham, turkey or pork sausage patty for an additional $1.25/sandwich

Breakfast Tortillas
Scrambled eggs and melted cheddar cheese in flour tortillas, served with mild salsa

Assorted Breakfast Items

Complete your breakfast package by adding on additional breakfast items

Individual Whole Fruit
Apples, oranges, bananas, etc.
$2.25 each

Fresh Sliced Fruit Tray
Variety of melon, pineapple, and berries
$4.25 per person

Seasonal Fruit Cup
$3.95 each

Fruit Kabobs
(minimum of 12)
Cantaloupe, honeydew, pineapple and strawberry
$2.50 each

Yogurt, Fruit, and Granola Cup
(minimum of 10)
Low-fat vanilla yogurt, layered with granola, strawberries & blueberries
$3.75 each

Greek Yogurt
Individual assorted flavored yogurt
$2.75 each

Protein Bars
$2.95 each

Pork or Turkey Sausage, Ham, or Bacon
(three pieces)
$3.00 per person

Breakfast Potatoes
Crisp, red skin potato wedges
$2.75 per person

Assorted Cereal
$3.95 each

2% Milk
$2.95 each

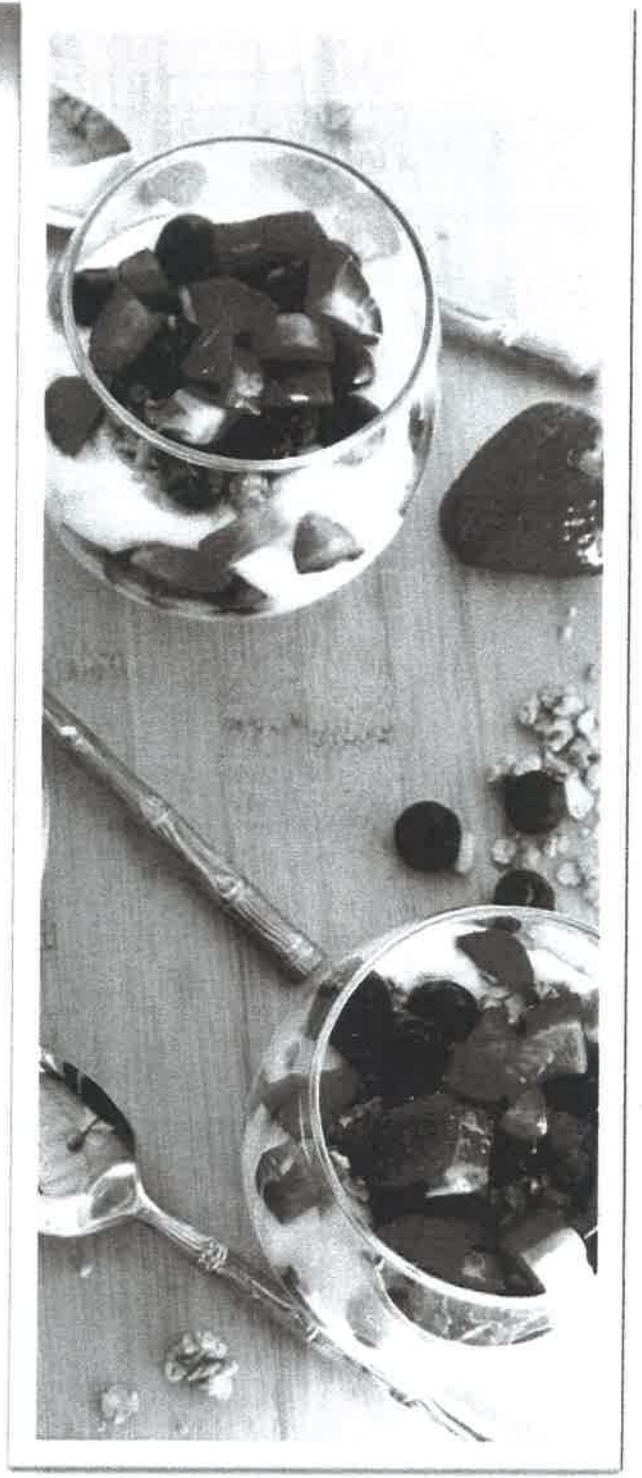
Individual Assorted Fruit Juices
10 oz. bottles
$1.75 each

Bottled Spring Water
$1.50 each

Hot Beverages
Disposable containers serving 12 cups each, with appropriate accompaniments and disposable cups

Herbal Teas
$14.95 each

French Roasted Coffee
Regular or decaf
$23.95 each



Gourmet Sandwiches

Minimum order of 12 with increments of 4 or more for each item
Choose between a buffet spread or box lunches

Buffet Option
includes your choice of salad and dessert
$10.95 per person

Box Lunch Option
includes pasta salad, kettle chips and a gourmet cookie
$11.95 per box lunch

Smoked Ham and Swiss
Smoked ham, Gruyere, lettuce,\tomato, and Dijon mustard, served on a fresh pretzel roll

Smoked Gouda, Turkey and Arugula
Served with Roma tomato on brioche bread with a grainy mustard spread

Chicken Salad Croissant
Tender grilled chicken, dried cranberries, celery, and honey mayonnaise with lettuce and tomato on a freshly baked croissant

Rustic Italian Ciabatta
Fresh sliced prosciutto, country ham, mozzarella, arugula, Roma tomatoes, banana peppers, and basil pesto puree on ciabatta

Applewood Smoked Turkey & Havarti Club
Smoked turkey breast, Havarti cheese, bacon, leaf lettuce, sliced Roma tomatoes and our artichoke spinach spread on whole wheat

Black Angus Hero
Shaved rare black angus beef, field greens, grilled red onions and a boursin-horseradish spread on a baguette

Tuna Salad
White albacore tuna with sliced celery hearts, a touch of pickle relish on whole grain bread

Caprese
Traditional combination of sliced Roma tomatoes, fresh mozzarella and basil, balsamic, and pesto aioli on ciabatta

Grilled Vegetables and Pesto Mascarpone
Sliced marinated grilled seasonal vegetables with Roma tomato, arugula and pesto mascarpone on ciabatta

Tuscan Grilled Chicken
Grilled chicken with romaine lettuce, tomato, provolone, and basil pesto aioli on ciabatta

Submarine Combo
Genoa Salami, smoked ham, turkey, provolone, mozzarella, lettuce, tomato, and garlic dressing on a fresh baguette

Grilled Chicken Fillet
Charcoal grilled chicken breast served with lettuce, tomato and gourmet honey mustard mayo on brioche

Other Sandwich Options

Create Your Own Sandwich Buffet
(Minimum order of 12 guests)

Served with lettuce, tomato, assorted Artesian breads, and condiments of mayo, mustard and relishes, includes your choice of salad and dessert

$12.50 per person

Your choice of four meats:

- *Honey Roasted Turkey Breast*
- *Black Angus Roast Beef*
- *Virginia Smoked Ham*
- *Corned Beef*
- *Imported Cotto Salami*
- *Albacore Tuna Salad*
- *Savory Chicken Salad*

Your choice of two cheeses:

- *Provolone*
- *Swiss*
- *Cheddar*

Miniature Sandwiches
(Minimum order of 12 with increments of 4 or more for each item)

An assortment of mini sandwiches on freshly baked brioche rolls, includes two miniature sandwiches, with your choice of salad and dessert

$12.95 per person

Miniature Sandwich selection includes:

- *Oven roasted turkey and havarti cheese with field greens and avocado spread*
- *Smoked ham and Swiss with lettuce, tomato and Dijon*
- *Shaved roast beef and cheddar with lettuce, tomato and horseradish cream*
- *Our famous chicken salad with leaf lettuce and Roma tomatoes*
- *Caprese with Roma tomatoes, fresh mozzarella and pesto*

Gourmet Wraps

Minimum order of 12 with increments of 4 or more for each item
Choose between a buffet spread or box lunches

Buffet Option
includes your choice of salad and dessert
$10.95 per person

Box Lunch Option
includes pasta salad, kettle chips and a gourmet cookie
$11.95 per box lunch

Grilled Chicken Wrap
Char-grilled chicken strips, lettuce, tomato, and sharp cheddar, with buttermilk ranch dressing rolled in a tomato tortilla

California Club Wrap
Honey glazed turkey breast, smoked crisp bacon, Swiss cheese, diced tomato, crisp romaine and creamy avocado spread on whole wheat tortilla

Mediterranean Beef Wrap
Tender shaved roast beef, feta cheese, cucumber, Kalamata olives, sliced peppers, crisp romaine, and tzatziki sauce rolled into a spinach tortilla

Chicken Caesar Wrap
Grilled chicken, Romaine, shaved parmesan cheese and Caesar dressing wrapped in a tomato tortilla

Grilled Veggie Wrap
Grilled zucchini, yellow squash, roasted red peppers, eggplant, and carrots with a sundried tomato spread rolled in honey wheat tortillas

Honey Glazed Turkey Wrap
Thinly sliced honey glazed turkey breast, leaf lettuce, beefsteak tomato, roasted red pepper hummus on a whole wheat tortilla

Salad Box Lunches

Minimum order of 12 with increments of 4 or more for each item

Salad Box Lunches
Salad box lunch includes a freshly baked roll with butter and a gourmet cookie
$11.95 per box lunch

Chopped Salad
Tender grilled chicken, smoked bacon, diced cucumbers, tomatoes, red cabbage, ditalini pasta and provolone cheese on chopped lettuce, served with creamy Italian dressing

Chopped Kale with Lemon Pepper Chicken
Fresh crisp kale, with shredded carrots, red and white cabbage, dried cranberries, topped with lemon peppered chicken with balsamic vinaigrette

Albacore Tuna Salad
White albacore tuna with olive oil, Dijon mustard, and scallions, on a bed of crisp mixed greens, cucumbers, grape tomatoes, olives, shaved parmesan cheese with balsamic dressing

Asian Salad
Marinated grilled chicken breast on mixed field greens with carrots, mandarin oranges, pea pods, crunchy dried noodles, scallions, cucumbers and sweet bell peppers with a ginger sesame dressing

Mediterranean Chicken Salad
Grilled oreganata chicken, feta, Kalamata olives, tomato, cucumbers, red onions on a bed of crisp Romaine lettuce, served with a lemon vinaigrette

Chicken Caesar Salad
Grilled garlic rubbed chicken on romaine, olives, garlic croutons, shaved Parmesan and our homemade Caesar dressing

Build Your Own Salad
(Minimum of 12)
Mixed greens of Romaine, iceberg and radicchio, with sides of grilled chicken, cucumbers, olives, chickpeas, carrots, croutons, dried cranberries, grape tomatoes, bell peppers, shredded carrots, cauliflower, broccoli, and shredded cheddar, with Balsamic vinaigrette and ranch dressing.
Salad buffet includes freshly baked rolls and butter and your choice of dessert.
$14.95 per person

Grilled Paninis

Minimum order of 12 with increments of 4 or more for each item

Grilled Panini Buffet
includes your choice of salad and dessert
$11.95 per person

Grilled Club Panini
Smoked turkey, Swiss, bacon, Roma tomato, fresh basil, herbed mayo spread on Tuscan bread

Herb Roasted Chicken Panini
Tender rosemary chicken, sharp provolone, arugula, roasted peppers and pesto mayo on ciabatta

Mozzarella & Tomato Panini
Combination of sliced Roma tomatoes, fresh mozzarella, basil, balsamic and pesto aioli on freshly baked Tuscan bread

Grilled Vegetable Panini
Grilled zucchini, yellow squash, roasted red peppers, eggplant, creamy garlic spread, and Provolone cheese on Tuscan bread

Daily Hot Soup Specials

Add to Any Lunch Order
(Minimum order of 15)

Ask about our soup specials that our chefs make daily with only the freshest ingredients. Our selections include a variety of both clear and thick soups that are tasty, flavorful, and nutritious. We provide all soup garnishes and appropriate accompaniments.

$3.95 per person
(Add a bread bowl for $1.50 each)

VIP Box Lunches

Minimum order of 12 with increments of 4 or more for each item

VIP Box Lunches
VIP box lunches include two sides and a dessert
To be presented in upscale disposable black plastic containers

Beef Tenderloin Steak
Slices of herb crusted tenderloin with arugula and vine ripen tomatoes on two mini brioche buns with horseradish sauce, served with fresh fruit salad, artichoke and red potato salad, and a gourmet cookie for dessert
$15.95 per person

Grilled Vegetable Salad *(Gluten Free)*
Grilled fresh seasonal vegetables to include zucchini, yellow squash, carrots, peppers, tomatoes on Harvest mix served with Italian dressing, accompanied with cucumber and grape tomato medley, artichoke and red potato salad, and fresh fruit for dessert
$12.95 per person

Tender Grilled Sirloin Steak *(Gluten Free)*
Sliced tender sirloin served on baby greens with blue cheese and balsamic dressing accompanied with cucumber and grape tomato medley, artichoke and red potato salad, and fresh fruit for dessert
$14.95 per person

Seared Salmon Salad *(Gluten Free)*
Atlantic salmon filet served on a bed of field greens topped with a mango chutney, accompanied with cucumber and grape tomato medley, artichoke and red potato salad, and fresh fruit for dessert
$15.95 per person

VIP Box Lunch Upgrades

Upgrade any of our gourmet sandwiches or wraps to VIP box lunches.

(Minimums still apply)
$13.95 per person

Hot Buffet Lunches

Minimum order of 15 on all hot buffet items
Includes your choice of salad, freshly baked rolls with butter, and a dessert

Asian Chicken Stir Fry
Ginger soy glazed teriyaki chicken with fresh vegetables and Jasmine rice
$13.95 per person

Balsamic Roasted Pork Loin
Tender pork marinated with balsamic vinegar, olive oil and steak seasoning rub roasted and basted in natural juices served with pan gravy, accompanied with a vegetable medley and roasted red potatoes
$13.95 per person

Tropical Grilled Chicken
Chicken breast filets marinated with lime juice, ginger, garlic, fresh herbs and spices, grilled and complimented with a tangy mango salsa, roasted island farm vegetables and Basmati rice
$14.95 per person

Chicken Piccata, Vesuvio, Marsala or Gluten Free
With your choice of lemon sauce, Vesuvio or Marsala sauce, served with baby red skin potatoes and a vegetable medley
$14.95 per person

Chicken Valentino
Bruschetta and cheese stuffed chicken breast with tomatoes, mozzarella, fresh basil and topped with tomato balsamic glaze with braised vegetables and baked rosemary potatoes
$14.95 per person

Florentine Chicken Breast
Frenched air-line breast filled with spinach, sundried tomatoes, cheese, natural broth, served with glazed carrots and roasted potatoes
$14.95 per person

Pesto Salmon and Pine Nuts
Salmon filets roasted, topped with basil pesto, pine nuts, fresh herbs, baby red skin potatoes and a vegetable medley
$15.95 per person

Tender Sirloin Pepper Steak
Sirloin strips marinated in ginger, garlic and soy with bell peppers and tomatoes, served with parsley buttered noodles
$15.95 per person

Ask Us About Our Seasonal Specials

More Hot Buffet Options

Minimum order of 15 on all hot buffet items
Includes your choice of salad, and a dessert

Chicago Beef and Pasta
Chicago style beef, braised green peppers, giardiniera, Italian bread, baked penne pasta with our house made marinara sauce
$11.95 per person

Deep Dish Lasagna
Our famous signature meatless deep dish lasagna is made with fresh noodles, mozzarella, Parmesan and ricotta cheese, marinara sauce, served with freshly baked rolls and butter
$11.95 per person (Lasagna Bolognese available for an additional $1.00)

Texas Chili and Potato Bar
Fill your baked potato with our award winning fresh beef, turkey or vegetarian chili with lots of vegetables, cheddar cheese, sour cream, crackers, onions, and peppers
$11.95 per person

BBQ Pulled Pork
Tender smoked pork with mango BBQ sauce, macaroni and cheese with a cracker crust and freshly baked Texas rolls
$11.95 per person

Penne with Chicken and Sausage
Penne pasta with tender grilled chicken, Italian sausage, and peppers in our delicious Pomodoro sauce, served with Parmesan cheese and Italian bread and butter
$11.95 per person

Combo Soft Taco Bar
Fresh taco beef and seasoned chicken served with refried beans, shredded lettuce, shredded cheddar cheese, Spanish rice, homemade salsa, guacamole, and warm tortillas
$14.95 per person

Tex-Mex Fajitas
Chicken, beef or vegetarian fajitas served with Spanish rice, fresh Pico de Gallo, shredded cheddar cheese, warm flour tortillas, chips and salsa
$15.95 per person (For choice of two entrees or guacamole add an additional $2.00)

Menu Package Salad & Dessert Options

The following is a list of our delicious salad and dessert options to accompany menu packages that include your choice of salad and/or dessert

Salads

Tossed Greens with Assorted Dressings
Tomato, Onion, Cucumber Salad
Orzo and Mixed Vegetable Salad
Broccoli and Cran-raisin Salad
Idaho Baked Potato Salad
American Potato Salad
Mixed Vegetable Salad
Classic Caesar Salad
Penne Pasta Salad
Fresh Fruit Salad (add $3.95/person)

Substitute any salad for individual bags of kettle chips at no additional charge
Add an additional salad selection to any order for $3.50 per person
Ask about our gourmet salads for something a little different

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Desserts

Raspberry Bars
Chocolate Fudge Brownies
Cranberry Cheesecake Bars
Chocolate Cheesecake Brownies
Assorted Freshly Baked Cookies

- Sweet Sugar Cookies
- Classic Chocolate Chip Cookies
- Double Chocolate Chip Cookies
- Gourmet Peanut Butter Cookies
- White Chocolate Coconut Cookies
- Cranberry Oatmeal Chocolate Chip Cookies
- Gourmet Lemon Cookies

Assortments of cookies, brownies, and bars are also available as an option
Desserts available á la carte for $1.95 each (Minimum of 12 per each kind of dessert)

Snacks, Party Trays, & Sweets

Snack Options:

Snack Buffet
Chocolate covered raisins, pretzels, potato chips, dip, trail mix, peanuts, pita chips and hummus
$5.95 per person (minimum of 25 guests)

Nacho Seven Layer Dip
Served with tortilla chips
$3.75 per person (minimum of 20 guests)

Individual Bags of Kettle Chips
$1.75 each

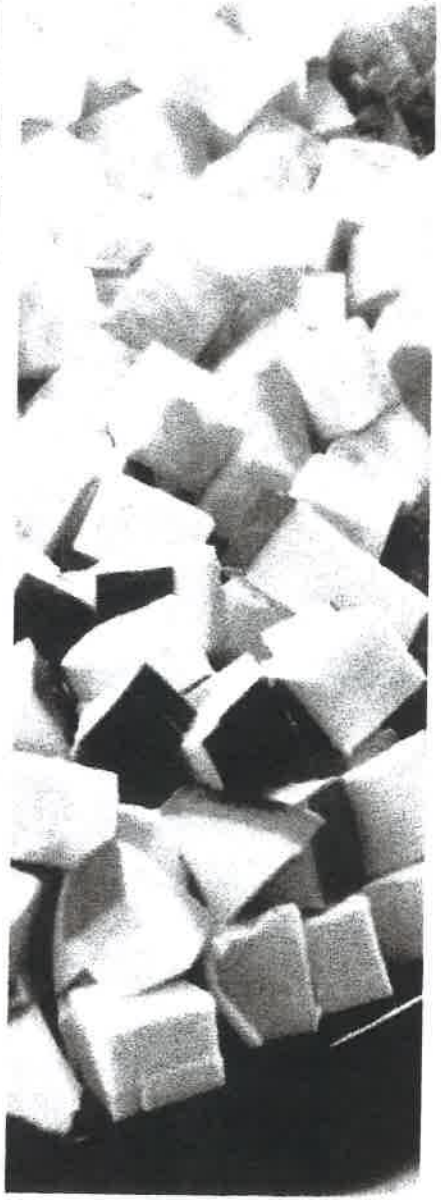
Whole Fresh Fruit
$2.25 each

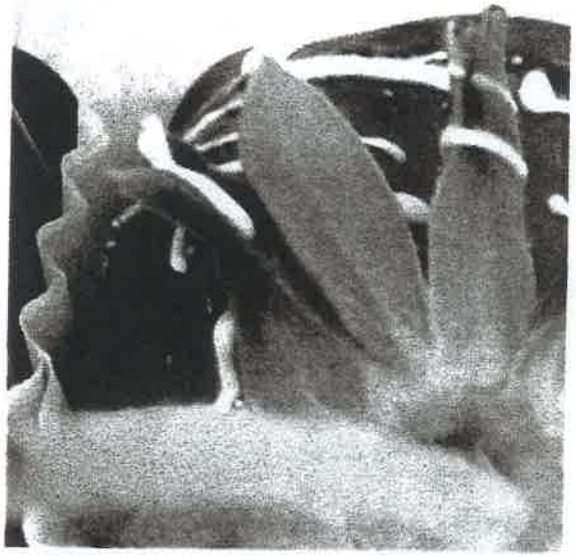
Party Trays:
(Minimum of 25 guests)

Chips and Salsa	*$2.75 per person*
Hummus & Pita Chips	*$2.95 per person*
Fresh Vegetable Tray with Dip	*$3.50 per person*
Grilled Vegetable Tray (Cold)	*$4.95 per person*
International Cheese Tray	*$5.95 per person*
Sliced Fresh Fruit Tray	*$4.25 per person*
Assorted Cocktail Sandwiches	*$3.50 each*

More From our Bakery:
(Minimum of 25 guests for the following with the exception of special occasion cakes)

Lemon Knots	*$1.95 each*
Chocolate Dipped Strawberries	*$2.75 each*
Cheesecake Lollipops	*$2.95 each*
Brownies on a Stick	*$2.95 each*
Special Occasion Cakes	*Prices will vary*





Beverage & Bar Service

La Cuisine Catering can provide you with complete beverage service including bartenders, spirits, mixes, garnishes, ice and disposable glassware.

Beverages:

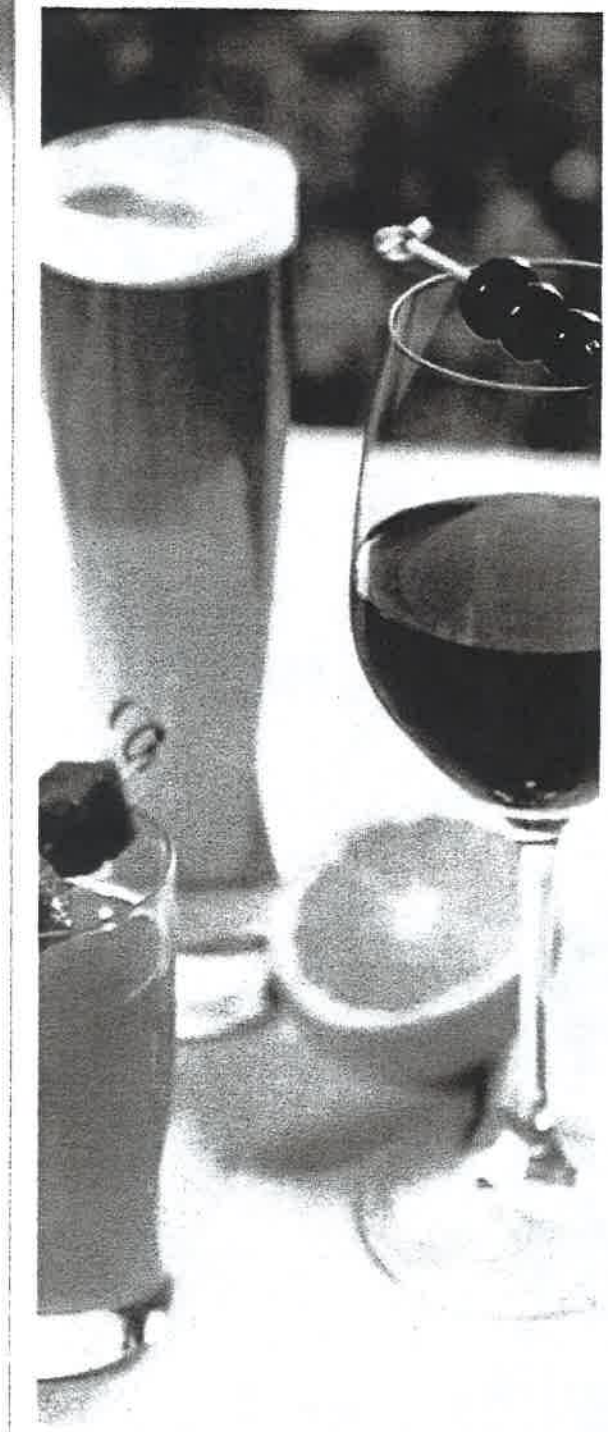
Assorted Soft Drinks	*$1.50 each*
Bottled Spring Water	*$1.50 each*
Flavored Mineral Water	*$2.25 each*
Bottled Lemonade	*$2.50 each*
Bottled Ice Tea	*$2.50 each*
Individual Assorted Fruit Juices *(10 oz.)*	*$1.75 each*
Beer Assortment	*$4.95 each*
Wine (Red or White)	*$21.95 per bottle*
Sparkling Fruit Punch	*$20.00 per gallon*
Fresh Brewed Coffee	*$23.95 per gallon*

Event Planning Made Easy!

Our Event Planners Can Assist in Coordinating:

- *Corporate Parties and Picnics*
- *Elaborate Galas*
- *Special Occasions*
- *Weddings*
- *Charity Events*
- *Fundraisers*

Call to Start Your Planning Today (630)691-1700



La Cuisine
catering company

With over 30 years of experience

Let the people who started it all handle your next corporate or social event

Discover the Taste of Elegance and Impeccable Service

- ***Exquisite catering of customized menus, international cuisine***
- ***Elegant cakes and sweets***
- ***Table top designs with linen and floral***
- ***Event invitations and private transportation***
- ***Elaborate event décor***
- ***Experienced event and wedding planners***
- ***Picnics, games, and amusement***
- ***Spirits and beverages***

Nothing But The Best

CATERING SERVICES AGREEMENT

This agreement is made and entered into Hinsdale, Illinois, this ____ of _____. The parties agree that these terms have the following meanings in this agreement:

"Caterer"	La Cuisine Catering Company
"Client"	The undersigned purchaser of catering services
"Event"	The function for which catering services will be rendered, as described on Exhibit A to this Agreement
"Final Payment"	The difference between the total cost of the Event and the deposits
"Guarantee"	___. The minimum number of guest determined under paragraph 3 of this Agreement
"Sales Consultant"	Person signing this Agreement for Caterer
"Scheduled Date"	The date on which the Event is to be presented

1. Caterer shall provide and Client shall pay in accordance with paragraph 2 for the catering services described on Exhibits A through C of this Agreement.
2. Upon execution of this Agreement, Client paid a _____ deposit, receipt of which is hereby acknowledged. Client shall pay to Caterer (a) the additional sum of ___ at least 90 days before the Scheduled Date and (b) the Final Payment not less than seven business days before the scheduled Date. The Final payment shall be in cash or good funds (e.g., cashier's check, bank draft or money order)
3. Caterer will use the estimated guest count on Exhibit A (a) as the basis for purchasing, scheduling and preparing for the Event and (b) as the final Guarantee unless Client advises Caterer of a different Guarantee not later than ten business days before the Scheduled Date. Once the Guarantee becomes final, it cannot be reduced. However, on reasonable notice from Client and solely as a courtesy to Client, Caterer will make every reasonable effort to serve guests in excess of the Guarantee. Client acknowledges that the menu for any additional guests may be different from the menu on Exhibit B. Client's obligation to pay Caterer will be based on the greater of the Guarantee or the number of guests actually served, as determined by Caterer.
4. Caterer shall be excused from providing catering services if Caterer is prevented from doing so by any act of God or any other occurrence which is beyond Caterer's control. Occurrences beyond Caterer's control include (but are not limited to) Caterer's or Client's loss of access to the faculty where the Event is to be held and the loss or unavailability (except through Caterer's fault) of the licenses required by the Caterer or for the Event. Notwithstanding any other provision of this Agreement, Caterer may make a reasonable substitution for any menu item on Exhibit B if the listed item becomes unavailable in sufficient quantity or quality or at the anticipated price.
5. Caterer reserves the right to decline to serve alcohol to any person who is, in Caterer's judgment, (i) under the influence of alcohol or of an unlawful substance or (ii) younger than the legal drinking age.
6. At Client's request. Caterer will act as Client's agent in the rental of special equipment required by Client for the Event. Client hereby indemnifies and holds Caterer harmless for damage to or loss of any rental equipment. Client shall pay, directly to each purveyor or vendor selected by Caterer, any repair or replacement charge assessed by the owner of the rental equipment.
7. If Client cancels the Event ninety or more days before the Scheduled Date, Caterer shall retain Client's deposit. If Client cancels the Event less than ninety days before the Scheduled Date, Caterer may retain all deposits paid pursuant to paragraph 2 of this Agreement.
8. In order to be effective, any notice given within seventy-two hours before the Scheduled Date must be given orally to the Sales Consultant or Client and be followed by written confirmation to be received before the Scheduled Date at the appropriate address listed below. Notices given more than seventy-two hours before the Scheduled Date must be in writing.
9 Caterer's customary practice is to carry more food than required for an Event. Client acknowledges that municipal and county health laws prohibit Caterer's leaving any unused food for Client or Client's guests.
10. In addition to the indemnities provided for in paragraph 6 above, each party hereby indemnifies and holds the other harmless from and against any and all claims by the party giving the indemnity, that party's agents, employees, contractors and guests for loss of property or for personal injury occurring in connection with an Event. Upon notice from the indemnified party of the existence of such a claim, the party giving the indemnity shall provide and pay for the other's defense of the claim.
11. This Agreement is effective upon Caterer's receipt of a fully executed original accompanied by the required deposit. This Agreement may be amended only by a writing signed by both parties and referring to this Agreement. A facsimile transmission documented by an electronically-generated transmittal report is a sufficient writing for all purposes of this Agreement.
12. Time is of the essence of this Agreement. Caterer may elect immediately to terminate the Agreement if Client fails to perform any of Client's obligations in a timely matter.
13. Any controversy or claim arising out of or relating to this Agreement or any breach thereof shall be settled in accordance with the commercial rules of the American Arbitration Association. Judgment upon the award may be entered in any court having jurisdiction thereof.

Company: La Cuisine Catering Company
Address:

Phone: (630) 691-1700
Fax: (630) 691-1614
Client
By:
Printed Name:
Date:

Client:
Event ID:

Client:
Address:

Phone:
Fax:

Signature:
Printed Name:
Date:

Date:
Location:

RESPONSIBLE SERVING OF ALCOHOLIC BEVERAGES MANUAL

In the front-line position, licensees, (those licensed to sell alcoholic beverages) such as our establishment and our employees play an important role in ensuring responsible selling and serving of alcoholic beverages. Bartenders and wait staff must be much more than pourers and pushers of alcoholic beverages. Their best efforts must also be expended in prohibiting sales to minors, keeping intoxicated persons off the road, preventing fights, and lowering the number of injuries due to intoxication.

Selling and serving responsibly:

- Protects our customers;
- Protects our business;
- Protects the public; and
- Protects you!

This manual outlines the policies and procedures we have adopted in each of the following areas:

- ☐ Preventing underage sales and purchases;
- ☐ Selling and serving of alcoholic beverages to patrons; and
- ☐ Handling customer disturbances.

EVERY EMPLOYEE IS EXPECTED TO STRICTLY ADHERE TO THESE POLICIES AND PROCEDURES. FAILURE TO DO SO MAY RESULT IN IMMEDIATE DISMISSAL.

Alcoholic Beverage Service
Off Premise Catering Fact Sheet

1. No one will serve an alcoholic beverage to anyone under the age of 21.
2. All bartenders, event managers and service captains will check identification of anyone who appears to be under 25 years of age.
3. Acceptable documentation is valid Driver's license or state ID. See our beverage service manual ID section.
4. In the absence of authentic identification, or in case of doubt, the employee will refuse service of alcoholic beverages to the customer.
5. No employee will serve an alcoholic beverage to anyone who is intoxicated.
6. No Employee will serve alcoholic beverage to anyone to the point of intoxication.
7. It is the employee's responsibility to notify manager when a customer shows signs of intoxication or requesting alcoholic beverages above the limits of responsible beverage service.
8. Any intoxicated customer wishing to leave the event will be urged to use alternative transportation provided by the venue.
9. All employees are obligated to inform law enforcement when intervention attempts fail
10. No employee will drink alcoholic beverages while working.
11. Bartenders are permitted to serve only one drink at a time to customer.
12. Alcohol service can be provided for an average of four hours per event. One additional hour may be added prior to the event but must be approved by management and venue.
13. All alcohol must remain in designated event space at all times.
14. Under no circumstance can any alcoholic beverages be brought onto the premis by anyone other than a representative of La Cuisine Catering. All alcohol in this persons' possession will be confiscated.
15. Alcohol service will end (30) minutes prior to the end time of the event.
16. La Cuisine reserves the right to close bar service and/or end the event at the discretion of manager, and the event sponsor will still remain responsible for the full cost of the event.
17. All bartenders who serve alcohol are Basset certified. Our normal staffing policy is one bartender per 100 guest. More can be provided upon special request.

18. Venue ending times vary depending on start time and type of event i.e., Social, corporate, or wedding celebrations with a five hour maximum. Our bar service usually ends at 11:30 p.m. unless otherwise deemed by venue and La Cuisine management.

19 West First Street, Hinsdale, Illinois 60521 Tel: (630) 691-1700 Fax: (630) 6911614

PREVENTING UNDERAGE SALES AND PURCHASES

THE LAW

In Illinois, retail liquor licensees, their employees, individuals under the age of 21 and the general public must comply with the laws which prohibit persons under the age of 21 from purchasing and consuming alcoholic beverages.

235 ILCS 5/6-16(a)*
It is illegal for retail liquor licensees and their employees to sell, give and/or deliver alcoholic beverages to anyone who is under 21 years of age.

235 ILCS 5/6-16(a); 235 ILCS 5/6-20*
It is illegal for persons under the age of 21 to buy, consume, possess and/or accept delivery of alcoholic beverages except in the performance of a religious ceremony or under the direct supervision of their parents, or person standing in loco parentis, in the privacy of a home.

235 ILCS 5/6-16(a)*
It is illegal for any person, after purchasing alcoholic beverages, to give, sell and/or deliver alcoholic beverages to a person under the age of 21.

REMEMBER: IT IS ILLEGAL TO SELL OR SERVE ALCOHOL TO A PERSON UNDER THE AGE OF 21.

*Illinois Liquor Control Act

DRIVER'S LICENSE/STATE ID CARD

In an effort to prevent the sale, service, or delivery of alcoholic beverages to persons under 21, all employees will follow a standard practice of carefully checking legal documents to verify proof of age.

If there is any doubt about a person's age, by law, you must check identification before you sell, serve and/or deliver alcoholic beverages.

235 ILCS 5/6-20*
If a licensee, the licensee's agent or employee believes or has reason to believe that a sale or delivery of any alcoholic beverage is prohibited because of the non-age of the prospective recipient, they shall, before making the sale or delivery, demand presentation of some form of positive identification, containing proof of age, issued by a public officer in the performance of official duties.

Legal proof of age and identity in Illinois is a document issued by a federal, state or municipal government.

235 ILCS 5/6-16(a)*
Adequate written evidence of age and identity is a document issued by a federal, state, county or municipal government, or subdivision thereof, including but not limited to a motor vehicle operator's license, a registration certificate issued under the Federal Selective Service Act or an identification card issued to a member of the Armed Forces.

REMEMBER: YOUMUST REFUSE TO SERVE OR SELL ALCOHOL TO INDIVIDUALS WHO CANNOT PRODUCE VALID IDENTIFICATION WHICH SHOWS THEY ARE 21 YEARS OF AGE OR OLDER. THE BURDEN OF PROOF LIES WITH THE PATRON!

*Illinois Liquor Control Act

STANDARD PRACTICES FOR SCREENING AND CHECKING IDENTIFICATION

Legal proof of age and identification (ID) presented by the customer must be carefully screened and checked to verify age, identity, and that the document is valid and authentic.

Be alert for anyone who attempts to bypass minimum age laws by using a fake or altered ID, someone else's ID, no ID, their own underage ID or documents that are not legal proof of age.

The law gives you the right to refuse to serve, sell and/or deliver alcoholic beverages to persons who do not provide you with adequate proof of age.

235 ILCS 5/6-16(a)*
Any licensee or agent or employee, may refuse to sell or serve alcoholic beverages to any individual who is unable to produce adequate written evidence of identity and of the fact that they are 21 years of age or older.

REMEMBER: PROHIBITING THE SALE, PURCHASE AND/OR CONSUMPTION OF ALCOHOLIC BEVERAGES BY PERSONS UNDER 21 PROTECTS THE BUSINESS EMPLOYEES FROM POSSIBLE LEGAL ACTIONS AND PROTECTS THE PUBLIC.

*Illinois Liquor Control Act

PRACTICES TO BE USED TO VALIDATE IDs

AGE:

Check the ID for a birth date.

- A sign is posted identifying the cut-off date for 21.

IDENTITY:

Verify that the ID belongs to the person presenting it.

- Match picture IDs and descriptions – height, weight, eye color – with the person presenting the ID.
- Require a second piece of identification and cross-check the information.
- If the ID is a traffic ticket, birth certificate, duplicate ID or another type of ID that can be easily altered or given to another person, request that the second piece of identification be a picture ID with date of birth.
- Quiz the person about their date of birth, address, zip code, county, social security number, eye color, astrological sign, etc. If the person hesitates, or gives the wrong answer, do not accept the ID.

AUTHENTICITY AND VALIDITY:

Examine the legal proof of identification to determine if it has been altered or is a fake.

- Hold the ID up to the light. Look for crooked lines or changes in the shade or typestyle of lettering.
- Touch the surface of the ID to find cut-outs or razor cuts.
- Check the thickness of the plastic coating – extra layers may mean the information on the ID has been altered.
- Check the expiration date. An expired ID is not a valid ID. Alcoholic beverages should not be served, sold or delivered to anyone presenting an expired driver's license or state ID.
- Reference the ID Checking Guide for out-of-state driver's licenses. Compare the driver's license presented with the "secret details" outlined.

REMEMBER: WHEN IN DOUBT, CHECK IT OUT!

ILLINOIS DRIVERS' LICENSES AND STATE-ISSUED IDENTIFICATION CARDS

On January 1, 1999, the Illinois Secretary of State's office began to issue newly designed driver's licenses and Illinois Identification cards that make it easier to detect underage, fake or altered IDs.

REMEMBER: ALWAYS CHECK INDENTIFICATION BEFORE SELLING OR SERVING ALCOHOL!

ILLINOIS DRIVER'S LICENSES AND SECRETARY OF STATE ISSUED IDs HAVE THE FOLLOWING DETAILS FOR PERSONS UNDER 21:

Driver's License	State Identification Cards
Red head bar with UNDER 21 UNTIL (date) in head bar	Red head bar with UNDER 21 UNTIL (date) in head bar.
Birthdate blocked in red.	Birthdate blocked in red.
Border color around state seal is red.	Border color around state seal is red.
A retroflective hologram overlaps photo and covers date of birth.	A retroflective hologram overlaps photo and covers date of birth.
The year of birth appears as the seventh and eighth digits of the driver's license. For example, if the driver's license number is P142-455**8-2**940, the year of birth is 1982. The letter in the license number (which appears at the beginning of the number) is the same as the first letter of the last name.	The year of birth appears as the seventh and eighth digits of the state ID number. For example, if the state identification number is 0004-60**81**-157O, the year of birth is 1981. The letter in the identification number (which appears at the end of the number) is the same as the first letter of the last name.
The expiration date for persons under the age of 21 will be three months after the date of the person's 21st birthday and that person turning 21 cannot renew license the day before. For persons over 21, the expiration date is the person's birthday.	The expiration date for persons under the age of 21 will be three months after the date of the person's 21st birthday and that person turning 21 cannot renew license the day before. For persons over 21, the expiration date is the person's birthday.

SELLING AND SERVING ALCOHOLIC BEVERAGES TO PATRONS

THE LAW

Again, retail liquor licensees and their employees must comply with the law which prohibits sale of alcoholic beverages to intoxicated persons. And, in Illinois, a licensee who causes the intoxication of a customer may be held responsible for injury or damage caused by that intoxicated person.

235 ILCS 5/6-16(a)*
It is illegal for retail liquor licensees and their employees to sell, give and/or deliver alcoholic beverages to any intoxicated person.

235 ILCS 5/6-21(a)*
Every person who is injured within Illinois, in person or property, by any intoxicated person has a right of action against any licensee who by selling or giving alcoholic liquor causes the intoxication of such person.

REMEMBER: IT IS ILLEGAL TO SERVE OR SELL ALCOHOL TO AN INTOXICATED PERSON.

*Illinois Liquor Control Act

IF AN INTOXICATED PERSON CAUSES INJURY OR DAMAGE, ESTABLISHMENTS ARE HELD RESPONSIBLE

- The first person or place to serve the intoxicated person alcohol may be held as liable as the last person or place to serve or sell that person alcohol.

- According to the Dram Shop Statute, recoveries may be made for injury to person(s), either loss of society or loss of means of support and/or property damage suffered. The statute specifically delineates maximum recoveries for each. **235 ILCS 5/6-21(a)***

REMEMBER: IT IS IMPORTANT FOR EVERYONE TO TAKE A COORDINATED APPROACH TO THE RESPONSIBLE SERVING AND SELLING OF ALCOHOL.

*Illinois Liquor Control Act

HOW ALCOHOL AFFECTS THE BODY AND BLOOD ALCOHOL CONCENTRATION (BAC)

No matter what the size and body type of a person, the average body can only break down 1 ounce of alcohol per hour.

It is important to know that, in general:
.5 oz. of alcohol =

1 – 12oz. mug or bottle of beer

1 – 4oz. glass of wine

1 – 1.25 oz. of 80 proof liquor

1 – 1oz. of 100 proof liquor

The more alcohol someone drinks beyond 1 oz. in an hour, the more quickly the blood alcohol concentration (BAC) will rise and the more quickly intoxication occurs.

Understanding blood alcohol concentration (BAC) and the effects that alcohol has on a person can help in serving and selling responsibly.

BAC is the amount of alcohol found in a person's bloodstream and is used to determine legal intoxication.

- In Illinois, the BAC at which someone is legally intoxicated is .08. **625 ILCS 5/11-501(a)****

IDOT stated effects on the body as BAC rises

.02 The area of the brain that controls a person's inhibitions is affected.

.05 A person may slur speech, or not make much sense while talking.

.08 Motor skills and reaction times will be slow. Judgment and coordination are affected. **LEGALLY INTOXICATED! CANNOT DRIVE SAFELY!!!**

<u>REMEMBER:</u> THE BODY CAN ONLY ELIMINATE 1 OUNCE OF ALCOHOL PER HOUR.***

**Illinois Liquor Control Act

***American Medical Association

QUICK FACTS:
ALCOHOL'S EFFECTS ON THE BODY

- Alcohol enters the bloodstream quickly.
- Within 5 minutes of drinking 1 ounce of alcohol, the BAC of a person can be accurately measured.
- The more someone drinks, the higher their BAC will go.
- Ninety five percent (95%) of alcohol enters the bloodstream from the stomach and small intestine.

How quickly alcohol enters the bloodstream, affecting a person's BAC, is directly related to:

- Body size and weight
- What is being drunk
- The speed at which alcohol is consumed
- The amount of time that passes
- What has or has not been eaten
- Other considerations such as medications taken, age, etc.
- Mood
- Exhaustion

BE AWARE

Be aware of how much alcohol is served to customers and look for behavioral changes as they drink.

- Once alcohol enters the bloodstream, the passage of **time** is the only way to eliminate alcohol from the body.

Realizing the myths about alcohol.

- Coffee will **NOT** sober up a person.
- A shower will **NOT** sober up a person
- Fresh air and a walk will **NOT** sober up a person.

ALTHOUGH THE EFFECTS OF ALCOHOL ARE INFLUENCED BY MANY FACTORS, THREE ARE KEY:

- The amount of alcohol a person consumes
- The number of hours they have been drinking
- Body weight

EFFECTS OF ALCOHOL ON THE BODY

Approximate blood alcohol percentage

Drinks	Body weight in pounds								1 hour
	100	120	140	160	180	200	220	240	
1	.04	.03	.03	.02	.02	.02	.02	.02	Presumed Sober
2	.08	.06	.06	.05	.04	.04	.03	.03	
3	.11	.09	.08	.07	.06	.06	.05	.05	Under the Influence
4	.15	.12	.11	.09	.08	.08	.07	.06	
5	.19	.16	.13	.12	.11	.09	.09	.08	
6	.23	.19	.16	.14	.13	.11	.10	.09	
7	.26	.22	.19	.16	.15	.13	.12	.11	Intoxicated "Per Se"
8	.30	.25	.21	.19	.17	.15	.14	.13	
9	.34	.28	.24	.21	.19	.17	.15	.14	
10	.38	.31	.27	.23	.21	.19	.17	.16	

Subtract .01% for each 40 minutes of drinking.
One drink is 1 oz. of 100-proof liquor, 1.25 oz. of 80 proof liquor, 12 oz. of beer, or 4 oz. of table wine.

NOTE: The BAC in the table is an estimate only.

It is not accurate enough to be used for legal purposes.

IMPORTANT FACTS TO REMEMBER:

- A small person, in general, cannot drink as much alcohol as a larger person.
- Body fat does not absorb alcohol. Someone with higher amounts of fat versus muscle in their body will become intoxicated more quickly.
- Because women generally have a higher fat and water content in their bodies than men, they tend to become intoxicated more quickly than men.
- The faster a person drinks, the faster BAC will rise.
- BAC can continue to rise after a person has stopped drinking. This is especially true for the person who drinks very quickly.
- Alcohol can interact with or stop a medication from working.
- Some medications can add to the effect of alcohol and increase the speed that alcohol enters the bloodstream or BAC. This is especially true for people taking cold medications (antihistamines), tranquilizers (Valium) and many other drugs.
- Carbonated mixers such as soda, tonic and pop will speed alcohol absorption into the bloodstream.
- Food can slow down the absorption of alcohol into the bloodstream.
- A customer's mood can also affect the rate at which alcohol enters the bloodstream. For example, if the person is upset, annoyed, tired or depressed, alcohol will enter the bloodstream faster.

WHAT CAN BE DONE TO AVOID PROBLEMS?

To prevent problems from occurring, take action before a situation develops or gets out of control.

The purpose of our policies and procedures is to prevent intoxication by selling and serving alcohol responsibly.

For off-premises and on-premise locations, it is often the person who has been drinking before arriving at an establishment that presents the most difficult challenge.

Remember the following:

Don't sell alcohol to persons that appear to be intoxicated. Try to stop people who are intoxicated from leaving and getting back on the road.

We have policies and procedures in place to follow which show how to prevent problems from occurring and cover how to handle various situations as they may arise.

REMEMBER: TRY TO PREVENT THE INTOXICATED CUSTOMER FROM DRIVING AND PUTTING THEMSELVES OR OTHERS AT RISK.

TECHNIQUES FOR RESPONSIBLE SELLING AND SERVING

- Determine, based on body size and gender, how many drinks the customer can consume over a specific time period without becoming intoxicated.
- Talk with customers to try to determine how much alcohol as already been consumed before additional sales of alcohol.
- Watch customers for outward signs of intoxication.
- If a potential problem is seen, discontinue selling and serving.

In on-premise establishments, to prevent problems:

- Be aware of the amount of alcohol being sold and served to all customers.
- Have food available. Food can slow a person's intake of alcohol as well as slow the absorption rate of alcohol into the bloodstream; suggest food to customers.
- Slow down service to buy time.
- Offer hot drinks such as coffee or tea.
  (These take longer to drink and give the body more time to break down alcohol. However, coffee or tea will not sober anyone up.)
- If the establishment serves specialty, non-alcoholic drinks, suggest them to customers.

Watch for any sign that indicates a customer might be intoxicated, including:

- Swearing, acting rude, crude or belligerently.
- Fumbling and dropping change; difficulty counting money.
- Glassy eyes, lack of eye focus.
- Slurring words, slowed speech or speaking incoherently; rambling conversation.
- Stumbling or appearing unsteady when entering or walking through the establishment; falling down; slumping over in a chair; falling asleep.

If it is determined that a person is intoxicated:

- Don't serve or sell more alcohol.
- Offer food; alternative, non-alcoholic beverages; talk with them. Buy time.
- Keep emergency phone numbers needed handy for easy and quick reference.
- If intoxicated, try to prevent customers from driving. Offer to find a ride home, call a cab, have another person drive them home or make other arrangements.
- Whether the customers stay or leave, document any problem situation and the preventative actions taken.

If refusal of service to a customer is necessary:

- Explain calmly, firmly and respectfully that, by law, it is illegal to sell or serve them more alcohol.
- For sellers or servers, tell the customer that it is a job responsibility to serve responsibly – and the owner could lose the liquor license or even the business.
- Don't back down after a stand has been taken.
- But never embarrass the customer!

REMEMBER: ALWAYS COMPLETE AN INCIDENT REPORT IF IT IS DETERMINED THAT A CUSTOMER BECAME INTOXICATED!

DESIGNATED DRIVER PROGRAM

We have a Designated Driver Program. This program is a good way to prevent alcohol-related problems.

The following sign is posted:

DESIGNATED DRIVER PROGRAM

IF YOU ARE A DESIGNATED DRIVER, PLEASE IDENTIFY YOURSELF TO THE BARTENDER AND ACCEPT, AS A TOKEN OF OUR APPRECIATION FOR YOUR EFFORTS, COMPLIMENTARY SOFT DRINKS.

Make sure that the driver who is not drinking is identified and made to feel welcome. We offer free coffee or soda to the Designated Driver to thank them for their efforts.

DOWNERS GROVE SPECIFIC MUNICIPAL CODES

MANDATORY CERTIFIED TRAINING (Section 3-3.3)
Every employee who serves, sells or distributes alcoholic liquor shall successfully complete a certified training program and maintain a current effective certification from said program. Certificate(s) shall be made available upon the licensed premises for inspection by the Village.

BOTTLE SERVICE (Section 3-33.1 (a)(6))
Bottle service advertising, offer for sale or sale of distilled spirits by the bottle is prohibited. The sale of pre-mixed carafes (not exceeding 64 ounces) of no more than two distilled spirits mixed with a non-alcoholic beverage (ie margaritas) are allowed, but must be delivered to two or more people.

GIVING AWAY ALCOHOLIC LIQUOR (Section 3-33.1 (b))
At no time is a licensee allowed to give away liquor. That includes offering free or complimentary alcohol whether to regular patrons or to patrons in a private party or function. Licensees may also not advertise "free", "complimentary" "open bar" or "unlimited drinks" in regard to alcoholic liquor.

It is unlawful to permit customers to consume alcohol on premise later than one hour after the aplicable closing time.

CUSTOMER DISTURBANCES

Customer disturbances have the potential to become an increasingly larger problem for any establishment. We are not immune! Illinois Casualty Company, an insurer providing insurance protection for liability imposed upon sellers of alcoholic beverages, estimates that more than 50% of the claims filed against licensees arise from customer disturbances (fights). When a fight occurs, there is more than a 90% chance that at least one of the persons involved is intoxicated. Obviously, the best method to handle this potential problem is to prevent the disturbance from occurring. Despite our best efforts, fights may occasionally take place. In this circumstance, follow established procedures.

- Attempt to prevent fights from occurring.
- If a fight breaks out, follow the established procedures!

Techniques for preventing fights from occurring:

- Be aware! Notice the signs that a disturbance may be starting.
- Intervene! Usually an argument precedes an altercation; explain in a friendly manner that fighting is not permitted!
- It may be necessary to ask one of the persons to leave.
- If you cannot calm them down or reach agreement that one of them will leave, call the police!
- Never take sides.

Procedures if a fight occurs:

- Move the other customer to a safe area.
- Call the police immediately.
- Never ask customers to help in breaking up the fight.
- Do not engage in physical contact unless a life-threatening situation evolves.
- Complete an incident report, indicating events leading up to the altercation, state of intoxication witness names, etc.

CONCLUSION

Responsible selling and serving of alcoholic beverages is a job requirement for each of our employees. Knowledge of how to mix drinks does not sufficiently qualify an individual to "dispense" alcoholic beverages. Your refusal to serve minors, your best efforts to prevent customers from becoming intoxicated, and your efforts to prevent injury or damage to others caused by intoxicated individuals are an integral part of your job responsibilities. Massive public awareness campaigns have drawn attention to the injuries and potential injuries caused by intoxicated individuals. Many of our customers may not fully understand or accept the measures necessary to resolve the issue. However, they need to understand our concern for the well-being of all our customers and those with whom they may come in contact.

INCIDENT REPORT

Date of incident: ___/___/___ Time of incident: _____pm (or) _____am Type:_____

Name(s) of person(s) involved in incident: (indicate telephone numbers if possible)

_____

_____

_____

Name(s) and telephone number(s) of bartender(s) and wait staff on duty:

_____

_____

_____

Name(s) and telephone number(s) of witnesses:

_____

_____

_____

How many drinks had been served to the person(s) involved?_____

_____

Did they appear intoxicated? ☐ Yes ☐ No If yes, describe:_____

_____

_____

Was anyone injured? ☐ Yes ☐ No If yes, describe:_____

_____

_____

Explain, in detail, what occurred: (use back of this page if necessary)

_____

_____

_____

_____

_____

_____

_____

_____

_____

_____

Name of person completing incident report:_____

Date report completed:_____Position:_____

ACKNOWLEDGEMENT FORM

Employee Name _____
Address _____
Telephone Number _____
Date of Birth _____ Place of Birth _____
Employee Certification _____

I, the undersigned, have read the La Cuisine Catering Liquor License Guidelines Control Codes, and the Downers Grove Municipal Codes, Chapter 3, and specifically Section 3-25 which deals with the sale of alcoholic beverages to minors, etc., and agree to comply with its specifications.

I acknowledge that I personally have the discretionary right to refuse sales of alcoholic beverages to anyone I feel is underage or intoxicated, and I, therefore, accept full responsibility for my actions.

As of today, **I am at least 21 years of age** and understand that I may take orders for alcoholic beverages, as well as serve/sell the product to customers for on premise consumption and ring up sales for off-premise consumption, only after determining that person placing the order is of legal drinking age - 21 years or age or older. I have read and understand the I.D. guidelines as outlined in the Downers Grove Liquor License Guidelines.

_____ _____
Signature Date

OR

As of today, **I am at least 19 years of age** and understand that I may serve alcoholic beverages to customers for consumption on premises only, after another employee at my place of employment (over the age of 21) determines that person placing the order is of legal drinking age - 21 years of age or older. I understand that I may not attend bar; draw, pour or mix alcoholic beverages. I understand that I may not register (ring up) by mechanical means the sale of alcoholic liquor at any time at an off-premise licensed establishment. I have read and understand the I.D. guidelines as outlined in the La Cuisine Catering Responsible Serving of Alcoholic Beverages License Guidelines.

_____ _____
Signature Date

Features of the new driver's license

1) Larger photo along with smaller version of the same image.

2) To deter counterfeiting, design includes patterns and images, including **3)** portrait of Lincoln and state seal.

4) Laser perforation in shape of Illinois, viewable when held up to light.

5) On back, person's photo and birth date viewable under ultraviolet light.

How the new license will be issued

You'll no longer walk out of a Secretary of State's office with a new license. Here's how the new process will work.

A) To renew your license, go to the local Secretary of State office, take required tests and have a photo taken.

B) You'll be issued a paper copy of your new license and your old license will be returned to you with a hole punched in it. You'll use the two IDs until the new license arrives, even for air travel.

Example of a temporary license.

C) Your information will be sent to a central unit in Illinois, where background checks will be run and the new license created.

D) The new license should be mailed to you within 15 business days.

Source: Illinois Secretary of State

DAILY HERALD

ILLINOIS

NEW DRIVER'S LICENSE/ID CARD DESIGN

Under 21 Driver's License

Driver's License

Under 21 ID Card

ID Card

Under 21 Commercial Driver's License

Commercial Driver's License (CDL)

Under 21 Temporary Visitor Driver's License (TVDL)

Temporary Visitor Driver's License (TVDL)

Illinois Secretary of State Jesse White

Driver's License/ID Card Security Features

Driver's License Features

- Card type indicator
  Red — Driver's License and CDL
  Green — ID Card
  Purple — TVDL
- Guilloche pattern in background
- Date of birth in two locations
- Ghost image of photo
- Organ/Tissue Donor indicator
- UV, hologram, microtext and more

Additional Features — Under 21 Driver's License

- All security features listed above
- Under 21/18 dates
- Vertical design

Valid Over 21 Driver's Licenses/ID Cards

NEW
to be phased in Fall 2007

Driver's License, Issuance phased in Fall 2007

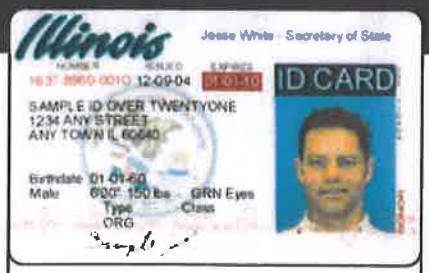
ID card, Issuance phased in Fall 2007

CDL, Issuance phased in Fall 2007

Temporary Visitor Driver's License (TVDL), issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Driver's License



ID card

CDL

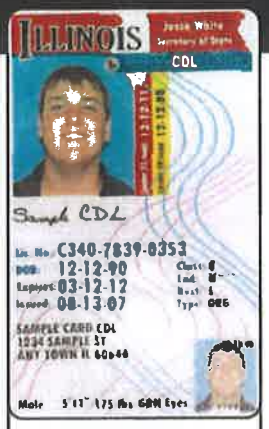
TVDL

Valid Under 21 Driver's Licenses/ID Cards

NEW
to be phased in Fall 2007

Under 21 Driver's License, issuance phased in Fall 2007

Under 21 ID card, issuance phased in Fall 2007



Under 21 CDL, issuance phased in Fall 2007

Under 21 TVDL, issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Under 21 Driver's License, Issuance began 1/1/05

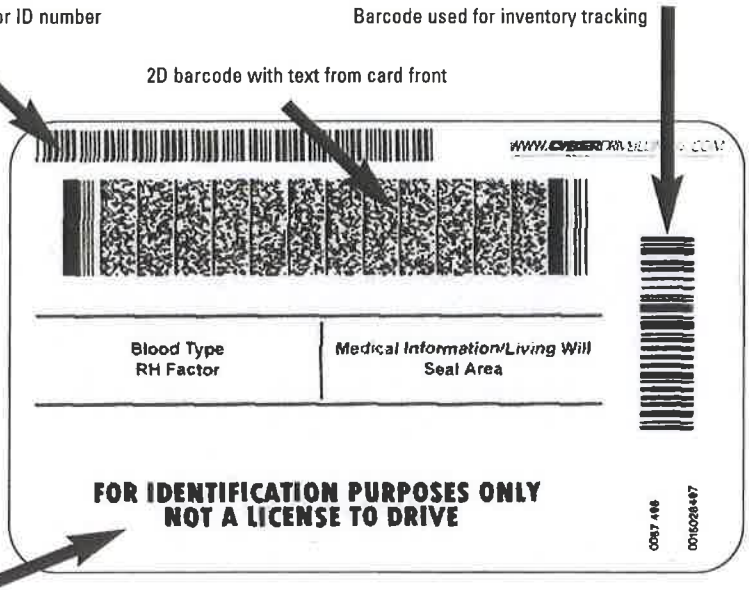
Under 21 ID Card, Issuance began 1/1/05

Under 21 CDL, Issuance began 1/1/05

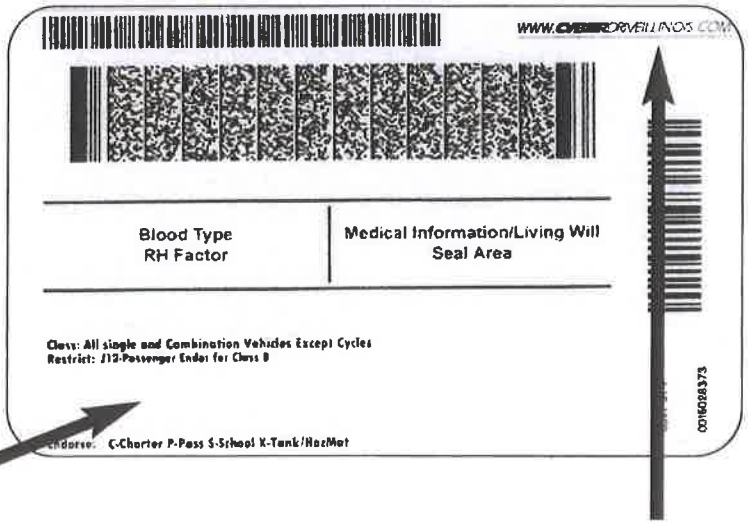
Under 21 TVDL, Issuance began 1/1/05

Under 21 Driver's License Style, 12/30/02-12/31/04

Features on Back of Driver's License/ID Card



Text on ID cards



Web site address

Area for literal text (class, restrictions, endorsements)
Area may be covered by safe driver renewal sticker

Features on Back of Driver's License and ID Cards

- Existing medical information areas relocated
- Existing 2D and 1D barcodes relocated
- New 1D barcode for internal materials tracking
- Web Site address — www.cyberdriveillinois.com
- New text on ID cards (Not for driving purposes)
- Organ Donor signature area no longer needed due to new Organ/Tissue Donor Registry (witnesses or family consent no longer necessary)

VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
SEPTEMBER 1, 2016 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: GM Gourmet, Inc. D/B/A: Lao Sze Chuan Address: 1331 Ogden Avenue	Application for Class R-1 liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST
The applicant is requesting a Class R-1 liquor license for Lao Sze Chuan located at 1331 Ogden Avenue.

NOTICE
The request has been filed in conformance with applicable procedural and public hearing requirements.

GENERAL INFORMATION

Officer(s): Ming Geng, President

Stockholder(s): Ming Geng - 100%

Manager: Mr. Ming Geng

Licensee: GM Gourmet, Inc. d/b/a Lao Sze Chuan
1331 Ogden Avenue
Downers Grove, IL 60515

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (3,000 square feet)

ANALYSIS

Submittals
This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Lease
3. Menu
4. Liquor Handling Manual
5. Floor Plan

Project Description

The applicant is requesting a Class R-1 liquor license for the operation of a restaurant located at 1331 Ogden Avenue.

Compliance with the liquor ordinance

The establishment is defined as:

"R-1" Restaurant licenses shall authorize the sale of alcoholic liquor for consumption on the licensed premises, where the primary business is that of a restaurant, as defined herein.

License conditions

Restaurant. A place kept, used, maintained, advertised or held out to the public as a place with the service of food and drink, and where meals are regularly served, without sleeping accommodations, and where adequate provision is made for sanitary kitchen and dining room equipment and capacity and a sufficient number of employees to prepare and serve food for its customers. It being the intent of this paragraph that the primary business conducted on premises to be licensed as restaurants hereunder shall be the service of food and drink. Food service shall be available at all times liquor sales are being conducted. Menus shall be on the table, presented to each patron as they are seated or be posted in such a manner to be easily readable by the patrons of the restaurant. Provided, the kitchen may not cease operating prior to one hour before closing. Bar/lounge seating shall be no more than twenty percent (20%) of the total seating provided for patrons of the establishment.

Public Safety Requirements

Fire Prevention and Community Development Department will not need to conduct a walkthrough of the facility. A Certificate of Occupancy for new ownership is pending. Health Department approval is not required.

Factors Affecting Finding or Recommendation

Satisfactory background checks, annual fee, lease in corporate name, updated certificate of occupancy.

Recommendation

Based upon testimony presented at the September 1, 2016 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class R-1 liquor license application, along with any conditions and/or restrictions with respect to this applicant.

www.downers.us

Community Response Center
630.434.CALL (2255)

Civic Center
801 Burlington Avenue
Downers Grove
Illinois 60515-4782
630.434.5500
TDD 630.434.5511
FAX 630.434.5571

Fire Department Administration
5420 Main Street
Downers Grove
Illinois 60515-4834
630.434.5980
FAX 630.434.5998

Police Department
825 Burlington Avenue
Downers Grove
Illinois 60515-4783
630.434.5600
FAX 630.434.5690

Public Works Department
5101 Walnut Avenue
Downers Grove
Illinois 60515-4046
630.434.5460
FAX 630.434.5495

August 23, 2016

Mr. Ming Geng
GM Gourmet, Inc. d/b/a Lao Sze Chuan
1331 Ogden Avenue
Downers Grove, IL 60515

RE: Application for Class R-1 Liquor License
Lao Sze Chuan
1331 Ogden Avenue, Downers Grove, IL 60515

Dear Mr. Geng:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, September 1, 2016, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your floor plan and training procedures as they relate to the sale of alcoholic beverages.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,

Carol Kuchynka
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

a\LaoSzeChuan\app-hrg.nts

VILLAGE OF DOWNERS GROVE, ILLINOIS
APPLICATION FOR LIQUOR LICENSE

Date: 3/2/2016.

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class P-1 liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois. In support of said application the following is submitted:

1. GENERAL INFORMATION

1.1 Applicant: G M. Gromet - Inc

Name: ~~MING GENG~~ Phone: 312-730-3355

Address: 1828 S. Wentworth Ave. Apt 44. Chicago, IL. 60616

1.2 Status:

- ✓ Individual(s) or Sole Proprietorship
- ✗ Corporation
- __ Limited Liability Corporation
- __ Partnership
- __ Club
- __ Other (explain) _____

1.3 Liquor Manager:

Name: MING GENG Phone: ____

Address: ____

Driver's License No. ____ Social Sec. No. ____

Date of Birth -1989 Place of Birth ____

2. PREMISES

Doing Business As Lao Szechuan. Phone: 630-663-0303

Address: 1331 W. Ogden Ave. Downers Grove, IL 60515

2.2 Does Applicant beneficially own the premises for which a license is sought? ___ Yes ___ No

a. If yes, Applicant must attach proof of ownership. (i.e. title policy)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued? ___ Yes ___ No - If yes:

i. A copy of lease must be attached; and,
ii. Identify the owner or rental agent for the property:

Name: Xiao Jun Hu Phone: 312-405-355

Address: 1160 S. Michigan Ave, Unit 3007, Chicago IL 606

2.3 Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children or any military or naval stations. ___ Yes ✓ No

2.4 State the anticipated date of occupancy. Aug 1 2016

3. CORPORATION

This section must be completed by authorized agent of any corporate Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation nor a partnership, skip sections 3 and 4 and go to section 5.

3.1 Applicant was incorporated under the laws of the State of IL on the 6th day of June, A.D. 2016.

3.2 If Applicant was not incorporated under the laws of the State of Illinois, is Applicant a foreign corporation qualified under the "Business Corporation Act of 1983" to transact business in the State of Illinois? Yes ___ No ___

3.3 **Registered Agent:**

Name: Ming Geng Phone: 630-663-0303

Address: 1331 Ogden Ave Downers Grove, IL 60515

3.4 Corporate Applicants must complete and attach DG LIQ-FORM 2/OFFICERS and DG LIQ-FORM 3/SHAREHOLDERS.

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

This section must be completed by authorized agent of any partnership or limited liability corporation Applicant. If Applicant is not a partnership or limited liability corporation, skip to Section 5.

4.1 Applicant was formed under the laws of the State of _____ on the _____day of _____, A.D., ____.

4.2 Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership Act? Yes_ No_

4.3 If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois? Yes ___ No ___

4.4 Registered Agent: Not Applicable ___

Name: _____ Phone: _____

Address: _____

4.5 **General Partner:** Not Applicable ____ (Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.6 **Managing Partner:** Not Applicable ____ (Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.)

Name: _____ Phone: _____

Address: _____

4.7 Partnership Applicants must complete and attach DG LIQ-FORM 3/SHAREHOLDERS and DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION.

5. SOLE PROPRIETORSHIP *Skip to Section 6.*

NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises covered by the license is located. Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

6. QUALIFICATIONS (This section to be completed by all applicants.)

6.1 Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS, or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION ever been fined, revoked or suspended?

X No
___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.2 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

X No
___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.3 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of a felony under Federal or State law?

X No
___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.4 Is Applicant the beneficial owner of the business to be operated?

✓ Yes ___ No

6.5 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

✓ No

___ Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

_____

d. Additional explanatory information, if desired: _____

_____

6.6 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been issued a federal wagering stamp by the federal government for the current tax period? ___ Yes ___ No If yes, provide details:

_____

_____

6.7 Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought? ___ Yes ✓ No If yes, provide details:

_____

_____

6.8 Is applicant a citizen of the United States?

✓ Yes ___ No ✓ Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

___ Yes ✓ No ✓ Not Applicable - Applicant is a corporation or partnership

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR MANAGER APPLICATION

1. **Name of Liquor License Applicant/Holder:** GM Gourmet Inc. ~~MING GENG~~

   Doing Business As: Lao Szechuan Downers Grove.

   Address: 1331 W. Ogden Ave. Downers Grove, IL 60515

   Phone: (630) 663-0303 Liquor License Number: _____

2. **Manager:** MING GENG Phone: _____
   (First) (Middle) (Last)

   Residence Address: _____
   (Street Address) (City) (State) (Zip)

   If less than one year, previous residence: _____

   Citizenship: Citizen If naturalized, date/place of naturalization: _____

   Date of Birth: 1989 Place of Birth: _____

   Social Security #: _____ Driver's License # and State: _____

   Number of hours per week of employment (35 minimum) 40. hours.

3. **Liquor Handling Experience**
   Name and address (city, state) of any other liquor establishment in which you have been employed, position held and dates of employment experience:

   Lao Sze Chuan Chinatown.
   2008 — 2013

I certify I have never been convicted of a felony, misdemeanor or licensing ordinance violation.

SIGNATURE OF MANAGER [signature] Date 8-2-2016

Return to: Liaison to the Liquor Commission
VILLAGE OF DOWNERS GROVE
801 Burlington Avenue
Downers Grove, IL 60515

7. SUBMITTALS

7.1 In addition to this application form the following are submitted as applicable:

X DG LIQ-FORM 1/Liquor Manager
__ DG LIQ-FORM 2/Officers & Directors (for each Officer/Director, a Background Check Waiver form must be submitted)
__ DG LIQ-FORM 3/Stockholders (for each Stockholder, a Background Check Waiver form must be submitted)
__ DG LIQ-FORM 4/Partnership/Limited Liability Corporation (for each Partner, a Background Check Waiver form must be submitted)
__ DG LIQ-FORM 5/Declaration
__ DG LIQ-FORM 6/Outdoor Sales Application (If applicable)
__ DG LIQ-FORM 7/Certifications
__ *Articles of Incorporation (If applicable)*
__ *Proof of ownership of premises (i.e. title report)*
X *Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)*
X *Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.*
__ *Employee liquor handling training manual*
__ *Application fee*
X *Certificate of Insurance*
__ *Menu (If applicable)*
__ *Reduced Menu -after regular menu hours (If applicable)*

7.2 Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3 In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. **THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.**

B. **THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.**

APPLICANT:

MING GENG
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: MING GENG
Print Name

Ming Geng
Sign Name

TITLE: president

Subscribed and sworn to before me this 18th day of August, 2016.

Christi Kavooras
Notary Public

OFFICIAL SEAL
CHRISTI KAVOORAS
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:03/14/20

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE OFFICERS AND DIRECTORS

Applicant: GM Gourmet Inc. DBA LAO Szechuan Downers Grove.

The following is a listing of all officers and directors of the Applicant corporation: (Note: include the persons full name, address and corporate title; use additional pages if necessary)

Applicant: GM Gourmet. Inc

By: Ming Geng

Corporate Title: ~~President~~ President

Date: 8-2-2016

Name: MING GENG

Address:

Social Sec. # Driver's License # Date of Birth: -1989

Corporate Title: President

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name:

Address:

Social Sec. # Driver's License # Date of Birth:

Corporate Title:

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name:

Address:

Social Sec. # Driver's License # Date of Birth:

Corporate Title:

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: GM Gourmet Inc DBA LAO Szechuan Downers Grove

The following is a listing of all shareholders owning in the aggregate more than five (5%) of the outstanding shares of any class of capital stock of the Applicant Corporation as of the date of application. This listing also identifies any shareholders owning twenty percent (20%) or more of the outstanding shares of any class of capital stock of the Applicant Corporation. (use additional pages if necessary)

Applicant: GM Gourmet Inc

By: Ming Geng

Corporate Title: President

Date: 8-2-16

Name: MING GENG

Address: [illegible]

Social Sec. # [illegible] Driver's License # [illegible] Date of Birth: 39

Percent of Stock Ownership: 100%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. **Name of Liquor License Applicant/Holder:** GM Gourmet Inc.

Doing Business As: Lao Szechuan Downers Grove

Address: 1331 W. Ogden Ave. Downers Grove. IL 60515

Phone: 630 663 0303

License Class: R-1

2. **Main or Principal Business to be conducted by the Applicant on the premises stated above:**

Chinese Restaurant

wherein the following of the business is devoted to the sale/service of:

(90 %) Food

(10 %) Alcohol

(____ %) Non-alcoholic beverages

(____ %) Other - List:

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.

B. THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

GM Gourmet Inc

Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: Ming Geng

NAME: Ming Geng

TITLE: President

Subscribed and sworn to before me this 18th day of August, 2016.

Christi Kavooras

Notary Public

OFFICIAL SEAL
CHRISTI KAVOORAS
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:03/14/20

VILLAGE OF DOWNERS GROVE, ILLINOIS
CERTIFIED EMPLOYEE DECLARATION

I, MING GENG, DO HEREBY CERTIFY THAT I am the
Print Name

President of GM Gourmet Inc and I DO
Corporate title/Position *Corporation*

HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete

list of current employees who serve, sell or distribute alcoholic liquor of Lao Szechuan Dawar G
d/b/a

located at 1331 W. Ogden Ave, ~~Downers Grove~~ Downers Grove, Illinois.
Business Address

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true, correct and valid copies of the training certifications for each of the employees.

Date: 8-20-2016

Signature

Subscribed and sworn to before me this 18th day of August, 2016.

Christi Kavooras
Notary Public

OFFICIAL SEAL
CHRISTI KAVOORAS
NOTARY PUBLIC - STATE OF ILLINOIS
MY COMMISSION EXPIRES:03/14/20

Attachments:
Employee list
Certifications

1-16
I\mw\liquor\\Attest-Certs

ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS EDUCATION AND TRAINING [BASSET] CARD

Date of Certification: 7/1/2016 Expires: 7/1/2019
Trainer's IL Liquor License Number: 5A-0105312

MING GENG
1828 S WENTWORTH AVE APT.4H
CHICAGO IL 60616

****Card is not transferrable****

LCCB-01 (N-01/15)

P-000436

BASSETPermit.com™

Illinois Alcohol Seller/Server Training & Food Handler

This Certificate of Completion is to Certify that

Bao Jie Yang

has met all training requirements and successfully completed the following course and/or exam.

Illinois BASSET Responsible Beverage Server Training

Date of Completion: August 07, 2016
Expiration Date: August 07, 2019

Course/Exam Provider Number: 5A-0079696

BASSETpermit.com is approved by the Illinois Liquor Control Commission. Your training information has been submitted to the Illinois Liquor Control Commission. This is a temporary certificate and your official BASSET certification card will be mailed to you directly from them.

Kelly Bailey

Authorized Signature

Diversys Learning, Inc.
1101 Arrow Point Drive, Suite 302
Cedar Park, TX 78613

BASSETPermit.com™

Illinois Alcohol Seller/Server Training & Food Handler

This Certificate of Completion is to Certify that

Mei Juan Unik

has met all training requirements and successfully completed the following course and/or exam.

Illinois BASSET Responsible Beverage Server Training

Date of Completion: August 08, 2016
Expiration Date: August 08, 2019

State Student ID: 33685
Course/Exam Provider Number: 5A-0079696

BASSETpermit.com is approved by the Illinois Liquor Control Commission. Your training information has been submitted to the Illinois Liquor Control Commission. This is a temporary certificate and your official BASSET certification card will be mailed to you directly from them.

Kelly Bailey

Authorized Signature

Diversys Learning, Inc.
1101 Arrow Point Drive, Suite 302
Cedar Park, TX 78613

COMMERCIAL LEASE

ARTICLE I
BASIC LEASE PROVISIONS
ENUMERATION OF EXHIBITS

SECTION 1.01 Basic Lease Provisions.

(A) DATE

(B) LANDLORD/LESSOR: Xiao Jun Hu

(C) ADDRESS OF LANDLORD: 1160 S. Michigan Ave, Unit 3007, Chicago, Il 60605

(E) NAME AND ADDRESS OF TENANT: GM Gourmet, Inc. d/b/a: Lao Szechuan Downers Grove

(F) PERMITTED USE (Section 2.07): Restaurant and liquor

(G) TENANT'S TRADE NAME (Section 16.10):

(H) RETAIL/ OFFICE CENTER (Section 2.01): That certain mixed use Building (hereinafter the "Property"), situated in the City of Downers Grove, Country of DuPage, State of Illinois, With a common street address of 1331 W.Ogden Downers Grove, Illinois 60515.

(I) PREMISES (Section 2.01): That portion of the Property commonly known as 1331 W. Ogden Downers Grove, Illinois 60515 ("hereinafter the Commercial Space").

(J) COMMON AREA:

(K) COMMENCEMENT DATE: JULY 1, 2016

(L) LEASE YEAR: The first "Lease Year" shall begin on the Commencement Date and shall terminate on June 30, 2021 (Termination Date).

(M) LEASE TERM (Section 2.05): The Lease Term shall commence on the Commencement Date and continue for sixty (60) consecutive months following the Commencement Date. ending on midnight of the last day of the sixtieth (60th) consecutive month (the "Termination Date").

Tenant shall have one option term of 5 years after expiration of the initial lease term, and another option term of 10 years provided that tenant is not in default and gives landlord 180 days of prior written notice of its exercise of the option.

(N) OPTION TO EXTEND: Tenant shall have one option term of 5 years after expiration of the initial lease term, and another option term of 10 years after the expiration of the first option

DRINK LIST

东方酒
Oriental Wine

		Glass/杯	Bottle/瓶
Kobai Plum	梅酒	$ 6.50	$ 35.00
Gekkeikan Sake	日本清酒	$ 6.50	$ 35.00
Er Guo Tou	北京二锅头	$ 10.00	$ 58.00
Wu Liang Ye	五梁液	$ 15.00	$ 228.00
Mao Tai	茅台	$ 20.00	$ 328.00

葡萄酒
Wine

	Glass/杯	Bottle/瓶
Melot	$ 6.50	$ 35.00
Cabernet	$ 6.50	$ 35.00
Pinot Noir	$ 7.00	$ 38.00
White Zinfandel	$ 6.50	$ 35.00
Chardonnay	$ 6.50	$ 35.00
Pinot Grigio	$ 7.00	$ 38.00
Sauvignon Blanc	$ 6.50	$ 35.00

鸡尾酒
Cocktail

Singapore Sling	$ 7.50
Zombie	$ 7.50
Mai Tai	$ 7.50
Long Island Ice Tea	$ 7.50
Whiskey Sour	$ 6.50
Seven-Seven	$ 6.50
Screw Driver	$ 6.50
Manhattan	$ 6.50
Martini	$ 5.50
Vodka (General Brand)	$ 6.00
Absolut Vodka	$ 6.50

啤酒
Beer

Domestic 国产酒		Imported 进口酒	
Bud Lite 百威(淡)	$ 4.50	Tsing Tao 青岛	$ 5.50
Bud Weiser 百威	$ 4.50	Corona 墨西歌啤酒	$ 5.50
MGD美乐	$ 4.50	Heineken 喜力	$ 5.50
Miller Lite 美乐(淡)	$ 4.50		

饮料
Soft Drinks

Orange Juice	$ 1.95
Virgin Pina Colada	$ 4.75
Coconut (Strawberry) Pineapple	$ 3.75
Kiddie Cocktail	$ 1.95
Coke, Diet Coke, Sprite, Lemonnade, Ice Tea	$ 1.75 (per can)

LAO SZE CHUAN SPECIAL
中国传统特色精美菜肴

COLD APPETIZER 冷菜

101	怪味鸡丝	Bon Bon Chicken	Ω	5.95
102	夫妻肺片	Sliced Beef & Maw Szechuan Style	Ω	5.95
103	五香牛腱	Five Powder Beef		5.95
104	上海素鸡	Vegetarian Chicken Shanghai Style		5.95
105	五香板兔	Five Powder Rabbit		5.95
106	蒜泥白肉	Sliced Tender Pork w Garlic Sauce (Fat)	Ω	5.95
107	葱油海蛰	Jellyfish Shanghai Style		5.95
108	麻辣小竹笋	Spicy Bamboo Shoots	Ω	5.95
109	姜拌虾仁	Ginger Shrimp Hong Kong Style		6.95
110	姜汁鲜鱿	Ginger Calamari		5.95
111	姜汁菠菜	Ginger Spinach		5.95
112	口水鸡	Never Forget Chicken	Ω	5.95
113	麻辣牛筋	Spicy Beef Tendon	Ω	5.95
114	花仁豆干	Dry Bean Curd w Spicy Sauce	Ω	5.95
115	酸辣鱿鱼	Spicy Sour Calamari	Ω	5.95
116	豆豉辣椒	String Beans w Spicy Black Bean	Ω	5.95
117	香油金珍菇	Sesame Lily Flower		5.95
118	酸辣金珍菇	Sweet & Sour Lily Flower	Ω	5.95

SOUP 汤类

201	蛤蜊排骨汤	Clams & Ribs Soup	6.95
202	酸菜鱼片汤	Sour Pickle & Sole Fish Fillet Soup	6.95
203	西湖牛肉羹	West Lake Beef Soup	6.95
204	番茄排骨汤	Tomato & Ribs Soup	5.95
205	榨菜肉丝汤	Chinese Pickle & Pork Soup	5.95
206	海鲜豆腐汤	Seafood Tofu Soup	6.95

SEAFOOD 海鲜

301	什锦海鲜锅仔	Seafood Combination in Hot Pot	Ω	16.95
302	老四川豆花鱼	Chef's Special Sole Fish Fillet w Tofu	Ω	13.95
303	泼辣豆花鱼	Extremely Spicy Sole Fish Fillet w/Tender Tofu	Ω	13.95
304	豆瓣鱼片	Sole Fish Fillet in Chili Bean Sauce	Ω	12.95
305	豆腐鱼片	Sole Fish Fillet w/Tofu in Spicy Sauce	Ω	12.95
306	韭菜鱼片	Sole Fish Fillet w Chives		12.95
307	麻辣鱼片	House Special Spicy Sole Fish Fillet	Ω	12.95

308	豆豉鱼片	Sole Fish Fillet in Black Bean Sauce	12.95
309	姜葱鱼片	Stir-Fried Sole Fish Fillet in Ginger & Scallion Sauce	12.95
310	水煮鱼片	Sole Fish Fillet in Spicy Szechuan Sauce Ω	14.95
311	椒盐鱼片	Salt & Pepper Sole Fish Fillet Ω	13.95
312	糖醋鱼片	Sweet & Sour Sole Fish Fillet	13.95
313	白菜辣椒鱼片	Spicy Sole Fish Fillet w/Fresh Chili & Napa Ω	12.95
314	炒酸菜鱼片	Sole Fish Fillet w/Pickle Cabbage	12.95
315	老四川辣子鱼	Sole Fish Fillet w Lao Szechuan Homestyle Sauce Ω	13.95
316	玉米鱼片	Sole Fish Fillet w Sweet Corn	13.95
317	半汤鱼	Sole Fish Fillet w/Sour Pickle in Spicy Soup Ω	13.95
318	枸杞豆腐盲曹	Big Mouth Bass Soup w/Tofu & Medlar	25.95
	(豆瓣或清蒸)	(in Chili Bean Sauce or Steamed)	
319	枸杞豆腐红立	Tilapia Soup w/Tofu & Medlar	17.95
	(豆瓣或清蒸)	(in Chili Bean Sauce or Steamed)	
320	重庆霸王鱼	Chongqing Grant Whole Fish Ω	
	盲曹	Big Mouth Bass	24.95
	红立	Tilapia	18.95
321	红烧鲍鱼	Braised Abalone w Brown Sauce	23.95
322	白汁鲍鱼	Stir-Fried Abalone w White Sauce	23.95
323	西奶脆皮虾	Crispy Shrimp in Mayonnaise Sauce	14.95
324	椒盐大虾	Salt & Pepper Prawns (w/shell) Ω	13.95
325	香辣大虾	Prawns w Spicy Sauce Ω	13.95
326	三椒虾	Three Chili Shrimp Ω	15.95
327	香辣虾仁	Dry Chili Shrimp Ω	15.95
328	虾仁豆腐	Stir-Fried Tofu w/Shrimp	12.95
329	虾仁玉米	Stir-Fried Sweet Corn w/Shrimp	14.95
330	虾仁丝瓜	Shrimp w Chinese Squash	12.95
331	椒盐三鲜	Salt & Pepper Three Delight Ω	14.95
332	宫保三鲜	Kung Pao Three Delight Ω	14.95
333	豆豉海瓜子	Clams in Black Bean Sauce	14.95
334	辣味海瓜子	Spicy Clams Ω	14.95
335	酸菜鱿鱼	Calamari w Sour Pickle	12.95
336	家常鱿鱼	Home Style Calamari Ω	12.95
337	宫保鲜鱿	Kung Pao Squid Ω	12.95
338	老四川花砚	House Special Clams Soup	14.95
339	红烧海参	Stewed Trepang	22.95
340	家常海参	Home Style Trepang Ω	22.95
341	海参烧野生菌	Stewed Trepang with Fungus	26.95
342	香辣玉米龙虾	Lobster w Sweet Corn in Chili Pepper Ω	Market Price
343	椒盐玉米龙虾	Salt & Pepper Lobster w Sweet Corns Ω	Market Price

PORK, BEEF, CHICKEN, LAMB, DUCK, RABBIT
猪,牛,鸡,羊,鸭,兔

401	回锅肉	Twice Cooked Pork (Fat)	Ω			10.95
402	香辣回锅肉	Double Cooked Dry Chili Pork	Ω			11.95
403	盐煎肉	Spicy Pan-Fried Sliced Pork	Ω			10.95
404	辣椒酱爆肉	Spicy Fat Pork Peking Style	Ω			11.95
405	锅巴肉片	Chef's Special Pork w/Sizzling Rice				12.95
406	水煮肉片	Boiled Pork in Spicy Szechuan Sauce		Ω		12.95
407	东坡肘子	*DongPo* Elbow	Ω			10.95
408	红烧肘子	Braised Elbow in Brown Sauce				10.95
409	蚂蚁上树	Rice Noodle w Ground Pork	Ω			9.95
410	木耳肉片	Sauted Pork w Wood Ear				9.95
411	雪菜肉丝	Shredded Pork w Potherb				9.95
412	火爆腰花	Stir-Fried Kidneys	Ω			10.95
413	辣椒茄子肉丝	Sliced Pork w Eggplant in Chili Pepper		Ω		12.95
414	梅菜扣肉	Steamed Pork w Sweet Pickle				9.95
415	老四川辣子肥肠	Intestines w Szechuan Sauce	Ω			10.95
416	芋头烧肥肠	Stewed Pork Intestine with Taro	Ω			10.95
417	霸王肥肠	House Special Spicy Pork Intestine		Ω		10.95
418	干扁肥肠	Double Cooked Spicy Pork Intestine (Dry)			Ω	10.95
419	焦溜肥肠	Chef's Special Pork Intestine				10.95
420	五更肠旺	Pork Intestine & Pork Blood Cake		Ω		10.95
421	小竹笋肉丝	Stir-fried Pork w/Bamboo Shoots				10.95
422	香干肉丝	Sliced Pork w Dry Bean Curd and Chives				9.95
423	京酱肉丝	Pork in Peking Sauce				10.95
424	鱼香肉丝	Yu Shiang Pork	Ω			9.95
425	椒盐排骨	Salt & Pepper Ribs	Ω			9.95
426	糖醋排骨	Sweet & Sour Ribs				9.95
427	孜然排骨	Cumin Powder Ribs	Ω			9.95
428	毛豆烧排骨	Braised Ribs in Brown Sauce w Soybeans				9.95
429	老四川排骨	House Special Dry Ribs	Ω			10.95
430	芋头烧排骨	Stewed Ribs w/Taro				9.95
431	辣椒腐皮肉	Spicy Pork w/Dry Tofu Skin	Ω			10.95
432	肉末酥茄子	Crispy Chinese Eggplant w/Ground Pork				10.95
433	肉末四季豆	String Bean w Ground Pork				10.95
434	水煮牛肉	Boiled Beef in Spicy Szechuan Sauce		Ω		13.95
435	香辣子牛	Dry Chili Beef	Ω			13.95
436	小竹笋牛柳	Stir-fried Beef Tenderloin w/Bamboo Shoots				12.95

437	腐皮辣椒牛	Spicy Beef w/Dry Tofu Skin Ω	12.95
438	铁板牛柳	Hot Plate Steak Ω	13.95
439	苦瓜牛柳	Steak w Bitter Melon	13.95
440	腐皮牛腩煲	Stewed Beef Trim Flankie w Dry Tofu Skin Ω	13.95
441	老四川豆花牛	Chef Special Diced Beef w Tofu Ω	12.95
442	红烧牛筋	Stewed Beef Tendon w/Oyster Sauce	12.95
443	砂锅牛腩	Stewed Beef Trim Flankie in Hot Pot	12.95
444	家常牛筋	Stewed Beef Tenderloin Homestyle Ω	12.95
445	冬姑牛腩	Stewed Beef Trim Flankie w/Black Mushrooms	12.95
446	干锅鸡	LaLaLa Spicy Chicken w bone in Hot Pot Ω	10.95
447	三椒鸡	Tony Three Chili Chicken Ω	12.95
448	三杯鸡	Three Cups Chicken (w/ bone & skin, sweet)	10.95
449	成都宫保鸡	Kung Pao Chicken Chengdu Style Ω	12.95
450	香辣子鸡	Chef's Special Dry Chili Chicken Ω	11.95
451	豆豉辣椒鸡	Spicy Chicken in Black Bean Sauce Ω	10.95
452	老四川冒血旺	Beef Mau Pork Blood Cake Ω	10.95
453	枸杞羊肉炉	Lamb in Hot Por w Medlar	16.95
454	孜然羊	Lamb w/ Pure Cumin Powder Xinjiang Style Ω	13.95
455	蒙古羊	Mongolian Lamb	15.95
456	香辣板兔	Dry Chili Five Powder Rabbit Ω	15.95
457	油焖板兔	Rabbit Home Style	15.95

VEGETABLE 素食

501	麻婆豆腐	Ma Po Tofu Ω	8.95
502	家常豆腐	Bean Curd Homestyle Ω	8.95
503	红烧豆腐	Stewed Tofu in Oyster Sauce	8.95
504	酱烧茄子	Eggplant Peking Style	8.95
505	鱼香茄子	Eggplant in Garlic Sauce Ω	8.95
506	三色豆干	Three Color Bean Curd w Chives	8.95
507	干扁季豆	Szechuan String Beans	8.95
508	辣椒豆豉茄子	Spicy Chinese Eggplant in Black Bean Sauce Ω	8.95
509	蒜炒菠菜	Garlic Spinach	8.95
510	胡辣菠菜	Spicy Spinach in Chili Pepper Ω	9.95
511	老四川雪菜	Potherb with Spicy Szechuan Style Ω	9.95
512	雪菜毛豆腐皮	Potherb with Peeled Soybeans & Dry Tofu Skin	9.95
513	开洋白菜	Napa in Wine Sauce with Dry Shrimp	8.95
514	尖椒土豆丝	Stir Fried Sliced Potato w Chili Ω	8.95
515	香辣玉米粒	Stir-Fried Sweet Corns w Chili Pepper Ω	9.95
516	椒盐玉米粒	Salt & Pepper Sweet Corns Ω	9.95
517	清炒玉米粒	Stir-Fried Sweet Corns	9.95
518	开洋芋头煲	Taro Pot	9.95

519	干扁苦瓜	Double Cooked Bitter Melon Ω	10.95
520	白油丝瓜	Stire-Fried Chinese Squash	10.95
521	开洋丝瓜	Chinese Squash w Napa Wine Sauce	10.95
522	季节时菜	Seasonal Vegetable (Yo Cai, Chinese Broccoli) (油菜,中国芥兰)	10.95

SZECHUAN DIM SUM 四川风味小吃

601	四川凉面	Szechwan Cold Noodle Salad Ω	5.50
602	红油抄手	Szechuan Wonton Ω	4.95
603	清汤抄手	Wonton Mandarin Style	4.95
604	麻辣豆花	Spicy Tender Tofu Ω	4.50
605	甜豆花	Sweet Tender Tofu	4.50
606	钟水饺	Chengdu Dumplings Ω	5.50
607	酸辣粉	Hot & Sour Noodle Soup Szechwan Style Ω	5.95
608	北京炸酱面	Noodle Peking Style	5.95
609	雪菜肉丝面	Noodle Soup with Potherb and Sliced Pork	6.50
610	四川担担面	Don Don Doodles Ω	5.50
611	清汤担担面	Don Don Noodle Mandarin Style	5.50
612	四川牛肉面	Stewed Beef Trim Flankie Noodle Soup Ω	6.95
613	牛腩汤米粉	Stewed Beef Trim Flankie Rice Noodle Soup Ω	6.50
614	海鲜汤面	Seafood Noodle Soup	6.95
615	成都排骨面	Noodle Soup with Ribs	6.95
	家常	Home Style Ω	
	红烧	Braised in Brown Sauce	

MISCELLANEOUS

Cantonese Pan Fried Noodle		2.95
Crispy Noodle		1.00
Almond Cookie (5 pcs)		1.50
Fortune Cookie (12 pcs)		1.50
Soft Drinks (Per Can)		1.25
Home Made Sweet & Sour or Mustard		1.00
Home Made Hot Spicy Sauce	2.00 (Small)	4.00 (Large)
Extra Steam Rice	1.00 (Small)	2.00 (Large)
Extra Meat (Shrimp/Beef/Chicken/Pork)		2.00
Extra Vegs		1.00
Extra Chinese Style Vegs		2.00

LAO SZE CHUAN SPECIAL
中国传统特色精美菜肴

COLD APPETIZER 冷菜

101	怪味鸡丝	Bon Bon Chicken	Ω	6.95
102	夫妻肺片	Sliced Beef & Maw Szechuan Style	Ω	7.50
103	五香牛腱	Five Powder Beef		7.50
104	上海素鸡	Vegetarian Chicken Shanghai Style		6.95
105	五香板兔	Five Powder Rabbit		6.95
106	蒜泥白肉	Sliced Tender Pork w Garlic Sauce (Fat)	Ω	6.95
107	葱油海蛰	Jellyfish Shanghai Style		7.50
108	麻辣小竹笋	Spicy Bamboo Shoots	Ω	6.50
109	姜拌虾仁	Ginger Shrimp Hong Kong Style		7.50
110	姜汁鲜鱿	Ginger Calamari		6.95
111	姜汁菠菜	Ginger Spinach		6.95
112	口水鸡	Never Forget Chicken	Ω	6.95
113	麻辣牛筋	Spicy Beef Tendon	Ω	7.50
114	花仁豆干	Dry Bean Curd w Spicy Sauce	Ω	6.50
115	酸辣鱿鱼	Spicy Sour Calamari	Ω	6.95
116	豆豉辣椒	String Beans w Spicy Black Bean	Ω	6.95
117	香油金珍菇	Sesame Lily Flower		7.50
118	酸辣金珍菇	Sweet & Sour Lily Flower	Ω	6.50
119	椒拌木耳	Sweet & Spicy Wood Ear		7.95
120	麻辣牛腱	Spicy Five Powder Beef	Ω	7.95

SOUP 汤类

201	蛤蜊排骨汤	Clams & Ribs Soup	7.50
202	酸菜鱼片汤	Sour Pickle & Sole Fish Fillet Soup	7.50
203	西湖牛肉羹	West Lake Beef Soup	7.50
204	番茄排骨汤	Tomato & Ribs Soup	7.25
205	榨菜肉丝汤	Chinese Pickle & Pork Soup	7.25
206	海鲜豆腐汤	Seafood Tofu Soup	7.50

SEAFOOD 海鲜

301	什锦海鲜锅仔	Seafood Combination in Hot Pot	Ω	16.95
302	老四川豆花鱼	Chef's Special Sole Fish Fillet w Tofu	Ω	14.95

303	泼辣豆花鱼	Extremely Spicy Sole Fish Fillet w/Tender Tofu Ω	14.95
304	豆瓣鱼片	Sole Fish Fillet in Chili Bean Sauce Ω	13.95
305	豆腐鱼片	Sole Fish Fillet w/Tofu in Spicy Sauce Ω	13.95
306	韭菜鱼片	Sole Fish Fillet w Chives	13.95
307	麻辣鱼片	House Special Spicy Sole Fish Fillet Ω	13.95
308	豆豉鱼片	Sole Fish Fillet in Black Bean Sauce	13.95
309	姜葱鱼片	Stir-Fried Sole Fish Fillet in Ginger & Scallion Sauce	13.95
310	水煮鱼片	Sole Fish Fillet in Spicy Szechuan Sauce Ω	15.95
311	椒盐鱼片	Salt & Pepper Sole Fish Fillet Ω	14.95
312	糖醋鱼片	Sweet & Sour Sole Fish Fillet	14.95
313	白菜辣椒鱼片	Spicy Sole Fish Fillet w/Fresh Chili & Napa Ω	13.95
314	炒酸菜鱼片	Sole Fish Fillet w/Pickle Cabbage	13.95
315	老四川辣子鱼	Sole Fish Fillet w Lao Szechuan Homestyle Sauce Ω	14.95
316	玉米鱼片	Sole Fish Fillet w Sweet Corn	14.95
317	剁椒鱼片	Sole Fish Fillet w Chopped Red Chili Ω	15.95
318	半汤鱼	Sole Fish Fillet w/Sour Pickle in Spicy Soup Ω	14.95
319	枸杞豆腐盲曹	Big Mouth Bass Soup w/Tofu & Medlar	market price
	(豆瓣或清蒸)	(in Chili Bean Sauce or Steamed)	
320	枸杞豆腐红立	Tilapia Soup w/Tofu & Medlar	market price
	(豆瓣或清蒸)	(in Chili Bean Sauce or Steamed)	
321	重庆霸王鱼	Chongqing Grant Whole Fish Ω	
	盲曹	Big Mouth Bass	market price
	红立	Tilapia	market price
322	红烧鲍鱼	Braised Abalone w Brown Sauce	23.95
323	白汁鲍鱼	Stir-Fried Abalone w White Sauce	23.95
324	椒盐大虾	Salt & Pepper Prawns (w/shell) Ω	14.95
325	香辣大虾	Prawns w Spicy Sauce Ω	14.95
326	三椒虾	Three Chili Shrimp Ω	16.95
327	香辣虾仁	Dry Chili Shrimp Ω	16.95
328	虾仁豆腐	Stir-Fried Tofu w/Shrimp	13.95
329	虾仁玉米	Stir-Fried Sweet Corn w/Shrimp	14.95
330	椒盐三鲜	Salt & Pepper Three Delight Ω	15.95
331	宫保三鲜	Kung Pao Three Delight Ω	15.95
332	豆豉海瓜子	Clams in Black Bean Sauce	15.95
333	辣味海瓜子	Spicy Clams Ω	15.95
334	酸菜鱿鱼	Calamari w Sour Pickle	13.95
335	家常鱿鱼	Home Style Calamari Ω	13.95
336	宫保鲜鱿	Kung Pao Squid Ω	13.95
337	老四川花砚	House Special Clams Soup	15.95
338	红烧海参	Stewed Trepang	22.95
339	家常海参	Home Style Trepang Ω	22.95
340	海参烧野生菌	Stewed Trepang with Fungus	26.95

341	香辣玉米龙虾	Lobster w Sweet Corn in Chili Pepper	Ω	Market Price
342	椒盐玉米龙虾	Salt & Pepper Lobster w Sweet Corns	Ω	Market Price

PORK, BEEF, CHICKEN, LAMB, DUCK, RABBIT
猪,牛,鸡,羊,鸭,兔

401	回锅肉	Twice Cooked Pork (Fat)	Ω	12.95
402	香辣回锅肉	Double Cooked Dry Chili Pork	Ω	13.95
403	盐煎肉	Spicy Pan-Fried Sliced Pork	Ω	12.95
404	辣椒酱爆肉	Spicy Fat Pork Peking Style	Ω	12.95
405	锅巴肉片	Chef's Special Pork w/Sizzling Rice		13.95
406	水煮肉片	Boiled Pork in Spicy Szechuan Sauce	Ω	13.95
407	东坡肘子	*DongPo* Elbow	Ω	13.95
408	红烧肘子	Braised Elbow in Brown Sauce		13.95
409	蚂蚁上树	Rice Noodle w Ground Pork	Ω	11.95
410	木耳肉片	Sauted Pork w Wood Ear		11.95
411	雪菜肉丝	Shredded Pork w Potherb		11.95
412	火爆腰花	Stir-Fried Kidneys	Ω	12.95
414	梅菜扣肉	Steamed Pork w Sweet Pickle	Ω	12.95
415	老四川辣子肥肠	Intestines w Szechuan Sauce	Ω	12.95
417	霸王肥肠	House Special Spicy Pork Intestine	Ω	12.95
418	干扁肥肠	Double Cooked Spicy Pork Intestine (Dry)	Ω	12.95
419	焦溜肥肠	Chef's Special Pork Intestine		12.95
420	五更肠旺	Pork Intestine & Pork Blood Cake	Ω	13.95
421	小竹笋肉丝	Stir-fried Pork w/Bamboo Shoots		11.95
422	香干肉丝	Sliced Pork w Dry Bean Curd and Chives		11.95
423	京酱肉丝	Pork in Peking Sauce		11.95
424	鱼香肉丝	Yu Shiang Pork	Ω	11.95
425	椒盐排骨	Salt & Pepper Ribs	Ω	12.95
426	糖醋排骨	Sweet & Sour Ribs		12.95
427	孜然排骨	Cumin Powder Ribs	Ω	12.95
428	老四川排骨	House Special Dry Ribs	Ω	12.95
429	辣椒腐皮肉	Spicy Pork w/Dry Tofu Skin	Ω	12.95
430	肉末酥茄子	Crispy Chinese Eggplant w/Ground Pork		11.95
431	肉末四季豆	String Bean w Ground Pork		11.95
432	水煮牛肉	Boiled Beef in Spicy Szechuan Sauce	Ω	14.95
433	香辣子牛	Dry Chili Beef	Ω	14.95
434	小竹笋牛柳	Stir-fried Beef Tenderloin w/Bamboo Shoots		13.95
435	腐皮辣椒牛	Spicy Beef w/Dry Tofu Skin	Ω	13.95
436	铁板牛柳	Hot Plate Steak Ω		14.95
437	苦瓜牛柳	Steak w Bitter Melon		14.95
438	腐皮牛腩煲	Stewed Beef Trim Flankie w Dry Tofu Skin	Ω	14.95

439	老四川豆花牛	Chef Special Diced Beef w Tofu	Ω	14.95
	香菜小炒牛	Stir Fried Beef w Cilantro	Ω	14.95
440	红烧牛筋	Stewed Beef Tendon w/Oyster Sauce		12.95
441	砂锅牛腩	Stewed Beef Trim Flankie in Hot Pot		13.95
442	家常牛筋	Stewed Beef Tenderloin Homestyle	Ω	12.95
443	冬姑牛腩	Stewed Beef Trim Flankie w/Black Mushrooms		13.95
444	干锅鸡	LaLaLa Spicy Chicken w bone in Hot Pot Ω		12.95
445	三椒鸡	Tony Three Chili Chicken	Ω	13.95
446	三杯鸡	Three Cups Chicken (w/ bone & skin, sweet)		12.95
447	成都宫保鸡	Kung Pao Chicken Chengdu Style	Ω	13.95
448	香辣子鸡	Chef's Special Dry Chili Chicken	Ω	12.95
449	老四川冒血旺	Beef Mau Pork Blood Cake	Ω	12.95
450	枸杞羊肉炉	Lamb in Hot Por w Medlar		16.95
451	孜然羊	Lamb w/ Pure Cumin Powder Xinjiang Style	Ω	15.95
452	孜然羊歇子(辣)	Lamb Neck w Cumin & Vegs	Ω	15.95
453	香菜小炒羊(辣)	Stir Fried Lamb w Cilantro	Ω	15.95
454	蒙古羊	Mongolian Lamb	Ω	15.95
455	香辣板兔	Dry Chili Five Powder Rabbit	Ω	15.95
456	油焖板兔	Rabbit Home Style		15.95

VEGETABLE 素食

501	麻婆豆腐	Ma Po Tofu	Ω	10.95
502	家常豆腐	Bean Curd Homestyle	Ω	10.95
503	红烧豆腐	Stewed Tofu in Oyster Sauce		10.95
504	酱烧茄子	Eggplant Peking Style		10.95
505	鱼香茄子	Eggplant in Garlic Sauce	Ω	10.95
506	三色豆干	Three Color Bean Curd w Chives		10.95
507	干扁季豆	Szechuan String Beans		10.95
508	辣椒豆豉茄子	Spicy Chinese Eggplant in Black Bean Sauce	Ω	10.95
509	蒜炒菠菜	Garlic Spinach		10.95
510	胡辣菠菜	Spicy Spinach in Chili Pepper	Ω	11.95
511	老四川雪菜	Potherb with Spicy Szechuan Style	Ω	11.95
512	雪菜毛豆腐皮	Potherb with Peeled Soybeans & Dry Tofu Skin		11.95
513	开洋白菜	Napa in Wine Sauce with Dry Shrimp		10.95
514	尖椒土豆丝	Stir Fried Sliced Potato w Chili	Ω	10.95
515	香辣/椒盐玉米粒	Sweet Corns w Chili Pepper/Salt & Pepper	Ω	11.95
516	清炒玉米粒	Stir-Fried Sweet Corns	Ω	11.95
517	宫保/椒盐豆腐	Kung Pao/Salt & Pepper Tofu	Ω	12.95
518	干扁苦瓜/清炒	Double Cooked Bitter Melon/Stir Fry	Ω	12.95
519	季节时菜	Seasonal Vegetable (Yo Cai, Chinese Broccoli) (油菜,中国芥兰)		11.95

520	季节时菜	Seasonal Vegetable (Tong Cai, Snowpea leaves)	12.95

SZECHUAN DIM SUM 四川风味小吃

601	四川凉面	Szechwan Cold Noodle Salad	Ω	6.50
602	红油抄手	Szechuan Wonton Ω		6.50
603	清汤抄手	Wonton Mandarin Style		6.50
604	麻辣豆花	Spicy Tender Tofu Ω		4.95
605	甜豆花	Sweet Tender Tofu		4.95
606	钟水饺	Chengdu Dumplings Ω		6.95
607	酸辣粉	Hot & Sour Noodle Soup Szechwan Style	Ω	6.50
608	北京炸酱面	Noodle Peking Style		6.95
609	雪菜肉丝面	Noodle Soup with Potherb and Sliced Pork		7.95
610	四川担担面	Don Don Doodles Ω		6.95
611	清汤担担面	Don Don Noodle Mandarin Style		6.95
612	四川牛肉面	Stewed Beef Trim Flankie Noodle Soup	Ω	8.95
613	牛腩汤米粉	Stewed Beef Trim Flankie Rice Noodle Soup	Ω	8.95
614	海鲜汤面	Seafood Noodle Soup		9.95
615	手工甜水面	Handwork Sweet & Spicy Noodle	Ω	7.95

MISCELLANEOUS

Cantonese Pan Fried Noodle		3.50
Crispy Noodle		1.25
Almond Cookie (5 pcs)		1.50
Fortune Cookie (12 pcs)		1.50
Soft Drinks (Per Can)		1.75
Home Made Sweet & Sour or Mustard		1.25
Home Made Hot Spicy Sauce	2.00 (Small)	4.00 (Large)
Extra Steam Rice	1.00 (Small)	2.00 (Large)
Extra Meat (Shrimp/Beef/Chicken/Pork)		2.00
Extra Vegs		1.00
Extra Chinese Broccoli		2.00
Spicy Cabbage	3.50 (Small)	4.50 (Large)

Ω INDICATES SPICY

VERY CHINESE DINE IN SPECIAL LUNCH
中国传统特色精美午餐

Monday Thru Friday: 11:30 am – 3:00 pm
Served with Fried Rice or Steamed Rice and Egg Roll or Shanghai Spring Roll.
$0.50 will be charged for extra Steamed Rice or Fried Rice
(One Cup of Hot Sour or Egg Drop Soup Included with Dine In Only)
(No Rice with Any Lo Mein, Noodle Soup and Fried Rice)

		PORK 猪肉	
L01	香干肉丝	Sliced Pork with Dry Bean Curd/Chives	7.25
L02	生炒盐煎肉	Spicy Pan-Fried Sliced Pork Ω	7.25
L03	回锅肉	Twice Cooked Pork (Fat) Ω	7.25
L04	辣椒酱爆肉	Spicy Fat Pork Peking Style Ω	7.25
L05	椒盐排骨	Salt & Pepper Ribs Ω	7.25
L06	糖醋排骨	Sweet & Sour Ribs	7.25
L07	雪菜肉丝	Shredded Pork with Potherb	7.25
L08	水煮猪肉	Boiled Pork in Spicy Szechuan Sauce Ω	7.95
L09	肉末四季豆	String Bean w Ground Pork	7.25
L10	鱼香肉丝	Yu Xiang Pork Ω	7.25
		CHICKEN 鸡肉	
L11	辣椒酱爆鸡	Spicy Chicken Peking Style Ω	7.25
L12	香辣子鸡	Chef Special Dry Chili Chicken Ω	7.50
		BEEF 牛肉	
L13	辣椒酱爆牛	Spicy Beef Peking Style Ω	7.25
L14	红烧牛筋	Stewed Beef Tendon with Oyster Sauce	7.25
L15	家常牛筋	Stewed Beef Tendon Home Style Ω	7.25
L16	水煮牛	Boiled Beef in Spicy Szechuan Sauce Ω	7.95
		SEAFOOD 海鲜	
L17	椒盐大虾	Salt & Pepper Prawns Ω (with shell, $1.00 will be charged without shell)	7.25
L18	豆瓣鱼片	Sole Fish Fillet in Chili Bean Sauce Ω	7.50
L19	麻辣鱼片	House Special Spicy Sole Fish Fillet Ω	7.50
L20	姜葱鱼片	Stir-fried Sole Fish Fillet Ginger & Scallion Sauce	7.50
L21	水煮鱼	Boiled Sole Fish Fillet in Spicy Szechuan Sauce Ω	7.95
L22	豆豉鱼片	Sole Fish Fillet in Black Bean Sauce	7.50
L23	家常尤鱼	Homestyle Calamari Ω	7.50
		VEGETABLES 素菜	
L24	麻婆豆腐	Ma Po Tofu Ω	6.95
L25	鱼香茄子	Eggplant in Garlic Sauce Ω	6.95
L26	酱烧茄子	Eggplant in Peking Sauce	6.95
L27	红烧豆腐	Stewed Tofu in Oyster Sauce	6.95
L28	干扁四季豆	Szechwan String Beans	6.95
L29	蒜味菠菜	Garlic Spinach	6.95

LAMB 羊肉

L30	孜然羊	Lamb with Pure Cumin Powder Xinjiang Style Ω		7.95

NOODLE SOUP 各式汤面

L31	北京炸酱面	Noodle Peking Style		5.95
L32	雪菜肉丝面	Noodle Soup with Potherb and Sliced Pork		6.95
L33	四川担担面	Don Don Doodles Ω		5.95
L34	清汤担担面	Don Don Noodle Mandarin Style		5.95
L35	四川牛肉面	Stewed Beef Trim Flankie Noodle Soup	Ω	6.95
L36	牛腩汤米粉	Stewed Beef Trim Flankie Rice Noodle Soup	Ω	6.95
L37	海鲜汤面	Seafood Noodle Soup		6.95
L38	本楼汤面	Combo Noodle Soup		6.95

DINE IN LUNCH SPECIAL
精美午餐

Monday Thru Friday: 11:30 am – 3:00 pm
Served with Fried Rice or Steamed Rice and Egg Roll or Shanghai Spring Roll.
$0.50 will be charged for extra Steam Rice or Fried Rice
(One Cup of Hot Sour, Egg Drop Soup Included with Dine In Only)
(No Rice with Any Lo Mein, Noodle Soup and Fried Rice)

L39	Combination Plate (1) Egg Roll (1), Beef Satay (2), Fried Shrimp (2), Fried Rice	6.50
L40	Combination Plate (2) No Egg Roll Beef Satay (2), Crab Rangoon (2), Fried Chicken (4), Fried Rice	6.50
L41	Shrimp & Chicken with Broccoli	7.25
L42	Bao Suan Ding (Shrimp & Chicken)	7.25
L43	Singapore Rice Noodle (Shrimp, Chicken & B.B.Q.Pork)	7.25

BEEF

L44	Mongolian Beef Ω	6.95
L45	Beef Kow	6.95
L46	Kung Pao Beef Ω	6.95
L47	Beef with Green Pepper	6.95
L48	Minced Beef on Rice	6.95
L49	Beef with Broccoli	6.95
L50	Beef with Peapod	6.95
L51	Beef with Gravy	6.95
L52	Szechwan Beef Ω	6.95
L53	Beef Almond Ding	6.95
L54	Hunan Beef Ω	6.95
L55	Beef with Oyster Sauce	6.95

PORK

L56	Szechwan Pork Ω	6.75
L57	Sweet & Sour Pork	6.75
L58	Pork with Garlic Sauce Ω	6.75
L59	Char Sui Almond Ding	6.75
L60	Minced Pork on Rice	6.75

EGG FOO YOUNG

L61	Choice of Beef, Pork, Chicken, Shrimp & Vegetables	5.95
L62	Combination	6.95

CHICKEN

L63	Chicken Kow	6.75
L64	Kung Pao Chicken Ω	6.75
L65	Almond Chicken (Deep Fried)	6.75
L66	Sweet & Sour Chicken	6.75
L67	Chicken Almond Ding	6.75

L68	Lemon Chicken	6.75
L69	Chicken with Broccoli	6.75
L70	General Tso's Chicken Ω	6.75
L71	Hunan Chicken Ω	6.75
L72	Chicken with Garlic Sauce Ω	6.75
L73	Sesame Chicken Ω	6.75
L74	Chicken with Peapod	6.75
L75	Cashew Chicken	6.75
L76	Mogolian Chicken Ω	6.75
L77	Curry Chicken Ω	6.75
L78	Szechwan Chicken Ω	6.75
L79	Orange Chicken Ω	6.75

SHRIMP

L80	Kung Pao Shrimp Ω	6.95
L81	Shrimp Kow	6.95
L82	Shrimp with Lobster Sauce	6.95
L83	Sweet & Sour Shrimp	6.95
L84	Shrimp with Broccoli	6.95
L85	Shrimp Almond Ding	6.95
L86	Shrimp with Garlic Sauce Ω	6.95
L87	Szechwan Shrimp Ω	6.95
L88	Hunan Shrimp Ω	6.95
L89	Cashew Shrimp	6.95
L90	Shrimp Peapod with Waterchesnut	6.95

LO MEIN

L91	Choice of Beef, Pork, Chicken, Shrimp or Vegetables	6.75
L92	Combination	6.95

FRIED RICE

L93	Choice of Beef, Pork, Chicken, Shrimp or Vegetables	6.75
L94	Combination	6.95
L95	Pineapple	6.95

LOW-CAL VEGETABLES

L96	Monk Delight	6.95
L97	Steamed Chicken with Mixed Vegetables	6.95
L98	Szechwan Mix Veg Ω	6.95

CHOW MEIN OR CHOP SUEY

(With Crispy Noodles) (With Steamed Rice)

L99	Choice of Beef, Pork, Chicken, Shrimp or Vegetables	6.75
L100	Combination	6.95

Ω INDICATES SPICY

NOT RESPONSIBLE FOR LOSS OR EXCHANGE OF PERSONAL PROPERTY

LAO SZE CHUAN RESTAURANT DOWNERS GROVE

1331 OGDEN AVE

DOWNERS GROVE IL 60515

HOURS OF OPERATION

MONDAY – THURSDAY	11:30 A.M. TO 9:30 P.M.
FRIDAY – SATURDAY	11:30 A.M. TO 9:30 P.M.
SUNDAY	11:30 A.M. TO 9:00 P.M.

LAO SZE CHUAN'S EMPLOYEE LIQUOR HANDLING TRAINING MANUAL

"GENERAL SERVING KNOWLEDGE"

At LAO SZE CHUAN If all we do as a server or bartender is serving food and drinks for our customers, we will not be very successful, nor will any of employee make a great deal of gratuities. Knowing the art of giving friendly, courteous and efficient service is what makes our server or bartender a true professional restaurant employee.

First thing's firt, let's leave alone with food service; we are talking about **liquor handling** over here. Some of Asian people do not have any ideal about liquor handling, because no ID checking and age limit within most part of Asian country; but, this is America, the law is telling us, **you have to, you must be obey** that you can not serve any liquor to anybody under 21 years old.

It is a common sense that, if people looks like sixty years old, then you are asking him or her to check ID, it would be very funny. The law does not asking us to check any customer coming in, but, while asking for liquor, then you have to check ID right away, if a person looks like under 30 years old. And do not forget the customer is customer, he or she can walk away any time.

CHECK THE ID.

Anyway, you make money from the customer, and your boss, the management of LAO SZE CHUAN would be appreciate more than you for their coming; so, a few more things you should pay attention, as following:

Be friendly, everyone expects the server or bartender of LAO SZE CHUAN to smile and be pleasant when they come in.

Common courtesies such as "thank you" and "good evening" or simple "hello" are often forgotten in the business.

You must know the laws governing you and be sure each and every one is followed. Once again, understand the proper ways to check identification and make certain each person you serve is of legal drinking age. Know your opening and closing hours. Understand what procedures LAO SZE CHUAN wants followed in the event of an intoxicated customer.

Do not give away free drinks. If you give away drinks to customers, without management authority, whether you feel they deserve them or not, you may just as well put your hand in the register and take $5.00.

The last thing we have to talk under this general serving knowledge should be the most important.

DO NOT SERVE AN INTOXICATED PERSON

This is against the law. If you serve this individual and him or she subsequently gets into an accidents, you and the LAO SZE CHUAN can be held responsible. And serving an obviously intoxicated person is strictly a violation of policy and may lead to civil or criminal responsibility. Once again, if an obviously intoxicated person leaves the premises and gets into an accident, a civil suitor criminal proceedings may be brought against both the LAO SZE CHUAN and the individual employee(s) responsible. Our best protection will come from the exercise of common sense by both management and employees. Employees serving alcoholic beverages should be aware of their responsibilities and their potential personal liability. Follow the guidelines in which you have been trained to handle these types of situations.

.08 IS THE ILLINOIS BLOOD ALCOHOL CONTENT (BAC) LIMIT. ANY PERSON DRIVING IN THE STATE OF ILLINOIS WITH A BAC OF .08 OR MORE RISKS BEING CHARGED WITH DRIVING UNDER THE INFLUENCE (DUI)

"DUI Notification Program" The Downers Grove Police Department will notify an establishment in the event an individual arrested for a DUI names their establishment as where they have been drinking prior to the arrest. Any establishment receiving numerous notifications will subject to a license renewal hearing where the establishment's liquor serving policies will be reviewed.

A GUIDELING FOR EMPLOYEES OF LAO SZE CHUAN

- In Illinois customers buying alcohol must be 21.
- Employees selling alcohol must be 21.
- Any employee of legal age (over 21) must always be available to ring up sales of alcoholic beverages or take the initial drink orders for a co-worker who is under 21.
- Employees under the age of 21 should be carefully watched to insure that they do not sell or have access to liquor for themselves of their friends.
- If in doubt about a customer being over 21, proof-of-age identification must be requested.
- Keep perpetual calendars at appropriate locations to aid personnel in confirming legal age.
- Keep Ste identification guide on premised for employees to check validity of out-of-state licenses/identification cards.
- Hour restrictions and times when alcohol cannot be sold must be strictly enforced.

- Employees should be fully aware that they have the legal right to refuse to sell alcoholic beverages to anyone unable to produce proper identification or who they feel is already intoxicated.
- Use signs to communicate with customers and employees. For example:
  "Persons buying beer, wine or liquor must be 21 or over."
  Alcoholic beverage can only be purchased from (indicate hours)
  "We will not sell alcoholic beverages to minors or intoxicated individuals."
  "You must be over 21 to purchase liquor. Two valid forms of I.D. are required."
- We care, we card.
- Advise employees they are subject to fines should they violate provisions of the Ordinance.

LAO SZE CHUAN'S TRAINING PROGRAM

- Employees should be trained of restaurant policies and advised of local laws concerning the sale of alcohol upon hire.
- Have "refresher" meetings weekly concerning the importance of responsible alcohol serving.
- In the case of LAO SZE CHUAN servers, the initial order must be made by a server that is 21. Carding and/or approval for the table must be done by the 21 year old. All additional orders for the patron(s) can be taken by a server who is 19 years of age.

LAO SZE CHUAN'S MANAGEMENT RESPONSIBILITES

1. Ensure employee comprehension of Liquor Handling Policies/Procedures through:
   - Distribution of a policy manual to employees upon hire.
   - Provide instruction/guidance/assistance on proper liquor service.
   - Advise employees of local liquor codes.
2. Obtain signed Servers Receipt of Liquor Handling Policy/Procedure Manual upon date of hire.
3. Provide employee guidance/assistance to ensure enforcement of Liquor Handling Policies/Procedures in accordance with Sate and Village Liquor Ordinances. Quarterly meetings to be held for purposes of instructing and clarifying policies/ordinances to ensure compliance as well as adherence.
4. Provide for the ongoing reinforcement process involved in keeping current base knowledge by providing for monthly meeting with employees.
5. Provide employee with evaluation of his/her work performance.
6. Initiate proper disciplinary action as necessary.
7. Provide for appropriate training of all personnel in accordance with their respective job classifications.

LAO SZE CHUAN CARDING PROCEDURES

How to Check a Patron for Correct Proof of Age

Age Requirement

The minimum age requirement for the purchase of alcoholic beverages in all states is 21 years of age.

If you have any reason to believe that an underage patron is attempting to purchase alcohol, you must ask for proper identification.

Under no circumstances should you sell any alcoholic beverages to a person who is believed to be under 21 years of age.

No employee under the age of 21 is permitted to attend bar; draw, pour or mix any alcoholic beverages or take the initial order from any patron for any alcoholi beverages. Someone over 21 must do the initial carding or make the determination is the patrons need to be carded and are of legal age to drink. Employees must be at least 19 years of age to serve as waiters or waitresses for the purpose of serving alcoholic beverages.

Checking I.D.'s

Only Official Identification may be Accepted.

Do not accept a card just because it is labeled as an identification card, even if it looks official and has a state name on it.

Acceptable Forms of Identification

- Valid Driver's License (Primary)
- Current Photo Identification Card (Sate issued)
- Passport

TRAFFIC TICKETS CANNOT BE ACCEPTED

- Vertical ID cannot be accepted

THE IMPORTANT TESTING FOR THE EMPLOYEES OF LAO SZE CHUAN

"Control Buys" The Downers Grove Police Department periodically conducts tests on establishments to see if they are serving alcohol to minors. An under 21 year old is sent into each establishment to attempt to purchase liquor, at minimum, two times per year. The server/seller is subject to administrative citations and the establishment is subject to fines, administrative costs of a disciplinary hearing suspension and possible mandatory certified training for all employees.

$500.00 fine to server, $15,000.00 fine to establishment; up to $1,000.00 hearing cost suspended/revoked mandatory training.

Any violation of Liquor Laws will require in immediate termination.

Tables will monitored to ensure that adults are not sharing drinks with minors.

PERMITTED HOURS OF SALE

DAY	HOURS
Monday through Thursday	8:00 a.m. to 1:00 a.m. the following day
Friday and Saturday	8:00 a.m.to 2:00 a.m. the following day
Sunday	9:00 a.m. to 1:00 a.m. the following day
New Years Eve	8:00 a.m. to 2:00 a.m. the following day
St. Patrick's Day	8:00 a.m. to 2:00 a.m. the following day
Thanksgiving Eve	8:00 a.m. to 2:00 a.m. the following day

Features of the new driver's license

1) Larger photo along with smaller version of the same image.

2) To deter counterfeiting, design includes patterns and images, including **3)** portrait of Lincoln and state seal.

4) Laser perforation in shape of Illinois, viewable when held up to light.

5) On back, person's photo and birth date viewable under ultraviolet light.

How the new license will be issued

You'll no longer walk out of a Secretary of State's office with a new license. Here's how the new process will work.

A) To renew your license, go to the local Secretary of State office, take required tests and have a photo taken.

B) You'll be issued a paper copy of your new license and your old license will be returned to you with a hole punched in it. You'll use the two IDs until the new license arrives, even for air travel.

Example of a temporary license.

C) Your information will be sent to a central unit in Illinois, where background checks will be run and the new license created.

D) The new license should be mailed to you within 15 business days.

Source: Illinois Secretary of State

DAILY HERALD

ILLINOIS

NEW DRIVER'S LICENSE/ID CARD DESIGN

Under 21 Driver's License

Driver's License

Under 21 ID Card

ID Card

Under 21 Commercial Driver's License

Commercial Driver's License (CDL)

Under 21 Temporary Visitor Driver's License (TVDL)

Temporary Visitor Driver's License (TVDL)

Illinois Secretary of State Jesse White

Driver's License/ID Card Security Features

Driver's License Features

- Card type indicator
  Red — Driver's License and CDL
  Green — ID Card
  Purple — TVDL
- Guilloche pattern in background
- Date of birth in two locations
- Ghost image of photo
- Organ/Tissue Donor indicator
- UV, hologram, microtext and more

Additional Features — Under 21 Driver's License

- All security features listed above
- Under 21/18 dates
- Vertical design

Valid Over 21 Driver's Licenses/ID Cards

NEW
to be phased in Fall 2007

Driver's License, Issuance phased in Fall 2007

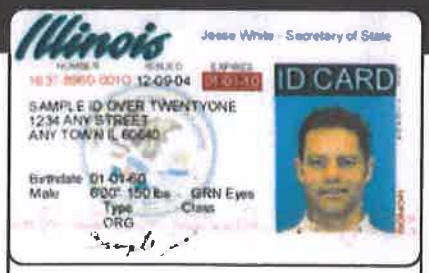
ID card, Issuance phased in Fall 2007

CDL, Issuance phased in Fall 2007

Temporary Visitor Driver's License (TVDL), issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Driver's License



ID card

CDL

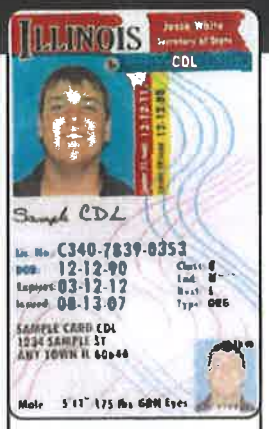
TVDL

Valid Under 21 Driver's Licenses/ID Cards

NEW
to be phased in Fall 2007

Under 21 Driver's License, issuance phased in Fall 2007

Under 21 ID card, issuance phased in Fall 2007



Under 21 CDL, issuance phased in Fall 2007

Under 21 TVDL, issuance phased in Fall 2007

OLD
to be phased out upon individual expiration dates

Under 21 Driver's License, Issuance began 1/1/05

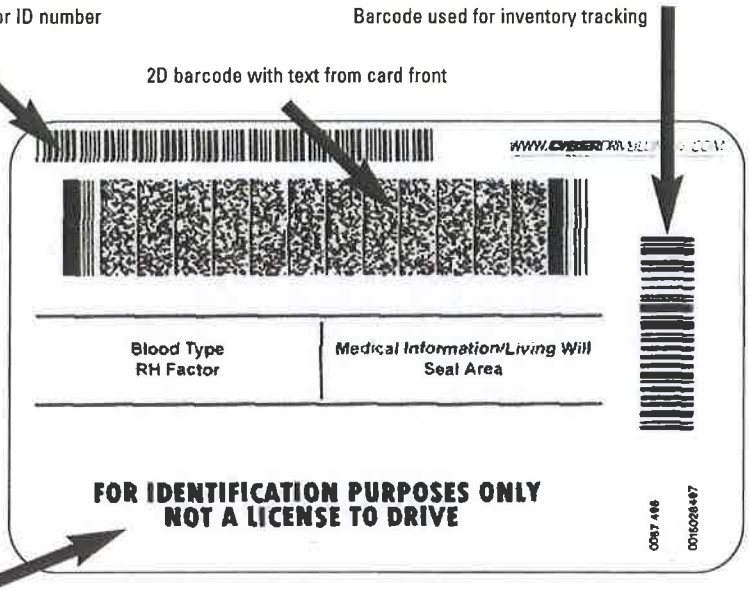
Under 21 ID Card, Issuance began 1/1/05

Under 21 CDL, Issuance began 1/1/05

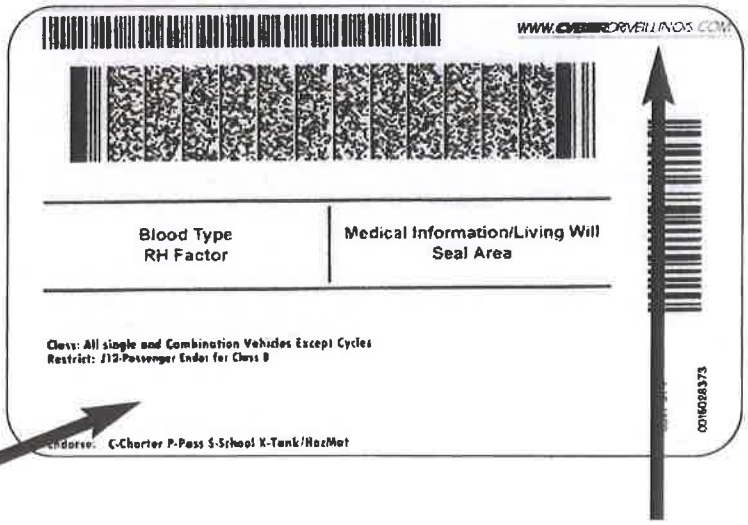
Under 21 TVDL, Issuance began 1/1/05

Under 21 Driver's License Style, 12/30/02-12/31/04

Features on Back of Driver's License/ID Card



Text on ID cards

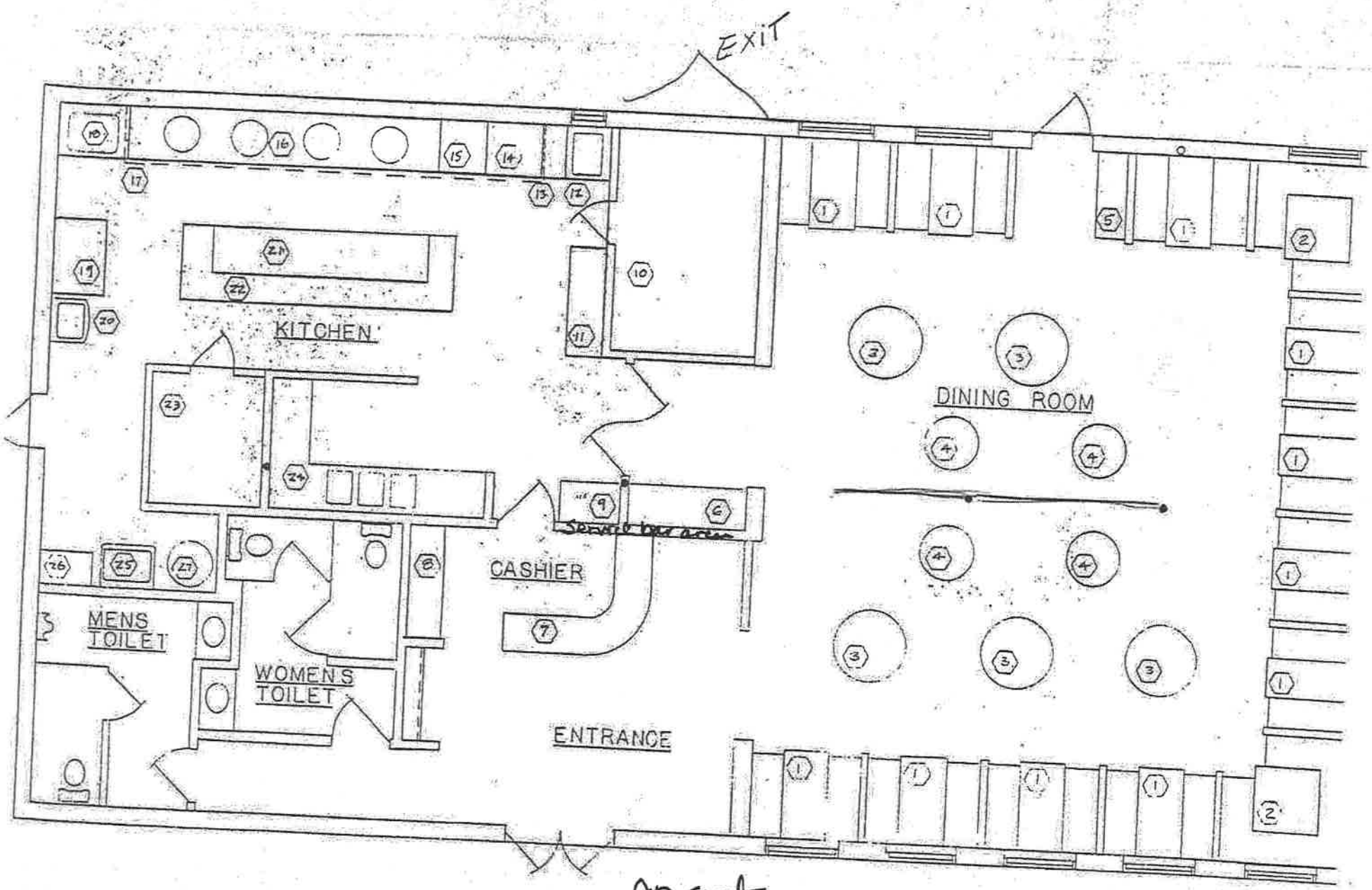


Web site address

Area for literal text (class, restrictions, endorsements)
Area may be covered by safe driver renewal sticker

Features on Back of Driver's License and ID Cards

- Existing medical information areas relocated
- Existing 2D and 1D barcodes relocated
- New 1D barcode for internal materials tracking
- Web Site address — www.cyberdriveillinois.com
- New text on ID cards (Not for driving purposes)
- Organ Donor signature area no longer needed due to new Organ/Tissue Donor Registry (witnesses or family consent no longer necessary)



90 seats
Service bar Only

Lao Sze Chuan
1331 Ogden