

AGENDA

Community Redevelopment Agency Meeting
Wednesday, January 5, 2011, 7:00 p.m.
Lake Park Town Hall
535 Park Avenue

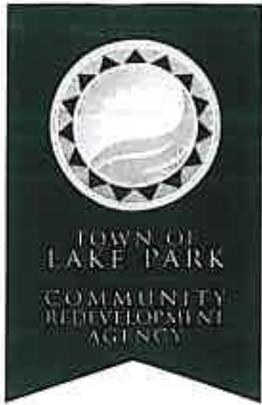
Desca DuBois	—	Chair
Patricia Osterman	—	Vice-Chair
Steven Hockman	—	Board Member
Jeanine Longtin	—	Board Member
Kendall Rumsey	—	Board Member
Christiane Francois	—	Board Member
Gladys Bryant	—	Board Member
.....		
Maria V. Davis	—	Executive Director
Thomas J. Baird, Esq.	—	Agency Attorney
Vivian M. Lemley, CMC	—	Agency Clerk

PLEASE TAKE NOTICE AND BE ADVISED, that if any interested person desires to appeal any decision of the Town Commission, with respect to any matter considered at this meeting, such interested person will need a record of the proceedings, and for such purpose, may need to ensure that a verbatim record of the proceedings is made, which record includes the testimony and evidence upon which the appeal is to be based. *Persons with disabilities requiring accommodations in order to participate in the meeting should contact the Town Clerk's office by calling 881-3311 at least 48 hours in advance to request accommodations.*

- A. **CALL TO ORDER**
- B. **PLEDGE OF ALLEGIANCE**
- C. **ROLL CALL**
- D. **ADDITIONS/DELETIONS - APPROVAL OF AGENDA**
- E. **GENERAL APPROVAL OF ITEM**
 - 1. **Grant for the Interior Renovation of Totally Wireless-Metro PCS** Tab 1
 - 2. **Loan and Grant for the Construction/Renovation of a Restaurant at 933 Park Avenue** Tab 2
- F. **BOARD MEMBER COMMENTS**
- G. **EXECUTIVE DIRECTOR COMMENTS**
- H. **ADJOURNMENT**

General Approval of Item

TAB 1



**CRA
Agenda Request Form**

Meeting Date: **January 5, 2011** Agenda Item No. *Tab 1*

- | | |
|--|--|
| <input type="checkbox"/> Public Hearing
<input type="checkbox"/> Ordinance on Second Reading
<input type="checkbox"/> Ordinance on First Reading
<input checked="" type="checkbox"/> General Approval of Item
<input type="checkbox"/> Presentation | <input type="checkbox"/> Resolution
<input type="checkbox"/> Discussion
<input type="checkbox"/> Bid RFP/Award
<input type="checkbox"/> Consent
<input type="checkbox"/> Other |
|--|--|

SUBJECT: CRA Business Grant in the Amount of \$4,000 to Eric Smaldone and Eric Smaldone Enterprises, Inc. for the Interior Renovation of Totally Wireless – Metro PCS Located at 726 Park Ave.

RECOMMENDED MOTION/ACTION: Approval

Approved by Executive Director *Vivian Luby for Moria Davis* Date: *12/30/10*

Prepared By: Patrick Sullivan <i>PS</i> 12/29/10	Costs: \$ Funding Source: Acct. #	Attachments: Staff Memo Application
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Summary Explanation/Background: Eric Smaldone owner of Totally Wireless located at 726 Park Ave has filed an application with the CRA requesting a business grant for \$4,000. The request is for a grant to renovate the interior of the existing business. Mr. Smaldon has been a successful business owner in Lake Park for 25 years. The renovation will include a replacement of the fixtures, flooring and display cases. Pictures of the existing store are included in the application packet. This grant will help update the businesses appearance and help position it for increased sales following the renovation. The note (Grant) will be secured by a lien on the furniture, fixtures and equipment of the business and 1/5 of the note value will be forgiven each year that the business is operating. The Grant will require the business to remain open for 5 years. If closed or sold prior to the end of the 5 year term then the original grantee will be required to refund a prorated portion of the Grant. Staff has reviewed the request and recommends approval. Please see attached memo and application for more information.



Town of Lake Park Community Development Department

Patrick Sullivan, AICP, CED, Director

Memo Date: December 30, 2010

To: CRA Board

Eric Smaldone, the owner of Totally Wireless Metro PCS, located at 726 Park Ave, has requested a grant from the CRA in the amount of **\$4,000** to renovate the interior of the store.

He has provided the following information (information available in the attached application packet) as part of his application for the funds:

1. A signed lease.
2. A letter outlining the purpose for the loan and grant
3. A zoning compliance letter from the Town.
4. Professional references. The CRA Executive Director contacted the references and they were all positive.
5. An asset list as part of his financial statement
6. A marketing plan
7. A three year cash flow projection
8. Tax Returns which are available for review in the Community Development Department. The financial numbers for the business are summarized in the enclosed Financial Statement.
9. Business Tax Receipts for the Town and County
10. Corporate entity certificate
11. Fictitious Name certificate
12. Pictures of the store's present interior

The following information was not required at this time:

1. Resume and personal references. The store has been in business for many years. Continued success is a sufficient reference.
2. Business plan. Again, due to the years of success that this business has enjoyed, a business plan is not necessary to determine the ability of the business to succeed.
3. There have not been any renovation expenditures to date.

Staff has determined that the application is complete and enough information has been provided to determine the continuing viability of the existing business. If the grant is approved staff will require additional information prior to completing the paperwork and pay out of the grant. Staff recommends the following information and/or paperwork be provided prior to any awards:

1. Signed promissory note by the owner of the business.

Patrick Sullivan, AICP, CED, Director
Community Development Department
881-3319 fax 881-3323
psullivan@lakeparkflorida.gov

Cash disbursements will be provided as noted below:

Upon receipt of all requested paperwork the Borrower may draw on the loan on a reimbursement basis. All purchases and expenses shall be supported by written receipts, cancelled checks, and/or other confirmation which shall be submitted to the Community Development Department in a timely manner. The CRA shall withhold a final draw of 5% to be paid only upon issuance of a Certificate of Completion by the Building Official. The Lake Park CRA shall retain the right to place a lien against the furniture, fixtures, and equipment.

A performance schedule will be required and shall be adhered to as follows:

1. By January 19, 2011 the promissory note shall be signed.
2. By February 11, 2011 all building permits shall be applied for.
3. Construction shall commence within 2 weeks of permits being issued.
4. Construction shall be completed by April 30, 2011.

Failure to comply with this schedule shall be grounds for default as detailed in the promissory note.

Patrick Sullivan, AICP, CED, Director
Community Development Department
881-3319 fax 881-3323
psullivan@lakeparkflorida.gov



REQUIRED DOCUMENTATION CHECKLIST

- LETTER STATING PURPOSE FOR LOAN/GRANT ✓
- RESUME S (for all involved)
- REFERENCES (3) (Professional creditors and/or vendors references preferred) ✓
- REFERENCES PERSONAL (3) (friends, customers, etc)
- ZONING COMPLIANCE LETTER (from Community Development Department) ✓
- PROFORMA (minimum 3 year carry out) ✓
- BUSINESS PLAN FOR PROPOSED BUSINESS
- MARKETING PLAN FOR PROPOSED BUSINESS ✓ *Existing business "remodeling"*
- COPIES OF EXPENDITURES TO DATE (IF APPLICABLE) *N/A*
- ASSET LIST ✓
- LEASE OR LETTER OF INTENT TO RENT FROM LANDLORD (if renting) ✓
- N/A* PROPERTY DEED (if property owner)
- N/A* COPY OF MENU (Restaurants only)

EXISTING BUSINESS REQUIREMENTS

- (2) MOST CURRENT FEDERAL TAX RETURNS (*existing* business only) ✓
- COPY OF CURRENT BUSINESS ENTITY CERTIFICATE FROM FL. DEPT. OF STATE ✓
- CERTIFICATE OF FICTITIOUS NAME FROM FL. DEPT. OF STATE (If required) ✓
- COPY OF CURRENT PALM BEACH COUNTY OCCUPATIONAL LICENSE ✓
- COPY OF CURRENT TOWN OF LAKE PARK OCCUPATIONAL LICENSE ✓

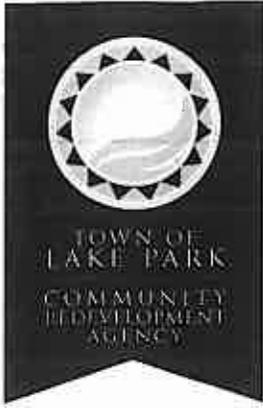


Jennifer Spicer – Economic Development Director

12/28/10

DATE





TOWN OF LAKE PARK
Community Redevelopment Agency (CRA)

BUSINESS DEVELOPMENT
LOAN OR GRANT
APPLICATION FORM

Application Date: 12-28-10

Amount requested: Loan: \$ Grant: \$ 4,000

Total Project Cost: \$ 10,000.00

Applicants Name: ERIC SMALDONE Title: OWNER
Applicants Address 726 PARK AVE
Telephone: 561-506-2111 Fax: 561-842-7436
Email: TWMETROPCS@GMAIL.COM

Location of the business: 726 PARK AVE
Property Control Number:

Name of the Business: TOTALLY WIRELESS
Business Federal ID# or SS#: 65-0079217
Type of Ownership (circle): Corporation Sole Proprietorship LLC Other

Mailing Address of Business: 726 PARK AVE
Business Contact Person: ERIC SMALDONE
Telephone 561-881-9001 Fax: 561-842-7436

Proposed Business Development Activity

REMODEL INTERIOR - NEW PARTITION WALL
ALL SLAT WALL - NEW FLOOR
NEW CASH WRAPS - PAINT

(Attach additional sheets if needed to fully describe)

Town of Lake Park, Florida, Community Redevelopment Agency

NOTE: A copy of your Proposed or Executed Lease is REQUIRED.

Applicant Name (Printed)

ERIC SMALDONE

Applicant's Signature

Eric Smaldone

Name of Site Owner of Record

Date: 12-28-10

Town of Lake Park CRA Signature

Date: _____



To: Town of Lake Park

Reg: Remodeling Grant for
Totally Wireless
726 Park Ave.
Lake Park, FL 33403
561-881-9001

As a long time (25 years) business owner in Lake Park, I am asking the city for a share of some of the Grant money that is available. The purpose and use of this money would be for the updating and remodeling of my MetroPCS showroom with some new flooring, display cases and slat wall fixtures. Most of the furnishings currently being used are very old and outdated. The lighting fixtures as well as the walls and flooring have the look of a warehouse. I plan on being in business for many more years and I am confident that the grant money would be well spent and the upgraded showroom would benefit the local community as well as bring new people to the area...a win win situation.

Thank you,

A handwritten signature in cursive script that reads "Eric Smaldone". The signature is written in black ink and is positioned above the printed name.

Eric Smaldone, Owner

Totally Wireless
726 Park Ave .
Lake Park, FL 33403
561-881-9001

Professional References;

Brightpoint / MetroPCS
1194 Paysphere Cir.
Chicago, IL 60674
800-952-2355

Encompass Parts Dist.
1306 Continental Dr.
Abingdon, MD 21009
800-638-3328

PNC Bank
950 Northlake Blvd.
N.P.B., FL 33403
561-842-4266

Palm Beach Post Advertising
561-820-3017

DEAN L. SCHUMM
CERTIFIED PUBLIC ACCOUNTANT
A Professional Association
Member A.I.C.P.A., F.I.C.P.A.

1172 S.W. 30TH ST. #4
PALM CITY, FL 34990

(772) 221-8882

(561)845-1862 WPB
(772)221-3158 FAX

ACCOUNTANT'S REPORT

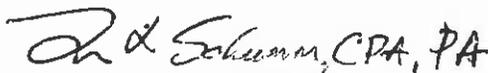
To the Board of Directors
ERIC SMALDONE ENTERPRISES, INC.
726 PARK AVENUE
LAKE PARK, FL 33403

I have compiled the accompanying statements of assets, liabilities, and equity-income tax basis of **ERIC SMALDONE ENTERPRISES, INC.** (a subchapter S corporation) as of December 31, 2008 and the related statements of revenues and expenses and retained earnings-income tax basis for the year ended in accordance with Statements on Standards for Accounting and Review Services issued by the American Institute of Certified Public Accountants. The financial statements have been prepared on the accounting basis used by the Company for income tax purposes, which is a comprehensive basis of accounting other than generally accepted accounting principles.

A compilation is limited to presenting in the form of financial statements information that is the representation of management. I have not audited or reviewed the accompanying financial statements and, accordingly, do not express an opinion or any other form of assurance on them.

Management has elected to omit substantially all of the disclosures ordinarily included in financial statements prepared on the income tax basis of accounting. If the omitted disclosures were included in the financial statements, they might influence the user's conclusions about the Company's assets, liabilities, equity, revenues, and expenses. Accordingly, these financial statements are not designed for those who are not informed about such matters.

I am not independent with respect to **ERIC SMALDONE ENTERPRISES, INC.**.


Dean L. Schumm, CPA, PA
February 4, 2009

ERIC SMALDONE ENTERPRISES, INC.
Statement of Assets, Liabilities and
Equity Income Tax Basis (a sub-s corp)
As of December 31, 2008

ASSETS

CURRENT ASSETS:

CASH	\$	12,284	
INVENTORY		<u>8,008</u>	
CURRENT ASSETS			\$ 20,292

FIXED ASSETS:

MACHINERY AND EQUIPMENT		2,287	
AUTOS AND TRUCKS		18,000	
LEASEHOLD IMPROVEMENTS		1,600	
SIGNS		3,233	
ACCUMULATED DEPRECIATION		<u>(15,701)</u>	
FIXED ASSETS			<u>9,419</u>

TOTAL ASSETS \$ 29,711

See Accountants' Compilation Report

ERIC SMALDONE ENTERPRISES, INC.
Statement of Assets, Liabilities and
Equity Income Tax Basis (a sub-s corp)
As of December 31, 2008

LIABILITIES

CURRENT LIABILITIES:			
SALES TAX PAYABLE		\$ <u>1,515</u>	
CURRENT LIABILITIES			\$ 1,515
TOTAL LIABILITIES			1,515

EQUITY

CAPITAL STOCK		500	
PAID IN CAPITAL		127	
RETAINED EARNINGS		<u>27,569</u>	
TOTAL EQUITY			<u>28,196</u>
TOTAL LIABILITIES & EQUITY			<u>\$ 29,711</u>

See Accountants' Compilation Report

ERIC SMALDONE ENTERPRISES, INC.
Statement of Revenues, Expenses and
Retained Earnings-Income Tax Basis (a sub-s corp)
For the Twelve Months Ended December 31, 2008

INCOME:		
TAXABLE SALES (TOTAL PBS)	\$ 285,697	
EXEMPT SALES (TOTAL AT&T)	<u>976,442</u>	
 TOTAL INCOME		 \$ 1,262,139
COST OF SALES:		
PURCHASES-PARTS	<u>1,134,817</u>	
COST OF SALES		<u>1,134,817</u>
GROSS PROFIT		127,322
OPERATING EXPENSE		
OFFICER SALARIES	19,200	
PAYROLL TAX EXPENSE	1,469	
FREIGHT	34	
AUTO AND TRUCK EXPENSE	3,043	
SHOP SUPPLIES	179	
ADVERTISING	15,665	
REPAIRS AND MAINTENANCE	62	
SECURITY	896	
UTILITIES	5,519	
TELEPHONE	3,469	
RENT EXPENSE	13,106	
INSURANCE-GENERAL	4,366	
AUTO INSURANCE	1,485	
INSURANCE-MEDICAL	3,964	
LIFE INS	583	
PROPERTY TAX	66	
ALCOHOL TAX	2	
STATE UNEMPLOYMENT TAX	92	
FEDERAL UNEMPLOYMENT TAX	56	
MISCELLANEOUS EXPENSE	1,248	
OUTSIDE SERVICES	5,349	
PROFESSIONAL SERVICES	4,193	
LICENSE AND TAX EXPENSE	240	
PERMITS	5	
DUES AND SUBSCRIPTIONS	336	
OFFICE SUPPLIES	2,213	
ENTERTAINMENT	402	
TRAVEL	155	
POSTAGE	73	
DONATIONS	12,770	
BANK CHARGES	199	
DEPRECIATION EXPENSE	2,474	
BANK CARD DISCOUNT	<u>6,307</u>	
OPERATING EXPENSES		109,220
OTHER INCOME:		
SALES TAX DISCOUNT	<u>351</u>	

See Accountants' Compilation Report

ERIC SMALDONE ENTERPRISES, INC.
Statement of Revenues, Expenses and
Retained Earnings-Income Tax Basis (a sub-s corp)
For the Twelve Months Ended December 31, 2008

OTHER INCOME	<u>351</u>
OTHER EXPENSE	<u>0</u>
NET INCOME (LOSS)	18,453
BEGINNING RETAINED EARNINGS	31,184
DISTRIBUTIONS-CURRENT YEAR	<u>(22,068)</u>
ENDING RETAINED EARNINGS	<u>\$ 27,569</u>

See Accountants' Compilation Report



The Town of Lake Park

Community Development Department

December 29, 2010

Eric Smalldone
Totally Wireless
726 Park Avenue
Lake Park, FL 33403

Re: Totally Wireless – 726 Park Avenue

Mr. Smalldone:

The Town has reviewed the Zoning and Land Use designations for 726 Park Avenue. The subject property is located in the Park Avenue Development District (PADD) with a Downtown Land Use.

The retail store is consistent with the Town's Zoning and Land Use designations.

Do not hesitate to contact me at 881-3318 should you have any further questions.

Sincerely,

A handwritten signature in black ink, appearing to be "PS", with a long, sweeping horizontal line extending to the right.

Patrick Sullivan, AICP, CED
Director, Community Development Department

Eric Smaldone Enterprises, Inc.
Income Forecast
For the Years Ended December 31, 2010, 2011 & 2012

	2010	2011	2012
Income:			
Taxable Sales	\$ 250,000.00	\$ 275,000.00	\$ 300,000.00
Exempt Sales	1,000,000.00	1,100,000.00	1,200,000.00
	<u>1,250,000.00</u>	<u>1,375,000.00</u>	<u>1,500,000.00</u>
Cost of Goods:			
Purchases-Parts	1,100,000.00	1,210,000.00	1,320,000.00
	<u>1,100,000.00</u>	<u>1,210,000.00</u>	<u>1,320,000.00</u>
Gross Profit	\$ 150,000.00	\$ 165,000.00	\$ 180,000.00
Expenses:			
Officer Salaries	35,000.00	38,500.00	42,000.00
Payroll Tax Expense-FICA	2,677.50	2,945.25	3,213.00
Auto and Truck Expense	2,700.00	2,970.00	3,240.00
Advertising	15,000.00	16,500.00	18,000.00
Repairs and Maintenance	300.00	330.00	360.00
Security	720.00	792.00	864.00
Utilities	5,000.00	5,500.00	6,000.00
Telephone	2,800.00	3,080.00	3,360.00
Telephone-Mobile	600.00	660.00	720.00
Rent Expense	14,500.00	15,950.00	17,400.00
Insurance-General	4,200.00	4,620.00	5,040.00
Insurance-Medical	5,604.00	6,164.40	6,724.80
Insurance-Life	650.00	715.00	780.00
State Unemployment Tax	25.20	27.72	30.24
Federal Unemployment Tax	56.00	61.60	67.20
Outside Services	3,500.00	3,850.00	4,200.00
Professional Services	2,900.00	3,190.00	3,480.00
License and Tax Expense	350.00	385.00	420.00
Permits	1,400.00	1,540.00	1,680.00
Dues and Subscriptions	325.00	357.50	390.00
Office Supplies	1,200.00	1,320.00	1,440.00
Entertainment	350.00	385.00	420.00
Donations	300.00	330.00	360.00
Bank Charges	300.00	330.00	360.00
Bank Card Discount	5,681.00	6,249.10	6,817.20
Sales Tax Discount	-	-	-
	<u>106,138.70</u>	<u>116,752.57</u>	<u>127,366.44</u>
Total Expenses:	106,138.70	116,752.57	127,366.44
Profit Before Taxes:	\$ 43,861.30	\$ 48,247.43	\$ 52,633.56

Assumption:

1. Total Income increases by ten percent (10%) year 2011 as to 2010.
2. Total Income increases by nine percent (9%) year 2012 as to 2011.
3. Gross Profit for each year is assumed to equal twelve percent (12%) of Total Income
4. All expenses for years 2011 and 2012 are assumed to be equal to the percentage of expenses as to gross profit base year 2010.
5. The company operates as a Sub-Chapter S corporation and therefore does not pay Federal or State taxes.

Totally Wireless

Category	Marketing Theme: "Wireless for ALL!" Business and Marketing Strategy
Target Market	A full range of low to up scaled income individuals and families, from younger clientele looking for the latest wireless technology without limits or contracts to a more mature customer who is tired of hi cost monthly cell phone bills with limits and contracts.
Positioning Statement	As an exclusive Metro PCS Authorized Dealer, we are positioned to offer state of the art service with the introduction of the LTE 4g system later this year. We believe 4g will open up a whole new market for us, with the availability of expanded hi speed data and stronger nationwide coverage. We will continue to provide entry level to hi end wireless phones all with unlimited talk, text and web as well as many of the new features 4g will offer...without any contracts.
Offering to customers	As an owner/operator in Lake Park for over 25 years, we will continue to provide excellent, personal customer service.
Price Strategy	To offer quality phones and cellular accessories with pricing that is equal to, or below our closest competitors. We will also add higher end accessories for our customers who want the very best product at a fair market value.
Distribution	We will continue to operate out of our one location in Lake Park with intentions of updating and modernizing the interior, making our customer experience a more efficient and pleasurable one.
Sales Strategy	We will seek to add additional products such as iPods, digital cameras, audio devices, etc., that complement the electronic / wireless industry and attract additional customers to the Lake Park area.
Service Strategy	We will seek to expand our services to include repair and warrantee service of wireless phones and products.
Promotion Strategy	We will continue to provide special discounts and offers to our customers while expanding our product line.
Marketing Research	As we interact with our customers and collect data, we will develop ways to find out customer trends, and seek to provide the products and services to meet those needs.
Other marketing components	Cooperative advertising and marketing with Metro PCS.

SMALDONE, ERIC
(561)881-9001

TOWN OF LAKE PARK
LOCAL BUSINESS TAX RECEIPT

535 PARK AVENUE, LAKE PARK, FL 33403

No: 00213

2010

THIS TAX RECEIPT EXPIRES SEPTEMBER 30, 2010

Date: 9/03/09

Address: 726 PARK AVE
LAKE PARK FL 33403
Activity: RE052 REPAIR SHOP/SVC - BUS. IN TOWN



Tax 69.30
Penalty
Transfer

Total Paid 69.30

Issued to: TOTALLY WIRELESS ETC
726 PARK AVE
LAKE PARK FL 33403

Anne M. Costello

A

TAX RECEIPT MUST BE CONSPICUOUSLY DISPLAYED AT BUSINESS BUSINESS TAX OFFICIAL

SMALDONE, ERIC
(561)881-9001

TOWN OF LAKE PARK
LOCAL BUSINESS TAX RECEIPT

535 PARK AVENUE, LAKE PARK, FL 33403

No: 00213

2010

THIS TAX RECEIPT EXPIRES SEPTEMBER 30, 2010

Date: 9/03/09

Address: 726 PARK AVE
LAKE PARK FL 33403
Activity: UN010 UNCLASSIFIED - BUS. NOT BY ORD



Tax 98.70
Penalty
Transfer

Total Paid 98.70

Issued to: TOTALLY WIRELESS ETC
726 PARK AVE
LAKE PARK FL 33403

Anne M. Costello

A

TAX RECEIPT MUST BE CONSPICUOUSLY DISPLAYED AT BUSINESS BUSINESS TAX OFFICIAL

1985-09207

STATE OF FLORIDA
PALM BEACH COUNTY
LOCAL BUSINESS TAX RECEIPT
EXPIRES: SEPTEMBER - 30 - 2010

05-012
CLASSIFICATION

P B S
SMALDONE ERIC DBA
CAROLYN SMALDONE

LOCATED AT
726 PARK AVENUE
LAKE PARK FL 33403-2504

CNTY 33.00
TOTAL 33.00

This receipt is hereby valid for the above address for the period beginning on the first day of October and ending on the thirtieth day of September to engage in the business, profession or occupation of:
TV REPAIR

THIS IS NOT A BILL - DO NOT PAY
PAID. PBC TAX COLLECTOR
33.00 BTR 049 01662950 07/17/2009

ANNE M. GANNON
TAX COLLECTOR, PALM BEACH COUNTY

THIS DOCUMENT IS VALID ONLY WHEN RECEIPTED BY TAX COLLECTOR

1985-09206

STATE OF FLORIDA
PALM BEACH COUNTY
LOCAL BUSINESS TAX RECEIPT
EXPIRES: SEPTEMBER - 30 - 2010

OR-014
CLASSIFICATION

P B S
SMALDONE ERIC DBA
CAROLYN SMALDONE

LOCATED AT
726 PARK AVENUE
LAKE PARK FL 33403-2504

CNTY 33.00
TOTAL 33.00

This receipt is hereby valid for the above address for the period beginning on the first day of October and ending on the thirtieth day of September to engage in the business, profession or occupation of:
ELECTRONICS STORE

THIS IS NOT A BILL - DO NOT PAY
PAID. PBC TAX COLLECTOR
33.00 BTR 049 01662951 07/17/2009

ANNE M. GANNON
TAX COLLECTOR, PALM BEACH COUNTY

THIS DOCUMENT IS VALID ONLY WHEN RECEIPTED BY TAX COLLECTOR

2010 FOR PROFIT CORPORATION ANNUAL REPORT

DOCUMENT# K25375

FILED
Jan 04, 2010
Secretary of State

Entity Name: ERIC SMALDONE ENTERPRISES, INC.

Current Principal Place of Business:

726 PARK AVE.
LAKE PARK, FL 33403

New Principal Place of Business:

Current Mailing Address:

726 PARK AVE.
LAKE PARK, FL 33403

New Mailing Address:

FEI Number: 65-0079217 FEI Number Applied For () FEI Number Not Applicable () Certificate of Status Desired ()

Name and Address of Current Registered Agent:

SMALDONE, ERIC
726 PARK AVENUE
LAKE PARK, FL 33403 US

Name and Address of New Registered Agent:

The above named entity submits this statement for the purpose of changing its registered office or registered agent, or both, in the State of Florida.

SIGNATURE: _____

Electronic Signature of Registered Agent

_____ Date

Election Campaign Financing Trust Fund Contribution ().

OFFICERS AND DIRECTORS:

Title: PSD
Name: SMALDONE, ERIC
Address: 726 PARK AVENUE
City-St-Zip: LAKE PARK, FL

I hereby certify that the information indicated on this report or supplemental report is true and accurate and that my electronic signature shall have the same legal effect as if made under oath; that I am an officer or director of the corporation or the receiver or trustee empowered to execute this report as required by Chapter 607, Florida Statutes; and that my name appears above, or on an attachment with all other like empowered.

SIGNATURE: ERIC SMALDONE

PSD

01/04/2010

Electronic Signature of Signing Officer or Director

Date

State of Florida

Department of State

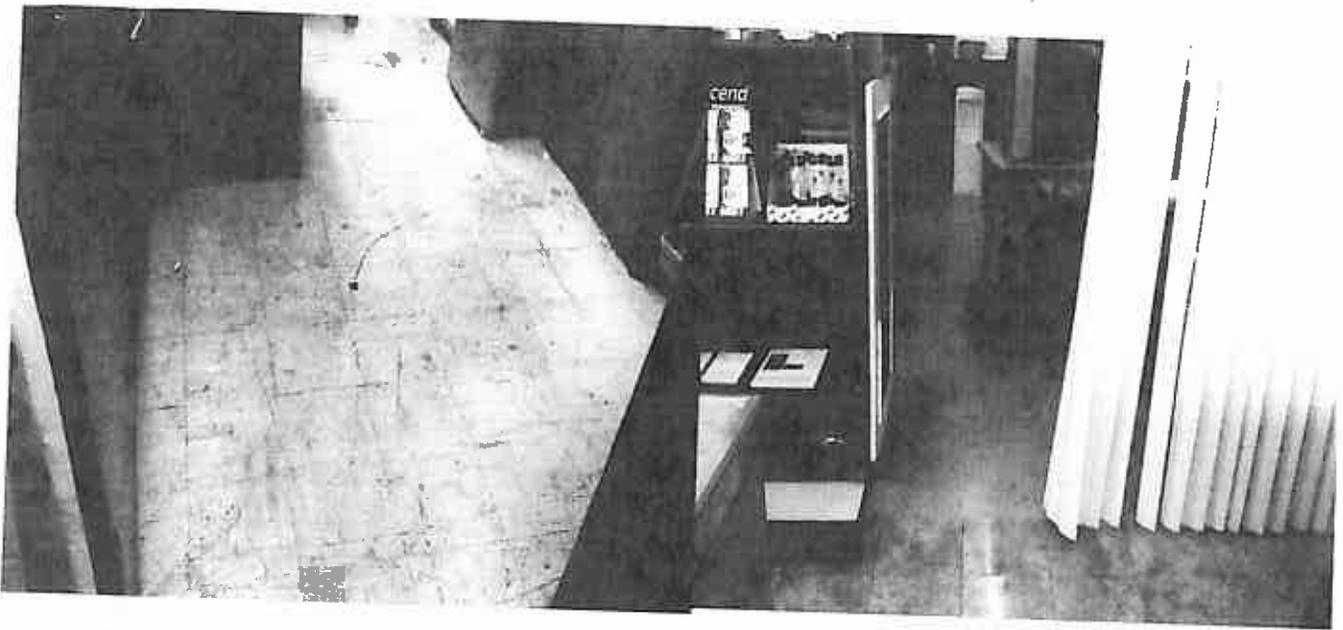
I certify that the attached is a true and correct copy of the Renewal of Fictitious Name Registration for TOTALLY WIRELESS, ETC., which was filed on June 8, 2010, as shown by the records of this office.

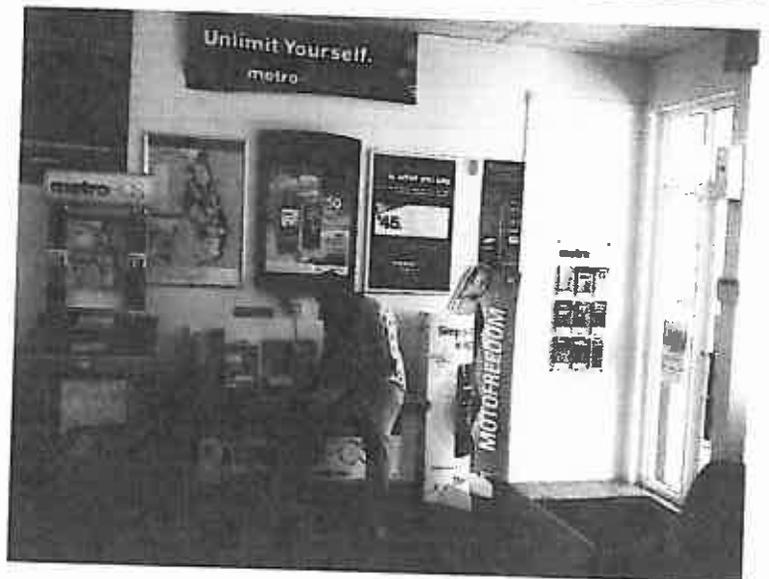
The document number assigned to this renewal is G10000050662.

*Given under my hand and the Great Seal of
Florida, at Tallahassee, the Capital, this the Ninth
day of June, 2010*



Laura K. Roberts
Secretary of State





**TOTALLY WIRELESS
726 PARK AVENUE
LAKE PARK, FLORIDA 33403
561-881-9001**

PROFESSIONAL REFERENCES:

Brightpoint/MetroPCS

1194 Paysphere Cir.

Chicago, Il 60674

800-952-2355

Contact: Nikita Reese- Credit Specialist

Comments: The credit department stated that Metro PCS does not provide credit references.

Encompass Parts Dist.

1306 Continental Dr.

Abingdon, MD 21009

800-638-3328

Contact: Accounts receivables department

Comments: Account in good standing. Line of credit of \$10,000. Pays as invoice is received.

PNC Bank

950 Northlake Blvd.

N.P.B., FL 33403

561-842-4266

Fax:561-881-1935

Contact: Jennifer Jackson-hall- Finance Department

Comments: Account opened on August 10, 2010, Business Account in good standings.

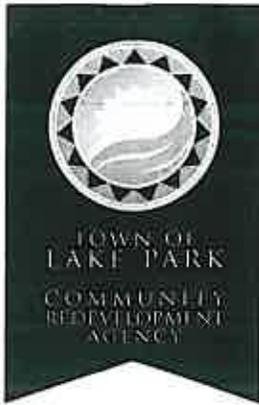
Palm Beach Post Advertisement

561-820-3017

Contact: Rose Muñiz- Credit Department

Comments: Account# 9-246828 established August, 02, 2006. 30 days term, credit line has been established and all invoices are paid on time, zero NSF's checks.

TAB 2



**CRA
Agenda Request Form**

Meeting Date: **January 5, 2011** Agenda Item No. *Tab 2*

- | | | | |
|-------------------------------------|---------------------------------|--------------------------|---------------|
| <input type="checkbox"/> | Public Hearing | <input type="checkbox"/> | Resolution |
| <input type="checkbox"/> | Ordinance on Second Reading | <input type="checkbox"/> | Discussion |
| <input type="checkbox"/> | Ordinance on First Reading | <input type="checkbox"/> | Bid RFP/Award |
| <input checked="" type="checkbox"/> | General Approval of Item | <input type="checkbox"/> | Consent |
| <input type="checkbox"/> | Presentation | <input type="checkbox"/> | Other |

SUBJECT: CRA Business Loan in the Amount of \$5,000 and a Business Grant of \$5,000 to James Freitas for the Construction/Renovation of a Restaurant at 933 Park Ave.

RECOMMENDED MOTION/ACTION: Approval

Approved by Executive Director *Vincent Lombardi for Maria Davis* Date: *12/30/10*

<p>Prepared By: Patrick Sullivan <i>PS</i> 12/31/10</p>	<p>Costs: \$ Funding Source: Acct. #</p>	<p>Attachments: Staff Memo Application</p>
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Summary Explanation/Background: Jim Freitas prospective owner of a restaurant at 933 Park Ave has filed an application with the CRA requesting a low interest business loan for \$5,000 and a business grant for \$5,000. This is a restaurant project for the vacant space formally occupied by Mario's Restaurant in the 900 block of Park Avenue. The renovation will include a complete re-outfitting of the interior and outdoor seating area. The note (Loan and Grant) will be secured by a lien on the furniture, fixtures and equipment of the restaurant. The loan will have a term of 5 years at 2% interest (payments would be \$87.64 per month). The Grant will require the business to remain open for 5 years. If closed or sold prior to the end of the 5 year term then the original grantee will be required to refund a prorated portion of the Grant. Staff has reviewed the request and recommends approval. Please see attached memo and application for more information.



Town of Lake Park Community Development Department

Patrick Sullivan, AICP, GED, Director

Memo Date: December 30, 2010

12/30/10

To: CRA Board

Jim Freitas, the owner of a prospective restaurant, **Metro Cafe** at 933 Park Ave, has requested a loan from the CRA in the amount of **\$5,000** along with a grant for **\$5,000** to purchase furniture, fixtures and equipment for the restaurant.

He has provided the following information (information available in the attached application packet) as part of his application for the funds:

1. A signed 5 year lease.
2. A letter outlining the purpose for the loan and grant
3. A zoning compliance letter from the Town.
4. Professional references. We were able to contact 2 references and they were very positive. A summary of the comments is provided with the application.
5. Resumes for the borrower and the prospective chef.
6. An asset list available for collateral
7. A marketing plan

He has provided a business plan that includes the following information:

1. A business plan outline.
2. Menus
3. Concept statement
4. A three year cash flow projection
5. Business objectives
6. Construction costs

The following information is not required at this time or is not applicable due to the fact that this is a new restaurant:

1. Business tax returns. There is no history.
2. A business entity will be created upon approval of the loan and grant
3. Fictitious name certificate. This will be provided once the corporation has been formed and prior to any loan award.
4. Business certificates are unavailable at this point due to the fact that this is a new business and these certificates have not been applied for yet. The County and Town Business Tax Receipt is not due until after the business has opened.

Patrick Sullivan, AICP, CED, Director
Community Development Department
881-3319 fax 881-3323
psullivan@lakeparkflorida.gov

Staff has determined that the application is complete and enough information has been provided to determine the potential viability of the proposed business. If the loan is approved staff will require additional information prior to completing the paperwork and pay out of the loan. Staff recommends the following information and/or paperwork be provided prior to any awards:

1. Appropriate completed certificates for the café restaurant (structure, fictitious name). They will not need a business tax receipt until after the business has opened.
2. Signed promissory note by the owner of the business.
3. Collateral statement that encumbers the liquor license and other assets of the business.

Cash disbursements will be provided as noted below:

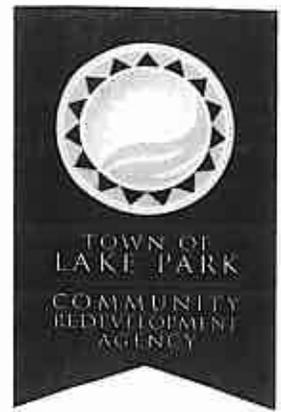
Upon receipt of all requested paperwork the Borrower may draw on the loan on a reimbursement basis. All purchases and expenses shall be supported by written receipts, cancelled checks, and/or other confirmation which shall be submitted to the Community Development Department in a timely manner. The CRA shall withhold a final draw of 5% to be paid only upon issuance of a Certificate of Completion by the Building Official. The Lake Park CRA shall retain the right to place a lien against the furniture, fixtures, equipment and liquor license.

A performance schedule will be required and shall be adhered to as follows:

1. By January 19, 2011 the promissory note shall be signed.
2. By February 11, 2011 all building permits shall be applied for.
3. Construction shall commence within 2 weeks of permits being issued.
4. Construction shall be completed by April 30, 2011.

Failure to comply with this schedule shall be grounds for default as detailed in the promissory note.

Patrick Sullivan, AICP, CED, Director
Community Development Department
881-3319 fax 881-3323
psullivan@lakeparkflorida.gov



REQUIRED DOCUMENTATION CHECKLIST

- LETTER STATING PURPOSE FOR LOAN/GRANT ✓
- RESUME S (for all involved) ✓
- REFERENCES (3) (Professional creditors and/or vendors references preferred)
- REFERENCES PERSONAL (3) (friends, customers, etc) ✓
- ZONING COMPLIANCE LETTER (from Community Development Department) ✓
- PROFORMA (minimum 3 year carry out) ✓
- BUSINESS PLAN FOR PROPOSED BUSINESS ✓
- MARKETING PLAN FOR PROPOSED BUSINESS ✓
- COPIES OF EXPENDITURES TO DATE (IF APPLICABLE)
- ASSET LIST ✓
- LEASE OR LETTER OF INTENT TO RENT FROM LANDLORD (if renting)
- ^{N/A} PROPERTY DEED (if property owner)
- COPY OF MENU (Restaurants only) ✓

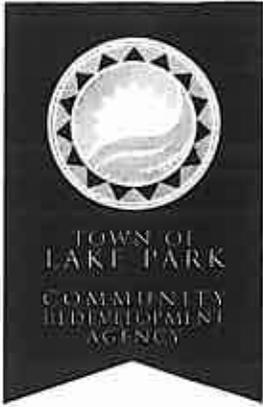
EXISTING BUSINESS REQUIREMENTS

- (2) MOST CURRENT FEDERAL TAX RETURNS (**existing** business only)
- COPY OF CURRENT BUSINESS ENTITY CERTIFICATE FROM FL. DEPT. OF STATE
- CERTIFICATE OF FICTITIOUS NAME FROM FL. DEPT. OF STATE (If required)
- COPY OF CURRENT PALM BEACH COUNTY OCCUPATIONAL LICENSE
- COPY OF CURRENT TOWN OF LAKE PARK OCCUPATIONAL LICENSE



12/27/10





TOWN OF LAKE PARK
Community Redevelopment Agency (CRA)

BUSINESS DEVELOPMENT
LOAN OR GRANT
APPLICATION FORM

Application Date: 12/27/10

Amount requested: Loan: \$ 5,000 Grant: \$ 5,000

Total Project Cost: \$ 40,600

Applicants Name: James M. Freitas Title: Pres
Applicants Address: 9425 Meadowood Dr. Ft. Pierce FL
Telephone: 772-489-6474 Fax: 772.466.8066 34951
Email: classiccocktails@aol.com

Location of the business: 933 Park Ave, Lake Park FL
Property Control Number: 33403

Name of the Business: Bottom's up Beverage Inc. DBA Metro Cafe' inc
Business Federal ID# or SS#:
Type of Ownership (circle): Corporation Sole Proprietorship LLC Other

Mailing Address of Business: 933 Park Ave, Lake Park FL
Business Contact Person:
Telephone Fax: 33403

Proposed Business Development Activity

Multiple horizontal lines for describing business development activity.

(Attach additional sheets if needed to fully describe)

Town of Lake Park, Florida, Community Redevelopment Agency

NOTE: A copy of your Proposed or Executed Lease is REQUIRED.

Applicant Name (Printed)

James M Fuentes

Applicant's Signature

J M Fuentes

Name of Site Owner of Record

Date: 12-27-10

Town of Lake Park CRA Signature

Date: _____

James M. Freitas
Bottom's Up Beverage Inc.
9425 Meadowood Drive
Fort Pierce, Florida 34951

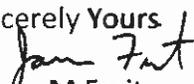
Jennifer Spicer
Economic Development Director
921 Park Ave
Lake Park FL 33403

To Whom It May Concern,

I am really looking forward to the opportunity to conduct business as a new and up coming eatery in your community and wish to thank the Town of Lake Park for its consideration in allowing us the opportunity to lease space. We look forward to taking part in the growth and future of Lake Parks Business community.

With the submission of this application we request your consideration of an approval for a grant and part loan to assist with the opening of our restaurant venue. This letter serves as our request for the intended allocated grant/ loan. Any funds contributed to the opening will be use solely for the purpose of the completion of Metro Café of Lake Park and to assist in the promotions of the grand opening and joint efforts with the city in developing the awareness of the changes taking place in Lake Park.

Thanking you in advance for your consideration in this matter.

Sincerely Yours

James M Freitas

**JAMES M. FREITAS
473 WATERS DRIVE
FORT PIERCE, FL 34946
772 216-4190**

Work Experience:
July 2001 to Present

Bottom's Up Beverage

Bottom's Up Beverage is a dynamic, goal oriented company with more than 10 years of experience in sales, and operations management. Bottom's Up Beverage is a highly respected company with a track record of developing key business relationships and loyal employees. As owner and operator, I have over 30 years experience in the food and beverage industry.

Bottom's Up Beverage offers complete beverage services for all kinds of parties and events. We can provide any kind of beverage service desired, liquor, beer or wine and can customize your event to fit your budget or theme. We offer cash bars, open bars, specialty bars for weddings, corporate events, charitable events, house parties, fishing tournaments, etc.

Bottom's Up Beverage provides the entire beverage package consisting of the Bartender, Portable Bar, Glassware, Napkins, Straws, Liquor, Beer, Wine, Soda, Juices and Fruit. We are fully licensed and insured throughout the State of Florida. Our bartenders are fully tips trained and attend the Responsible Beverage Alcohol Service Program thru Safe Staff.

Work Experience:
October 2005 to Present

Di'Michelli's Italian Deli and Catering

Accomplished caterer, restaurant owner and event planner professional with extensive experience in off site catering for social and corporate events. Exceptionally well organized with the highest level of professionalism. Areas of expertise include: Event catering, negotiate and contract outside vendors such as florists, cake designers, and party rental companies. Hiring and training of staff. Meet with clients to discuss and plan details of event. Plan buffet layouts and room arrangement. Efficient in creating menus to fit various needs and budgets. Manage and deliver quality delicious food by managing a well formed team of chefs, cooks and wait staff. Skills include design and presentation, menu creation, inventory control, purchasing, budgeting, planning and executing highly successful functions. Planning and or castrating of Wine Tastings and Bridal Shows.

Work Experience:
July 2010 to Present

Di'Michelli's At Meadowood

Meadowood Golf and Tennis Club is an established country club with 240+ members in West of Fort Pierce Florida. Di'Michelli's At Meadowood has been chosen by the Board of Governors to maintain and run the daily operations of the restaurant. Di'Michelli's At Meadowood is an established catering company and restaurant with an extensive background in promoting and marketing Social Events, Weddings, Etc. Since coming on board in July 2010 Di'Michelli's has booked over 23 events at Meadowood which will not only bring revenue to the club, but bring exposure to our business.

ANTHONY G BIRCHETTE

1081 CENTERSTONE LANE WEST PALM BEACH FL 33404

561-254-0686

anthonygbirchette@yahoo.com

EXECUTIVE CHEF /GENERAL MANAGER

SUMMARY:

More than 25 years of food service management as Executive Chef, general manager with front and Back of the house responsibilities. Inclusive of large catering operations, serving corporations, social occasions and private functions. Food and beverage management, staff development, international food presentation. Award winning and press.

EXPERIENCE

PRESENT – 2008 PRESIDENT / CULINARY DIRECTOR

ENCORE EVENT GROUP LLC, WEST PALM BEACH FL

PALM BEACH CHEESECAKE LLC WEST PALM BEACH FL

ENCORE ::CREATED AN EVENT PLANNING COMPANY THAT PROVIDES A COMPLETE RESOURCES OF SERVICES TO THE CORPORATE, SOCIAL AND WEDDING INDUSTRY.OUR SERVICE CONSIST OF CONSULTING WITH CLIENT IN THEME CREATIONS, MENU DESIGN ,DÉCOR DESIGN AND MANY OTHER SERVICE IN WHICH MAKE AN EVENT COMPLETE.

PALM BEACH CHEESECAKE: DESIGNED A SPECIALTIES DESSERT DISTRIBUTION COMPANY TO SERVICE SOUTH FLORIDA WHOLESALE AND RETAIL MARKETS. THE LONG TERM GOAL IS TO EXPAND MARKETING TERRITORIES FURTHER INTO FLORIDA AND NATIONWIDE...

2008 -2004 OWNER / EXECUTIVE CHEF

SONOMA GRILLE RESTAURANT GROUP LLC, ROYAL PALM BEACH FL

TASTEFUL TOUCH CATERERS /EVENT PLANNERS LLC, PALM BEACH FL

Created Sonoma Grille's concept. Designed entire floor plan of restaurant in order to achieve the highest level of productivity. Managed the construction, from hiring contractors to filing plans for proper permitting. Created menu's and sourcing vendors to provide products to bring firth highly profitable operation.

Developed a marketing plan and sales approach with in Florida's corporate, charity and private arena. Supervised designs marketing material, website, portfolios and brochures. Meeting with clients to intrepid their needs for events and setting budgets with in their means for the affair on hand.

2003 -2000 RESIDENT MANAGER/ PRIVATE CHEF

LINDQUIST AGENCY, PALM BEACH FL

Placed in private residents in Palm Beach as a resident manger / chef.

Managing daily living needs for family's house hold planning events, dinner parties, and guest accommodation.

Managing the duties of all the staff in home.

**2000-1992 PRESIDENT / EXECUTIVE CHEF
TASTEFUL TOUCH CATERERS / EVENT PLANNERS INC. NEW YORK, NY**

P&L responsibility for an upscale catering operation providing services to corporate and social events clients.

Recruited, hired, and managed a staff of cooks, sales and marketing employing staff and front-of-the house management.

Developed catering business with Fortune 500 and smaller clients including: New York University, Radio City Music Hall Productions, Bloomberg Media, Phat Farms Inc., Missions to the United States and many others.

Participant in trade shows, promoting the company, areas of specialization.

Managed major catering events as large as 3000 guests

Planned event, creating themes, designed menus to satisfying unique request

Consistently increased customer base catering volume through word of mouth recommendation, maintaining company profitability at highest level.

2000 -1981 EXECUTIVE CHEF / MANAGER/CONSULTANT

As an **Executive Chef /Manager/ Consultant** I have operated several restaurants, hotels, clubs and catering companies. Some in which were start up businesses that I assisted and consulted in the development of concept, design and construction, also lending my reputation to gain media exposure allowing the business growth and success.

- Park Ten Restaurant, New York NY, EXECUTIVE CHEF
- Onini's Restaurant, Chelsea NY, CONSULTANT
- Long Pond Inn, Mahopac NY, EXECUTIVE CHEF
- The American Grill, West Hampton LI, NY, CONSULTANT
- Roslyn Claremont Hotel, Roslyn NY, EXECUTIVE CHEF
- Pete's Combo Restaurant, Staten Island NY, CONSULTANT
- Westbury Country Club Westbury NY, CONSULTANT
- Longtail Restaurant Group, Hamilton Bermuda, CORP SOUS CHEF
- New York Botanical Gardens, New York NY, CONSULTANT
- Del Frisco's of New York, Dallas, Las Vegas, EXECUTIVE CHEF NY

EDUCATION Hotel/Restaurant Management, New York City Technical College, New York NY

ASSOCIATIONS Member, American Culinary Federation

FLORIDA Food Handlers Certification

NEW YORK Food Handlers Certification

**LAWNWOOD**Regional Medical Center
& Heart Institute

1700 South 23rd Street

P. O. Box 188

Ft. Pierce, Florida 34954-0188

Phone (772) 461-4000

www.lawnwoodmed.com

July 15, 2010

To Whom It May Concern,

It is with great pleasure that I recommend DiMichellis Italian Deli and Catering and Bottom's Up Beverage to service all social and/or business events. DiMichellis was recommended to me as a superb caterer when I was planning my daughter's wedding for 170 guests for November 2009.

My daughter and I met with Juliann approximately five months before the wedding. Juliann immediately alleviated our fears and apprehensions regarding the wedding reception. We were shown a wonderful and diverse menu selection. Additionally, we were offered the opportunity to request other items not listed. During those five months prior to the wedding, all of our concerns and requests were completely taken care of including the decor, process of greeting and seating guests and the organization necessary to vacate the venue. Juliann's expertise, as well as her impeccable taste and fantastic staff, provided my daughter, her new husband and all of our guests with a spectacular event.

We could not have been more thrilled with the quality and presentation of our menu selection. Everything was exceptional, from the passed hor d'oeuvres through the main meal, including the cocktail service. It has been eight months since the wedding, and I continue to have people comment on the fantastic food and ask for the name and number of the caterer. I recently attended a smaller party catered by DiMichellis and as usual, everything was fantastic. I am planning another event near the end of this year, and would not even consider another caterer or cocktail service to handle my event.

I would highly recommend DiMichellis Italian Deli and Catering and Bottom's Up Beverage to anyone in need of these services. Not only is the food and beverage service top notch, Juliann, her husband and staff provide their own personal touch, making any event stress-free for the host/hostess and a memorable experience for the guests.

Please feel free to contact me should you have any questions or would like additional information. Thank you.

Sincerely,

Caroline Haupt RN PCC

Lawnwood Regional Emergency Department and Trauma Services

(772) 467-8148

July 3, 2010

D'Michelli's Italian Deli and Catering Inc

1409 Delaware Ave.

Ft Pierce, Fl 34950

Attention: Juliann

Dear Juliann,

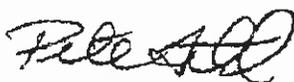
Now that the dust has settled and all our wedding guests have finally hit the road, I wanted to take a moment to thank you and your staff for the absolutely superb job that everyone did for us at my daughter's wedding on June 26. All your pre-planning was extremely organized and timely, which cut down greatly on the stress levels for me. As a matter of fact, when I told the folks at Indian Riverside Park in Jensen Beach, where we held the reception, who the caterer was, they commented that the wedding would go off without a hitch, that I had nothing to worry about. And they were right.

The employees who showed up early for the set-up were timely, and extremely helpful. When it came down to crunch time, the food was fantastic (nice and hot, and plenty of it), the presentation was great, the serving went smoothly, and all servers were friendly and professional.

I want you to know from the bottom of my heart that your whole team did a great job, and if there is anything I could ever do to swing business your way, I would not hesitate for a minute. I am taking great pride in telling folks daily what a great job D'Michelli's did for us, and to consider them for any future functions they may need catered locally on the Treasure Coast.

Please feel free to have any prospective customers give me a call on my cell phone at 772-285-1273. I would be more than happy to tell them firsthand what a great job Juliann and the D'Michelli's team did for us. Continued good luck in the future!

Sincerely,



Pete Fitzpatrick

To whom it may concern,

For the past 2 years our organization has been working with Bottoms up and DiMichelli. Our company represents some of the most affluent markets in South Florida. So when it comes to our business events, parties, lunches or small business lunches we always want top quality.

Bottoms Up and DiMichelli have always been prompt. They also excel in quality and going beyond the expectations of our organization. We recommend Bottoms Up and DiMichelli's to anyone interested in impressing their clients, future business associates or just friends. We have used their services for not just food but the bartending and staff as well as for very large charity events. Everyone has always gone away pleased.

Please feel free to call me anytime to discuss

Kim Capen
Publisher
Stuart Magazine Gulfstream Media Group
850 NW Federal Hwy Stuart FL 34984
772-403-5811

July 15, 2010

To Whom it May Concern:

I am writing this letter to serve as a reference for Di' Michelli's Catering Company and Bottom's Up Beverages. I have had the experience to work with both companies on many occasions, both professionally and personally. My history with Di Michelli's Catering Company and Bottoms Up Beverages spans several years and has always been a positive experience.

The staff, products and serviced offered by these companies have always projected an impression of excellence and professionalism, and It is my opinion that this is a direct reflection of the management of these companies. It is this belief that has contributed to my continued use of these companies as vendors for a multitude of events and occasions.

I feel confident in submitting this letter for the purpose of a reference. If you have any questions regarding this letter, please feel free to contact me.

Respectfully

JP Hughes

Jeff Hughes

Park Manager

Indian RiverSide Park

Martin County Parks and Recreation Department

772-692 7501

Jeffrey M. Kirsch
Attorney at Law

2100 S.E. Ocean Boulevard
Suite 203
Stuart, Florida 34996
772-283-3051
(fax) 772-286-3335

July 15, 2010

City of Port St. Lucie
Office of Management and Budget
121 SW Port St. Lucie Blvd.
Port St. Lucie, FL 34984

Re: Recommendation for Di' Michelli's Italian Deli and Catering and Bottoms Up Beverage

Dear Sir or Madam:

I am writing this letter as a recommendation for the Di' Michelli's Italian Deli and Catering and Bottoms Up Beverage. It is my understanding that these companies have forwarded a proposal to provide catering and beverage services to the City of Port St. Lucie at the new civic center.

Please take this as my strongest possible recommendation for Di' Michelli's Italian Deli and Catering, and for Bottoms Up Beverage.

Di' Michelli's Italian Deli and Catering and Bottoms Up Beverage provided catering service, banquet service and beverage service to a fund raising dinner put on by the Martin County Friends of the NRA (the local chapter of the NRA Foundation). Our banquet took place on June 14, 2007, in Stuart, Florida.

Di' Michelli's Italian Deli and Catering provided all the food service. From the appetizers to the main course, to the dessert and coffee service, the entire meal was presented flawlessly. Each item on the menu was prepared exactly as specified. The appetizers were served hot, served by an experienced and professionally dressed staff, and presented without any break in the service.

Our banquet and food service was scheduled to begin at 7:30 p.m. At exactly 7:30 p.m. the dinner was presented, again exactly as promised. Dinner service went flawlessly, and all of our guests were extremely satisfied with the presentation of the meal.

After dinner our dessert service was again provided by Di' Michelli's. The dessert was outstanding and the presentation was excellent.

It goes without saying that the entire meal was well prepared and delicious. In fact, I received many comments from our 250 guests on the excellent quality of the food as well as the quantity of the food.

Di' Michelli's also provided set up for the buffet as well as set up and service of the appetizers and dessert. All of the decorations were very tasteful and certainly enhanced our evening.

Bottoms Up Beverage provided outstanding beverage service to our organization. Throughout the course of the evening beverage service was prompt, efficient and proceeded without any problems whatsoever. All of our guests received their beverages without any delay. The beverage service was presented very professionally and enhanced our evening.

Without question we will be contracting Di' Michelli's Italian Deli and Catering and Bottoms Up Beverage to provide food and beverage service for our 2008 banquet. There are no finer providers of food and beverage service for any organization and the City of Port St. Lucie would certainly be able to claim a feather in its cap if Di' Michelli's Italian Deli and Catering and Bottoms Up Beverage provided food service and beverage service to the new civic center.

Please take this as my highest possible recommendation for these companies. If you have any questions at all, please feel free to contact me.

Very truly yours,



Jeffrey M. Kirsch



July 16th, 2010

To whom it may concern:

I have know and worked with Di'Micheil's for many years. I have always been extremely satisfied with the quality of their food and the quality of their service. I have used them for both small and large events and their service has been consistently excellent regardless of the size of the event. They have handled every event with creativity and professionalism.

I would recommend them for all your catering needs.

A handwritten signature in black ink, appearing to read 'Donna Holland'.

Donna Holland
Administrator
Surgery Center of Fort Pierce

July 16, 2010

RE: DiMichelli's Italian Deli & Catering

To Whom It May Concern:

I have used the Catering business of DiMichelli's many times. They have catcred at my home as well as at Tradition Hall for my family. Their staff is very professional and the service is excellent. I have never had a bad meal from DiMichelli's and we eat at the restaurant at least once a week. Julianne is spot on when it comes to her business. She is a "people" person and her customers come first.

I would highly recommend Julianne to anyone as she is dedicated and committed to her work. She knows her business and has excellent work ethic. Over the years both her and her husband "Jimmy" have been a pleasure to work with before, during, and after all my events. I know you won't regret doing business with Julianne and Jimmy.

Delane Guettler



July 15, 2010

To Whom It May Concern:

Please excuse the informal letter, but we are currently out of town for a family funeral. Di'Michelli's Italian Deli and Catering (Julann and Jim Freitas) are one of the finest caterers and restaurants in the area. I know personally, as they have catered many large dinners for weddings at Tradition Town Hall, I am the Manager for the facility. They bend over backwards for their clients, the quality and taste of their food is far superior to most. As a former elected official and past President of the Chamber of Commerce I am very selective on whom I write letters of recommendation.

Please do not hesitate to call or e-mail me. 772-201-0129 or jr6190@aol.com.

Sincerely,

Jane Rowley



MARTIN COUNTY
BOARD OF COUNTY COMMISSIONERS
INTERGOVERNMENTAL AND COMMUNITY RELATIONS
2401 S.E. Monterey Road, Stuart, FL 34996

Telephone: 772.692.7501
Fax: 772.419.6976
Email: agomez@martin.fl.us

DOUG SMITH
Commissioner, District 1

SUSAN L. VALLIERE
Commissioner, District 2

PATRICK HAYES
Commissioner, District 3

SARAH HEARD
Commissioner, District 4

EDWARD CAMPBELL
Commissioner, District 5

TARYN HRYZDA
Acting County Administrator

STEPHEN FRY
County Attorney



December 16, 2009

Jim and Juliann Freitas

Di'Michelli's Catering & Bottom's-Up Beverage
1409 Delaware Ave
Fort Pierce, FL. 34950

Dear Jim and Juliann:

The intent of this letter is to sincerely thank you both for your significant contributions to The Mansion at Tuckahoe's photo shoot on December 13th. The day was truly a success thanks to your support, good relationships with other vendors and your generous donations.

The bar, buffet stations, hors d'oeuvres and decor that you supplied and created were gorgeous. You helped create life in a building that has been empty and bear for many years. It was a joy to have you both and your bar and buffet in the photographs and part of the event. Most of all, thank you for providing us with amazingly tasty food and beverages. You are a pleasure to work with; accommodating, dedicated, easy going, super supportive and amazingly talented! We could not have asked for better partners, sponsors or friends.

The Martin County Parks and Recreation Department values your sponsorship. We look forward to working with Di'Michelli's Catering and Bottoms Up Beverage for many years to come. Our next great adventure is the wine tasting; "A Taste for Tuckahoe" and the Bridal Showcase at the Mansion on March 5th and 7th. Thank you again for offering your partnership and signing on as a Bridal Showcase sponsor.

Respectfully,

Angela Gomez
Angela Gomez

Community Relations &
Mansion at Tuckahoe Events
Martin County Parks and Recreation

Richard Blankenship
Director
Martin County Parks and Recreation

TELEPHONE
772.288.5434

WEB ADDRESS
<http://www.martin.fl.us>

09/12/2009 18:47 4633200

IKSP

PAGE 01/01

July 15, 2010

To Whom It May Concern:

It is my pleasure to write to you on behalf of Ms. Juliann Freitas of Di' Michelli's Catering Company. Over the past year, I have had the pleasure of working with Juliann on many events both professionally and personally. I continue to work with Di' Michelli's Catering for a number of reasons. Under the ownership and direction of Juliann, I am always 100% satisfied and overwhelmingly impressed by the high quality of products and services that Di' Michelli's offers its clients. If I were to use a few adjectives to describe Juliann they would include: qualified, dedicated, energetic, creative and committed to excellence in catering and event services.

I feel very fortunate to have Juliann Freitas as a part of my professional network and team. Her extensive experience and expertise in several aspects of the event industry is what makes her catering company unique from others. Di' Michelli's Catering has successfully catered and helped to plan many events at Indian RiverSide Park and the Mansion at Tuckahoe where I currently work for the County as an event coordinator and recreation leader. These events include a very successful grand opening wine tasting at the Mansion where we sold out of tickets completely. Upon leaving the wine tasting, guests were raving about service and the creative and tasty cuisine served by Di' Michelli's.

On a more personal note, I am currently a bride-to-be planning my own dream wedding at the very same Mansion I work helping to plan public and private events. My family has contracted Di' Michelli's catering. The unanimous vote by my parents and fiancé to contract Di' Michelli's came after an amazing food tasting that left us all craving for more! Ever since our decision, Juliann has been a solid ally, helping my mother navigate the process of planning her daughter's wedding. For that, I am thankful and relieved.

I strongly urge you to consider working with Ms. Juliann Freitas and Di' Michelli's Catering Company for any event catering needs. Please feel free to contact me anytime if you have questions regarding my continued partnership with Di' Michelli's Catering Company.

Sincerely,



Angela Gomez

Community Relations &
Mansion at Tuckahoe Event Coordinator
Martin County Parks and Recreation Department
772-260-8510

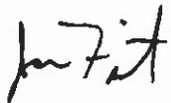
Lake Park Restaurant Project 933 Park Ave

Proforma Summary:

This Proforma is a forecast of sales which has been conducted by an experienced restaurant Industry professional. There has been a physical street traffic feasibility study based on the current need for eateries in the city of Lake Park, Florida. We have taken complete consideration of the current economy, the spars walk and driving traffic in Lake Park and the seasonal trends that have a strong bearing on the South Florida small business community. Our experience and knowledge as restaurateur of over 25 years has been continually effective in major cities to country sides off the beaten path.

Using the past media draw and public relation resources we have continually gained exposure and high acclaim in revamping existing restaurants as well as developing new concepts and setting trends in the industry for many years. Granted the means of success in the restaurant industry has no rhyme or reason of what makes it work. There are restaurants with endless financial backing that fail in the heart of the city and there are some that sit under a beaten down bridge with limited capital that survive the toughest downturn of the economy. Small business succeeds through passion, determination and impeccable service. Consumers want service for their hard earned dollar.

We will set the tone in Lake Park and assist in sending a message that Palm Beach has a brand new rising star entertaining the community by helping Lake Park create a new image long deserved.



James M Freitas

Lake Park Restaurant Project 933 Park Ave

Business Plan Summary:

The Proposed Leasing of the property at 933 Park Ave, Lake Park, Florida will be use to host several business with in the same facility. Its main purpose will exist as a full service restaurant concept serving breakfast, lunch and dinner. We have developed a concept with a multi - cultural style cuisine of Florida which embraces many back grounds and has various eclectic flavors; the name we choose to brand this concept under will be Metro Café.

The ownership involved in this venture have many years in the restaurant business and have managed and operated under all facets in the business. With currently operating several businesses that tie into the same line of work they are a step ahead of the game in running a successful business for years to come.

Metro Café Restaurant Project 933 Park Ave:

This being the main anchor of the business has been thought out thoroughly we came up with the name Metro Café. Some feel the name doesn't matter but from a culinary professional stand point it is most important. The name is what we as consumers first identify us with. It lets us know where we are going and what we should expect on arrival. The name being able to identify with the cuisine is very important.

The concept has a multiple use. We are approaching this as we see the mash of cultures in South Florida. Everyone's palate demand excitement when dinning. We want what we want when we want it. And that is exactly my cooking style. Eclectic! We will design menus that can satisfy any palate. An infuse of flavors, cooking styles and cultures we hit the plate. We will be providing dinning service breakfast, lunch, Sunday Brunch and dinner seven days a week. Closing Monday for dinner and closing Saturday for breakfast and Lunch. During the later part of the week after 9 pm we will provide entertainment, Thursday thru Sunday. From comedy, Jazz, open mike poetry to gospel brunch we will set the pace on park ave.

Becoming a beckon in the community means giving back. Without question we need to staff our business with all position. Giving back starts at home. We will start our interview process at the time of renovation, to assure that we do proper screening and train of our staff to provide the best service possible to our clients. We believe in running our business like a family. Providing opportunity to those who have a desire to learn has always been my passion, but we run a tight ship. This aspect of development mostly excites me putting the family together!

Lake Park Restaurant Project 933 Park Ave

Marketing Plan

Public Relations:

Develop press release to forward to local restaurant news paper editors/reviews

Develop a long desired weekly cooking polite to market to local television stations (already have most of the ground work done to launch this campaign)

Network with local hotels and businesses offering discounts

Local Advertising:

Place ads in local community papers offering weekly specials

Advertise weekly entertainment being hosted Thursday thru Sunday

Word of Mouth:

Create a Members club called Red Carpet which will honor birthdays and special members' discounts

Continue to provide the best service and food in order to maintain a growing base of customers

****There are many means to market as an entrepreneur we will continually find creative ways to develop new business. ****



LAKE PARK TOWN HALL NATIONAL HISTORIC SITE

"Jewel" of the Palm Beaches

The Town of Lake Park

Community Development Department

December 8, 2010

Metro Café
930 Park Avenue
Lake Park, FL 33403

Re: 933 Park Avenue

To whom it may concern:

The Town has reviewed the Zoning and Land Use designations for 930 Park Avenue. The subject property is located in the Park Avenue Development District (PADD) with a Downtown Land Use.

The proposed general restaurant use is consistent with the Town's Zoning and Land Use designations. Town zoning requires an administrative approval for general restaurants larger than 1,500 sf, and Commission approval for general restaurants larger than 2,500 sf.

Do not hesitate to contact me at 881-3318 should you have any further questions.

Sincerely,

Patrick Sullivan, AICP, CED
Director, Community Development Department

Metro Café

Concept Summary:

The Metro Café concept is a multi-level operation which is designed to meet the demand and needs of today's dining consumer. The approach of this concept is to provide a dining and service to the local community at the same time hitting the mark as a destination culinary anchor for the neighboring communities. This design is what one would consider a one stop shop. Taking aim at the economy, raising cost of food and today's busy family lifestyle it is sometime more economical for family's to grab dinner from local eateries. Taking this in consideration in our pricing and menu design we will be a successful establishment. We intend to create a red carpet membership for our frequent diners. This membership will provide one which is most important, personable service as we build a relationship with our customers. The other perk that it provides is, birthday club, diet profiles, discounts and VIP booking for special Metro hosted engagements. We will stride on making everyone feel at home in the METRO CAFÉ..!!

Metro Café:

The café at Metro is the lighter fare. We will take the edge off of fine dining and provide a comforting menu style, price point and atmosphere to accommodate any dinner. Serving Breakfast Lunch and Brunch. All of our food is prepared from scratch of the finest of ingredient.

Metro:

The Metro is when we put our chefs to the test of bring out the best. Our eclectic menu design will be an explosion to the diners palate. The chef has global talent and it will be expressed on every plate that leaves the kitchen. From Latin, Island, French, Asian or Italian the infused flavors will represent what is now American cuisine.

Metro Commissary:

The Commissary is Metro packaging some of our on demanded products and selling them retail in our restaurant. For years Chef Anthony's clients have requested to be able to purchase some of their favorites. You will now be able to purchase items from sauces, soups, dressings, marinades, dry rubs and herbs blends. Take your home kitchen to the next level.

Bon Appétit !!

Lake Park Restaurant Project 933 Park Ave

Renovation Expenditures:

Removal and Clean-up.....	\$1000.00
Ceiling Removal Renovation.....	\$800.00
Wall Resurfacing, Painting and Moldings.....	\$1200.00
Flooring	completed by landlord
Lighting.....	\$1200.00
Awning.....	completed by landlord
Exterior Walk-in Refrigerator.....	\$8000.00
Point of Sales System.....	\$7500.00
Signage.....	\$1200.00
Dinning Room Furniture.....	\$5000.00
Dinning Room Small Wares.....	\$3000.00
Kitchen Small Wares.....	\$1500.00
Licensing Permits.....	\$1000.00
Utility Deposit.....	\$1200.00
Miscellaneous.....	\$3000.00
Grand Opening Event.....	\$5000.00
Grand Total.....	\$40,600.00

- Much of what is listed as renovation cost will be complete by our self .

BOTTOM'S UP BEVERAGE ASSETS

4COP Liquor License (Palm Beach County Purchased 7/2010)	\$70,000.00
2005 Ford Box Truck with Lift Gate (Paid in Full)	\$45,000.00
2005 Haulmark Trailer (Paid in Full)	\$ 5,000.00
2004 Expr Trailer (Paid in Full)	\$ 3,500.00
2003 Ford F-150 (Paid in Full)	
2 APS Liquor License	
13CT Liquor License	

COMMERCIAL LEASE AGREEMENT

THIS AGREEMENT, entered into this 27 day of December 2010, between JPL PROPERTIES, INC., hereinafter called the LANDLORD, whose address is 2934 Westgate Avenue, West Palm Beach, FL 33409, party of the first part, and BOTTOM'S UP BEVERAGE, INC., whose address is 933 Park Avenue, Lake Park, FL 33403, hereinafter called the TENANT party of the second part:

WITNESSETH, in consideration of the mutual covenants and agreements herein contained, Landlord hereby rents to Tenant and Tenant hereby rents from Landlord the property describes a 933, 935 and 937 Park Avenue, Lake Park, Florida, 33403, to be used as a Restaurant and for no other purposes or uses or uses whatsoever, for the term of Five (5) years, subject and conditioned on the provisions of clause ten of this lease beginning the 1st day of January, 2011, and ending on the 31st day of December, 2016, for the agreed total rental:

THE LANDLORD WILL ABATE THE FIRST 3 MONTHS OF THE RENT.

1. Year 1: Amount of \$1,575.00 Per Month
2. Year 2: Amount of \$1,653.75 Per Month
3. Year 3: Amount of \$1,736.43 Per Month
4. Year 4: Amount of \$1,823.25 Per Month
5. Year 5: Amount of \$1,914.42 Per Month

A LATE FEE OF 10% OF THE RENT AMOUNT IS DUE AFTER THE 5TH OF THE MONTH.

All rental payments shall be made to Landlord at the address specified above. At the end of the fifth year, the rent will be adjusted to match the C.P.I. at that time and the landlord and tenant will agree to a 5-year extension.

The following express stipulations and conditions and are made a part of this Lease Agreement and are hereby assented to by the Tenant:

FIRST: The Tenant shall not assign this Lease, nor sub-let the premises, or any part thereof nor use the same, or any part thereof, not permit the same, or any part thereof, to be used for any other purpose than as above stipulated, nor make any alterations therein, and all additions thereto, without the written consent of the Landlord, and all additions, fixtures or improvements which may be made by Tenant, except moveable objects shall become the property of the Landlord and remain upon the premises as a part thereof, and be surrender with the premises at the termination of this Lease. If the business is sold the landlord will work diligently with the new buyer to assign the lease.

SECOND: All personal property placed or moved into the premises above described shall be at the risk of the Tenant or owner thereof, and Landlord shall not be liable for any damage to said personal property, or the Tenant arising from the bursting or leaking of water pipes, or from any act of negligence of any co-tenant or occupants of the building or any other person whomsoever.

THIRD: That the Tenant shall promptly execute and comply with all statutes, ordinances, rules, orders, regulations and requirements of the Federal, State and City Government and of any and all their Departments and Bureaus applicable to said premises, for the correction, prevention, and abatement of nuisances or other grievances, in, upon or connected with said premises during said term; and shall also promptly comply with and execute all rules, orders and regulations of the applicable fire prevention codes for the prevention of fires, at the Tenants own cost and expense.

FOURTH: In the event the premises shall be destroyed or so damaged or injured by fire or other casualty during the life of this agreement, whereby the same shall be rendered un-tenantable, then the Landlord shall have the right to render said premises tenantable by repairs within ninety days there from. If said premises are not rendered tenantable within said time, it shall be optional with either party hereto to cancel this Lease, and in the event of such cancellation the rental shall be paid only to the date of such fire or casualty. The cancellation herein mentioned shall be in writing.

FIFTH: The prompt payment of the rent for said premises upon the dates named, and the faithful observance of the rules and regulations printed upon this Lease, and which are hereby made a part of the covenant, and of such other and further rules or regulations as may be hereafter made by the Landlord, are the conditions upon which the Lease is made and accepted and any failure on the part of the Tenant to comply with the terms of said Lease, or any of the said rules and regulations now in existence, or which may be hereafter prescribed by the Landlord, shall at the option of the Landlord, work a forfeiture of this contract, and all of the rights of the tenant hereunder.

SIXTH: If the Tenant shall abandon or vacate said premises before the end of the term of this Lease, or shall suffer the rent to be in arrears, the Landlord may, at its opinion, forthwith cancel this Lease or may enter the said premises as the agent of the Tenant, without being liable in any way therefore, and release the premises with or without any furniture that may be, therein, as the agent for the tenant, at such price and upon such terms and for such duration of term as the Landlord may determine, and receive the rent therefore, applying the same to the payment of the rent due by these presents, and if the full rental herein provided shall not be realized by Landlord over and above the expenses to Landlord in such re-leasing, the said Tenant shall pay any deficiency, and if more than the full rental is realized Landlord will pay over to said Tenant the excess of demand.

SEVENTH: Tenant agrees to pay the cost of collection and attorney's fees on any part of said rental that may be collected by suit or by attorney, after the same is past due.

EIGHTH: The Tenant agrees that he will pay all charges for rent and should said charges for rent herein provided for at any time remain due and unpaid for the space of five days after the same shall have become due, the Landlord may at its option consider the said Tenant at sufferance and the entire rent for the rental period then next ensuing shall at once be due and payable and may forthwith be collected by distress or otherwise.

NINETH: The said Tenant hereby pledges and assigns to the Landlord all the furniture, fixtures, goods and chattels of said Tenant, which shall or may be brought or put on said premises as security for the payment of the rent herein reserved, and the Tenant agrees that the said lien may be enforced by distress foreclosure or otherwise at the election of the said Landlord, and does hereby agree to pay attorney's fees, together with all costs and charges therefore incurred or paid by the Landlord.

TENTH: The Landlord, or any of his agents, shall have the right to enter said premises during all reasonable hours, to examine the same, to make such repairs, additions or alterations as may be deemed necessary for the safety, comfort, or preservation thereof, or of said building, or to exhibit said premises, and to put or keep upon the doors or windows thereof a notice "For Rent" at any time within thirty (30) days before the expiration of this Lease. The right of entry shall likewise exist for the purpose of removing place cards, signs, fixtures, alterations, or additions, which do not conform to the agreement, or to the rules and regulations of the building.

ELEVENTH: Tenant hereby acknowledges that the premises are in good order and repair, unless otherwise indicated herein. Lessee shall, at his own expense and at all times, maintain the premises in good and safe condition, including plate glass, electrical wiring, plumbing and heating installations and any other system or equipment upon the premises and shall surrender the same, the premises in the condition they are in at the beginning of this Lease and agrees to maintain said premises in the same condition, order and repair as they are at the commencement of said term, excepting only reasonable wear and tear arising from the use thereof under this agreement, and to make good to said Landlord immediately upon demand, any damage to water apparatus, or electric lights or any fixture, appliances or appurtenances of said premises, or of the building, caused by any act or neglect of Tenant, or of any person or persons in the employ of under the control of the Tenant. Tenant is required to exterminate for all pest on a monthly basis at their own expense.

TWELFTH: It is expressly agreed and understood by and between the parties to this agreement, that the Landlord shall not be liable for any damage or injury by water, which may be sustained by the said tenant or other person or for any other damage or injury resulting from the carelessness, negligence, or improper conduct on the part of any other tenant or agents, or employees, or by reason of the breakage, leakage, or obstruction of the water, sewer or soil pipes or other leakage in or about the said building.

THIRTEENTH: If the Tenant shall become insolvent or if bankruptcy proceedings shall begin by or against the tenant before the end of the term, the Landlord is hereby irrevocably authorized at its option, to forthwith cancel this Lease, as for a default. Landlord may elected to accept rent from such receiver, trustee, or other judicial officer during the term of their occupancy in their fiduciary capacity without affecting Landlord's rights as contained in the contract, but no receiver, trustee or other judicial officer shall ever have any right, title or interest in or to the above described property by virtue of this contract.

FOURTEENTH: Tenant hereby waives the renounces for himself and family and all homestead and exemptions rights he may have now, or hereafter, under or by virtue of the constitution and laws of this State, or of any other State, or of the United States, as against the payment of said rental or any portion hereof, or any other obligation or damage that may accrue under the terms of this agreement.

FIFTEENTH: This contract shall bind the Landlord and it assigns or successors, and the heirs, assigns, personal representatives, or successors as the case may be of the Tenant.

SIXTEENTH: It is understood and agreed between the parties hereto that time is of the essence of this contract and this applies to all terms and conditions contained herein.

SEVENTEENTH: It is understood and agreed between the parties hereto thee written notice via certified mail or delivered to the premises leased hereunder shall constitute sufficient notice to the Tenant and written notice to the Landlord, to comply with the terms of this contract.

EIGHTEENTH: The rights of the Landlord under the foregoing shall be cumulative, and failure on the part of the Landlord to exercise promptly any rights given hereunder shall not operate to forfeit any of this said rights.

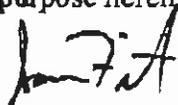
NINETEENTH: It is further understood and agreed between the parties hereto that any changes against the Tenant by the Landlord for service or for work done on the premises by order of the Tenant or otherwise accruing under this contract shall be considered as rent due and shall be included in any lien for rent due and unpaid.

TWENTIETH: It is hereby understood and agreed that any signs or advertising to be used, including awnings, in connection with the premises leased hereunder shall be first submitted to the Landlord for approval before installation of same.

TWENTYH-FIRST: RADON GAS NOTIFICATION: Radon is a naturally occurring radioactive gas that, when it has accumulated in a building in sufficient quantities, may present health risks to persons who are exposed to it over time. Levels of radon that exceed federal and state guidelines have been found in buildings. Additional information regarding radon and radon testing may be obtained from the palm Beach County Public Health Unit.

TWENTY-SECOND: The Tenant at his expense shall maintain plate glass and public liability insurance including bodily injury and property damage insuring the Landlord and Tenant. Tenant at this expense shall exterminate the unit on as needed basis. Tenant agrees to indemnify and hold Landlord harmless from and against all claims, demands, suits, actions, and causes of actions, or injury or death of any person or damage to property arising out of Tenant's use and occupancy of the Leased premises pursuant to this Agreement.

IN WITNESS WHEREOF, the parties hereto have executed this instrument for the purpose herein expressed, the day and year above written.



BOTTOM'S UP BEVERAGE, INC.
933 Park Avenue
Lake Park, FL 33403
772 216-4190

Marion Swanson on behalf of
John P. Little III, President
JPL Properties, Inc.

JPL PROPERTIES, INC.
2934 Westgate Avenue
West Palm Beach, FL 33409
561 624-1936

Business Hours of Operation

Breakfast	Sunday thru Friday	6AM to 11AM
Brunch	Sunday Gospel and Saturday Jazz.....	11AM to 4 PM
Lunch	Monday thru Friday.....	11AM to 4PM
Dinner	Sunday / Tuesday thru Saturday.....	5PM to 10PM
Entertainment Nights	Thursday thru Saturday.....	10PM to 2PM

Staffing

Front of the House

Assistant Floor Managers	2
Dining Room Host.....	4
Front Waiters.....	8
Back Runners.....	4
Bussers.....	4
Bartenders.....	4

Back of the House

Sous Chef.....	1
Line Cooks.....	6
Prep Cooks.....	2
Dishwasher.....	3
Housemen.....	1

Total amount of trained and entry level full and part time positions will be average of 20-40 person depending on the scheduled business demand.

METRO

cafe

Metro Cafe

Breakfast Menu

Three Eggs Any Style.....	\$0.00
Three Cheese Omelet.....	\$ 0.00
Country Western Omelet.....	\$ 0.00
Salmon Sweet Onion Omelet\$.....	\$ 0.00
Santa Fe Vegetable Omelet.....	\$0.00
Jumbo Waffles with Buttered Syrup and Cream.....	\$0.00
Three Stack Pancakes with Whipped Pecan Butter.....	\$0.00
All above served with Skillet Home Fries, Hickory Bacon or Smoked Sausages, Toast, Corn Bread or Biscuits	
Cheese Grits and Chicken Wings.....	\$0.00
Eggs Home Fries and Country Ham Steak.....	\$0.00
Country Fried Steak and Eggs with Sweet Onion Gravy and Biscuits.....	\$0.00
Fresh Fruit and Lemon Yogurt with Homemade Granola.....	\$0.00

Beverage

Orange Juice, Apple Juice,.....	\$0.00
Brewed Ice Tea, Lemonade.....	\$0.00
Fresh Brewed Coffee, Assorted Tea,.....	\$0.00
Milk, Chocolate Milk, Egg Creams.....	\$0.00

Brunch

Appetizer

Chilled Honey Dew Melon Lime Soup

\$0.00

Lemon Yogurt Parfait w/ Berries and Passion Fruit Syrup

\$0.00

Smoked Salmon Napoleon w/ Lemon Orange Oil

\$0.00

Morning Spring Roll w/ Chipotle Dipping Sauce

\$0.00

Mesclun Greens w/ Caramelized Pecans Dried Cranberries Crumble Goat Cheese Laced
with Balsamic Vinaigrette

\$0.00

Entree

Classic Benedict w/ Traditional Hollandaise

\$0.00

Three Stack Pancakes with Whipped Pecan Butter

\$0.00

Three Eggs Made Your Way w/ Home Fries and Bacon or Country Ham

\$0.00

Country Ham Benedict on Jalapeno Corn Cake w/ Smoked Tomato Hollandaise

\$0.00

Jumbo Waffles and Green Apple Compote w/ Caramel Syrup

\$0.00

Santa Fe Omelet w/ Avocado Tomato Red Onion Scallion and Monterey Jack

\$0.00

Seafood Frittata w/ Crispy Fried Onions

\$0.00

Marinated Grilled Flat Iron Steak w/ Vegetable Hash and Sunny Side Up

\$0.00

Poached Atlantic Salmon w/ Asparagus Sweet Onion Slaw

\$0.00

New Orleans Shrimp and Grits w/ Andouille Shrimp Hash

\$0.00

Grilled Mahi Mahi Club Sandwich w/ Herb Remoulade and Crispy Fries

\$0.00

Hickory Bacon Burger w/ Crispy Fries

\$0.00

Lunch

Appetizer

Daily Soup Bowl w/ Oven Baked Bread Sticks

\$0.00

Dry Rub Grilled Tiger Shrimp w/ a Spicy Mango Lime Salsa

\$0.00

Warm Oysters on the Half Shell w/ Tomato Parmesan Crust

\$0.00

Latin Ceviche of Scallop and Shrimp w/ Toasted Lime Coconut

\$0.00

Texas Barbecue Beef Pot Stickers w/ Scallion Ketchup

\$0.00

Asian Sesame Cola Wings w/ Blue cheese Crock

\$0.00

Haitian Lambi Pot Pie w/ Herb Drizzle Oil Shot

\$0.00

Sandwich – Salad - Pizza

Mesclun Greens w/ Caramelize Pecans Dried Cranberries Crumble Goat Cheese Laced
with Balsamic Vingrette

\$0.00

Pesto Grilled Chicken Mounded on a Tri Color Caesar with Reggiano Crostini

\$0.00

Grilled Jumbo Tiger Shrimp Mounded on a Tri Color Caesar with Reggiano Crostini

\$0.00

Latin Pizza - Chorizo Tomato Black Beans Monterey Jack with Confetti of Avocado and
Scallions

\$0.00

The Classic Pizza - Fresh Plum Tomato Sweet Onion Mozzarella w/ Drizzled Extra
Virgin Olive Oil

\$0.00

Smoked Barbecue Brisket Hoagie with Crispy Fries

\$0.00

Bistro Grilled Chicken Paillard on Garlic Roll with Crispy Fries

\$0.00

Grilled Mahi Mahi Club Sandwich w/ Herb Remoulade and Crispy Fries

\$0.00

Hickory Bacon Burger w/ Crispy Fries

\$0.00

Entrée

Wings Greens and Southern Potato Salad

\$0.00

Dry Rub Barbecue Ribs with Cole Slaw and Loaded Cheddar & Scallion Twice Baked
Potato

\$0.00

Glass Noodles w/ Crispy Shrimp Bok Choy tossed in Sweet and Sour Miso

\$0.00

Asian Sesame Seared Tuna w/ Wok Seared Vegetables Laced of Ginger Soy Glaze

\$0.00

Latin Paella with Shrimp Lobster Chicken Chorizo Sausage and Mussels Simmered in
Saffron Yellow Rice

\$0.00

Chimichurri Flat Iron Steak w/ Roasted Garlic Mash and Grilled Rustic Vegetables

\$0.00

Dinner

Appetizer

Daily Soup Bowl w/ Oven Baked Bread Stick

\$0.00

Dry Rub Grilled Tiger Shrimp w/ a Spicy Mango Lime Salsa

\$0.00

Warm Oysters on the Half Shell w/ Tomato Parmesan Crust

\$0.00

Latin Ceviche of Scallop and Shrimp w/ Toasted Lime Coconut

\$0.00

Texas Barbecue Beef Pot Stickers w/ Scallion Ketchup

\$0.00

Asian Sesame Cola Wings w/ Blue cheese Crock

\$0.00

Haitian Lambi Pot Pie w/ Herb Drizzle Oil Shot

\$0.00

Mesclun Greens w/ Caramelize Pecans Dried Cranberries Crumble Goat Cheese Laced
with Balsamic Vingrette

\$0.00

Entrée

Wings Greens and Southern Potato Salad

\$0.00

Pan Seared Shrimp and Scallops in a Polenta Croustade laced with Garlic Saffron

Tomato Sauce

\$0.00

Dry Rub Barbecue Ribs with Cole Slaw and Loaded Cheddar & Scallion Twice Baked
Potato

\$0.00

Glass Noodles w/Crispy Shrimp Bok Choy tossed in Sweet and Sour Miso

\$0.00

Asian Sesame Seared Tuna w/Wok Seared Vegetables Laced of Ginger Soy Glaze

\$0.00

Latin Paella with Shrimp Lobster Chicken Chorizo Sausage and Mussels Simmered in
Saffron Yellow Rice

\$0.00

Roasted Long Island Duckling w/Yam Potato Roast Garlic Mash Laced with
Pomegranate Cola Demi

\$0.00

Braised Oxtail Grilled Shrimp w/ Jon Jon

\$0.00

Chimichurni Flat Iron Steak w/ Garlic Mash and Grilled Rustic Vegetables

\$0.00

Bar

Appetizer

Daily Soup Bowl w/ Oven Baked Bread Sticks

\$0.00

Dry Rub Grilled Tiger Shrimp w/ a Spicy Mango Lime Salsa

\$0.00

Warm Oysters on the Half Shell w/ Tomato Parmesan Crust

\$0.00

Latin Ceviche of Scallop and Shrimp w/ Toasted Lime Coconut

\$0.00

Texas Barbecue Beef Pot Stickers w/ Scallion Ketchup

\$0.00

Asian Sesame Cola Wings w/ Blue cheese Crock

\$0.00

Haitian Lambi Pot Pie w/ Herb Drizzle Oil Shot

\$0.00

Mesclun Greens w/ Caramelize Pecans Dried Cranberries Crumble Goat Cheese Laced
with Balsamic Vinaigrette

\$0.00

Grilled Mahi Mahi Club Sandwich w/ Herb Remoulade and Crispy Fries

\$0.00

Hickory Bacon Burger w/ Crispy Fries

\$0.00

Dessert

Granny Smith Apple Tartin

\$0.00

White Chocolate Crème Brulee

\$0.00

Macadamia Crusted Warm Pear with a Rum Caramel Sauce

\$0.00

Fruit Cobbler Spring Roll with Passion Fruit Syrup

\$0.00

Mango Rum Parfait Martini

\$0.00

Chocolate Chocolate Cheese Cake

\$0.00

METRO CAFÉ

933 Park Avenue, Lake Park, FL 33403

CREDIT REFERENCES

- **Premier Beverages** – Doing business approximately for 5 years, 10 day payment has been fulfilled as agreed. NSF's : None.

Contact: Tim Decko - Phone: (772) 480-1177

- **J.J Taylor** – Doing business approximately for 3-4 years, all purchases are paid on a C.O. D basis per clients choice, if credit line is requested they are eligible for it, as they have established a good business relationship. NSF'S: None

Contact: Ron – Phone: (772) 626-5130