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## PRIVATE BANQUET FACILITY

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Parkers' Restaurant & Bar is located in the Chicago Suburb of Downers Grove, just south of the Highland Avenue exit of Interstate 88. We have private banquet rooms which can accommodate up to 50 guests or 100 guests for cocktail and/or hors d'oeuvres parties.

Parkers' Restaurant & Bar offers contemporary, upscale dining, using only the freshest fish and seafood ingredients available, served to you by a professional staff. We offer several options to accommodate your needs, which are outlined in this brochure.

### **DIRECTIONS FROM CHICAGO:**

Traveling west on I-290, exit to I-88 west, 3-4 miles past toll, exit Highland Avenue, turn left. We are on the northwest corner of Highland and 31st Street.

### **DIRECTIONS FROM O'HARE AIRPORT:**

Exiting airport, take I-294 south to I-88 west, 3-4 miles past toll, exit Highland Avenue, turn left. We are on the northwest corner of Highland and 31st Street.

### **DIRECTIONS FROM MIDWAY AIRPORT:**

Exit airport to northbound Cicero Avenue. Take I-55 west to LaGrange Road North. Turn left on 31st Street, travel approximately 15 minutes to Highland Avenue. We are on the northwest corner of Highland and 31st Street.

Parkers' Restaurant & Bar is able to accommodate meetings, receptions and private parties. For a small dinner party, holiday event, wedding rehearsal or cocktail party, please contact us at (630) 960-5700. [www.parkersamerican.com](http://www.parkersamerican.com)

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**PARKERS' RESTAURANT & BAR • 1000 31ST STREET • DOWNERS GROVE, IL 60515 • (630) 960-5700 • FAX: (630) 960-0491**

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## **GENERAL INFORMATION**

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### **RESERVATIONS AND DEPOSITS**

We request a minimum deposit of \$200.00 in order for us to pursue proper planning for all details, including menus, table arrangements, rentals, etc. Reservations for private banquet rooms will be confirmed once a deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date 10 days prior to your function. A room rental charge of \$100-\$400, depending upon the size of the room required, will be added to your total function cost.

### **MENUS**

Parkers' Restaurant & Bar is committed to serving the freshest available products from the farmer and the fisherman. Please inform us regarding any dietary restrictions; menus are available upon request to accommodate vegetarians, gluten-free and dairy-free diets. To ensure the success of your party, all menus must be determined five business days in advance. Prices are subject to the availability of our products and cannot be guaranteed more than 30 days prior to the event.

### **BEVERAGES**

Wine, beer, liquor and non-alcoholic beverages must be purchased through Parkers' Restaurant & Bar. Beverages can only be dispensed by our staff to the guests.

### **GUEST COUNT**

The final, guaranteed number of guests needs to be specified three business days prior to your event. You will be billed based on your final guaranteed number of guests.

### **BILLING**

All balances are due upon completion of your event. Your deposit will be deducted from all final bills. All major credit cards and pre-approved company checks are accepted. No personal checks for final payment, please.

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## BREAKFAST BUFFETS

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*20 Person Minimum for Buffets*

### **CONTINENTAL BREAKFAST**

Assorted Breakfast Breads

Fruit Juices: Orange, Tomato and Cranberry

La Colombe Parkers' House Blend Coffee and Harney & Sons Teas (Regular and Decaf)

**15.00 per person**

### **HIGH TIDE BUFFET**

Applewood Smoked Bacon

Oven Roasted Tomato, Goat Cheese and Herb Frittata

Southwestern Style Yukon Potato and Poblano Hash

Assorted Breakfast Breads

Fresh Fruit Parfait with Granola and Vanilla Honey Yogurt

Fruit Juices: Orange, Tomato and Cranberry

La Colombe Parkers' House Blend Coffee and Harney & Sons Teas (Regular and Decaf)

**24.00 per person**

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## HORS D'OEUVRES

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*Prices are per dozen*

### **FROM THE FISHERMAN**

**FRESH FISH WONTONS 42.00**

Pico de Gallo, Lime Cream and Avocado

**FRESHLY SHUCKED QUALITY ASSURED COLD WATER OYSTERS 30.00**

Cucumber Mignonette, Horseradish  
and Cocktail Sauces

**OYSTERS ROCKEFELLER 48.00**

Creamy Spinach, Parmesan and Swiss Cheese

**CHILLED COLOSSAL GULF SHRIMP 39.00**

Spicy Cocktail Sauce

**CHARCOAL GRILLED GULF SHRIMP AND BRIE 36.00**

Spicy Potato Chip, Port Reduction

**BBQ SPICED SCALLOPS 48.00**

Wrapped with Smoked Bacon

**MINI LUMP CRAB CAKES 42.00**

Lemon Garlic Aioli

**LUMP CRAB CALIFORNIA ROLLS 42.00**

Avocado and Citrus Sesame Dipping Sauce

**SPICY TUNA ROLLS (UPON AVAILABILITY) 38.00**

Sambal Mayonnaise

**VEGETABLE ROLLS 28.00**

Cucumber, Avocado and Sweet Rice Wine Vinaigrette

**CRISPY FOLEY CALAMARI (SERVES 2-3 GUESTS) 12.00**

Lightly Breaded in Garlic Parmesan Flour,  
Lemon Gremolata and Cocktail Sauce

### **FROM THE FARMER**

**RUSTIC TOMATO BRUSCHETTA 15.00**

Charcoal Grilled Garlic Crostini, Extra Virgin  
Olive Oil and Laura Chenel Goat Cheese

**BEEF TENDERLOIN CARPACCIO 48.00**

Truffle Oil and Arugula Pesto on  
Rosemary Focaccia

**CHICKEN SPRING ROLLS 30.00**

Sweet Chili Sauce

**WHITE MEAT CHICKEN SATAYS 34.00**

Spicy Miso Glaze

**CHARCOAL GRILLED LAMB CHOPS 58.00**

Mint-Basil Syrup

**CERTIFIED BLACK ANGUS MINI BURGERS 42.00**

Tillamook Cheddar, Chipotle Mayonnaise

**MINI PORTOBELLO BURGERS 36.00**

Buffalo Mozzarella, Caramelized Garlic  
Balsamic Mayonnaise

**POLENTA FRIES 12.00**

Harissa Mayonnaise

**BROCHETTES 16.00**

Shishito Peppers, Korean BBQ Sauce

**ADD CHICKEN 5.00**

**ADD BEEF 12.00**

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# HORS D'OEUVRES

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## **RECEPTION PARTY PLATTERS**

### **FRESH FRUIT DISPLAY**

Small serves 25 people **50.00**

Large serves 50 people **85.00**

### **DOMESTIC AND IMPORTED CHEESE DISPLAY**

Small serves 25 people **50.00**

Large serves 50 people **100.00**

### **SEASONAL VEGETABLE CRUDITÉ WITH RANCH OR BLUE CHEESE DIP**

Small serves 25 people **50.00**

Large serves 50 people **75.00**

### **CARVERY**

**50.00 Carving Fee**

Grilled Beef Tenderloin **220.00**

Roasted Turkey Breast **90.00**

Whole Side Wood-Roasted Salmon **135.00**

### **"ON THE ROCKS"**

Chilled Maine Lobster, Red King Crab, Cold Water Oysters and Shrimp Cocktail,  
with Horseradish, Tabasco, Lemon and Cocktail Sauce

Small (2-4 persons) **Market Price**

Large (4-8 persons) **Market Price**

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## HORS D'OEUVRES

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### **WOOD OVEN COOKED (Authentic VPN Certified)**

**Associazione Verace Pizza Napoletana**

We use only imported Italian "00" Flour, Extra Virgin Olive Oil, Cheeses and San Marzano Tomatoes to maintain the VPN standards.

### **MARGHERITA PIZZA 11.50**

Buffalo Mozzarella, San Marzano Tomatoes,  
Basil, Extra Virgin Olive Oil

### **DI PARMA 15.00**

Arugula, Prosciutto, Grape Tomatoes, Buffalo Mozzarella, Gran Cru Cheese,  
San Marzano Tomatoes, Basil, Extra Virgin Olive Oil

### **SHRIMP SCAMPI 12.50**

Mozzarella, Roasted Garlic, Basil, San Marzano Tomatoes,  
Extra Virgin Olive Oil

### **SALSICCIA 12.00**

Italian Sausage, Sweet Peppers, Onions, San Marzano Tomato, Mozzarella  
Parmigiano-Reggiano, Extra Virgin Olive Oil

### **ORTOLANO 11.50**

Buffalo Mozzarella, San Marzano Tomatoes, Basil,  
Extra Virgin Olive Oil, Rosemary Grilled Zucchini,  
Eggplant, Red Pepper and Mushroom

### **NAPOLI SALAME & SALSICCIA 12.00**

Roasted Garlic, Wild Mushrooms, Buffalo Mozzarella and San Marzano Tomatoes

### **PISTACHIO E FONTINA 13.50**

Mortadella, Pistachios, Roasted Cauliflower, Brussels Sprouts, Fontina

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## LUNCH BANQUET

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*Lunch includes Bread Service, Soup or Salad, Main Course, Dessert, and Non-Alcoholic Beverage (Iced Tea, Soda or Coffee).  
Vegetarian, Dairy-Free and Gluten-Free Menus available upon request.*

### **SOUP OR SALAD COURSE**

Please select ONE from the following:

#### **Soup of the Day**

**Manila Clam Chowder**  
(additional 2.00 per person)

**Shrimp & Lobster Bisque**  
(additional 5.00 per person)

#### **Classic Caesar Salad**

Hearts of Romaine, Charcoal Grilled Croutons,  
Shaved Parmigiano-Reggiano

#### **Mesclun Greens Salad**

Tomato, Cucumber and Mustard Vinaigrette

### **MAIN COURSES**

Please select THREE from the following:

#### **ALSATIAN SALAD 20.00**

Mixed Greens, Blue Cheese, Sautéed Apples,  
Candied Walnuts, Apple Cider Vinaigrette

**ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00**  
**ADD ORGANICALLY MANAGED GRILLED SALMON 9.00**

#### **CHOPPED SALAD 20.00**

Applewood Smoked Bacon, Tomatoes, Onion,  
Haricots Verts, Avocado, Sweet & Spicy Vinaigrette

**ADD GULF SHRIMP SHRIMP 6.00**  
**ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00**

#### **REGAL SPRINGS TILAPIA 22.00**

**ORGANICALLY MANAGED SALMON 28.00**

**LAKE SUPERIOR WHITEFISH 25.00**

**GULF SHRIMP 24.00**

*We Offer All of Our Seafood Choices "Simply Prepared"*

Charcoal Grilled with Seasonal Vegetable,  
Sun-Dried Tomatoes, Whipped Potatoes,  
Extra Virgin Olive Oil and  
Freshly Squeezed Lemon Juice

#### **MACARONI AND CHEESE 16.00**

Cavatappi Pasta, Smoked Gouda,  
Applewood Smoked Bacon and Asparagus

**ADD STEAMED LOBSTER TAIL 20.00**  
**ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00**

#### **BAKED JUMBO LUMP CRAB CAKE "LOUIE" SALAD 29.00**

Iceberg Lettuce, Applewood Smoked Bacon,  
Roasted Corn, Egg, Avocado, Tomato,  
Heart of Palm, Cucumber, 1001 Island Dressing

#### **CAESAR SALAD 18.00**

Hearts of Romaine, Wood Grilled Croutons,  
Shaved Parmigiano-Reggiano

**ADD COLEMAN'S GRILLED CHICKEN BREAST 5.00**  
**ADD CRISPY CALAMARI 7.00**  
**ADD ORGANICALLY MANAGED GRILLED SALMON 9.00**  
**ADD GRILLED GULF SHRIMP 6.00**

#### **VEGETARIAN TASTING 24.00**

Chef's Preparation Inspired with Local and  
Seasonal Vegetables

#### **SEASONAL HOUSE-MADE VEGETARIAN RAVIOLI 20.00**

Made Fresh Daily, Tossed with Asparagus,  
Sun-Dried Tomatoes and Crispy Onions

#### **HERB ROASTED COLEMAN'S CHICKEN BREAST 26.00**

Applewood Smoked Bacon, Onions,  
Wild Mushrooms, Sauce Bordelaise,  
Whipped Potatoes

#### **SLOW ROASTED BONELESS BEEF SHORTRIB 28.00**

Seasonal Vegetables, Whipped Potatoes  
and Red Wine Sauce

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*Main Courses continued on next page*

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## LUNCHEON BANQUET

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### **SANDWICHES AND WRAPS**

Served with French Fries

#### **GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST SANDWICH 22.00**

Applewood Smoked Bacon, Lettuce, Tomato, Red Onion,  
Monterey Jack, Grilled Stirato Roll

#### **SMOKED TURKEY CLUB 23.00**

Applewood Smoked Bacon, Hellmann's Mayonnaise,  
Lettuce, Tomato and Toasted Nine Grain Bread

#### **CHARCOAL GRILLED TURKEY BURGER 22.00**

Avocado, Monterey Jack, Honey Mustard Sauce,  
Lettuce, Tomato, Pickle and Toasted Challah Bun

#### **SPICY BUFFALO TILAPIA WRAP 20.00**

Guacamole, Lettuce, Tomato, Ranch Dressing  
and Spinach Tortilla

### **DESSERT SELECTIONS**

Please select ONE from the following:

#### **BITTERSWEET CHOCOLATE FLOURLESS CAKE**

Mocha Mousse, In-House Made Toffee

#### **CARAMEL BUDINO**

Italian Style Custard, Salted Caramel,  
Chocolate Cookie Crumbles

#### **SORBET TERRINE**

Fresh Fruit, Seasonal Soup, Lemon Tuile

#### **KEY LIME TART**

With Raspberry Sauce and Italian Meringue

#### **IN-HOUSE MADE BROWNIE A LA MODE**

Chocolate and Caramel Sauce with Vanilla Ice Cream

#### **TOFFEE CRÈME BRÛLÉE**

In House-Made Toffee

#### **SELECTION OF MINI DESSERTS**

(additional 7.00 per person)

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## **LUNCH BUFFET**

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*Buffets include one soft drink, coffee or iced tea.*

*Minimum of 20 guests is required for all buffets. Minimum of 35 people to open before 4:00 p.m. on Saturday and Sunday.*

*Vegetarian items may be added to any buffet.*

### **THE PARKER BUFFET**

Bread Service

Spicy House-Made Potato Chips

Charcoal Grilled Tilapia with White Wine Sauce

Macaroni and Cheese with Cavatappi Pasta, Smoked Gouda and Asparagus

Seasonal Vegetables tossed with Whole Butter and Herbs

**Choice of:**

Alsation Grilled Chicken Breast Salad with Mixed Greens, Candied Walnuts,  
Blue Cheese, Sauteed Apples and Apple Cider Vinaigrette

**Or**

Grilled Chicken Breast Caesar with Hearts of Romaine, Charcoal Grilled Croutons,  
Shaved Parmigiano-Reggiano

Assorted Cookies

**24.00 per person**

### **THE HIGHLAND BUFFET**

Bread Service

Spicy House-Made Potato Chips

Soup of the Day, Caesar Salad

Fish, Beef, Chicken and Portobello Mushroom Tacos

Certified Black Angus Mini Sliders with Tillamook Cheddar and Chipotle Mayonnaise

Baby Iceberg Wedge Salads with Bacon, Blue Cheese, Tomato, Onions and Ranch Dressing

Seasonal Fresh Fruit

Selection of Mini Desserts

**28.00 per person**

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## DINNER BANQUET

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*Dinner includes Bread Service, Soup or Salad, Main Course, Dessert, and Non-Alcoholic Beverage (Iced Tea, Soda or Coffee).  
Vegetarian, Dairy-Free and Gluten-Free Menus available upon request.*

### SOUP OR SALAD COURSE

Please select ONE from the following:

**Manila Clam Chowder**  
(additional 2.00 per person)

**Shrimp & Lobster Bisque**  
(additional 5.00 per person)

**Soup of the Day**

**Classic Caesar Salad**  
Hearts of Romaine, Charcoal Grilled Croutons,  
Shaved Parmigiano-Reggiano

**Mesclun Greens Salad**  
Tomato, Cucumber and Mustard Vinaigrette

### MAIN COURSES

Please select THREE from the following:

#### FROM THE FISHERMAN

**REGAL SPRINGS TILAPIA 36.00**  
**ORGANICALLY MANAGED SALMON 42.00**  
**LAKE SUPERIOR WHITEFISH 36.00**  
**GULF SHRIMP 34.00**  
**SEA SCALLOPS 40.00**

#### **SEASONAL FISH *Upon Request***

*We Offer All of Our Seafood Choices "Simply Prepared"*  
Charcoal Grilled with Seasonal Vegetable,  
Sun-Dried Tomatoes, Whipped Potatoes,  
Extra Virgin Olive Oil and  
Freshly Squeezed Lemon Juice

**CEDAR PLANK ROASTED ORGANICALLY MANAGED SALMON 42.00**  
Whipped Potatoes, Garlic Sautéed Spinach  
and White Wine Butter Sauce

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 36.00**  
Whipped Potatoes, Garlic Sautéed Spinach  
and Lemon Butter Sauce

**GULF OF MAINE SEA SCALLOP "PICCATA" 40.00**  
Garlic Sautéed Spinach and  
Lemon Caper Butter Sauce

**JUMBO LUMP CRAB CAKES 40.00**  
Mesclun Greens, Lemon-Garlic Aioli  
and Mango Sambal

**BOUILLABAISSÉ 39.00**  
Jonah Crab, Scallops, Calamari, Manila Clams,  
Mussels, Shrimp and Fin Fish,  
Saffron Tomato Broth and Classic Rouille

#### FROM THE FARMER

**HERB ROASTED COLEMAN'S DOUBLE CHICKEN BREAST 34.00**  
Applewood Smoked Bacon, Onions, Wild Mushrooms,  
Sauce Bordelaise, Roasted Potatoes

**CHARCOAL GRILLED PORK CHOP 38.00**  
Sweet Potato Fries, Moody Blue Cheese,  
Arugula and Grain Mustard Apple Glaze

**CHARCOAL GRILLED FILET MIGNON 7 oz. 48.00 10 oz. 58.00**  
Seasonal Vegetables, Whipped Potatoes  
and Red Wine Sauce

**VEGETARIAN TASTING 30.00**  
Chef Preparation Inspired with Local and  
Seasonal Vegetables

**SEASONAL HOUSE-MADE VEGETARIAN RAVIOLI 30.00**  
Made Fresh Daily, Tossed with Asparagus,  
Sun-Dried Tomatoes and Crispy Onions

**HERB CRUSTED CHICKEN BREAST AND  
FILET MIGNON COMBINATON 40.00**  
Whipped Potatoes, Fresh Vegetables  
and Red Wine Sauce

**SURF & TURF 60.00**  
7 oz. Filet of Beef and 7 oz. Cold Water Canadian  
Lobster Tail, Whipped Potatoes,  
Garlic Sautéed Spinach, Lemon  
and Drawn Butter

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## DINNER BANQUET

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### **DESSERT SELECTIONS**

Please select ONE from the following:

#### **BITTERSWEET CHOCOLATE FLOURLESS CAKE**

Mocha Mousse, In-House Made Toffee

#### **CARAMEL BUDINO**

Italian Style Custard, Salted Caramel,  
Chocolate Cookie Crumbles

#### **SORBET TERRINE**

Fresh Fruit, Seasonal Soup, Lemon Tuile

#### **KEY LIME TART**

With Raspberry Sauce and Italian Meringue

#### **IN-HOUSE MADE BROWNIE A LA MODE**

Chocolate and Caramel Sauce with Vanilla Ice Cream

#### **TOFFEE CRÈME BRÛLÉE**

In House-Made Toffee

#### **SELECTION OF MINI DESSERTS**

(additional 7.00 per person)

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## **DINNER BUFFETS**

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*Buffets include one soft drink, coffee or iced tea.*

*Minimum of 20 guests is required for all buffets. Minimum of 35 people to open before 4:00 p.m. on Saturday and Sunday.*

*Vegetarian items may be added to any buffet.*

### **THE DOWNERS BUFFET**

Bread Service

Choice of Classic Caesar Salad or Mesclun Greens Salad

Macaroni and Cheese with Cavatappi Pasta, Smoked Gouda and Asparagus

Seasonal Vegetables tossed with Whole Butter and Herbs

Herb Roasted Baby New Potatoes

Wood Oven Roasted Chicken with Mushroom Demi Glaze

Charcoal Grilled Regal Springs Tilapia with Crispy Leeks and Lemon Butter Sauce

Selection of Mini Desserts

**32.00 per person**

### **THE EXECUTIVE BUFFET**

Bread Service

Classic Caesar Salad or Mesclun Greens Salad

Macaroni and Cheese with Cavatappi Pasta, Smoked Gouda and Asparagus

Seasonal Vegetables tossed with Whole Butter and Herbs

Herb Roasted Baby New Potatoes

Charcoal Grilled Boneless Beef Ribeye with Red Wine Veal Reduction

Wood Oven Roasted Organically Managed Salmon with Sautéed Spinach and White Wine Sauce

Selection of Mini Desserts

**36.00 per person**

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## **BAR OPTIONS**

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### **HOST BAR**

A tab will be run on all drinks ordered and transferred to a separate check for payment.

### **CASH BAR**

Guests may pay for drinks as they order.

### **OPEN BAR**

Please ask our banquet coordinator for a specially designed package.

We offer a wide selection of wines and spirits.

We have, at your disposal, close to 5,000 bottles of wine.

Wine Spectator Magazine has chosen our list for the Award of Excellence.

In addition, we have over 40 different types of martinis to choose from.

Let our dramatic lounge be the backdrop for your cocktail and hors d'oeuvres party.

The vaulted wood ceiling and rich leather seats make any reception a special event.

We have a Live Jazz Entertainment Wednesday through Saturday from 6-9 p.m.

Our Happy Hour is Monday through Friday from 3-6 p.m. and Saturday 4-6 p.m. and Sunday 3-6 p.m.  
which consists of 50% off all bar food menu items!

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# EXECUTIVE CHEF PROFILE

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## CHEF PATRICK MCLAUGHLIN

Renowned and honored for his commitment to local and sustainable sourcing, Chef Pat began his culinary journey at a little bakery outside of Philadelphia at the age of 12. As a line cook at age 16, Chef Pat discovered a passion for dishes derived from an eclectic mix of styles and cultures, a passion that is expressed today in the dishes he creates for our guests at Parkers'.

Chef Pat continued the pursuit of his passion at the 3-Star Park Hyatt, Chicago where he was firmly entrenched in French technique, the search for quality ingredients and the proper components of a dish. Over the next several years, Chef Pat continued to engage positions that would enhance his understanding of multi-national styles and techniques.

A stint at the 4-Star Hotel Jerome in Aspen and the 4-Star Silvertree Hotel in Snowmass resulted in a love of southwestern cuisine and high altitude cooking. Ultimately, Chef Pat returned to Chicago with a desire to continue his education in French cuisine with a focus on simple, slow cooking and whole roasting. Later, Chef Pat found a model of hospitality and professionalism in kitchens at Les Nomades and Neiman Marcus on Michigan Avenue and discovered the joy of improvisational cooking at the University Club of Chicago.

Today as Chef at Parkers' Restaurant & Bar, Pat works to help support charitable organizations, instruct culinary students and educate staff along with guests on sustainable practices. Since his arrival, he has been sourcing out seafood from the best houses in the country and the freshest locally grown produce. This sourcing has led him to Kodiak Island, Seattle, Honolulu, Boston, Huron and Chicago, partnering with the best purveyors such as Foley Fish, Honolulu Fish Company and Chef's Garden. In line with his goal to offer the best products available, he is now a proud partner with Safe Harbor Seafood, a company that inspects our seafood for mercury, radiation, pathogens and histamines. Recently, Chef Pat became certified by Authentic VPN Pizza Napoletana and has introduced prime steak, duck and pasta into the new Parkers' Restaurant & Bar menu. He is committed to ensuring that your visit with us is as delightful as it is delicious.

### **SOME OF THE SUPPLIERS WE ARE PROUD TO WORK WITH:**

Intelligentsia Coffee, Chicago, Illinois  
Foley Fish, Boston, Massachusetts  
Laura Chenel Farms, Sonoma, California  
Albert Uster Imports, Gaithersburg, Maryland  
Roth "Moody Blue" Cheese, Madison, Wisconsin  
Honolulu Fish Company, Honolulu, Hawaii  
Euro USA, Cleveland, Ohio  
Safe Harbor Seafood, Villa Park, Illinois  
Fortune Fish, Bensenville, Illinois  
Academia Barilla, Parma, Italy  
Taylor Shellfish Farms, Shelton, Washington  
Chef's Garden, Akron, Ohio  
JDY Meats, Chicago, Illinois  
Ruprecht Meats, Chicago, Illinois  
Pasture to Plate, Cicero, Illinois  
Testa Produce, Chicago, Illinois  
Green's Sugarhouse, Poultney, Vermont  
Greco & Sons, Importers, Bartlett, Illinois  
European Imports, Chicago, Illinois

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