

First Look for Charity Gala Dessert Sponsors - 2010



10Pin Bowling Lounge

www.10pinchicago.com

10pin redefines the bowling experience by combining a retro sport and hip, upscale atmosphere. Located adjacent to the house of blues in landmark marina city, 10pin is 20,000 square feet of high energy fun. Twenty four state-of-the-art lanes are topped by 8 high-definition screens supported by an advanced audio system and revolutionary video jukebox. Guests can enjoy all the action from 10pin's comfortable dining areas or can be served at laneside tables.

10pin draws an urban professional crowd who enjoy the combination of the sophisticated atmosphere and the fun of bowling. The hip scene and inventive menu attracts non-bowlers as well. The creative team behind 10pin is Harry Caray's restaurant group, one of Chicago's most dynamic and successful management companies, and Chicago's own sports & entertainment holdings with over 70 years of experience in the bowling industry.

Dessert: Chocolate dipped Strawberries



676 Restaurant & Bar

www.676restaurant.com

676 Restaurant and Bar, in the OMNI Chicago Hotel and Executive Chef Daven Wardynski offer modern Midwest American cuisine highlighting the best in-class products of each season. 676 adds breath-taking views from four stories above in a casual atmosphere overlooking Michigan Avenue & the magnificent mile. Executive Chef Daven Wardynski has partnered with numerous local farms of the Midwest from Illinois, Iowa, Michigan, Wisconsin, Minnesota and Indiana to bring the guest the freshest and most flavorful creations possible. To name just a few, you can currently find menu items ranging from Seedling Farms Michigan Apple Fritters to La Quercia Green Label Iowa Prosciutto to Minnesota Wild Rice Soup with Ho-Ka Farm's Turkey.

676 Restaurant and Bar's menu changes seasonally and is open for breakfast, lunch and dinner.

Dessert: Orange Vanilla Tart with Champagne Sabayon



The Melting Pot

www.MeltingPot.com

The Melting Pot, a fondue restaurant creates a memorable four-course dining experience, where guests can truly "Dip Into Something Different." Guests enjoy a choice of four creamy cheese fondues prepared fresh table-side accompanied with garden fresh vegetables, green apples and baked fresh breads for dipping. The Melting Pot's menu offers patrons selections from individual entrees to complete four course extravaganzas. Homemade dipping sauces, a selection from five signature salads, and a fresh garden vegetable medley all accompany The Melting Pot entrees. Unique to The Melting Pot restaurants are four cooking styles: Bourguignon, Vegetable Court Bouillon, Coq au Vin, and a Caribbean Mojo fondue. Nine decadent chocolate fondues served with strawberries, bananas, marshmallows, brownies, pound cake, and cheesecake complete the night's dining experience.

Dessert: Fountain of Chocolate with fresh fruit, marshmallows, and pound cake



On Occasion Catering

www.onoccasioncatering.com

Your unique catering needs are the focus for On Occasion Catering & Events. Catering special events calls for attentive service, a gourmet's touch, and food made from scratch using the finest ingredients available.

On Occasion Catering & Events is delighted to announce the launch of our new Dessert and Pastry line..."Fat Bottomed Girls"! Our cheeky offerings include the Scandalous Chocolate Torte with Caramel and Sea Salt, the Lavish Fig & Mascarpone Torte, our Extravagant Pecan Bars laced with Jamaican Rum, and many others; all made to order, with the best of ingredients.

Please contact us for a full list and pricing at (847)963-6700 or at www.onoccasioncatering.com.

Dessert: Fig and Mascarpone Torte



Bringing your events to life

Catered by Design

www.cateredbydesign.com

Catered by Design brings your events to life with sumptuous food presented in spectacular fashion, by a creative & friendly team of professionals. For over 20 years, our events have sustained a loyal following of devoted and happy customers.

Catered by Design has menus from the traditional to the extraordinary. Our award winning chefs use only the freshest ingredients, and are in tune with the latest culinary & event trends. Our sales team will help you handcraft an innovative menu that suits your style and stays within your budget.

You can count on Catered by Design to handle all the details with style and finesse. Entertain with confidence, and the peace of mind that working with top notch professionals can bring.

Dessert: A&W Root Beer Floats and Cannoli Shooters



Wildfire

www.wildfirerestaurant.com

Wildfire transports you to the aura of a 1940's dinner club. From the décor to the jazz music, Wildfire has the style and warmth that makes it perfect for an evening with friends or just the two of you. The vintage jazz music and photos of star entertainers complete the atmosphere at Wildfire.

Our signature dishes include Filet Medallion Trio, Macadamia Nut Crusted Halibut, Wildfire Chopped Salad, Horseradish Crusted Filet Mignon, Roasted Prime Rib of Beef and Cedar Planked Salmon. In addition, we offer a variety of fresh salads and sandwiches.

Jazz up your party at Wildfire! No matter the occasion, our private dining rooms are ideal for any group, large or small. Our Club Supper menu, served family style, is the perfect way to share your favorite Wildfire Signature dishes at your celebration.

Dessert: Homemade Key Lime Pie with a graham cracker crust, fresh whipped cream, with lime zest
Homemade Chocolate Cream Pie with Oreo crust, fresh whipped cream



Roy's Restaurant

www.roysrestaurant.com

In Hawaii there are two things of equal importance—food and the “aloha” spirit. The blending of these two dynamic principles is how Roy's Hawaiian Fusion Cuisine was born. In 1988, James Beard Award winner Roy Yamaguchi opened the first Roy's in Honolulu, Hawaii. Today there are over 37 locations around the world. Roy's uses European techniques and Asian cuisine mixed with Hawaiian hospitality to create a fine dining experience unlike any other. Where the “aloha” style of service comes straight from the heart, and where any occasion becomes an unforgettable evening.

Dessert: Miniature flourless Chocolate Soufflé served with homemade whip cream and fresh raspberries.



Devon Seafood

www.Devonseafood.com

Upscale casual with imagination and style – just down the street

Located at the corner of Chicago and Wabash, Devon Seafood Grill offers premium aquatic fare, seamless service and an exhilarating atmosphere. Our indulgent cuisine emphasizes freshness, creativity and simplicity – themes mirrored in the architecture of our two bars and multiple dining areas.

An extensive wine collection for the most discerning palates

Our display cellar showcases a selection of over 600 fine wines and champagnes. And for tastes that run towards the exotic, our Wine Spectators | Wine Enthusiast list features an impressive list of rare and coveted wines from the finest wine-producing regions in the world.

The perfect setting for your private event

With two private banquet rooms and four semi-private alcoves, Devon is the perfect place for your business or social events. Contact Tiffany Junta, Director of Sales for details. 312-440-8660 or 3153@devonseafood.com

Dessert: *Spiced Carrot Cake* with walnut strussel, toasted coconut, and cream cheese frosting
New York Style Cheesecake in a shortbread tart shell with house chocolate chip



Butter Bella Gourmet Cookies

www.butterbella.com

Butter Bella is an all natural gourmet bakery located in Chicago, Illinois. Our cookies are handmade using only the freshest ingredients without preservatives or artificial flavors. Using cherished family recipes, our cookies never fail to bring back happy childhood memories. We bake in small batches for that "just-out-of-the-oven" goodness. Our goal is simple: Create baked goods made with natural ingredients, allowing true food flavors to shine through to the senses. Butter Bella promotes earth-friendly awareness and regularly donates time, talent and cookies to causes that are important to us all. We look forward to creating new recipes for everyone to enjoy.

Dessert: Assortment of Gourmet cookies, including: Best Butter, Butter Dip, Chocolate Chip, Lemon Lover's, Key Lime, Mocha Dip, Pecan Crescents, Pecan Shortbread, and Sprinkles



Katherine Anne Confections

www.katherine-anne.com

Katherine has been making decadent confections ever since her childhood on a Wisconsin farm. Her mother taught her how to use fresh cream from the family's Jersey cows to create batches of old-fashioned caramels. During the holidays, her father sold Katherine's Karamels at work for 25 cents each. Over the years her passion for creating artisanal confections grew, and she perfected three classic caramel flavors and six exquisite truffle varieties.

Quality and sustainability are important to us. We make our handmade confections using only the finest ingredients, such as Guittard chocolate, heavy cream, and locally produced wildflower honey. Our distinctive round boxes are hand-crafted for us by artisans who use a long grass instead of tree products, creating a paper that is not only beautiful but sustainable as well. Our dedication to quality has already been recognized by the *Chicago Sun Times*, *ABC 7*, *TimeOut Chicago*, *Ideal Bite*, and *Chicago Social*.

Katherine Anne Confections specializes in delicious, elegant, yet sustainable gifts. Distinctive wedding and event favors are also available, as well as customized corporate gifts, dessert trays, and special events with local partners such as Chocolate and Cocktails with NorthShore Distillery. We can be reached at katherine-anne.com or 773-727-3248.

Dessert: Assorted Truffles and Caramels



aja – Dana Hotel & Spa

www.ajasteak.com

aja, a chef-driven urban café featuring modern, seasonal asian cooking -meant to be shared-

using greenmarket sensibility, a passion for ingredients and the cuisine, Chef Linton's menu features the season's most vibrant flavors.

aja's Snak bar has a broad spectrum of flavors and preparations, while focusing on sustainable seafood provocatively presented as maki rolls, sashimi, ceviche, carpaccio and crudo.

Be nice. Share

Dessert: Black Sesame Macaroon with Black Sesame ganache; Milk Chocolate-Saffron Parfait with caramelized honey tuile