QSR INSPIRATION
TAKE A BAO – a new take on a classic Asian steamed, filled bun - a favorite part of dim sum. (Los Angeles, CA)

- Give the old bao a new twist – filled with innovative, Asian inspired fillings
- Vegetarian and Vegan friendly
- Also on the menu: rice bowls, savory salads, slurpalicious noodles, tempting sides and delectable desserts.

- **Pomegranate Steak** – glazed steak, marinated cucumbers, Japanese radish, pea shoots, sesame seeds
- **Signature BBQ Pork** – hoisin braised pork, pickled red onion, pea shoots, marinated cucumbers
- **Hoisin Glazed Steak** – grilled steak, pickled daikon, radish sprouts, cilantro, peanuts
- **Crispy Panko Crusted Fish** – Atlantic cod, yuzu tartar sauce, pea shoots, scallions
- **Sweet Soy Grilled Tofu** – glazed tofu, caramelized shiitake mushrooms, marinated cucumbers, pea shoots, scallions
CAFÉ SPICE - rooted in culturally elegant, ethnically creative, innovative Indian cuisine. (NY, NJ, PA, GA, MA)

Whole Foods – gourmet meals to-go. The only fresh - refrigerated Indian entrees featuring all-natural ingredients and no preservatives

- **Chicken Vindaloo**: adopted from Portugese dish Carne de Vinha d'Alhos - Indian spices were added to the tweak the recipe
- **Chicken Curry**: Indian curry is a blend of spices such as turmeric, cumin, and coriander.
- **Chicken Tikka Masala**: Marinated Chicken is cooked in a tandoor clay oven and then simmered in a rich tomato sauce with a hint of cream.
- **Channa Masala**: Chickpeas soaked overnight and slow cooked the traditional way with a blend of mild spices.
- **Vegetable Korma**: A medley of vegetables is braised with spices and cooked in a slightly creamy and spicy tomato sauce.
- **Saag Paneer**: Spiced and blended spinach, onions, and tomatoes, are slow cooked with cubes of low - fat homemade Indian cheese (paneer).
  - **Saffron Rice**: Basmati rice, saffron, bay leaves, and cardamom.
  - **Lemon Rice**: Basmati rice, lemon juice, lentils, mustard seeds, and red chili peppers.
QSR INSPIRATION

> **PEI WEI**: Pan Asian cuisine. Eat in five languages: Korean, Thai, Chinese, Vietnamese & Japanese

> **Spicy Korean**: Korean hot pepper sauce, garlic, white mushrooms, onions, carrots, long beans, toasted sesame seeds

> **Thai Dynamite**: Sriracha chile sauce, soy, fresh lime, scallions, red bell peppers, carrots, Thai basil

> **Pei Wei Spicy**: Chile vinegar sauce, scallions, garlic, snap peas, carrots

> **Thai Coconut Curry**: Green curry coconut sauce, ginger, Thai basil, red bell peppers, onions, long beans

> **Mandarin Kung Pao**: Chile seared soy sauce, scallions, garlic, snap peas, carrots, peanuts

> **Orange Peel**: Chile bean garlic sauce, orange peels, scallions, snap peas, carrots
CHIPOTLE: Food with Integrity. A place where you can eat delicious food made of the finest ingredients quickly and affordably.

“Food with integrity is our commitment to finding the very best ingredients raised with respect for animals, the environment and the farmers.”

Meats:

- Carnitas: naturally raised pork, thyme, bay, juniper berries, salt, cracked black pepper
- Barbacoa: USDA select and choice quality beef, fresh garlic, toasted cumin, cloves, chipotle chili adobo, fresh oregano, salt, cracked black pepper
- Chicken: Naturally raised chicken, smoky, spicy chipotle pepper adobo, then grilled. The char marks impart a subtle caramelized flavor.
STREET FOOD

> Latino flavor profiles mainstreaming
  > Spicy, exotic peppers and spices

> “Street food” influencing flavor profiles

> Caribbean flavors also mainstreaming
  > Tropical Fruit: Guava, Mango, Pineapple
  > Sweet influence