

Levy Serves Rosemont Minor League Park

TRAVEL: BIG SKY, MONTANA......46

The Levy subsidiary, Professional Sports Catering, has joined up with the new Rosemont minor league baseball team that will debut in the spring of 2018. Chicago-area venues Levy partners will now include Wrigley Field, the United Center and Guaranteed Rate Field. Levy acquired Professional Sports Catering, said to be the only fullservice food and beverage company that focuses exclusively on minor league and spring training baseball.

Starting in May, the \$60-million, 6,300-seat stadium will open to both local customers and millions of passengers who transit through nearby O'Hare International Airport every year.

The Village of Rosemont is expanding its entertainment offerings with the announcement of a new professional baseball stadium, home to a new minor league baseball team, and the Rosebud operated Carmine's as well as Texas-based Truluck's Seafood Steak and Crab House.

Rosemont also plans to open a new mixed-use complex, "The Pearl District," in 2018. Located at the intersection of Balmoral Avenue and Pearl Street, the development will be home to several businesses including Rosemont's first-ever boutique hotel, "The Rose," and Dave & Buster's. Both the stadium and The Pearl District will be located at the intersection of Balmoral Avenue and Pearl Street, west of I-294.

The Pearl District

Developed by Chicago-based Braden Real Estate, The Pearl District will feature two restaurants with an additional 10,000 square feet of space to accommodate a two-story or 20,000 square-foot tenant in addition to Dave & Buster's and The Rose hotel. The Pearl District's plaza, located adjacent to its restaurants, will host seasonal programming throughout the year.

Established in 1982 and headquartered in Dallas, Texas, Dave & Buster's operates more than 85 large-venue, high-volume restaurant/entertainment complexes throughout North America and Canada. Each Dave & Buster's offers an impressive selection of high-quality food and beverage items, combined with the latest games and attractions. The 40,000 square-foot Rosemont location will be the brand's fifth location in the market and employ more than 140 people.

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High energy bills are a problem faced by convenience store chains across the country, with 24-hour operations requiring constant lighting, heating, cooling and refrigeration. In the United States, a typical convenience store uses an average of 52.5 kilowatt-hours (kWh) of electricity per square foot each year. Compared to other commercial spaces, this is 3 times the average, with 24-hour locations utilizing up to 7 times the energy.

Although most of this focus has centered on refrigeration and lighting, one potential area for significant energy savings is too often overlooked: roller grills, heated merchandisers and soup warmers that make up the "hot food" section now in most stores. This type of equipment utilizes vast amounts of electricity to generate the heat for cooking or to reach the ideal holding temperatures to keep food warm. However, inefficient or aging equipment often draws unnecessary electricity, warms food unevenly and even increases food waste.

"Convenience stores often run their roller grills and heated merchandisers all day and night, so the more energy efficient the heating the lower



The most energy efficient grills today seal the ends of the hollow rollers, preventing the heated air from escaping, allowing the use of significantly lower wattage heating elements, saving up to 20% in energy costs.

the operating cost and higher the profit," says Gerard Mahoney, Senior Manager of Branded Products at Nathan's Famous, Inc., franchisor of the iconic hot dog brand known worldwide.

"The less heated air that escapes from the ends of the rollers, the less often the heating elements have to turn on, and the lower the required wattage," says Mahoney. "That's one of the reasons we turned to the energy efficient, sealed roller design of Creative Serving." Creative Serving, a Union, NJ-based manufacturer of retail countertop food service equipment, utilizes heating elements with significantly lower wattage requirements than the industry norm. *For more info, visit creativeserving.com.*

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Caesar Salad doesn't refer to the Roman conqueror, but to the man who created it: a Tijuana restaurateur named Caesar Cardini. He devised the salad in 1924 during the Fourth of July weekend at Caesar's Place. He served it as finger food, arranging the garlic-scented lettuce leaves on platters. Later, he shredded the leaves into bite-sized pieces.