

FALL 2004
ISSUE #1

The Chef's Table

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Welcome to The Chef's Table!

Ovations Food Services, LP is pleased to have the opportunity to share with you some of the exciting happenings and news of our growing company. In this, the first edition of our newsletter – The Chef's Table – you will be introduced to some of the people that make our organization what it is. You will see that while our venues are very different and span an entire continent, one thing is constant – the desire to exceed – not just meet – the high expectations of value, quality and service that our customers have come to expect from us. We hope that this publication will give you the opportunity to learn about us, our team members and most importantly our commitment to the facilities we service.

The Chef's Table is the place where the friends, family and important business associates of the chef gather to enjoy the house specialties. We invite you to do the same. Our house specialties are always the same – extraordinary customer service and diligent attention to detail paired with the hard work and determination to create mutually beneficial and successful food service partnerships.

If you have any questions or comments, please do not hesitate to call me directly.

Bon Appetit!

Sincerely,

A handwritten signature in blue ink that reads "Ken Young".

Ken Young, President



The Heartland is Happening!

Renovations, renaming and growth are a big part of what is happening in Iowa for Ovations. A name change and a newly renovated stadium seem to be just what the Davenport Class A minor league team of the Minnesota Twins needed to jump start their 2004 season. But in Des Moines, change meant building the new Iowa Events Center.

Beginning in October 2003, the Quad City River Bandits became the Swing of the Quad Cities. The team's new moniker came as the winning entry in a "name the team" contest with more than 2,000 entrants.

The renovations of John O'Donnell stadium started in September, 2003 and were completed in April. An open air concourse with four concession stands, a club lounge, and team store on this level are just some of the modern amenities of the renovated stadium. A walkway around the stadium allows for views of the field from any vantage point, while the new suite level offers 20 luxury boxes and a large banquet area.

"The new stadium has brought pride and excitement to the team, the staff and the fans of the Quad Cities," said James Johnson, General Manager for Ovations Food Services at the John O'Donnell Stadium. "Attendance has doubled and has meant increased returns and opportunity to service a new and growing fan base."

Just three hours east, the Iowa Events Center opened in early October. The multipurpose public events venue consists of three major components: the Wells Fargo Arena, a 17,000-seat arena, riverfront restaurant and entertainment complex; Hy-Vee Hall, a 100,000-square-foot exhibition hall and more than 15,000 square feet in meeting rooms. The combination of the new arena and the renovated Vets Auditorium, will make the Iowa Events Center the leading multipurpose complex in the Midwest.

"The Iowa Events Center is a shining example of the amazing growth of this region of America," said Mike Grimaldi, Director of Regional Facilities. "This complex will allow Des Moines to host world-class trade shows, sporting events, and entertainment shows." 🌀



"The new stadium has brought pride and excitement to the team, the staff and the fans of the Quad Cities."

James Johnson,
General Manager
Ovations Food Services

The King Lives at AutoZone Park

On July 6, 1954 Elvis Presley strolled into Sun Recording Studios in Memphis, Tennessee and made music history. To celebrate the Fiftieth Anniversary of Rock and Roll, Ovations in Memphis featured exclusive wines from Graceland Cellars on its 2004 AutoZone Park suite catering menu. The debut included Blue Suede Chardonnay, Jailhouse Red Merlot, and The King Cabernet Sauvignon all in embossed souvenir bottles with digital pictures and autographs of the king.

A sales contest between suite attendants kicked off the promotion. When presented with her own souvenir bottle, contest winner and Ovations suite attendant, Ashley Newbern said, "I'm all shook up."

Many suite clients expressed their satisfaction with the wines. "Thank you, thank you very much" was heard more than once. Graceland Cellars produced the wines on a limited run under license from Elvis Presley Enterprises. The run was so successful the line was completely sold out.

Once again, Elvis has left the ballpark. 🌀



Harbor Park's Heroes

Employees Recognized for 10 Years of Service

August 20th was a very special day at Harbor Park in Norfolk, Virginia. Usually before a game starts you can find Chef Jim Graziadei hard at work in the kitchen. Not on the 20th.

The lights were on. The crowd was cheering.

But that night Graziadei and 12 of his fellow food service employees were on the field. They were being recognized for 10 years of dedicated service to Harbor Park – home of the Norfolk Tides; Triple A team of the New York Mets.

"It was nice to be recognized for what we do," said Graziadei. "It was also very exciting to be on the field and to experience the thrill of the crowd cheering for you."

Each employee received a special 10 Year pin in a ceremony that included recognition by the fans, Ken Young, President of the Tides and Dave Rosenfield, General Manager.

Those recognized were:

Vince Arington – Vendor

Bill Cosgrove – Cash Manager

Brian Eason – Concessions

Jim Graziadei – Chef

Darlene Hall – Suite Attendant

Anna Henderson – Office Manager

Willie Jackson – Vendor

Sabrina Mullens – Stand Leader

Debbie Mullinax – Suite Attendant

Jerry Noell – Vendor

Edward Sharret – Patio Attendant

Pat Slattery – Stand Leader

James Timmons – Vendor

"The dedication and loyalty of these employees did not go unnoticed," said Scott Lorow, General Manager of Harbor Park Food Service. "They have been here since the ballpark's opening and have worked to make it the fun and exciting place for each of our visitors that it is today." 🍷



Norfolk Tides President, Ken Young (l) prepares to hand vendor Jerry Noell his 10-year service pin during the August 20th ceremony.

First Year at The Ranch Ends with Accolades

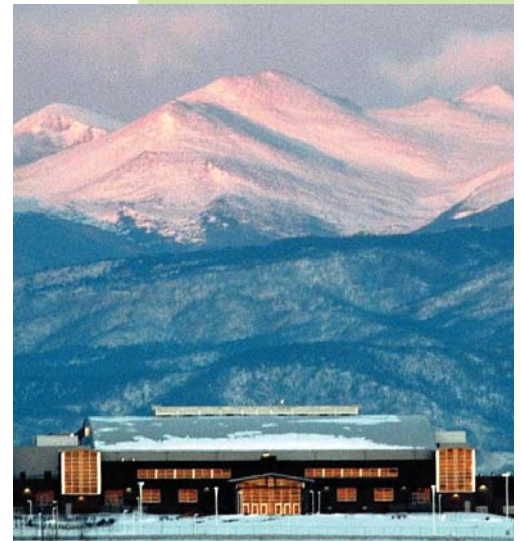
Ovations recently completed its first full year of business at The Ranch – Larimer County Fairgrounds and Events Complex and with accolades for the venue and for the food service. The Ranch is a multi-venue fairground and includes the Budweiser Events Center, Ranch-Way Feeds Indoor Arena and the First National Bank Exhibition Building.

The Budweiser Events Center was named one of the world's top 5,000-10,000 seat venues with by Venues Today, a Los Angeles – based trade publication. Since its opening, The Ranch has seen many exciting events such as David Bowie, Matchbox 20, Lynyrd Skynyrd, JoDee Messina, Disney on Ice, and Bill Cosby as well as craft shows, swaps meets, team roping, horse shows, the 2004 Larimer County Fair and is expected to host more than 350,000 visitors by year's end.

The Budweiser Events Center is also the home of the National Women's Basketball League Pro Cup finalist Colorado Chill and the wildly successful Central Hockey League expansion team – the Colorado Eagles Both teams will begin their sophomore seasons in the coming months.

Ovations was awarded top honors for "Best Arena Concessions" at the end of the 2003-2004 hockey season by the CHL. The public relations directors, coaches and players of the 17 league teams were involved in the voting process.

"Ovations has done an outstanding job of meeting and exceeding our expectations," said Rick Hontz, General Manager of the Budweiser Events Center. "This award just reiterates what we already knew about the quality and outstanding customer service provided by Ovations." 🍷



Ovations Facilities

Alameda County Fair
Pleasanton, California

The Amphitheater at Clark County
Vancouver, Washington

Arthur W. Perdue Stadium
Salisbury, Maryland

Autozone Park
Memphis, Tennessee

Blair County Ballpark
Altoona, Pennsylvania

Budweiser Events Center & County Fairgrounds
Larimer County, Colorado

Bulldog Stadium, Fresno State
Fresno, California

Calaveras County Fair
Angels Camp, California

California Exposition & State Fair
Sacramento, California

Coastal Federal Field
Myrtle Beach, Carolina

Fargodome
Fargo, North Dakota

Fresno County Fair
Fresno, California

Frontier Field
Rochester, New York

Grizzlies Stadium
Fresno, California

Harbor Park
Norfolk, Virginia

Harry Grove Stadium
Frederick, Maryland

Iowa Events Center
Des Moines, Iowa

Isotopes Park
Albuquerque, New Mexico

John Labatt Centre
London, Ontario, Canada

John O'Donnell Stadium
Davenport, Iowa

NTELOS Pavilion
Portsmouth, Virginia

Orange County Fair
Costa Mesa, California

Patriot Center, George Mason Univ.
Fairfax, Virginia

Prince George's Stadium
Bowie, Maryland

San Joaquin Fair
Stockton, California

San Mateo Expo Center
San Mateo, California

Save Mart Center Arena
Fresno, California

Seaside Park/Ventura County Fair
Ventura, California

Sovereign Bank Arena
Trenton, New Jersey

Tampa Bay Performing Arts Center
Tampa, Florida

University of California, Berkeley
Berkeley, California

Zephyr Stadium
New Orleans, Louisiana

Regional Recipes

From the Fresno Grizzlies Stadium's Kitchen

CENTRAL VALLEY TRI TIP SANDWICHES

(makes 4 sandwiches)

Ingredients:

- 4 Hoagie buns
- 1 lb. Tri tip steak
- 1 Large white onion
- 2 tbsp. Olive oil
- 1 tbsp. Horseradish
- 1/2 cup Sour cream
- Salt & pepper



Preheat grill to 450 degrees. Dust the tri tip generously with salt and pepper and place it on the hot grill, fatty side down. Grill for 10 minutes on each side, turning often, for a juicy medium rare. Remove from grill and let rest before slicing thinly at an angle against the grain of meat. Meanwhile, slice onions and place in a large skillet with olive oil over medium high heat for about 15 minutes or until the onions are a dark golden color.

Toast hoagie buns in oven or toaster oven. While the buns are toasting, combine sour cream and horseradish in a small mixing bowl. Spread the horseradish mix over toasted hoagie buns. Stuff about 1/4 lb. of prepared tri tip into each hoagie bun. Top with caramelized onions and enjoy.

From AutoZone Park's Kitchen in Memphis

MEMPHIS BARBEQUE NACHOS

(makes 4 servings)

Ingredients:

- 1lb Smoked Chopped Pork Shoulder or Barbequed Pork
- 1lb Round Tortilla Chips
- 16 oz. Spicy Nacho Cheese Sauce
- 2 oz. Sliced Jalapenos
- 4 oz. Memphis Style Barbeque Sauce
- 2 tbsp. Dry Rub Barbeque Spice



Heat pork and cheese sauce separately. Divide the chips in four bowls. Top chips with barbequed pork. Pour cheese sauce over pork. Top cheese sauce with barbeque sauce.

Sprinkle with seasoning and jalapenos to taste. Serve with a fork and plenty of napkins.



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