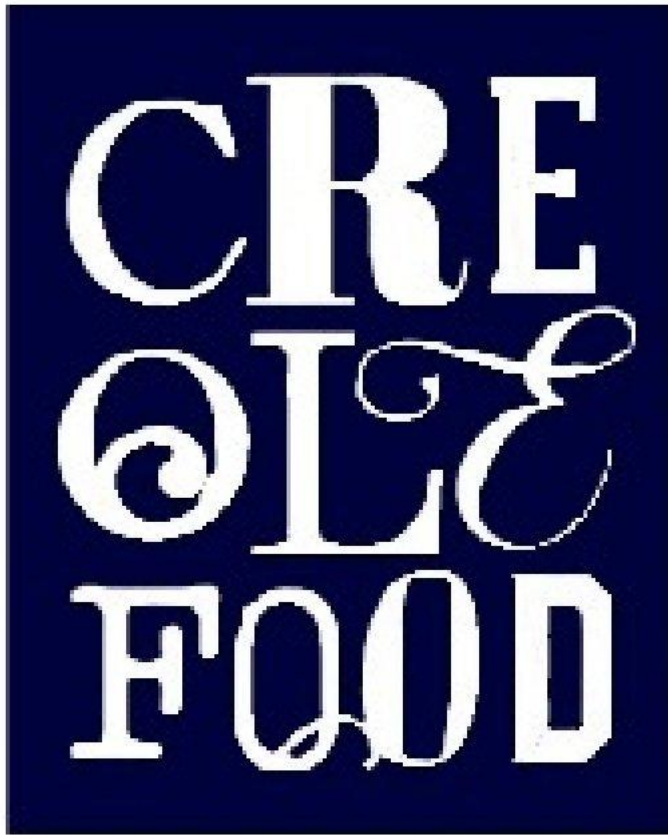




LOUIS' PO BOY CREOLE FUSION 24-HOUR DELI RESTAURANT PROPOSAL

EXECUTIVE SUMMARY

A 'Po Boy' is the name for Louisiana-Texas style shrimp or fish filet hoagie or submarine sandwich. It is famous for generations among the Southeast and Gulf Coast regions of America.

Creole Fusion describes a culinary blending and the marketing of Indigenous, North and South American, African, Spanish, Mexican, European, and Asian-influenced cooking, seasoned with the savory herbs and spices of the Gulf Coast, Southeast, and Southwest. This is the Louis' Po Boy Creole Fusion culinary brand. A 24-hour, fast-casual, part-delicatessen-style restaurant chain also offering a national grocery chain quality level of spices, condiments, and frozen side dishes, sold under the Creole Fusion brand. This new restaurant chain concept has dual potential.

VISION AND MISSION STATEMENT

New American cuisine is truly a melting pot of culinary influences. Louis' Po Boy represents the best selection of those regional influences in a casual dining environment. Our goal is to serve delicious, healthy regional food of the Gulf Coast, Southeast, and Southwest at reasonable prices that will build our brand. That's our long-term vision. So, you never know what spicy flavor-infused regional specialties can be found on the Creole Fusion menu.

The Louis' Po Boy Creole Fusion deli-restaurant concept was initially envisioned as a 24-hour haven for people who live by an upside-down schedule. Insomniacs and people who work at night. A safe, open-air dining environment for the neighborhood. The idea evolved into something special for comfort foodies, young families, professionals, or self-employed individuals in need of a great place to have impromptu meetings over breakfast, lunch, or dinner. A place to have a hot meal on a lunch or dinner break. Or a place for the loner who lives by night. Primarily, the Creole Fusion 24-hour deli-restaurant concept is targeted at creatives. And college students on a budget looking for employment opportunities to fit their flexible schedules and individuals who want to pursue jobs in the restaurant industry as a trade.

That is the motivation for the Louis' Po Boy Creole Fusion concept. Fun, enticing food to nourish the body and fuel the creative mind. Keep the Java flowing.

This proposal is three ideas in one.

Split the Po Boy Deli away from the Creole Fusion restaurant concept. The deli as a standalone concept, selling only po boys, paninis, pizzas, soups, and salads would put the Subway franchise out of business and grab a considerable section of the pizza chain market within a decade.

The grocery chain quality level spices, marinades, condiments, and frozen side dishes could be marketed and stand-alone, under the Creole Fusion Foods brand and still do well.

The LOUIS' PO BOY CREOLE FUSION concept has the potential to be very prosperous in two or even three different ways.

The following is the recipe for LOUIS' PO BOY CREOLE FUSION MASTER SPICE. This small amount would be used for flavoring a few pounds of meat or seasoning to taste. In restaurants and industrial kitchens, this recipe would be scaled up for volume. Where the menu reads CREOLE, this is the secret recipe for the flavor infusion.

3 TABLESPOONS GRANULATED GARLIC

5 TABLESPOONS SPANISH SMOKED PAPRIKA

1 TABLESPOON GROUND CUMIN

1 TABLESPOON GROUND CORIANDER

2 TABLESPOONS CHILI POWDER

1 TABLESPOON ONION POWDER

2 TABLESPOON DRIED OREGANO

1 TABLESPOON DRIED THYME

1 TABLESPOON SAGE

2 TABLESPOONS FRESHLY GROUND BLACK PEPPER

3 TABLESPOONS KOSHER SALT

This recipe is not fire hot (no cayenne) but created to enhance the flavor of meats and soups or sauces with a warm, savory infusion of creole spice!

The following menu is a good template, but not the definitive menu for the LOUIS' PO BOY CREOLE FUSION, a 24-hour, deli-restaurant concept.

BREAKFAST SERVED 12 PM TO 11 AM

LUNCH SERVED FROM 11 AM TO 3 PM

DINNER SERVED FROM 3 PM TO 12 MIDNIGHT

Overnight/Day Shift 12 AM to 6 AM to 12 Noon*

Evening/Night Shift 12 PM to 6 PM to 12 MIDNIGHT *

***Pro-rated every 2 hours. Management has the right to move patrons to another table during busy hours or the right to refuse extended coffee service to anyone. Conference room space and catering are available.**

-LOUIS' PO BOY CREOLE FUSION MENU-

BREAKFAST SERVED 12 PM TO 11 AM

FRENCH TOAST OR BELGUM WAFFLES (plain, pecan or blueberry) \$4.--

TOASTED BANANA BREAD SLICES (4)

SERVED WITH BUTTER AND HONEY OR MAPLE SYRUP

CHEESE OMELET \$4.--

SCRAMBLED, OR EGG WHITES ONLY, WITH CHEDDAR OR CHOICE OF CHEESE(S) ADD ON CHOICES FOR OMELETS; \$1.ea

CHICKEN, BEEF SAUSAGE, CHORIZO, TURKEY HAM, OR SLICED OLIVES, CHOPPED PEPPERS, MUSHROOMS, DICED POTATOES, SAUTEED ONION --

AND CREOLE MUSHROOM OR CREOLE CHICKEN SAUCE MADE FROM CONDENSED CREAMED SOUP—

FRITTATAS: BACON, SAUSAGE, POTATOES, MUSHROOMS, PEPPERS \$6.--

CROISSANT SANDWICH \$4.--

SCRAMBLED, OR OVER EASY EGGS, OR EGG WHITES WITH CHEDDAR OR CHOICE(S) OF CHEESE

ADD ON CHOICES TO SANDWICH: BEEF SAUSAGE, TURKEY HAM OR BACON, BEEF CHORIZO
\$1.ea

ASSORTED MUFFINS, DANISHES, BAGELS, BEIGNETS AND SWEET ROLLS

SERVED WITH BUTTER AND HONEY, WITH COFFEE OR TEA **\$3.--**

WITH COFFEE OR TEA ALL NIGHT, OR ALL DAY **\$40. per person /shift***

Overnight/Day Shift 12 AM to 6 AM to 12 Noon*

Evening/Night Shift 12 PM to 6 PM to 12 MIDNIGHT *

***Pro-rated every 2 hours. Management has the right to move patrons to another table during busy hours or the right to refuse extended coffee service to anyone. Conference room space and catering are available.**

-LOUIS' PO BOY CREOLE FUSION MENU-

CREAMY OATMEAL -OR- GRITS, WITH BUTTER AND HONEY **\$2.--**

SERVED AS A HOT CEREAL WITH WHEAT TOAST

EGGS OVER ANY STYLE (2) WITH HASH BROWNS **\$2.--**

ADD ON SIDES OR EXTRA EGG(S) OR

BEEF SAUSAGE, TURKEY HAM OR BACON, BEEF CHORIZO, **\$2.--**

BEEF HASH **\$2.--**

EXTRA HASH BROWNS **\$1.--**

EGGS BENEDICT (2) WITH SAVORY CREOLE HOLLANDAISE SAUCE

SERVED ON ENGLISH MUFFINS WITH HASH BROWNS **\$4.--**

MIXED FRUIT AS A SIDE	\$1.--
EXTRA TOASTED WHEAT SLICES	.50
BIG BOWL OF MIXED FRUIT (SLICES OF MANDARIN ORANGES, PEARS, STRAWBERRIES, MIXED BERRIES, MELONS AND GRAPES)	\$3.--
SERVED WITH WHEAT TOAST BUTTER AND HONEY	

-LOUIS' PO BOY CREOLE FUSION MENU-

BREAKFAST SERVED 12 PM TO 11 AM

A PROPER ENGLISH BREAKFAST - CREOLE STYLE \$10.--

2 Creole Spicy Andouille Sausage links,

2 Blood pudding, seared to perfection,

4 Smoked Back Bacon – This isn't your regular bacon, back bacon includes a little bit of the loin,

2 Eggs sunny side up or cooked to order,

Classic Heinz Beans, -OR- Ranch Style Beans

1 Tomato cut in half along the equator and then seared in the pan and seasoned with salt and pepper,

Mushrooms nicely browned and caramelized,

Fried Bread (toast) with butter,

-LOUIS' PO BOY CREOLE FUSION MENU-

LUNCH SERVED FROM 11 AM TO 3 PM

DINNER SERVED FROM 3 PM TO 12 MIDNIGHT

-APPETIZERS

\$6.--

TOMATO, OLIVE AND PEPPER BRUSCHETTA

CREOLE NACHOS (BEEF, CHORIZO OR CHICKEN)

CREOLE CHIPS 'N' SALSA MADE WITH CREAM CHEESE

CREOLE CHIPS 'N' AVOCADO DIP

FRIED OR SAUTEED

CRAB CAKES

REG. (3) FOR \$6. -- LG. (5) FOR \$10.--

SALMON CAKES

REG. (3) FOR \$6. -- LG. (5) FOR \$10.--

SERVED WITH CREOLE MUSTARD, KETCHUP, AND SESAME/SOY SAUCE

CREOLE BOUDIN BALLS

SERVED WITH CREOLE MUSTARD, KETCHUP, AND SESAME/SOY SAUCE

CREOLE ROSEMARY FRIES (LARGE ORDER) AS AN APPETIZER

-LOUIS' PO BOY CREOLE FUSION MENU-

-CREOLE FUSION PO BOY SANDWICHES

\$8.--

FARM RAISED CATFISH (FRIED)

SHRIMP (FRIED OR SAUTEED TO ORDER)

SCALLOPS (FRIED OR SAUTEED TO ORDER)

SPICY CREOLE CHICKEN (FRIED OR SAUTEED TO ORDER)

CREOLE MEATLOAF SLICES

(ADD CHEDDAR CHEESE AND WORKS FOR A CREOLE CHEESEBURGER) \$10.--

CREOLE FRIED CHICKEN THIGH SLIDERS REG. (3) FOR \$6. -LG. (5) FOR \$10.--

MIXED CATFISH AND SHRIMP (FRIED OR SAUTEED TO ORDER) \$10.--

MIXED SHRIMP AND SCALLOPS (FRIED OR SAUTEED TO ORDER) \$12.--

MIXED SHRIMP, SCALLOPS AND CATFISH (FRIED OR SAUTEED) \$14.--

**SERVED ON 8-INCH ARTISAN TOASTED HERBED GARLIC LOAVES WITH CREOLE COLESLAW
AND SEASONED ROSEMARY FRENCH FRIES**

-DAILY SOUP, SALAD AND SANDWICH SPECIALS

-LOUIS' PO BOY CREOLE FUSION MENU-

PANINI SANDWICHES

\$7.--

ADD TO YOUR CHOICE OF DELI WORKS AND CHEESES

ROAST BEEF, PASTRAMI, PEPPERONI, TURKEY BACON OR HAM, SALAMI, MILD JERK CHICKEN,

BUFFALO CHICKEN, PHILLY CHEESE STEAK, CREOLE MEATLOAF, CREOLE CHICKEN SALAD,

CREOLE SHRIMP SALAD, CREOLE SALMON SALAD, TERIYAKI BEEF, TERIYAKI CHICKEN,

BBQ CHICKEN SALAD, BBQ BRISKET BEEF, GRILLED EGGPLANT AND PEPPERS,

ROASTED PORTOBELLO MUSHROOMS AND OLIVES

SERVED WITH SEASONED ROSEMARY FRIES AND PICKLE WEDGES

-WRAPS (1 MEAT AND 1 CHEESE)

\$6.--

ADD TO YOUR CHOICE OF DELI MEATS AND CHEESES

UP TO (3) MEATS AND (3) CHEESES

ADD \$1.ea

YOUR CHOICE OF PLAIN FLOUR, OR SPINACH FLOUR WRAPS

SERVED WITH CHIPS OF YOUR CHOICE AND PICKLE WEDGES

-LOUIS' CREOLE BURGER MENU-

SAMON BURGER with the works or to-order \$8.

PLAIN- or-BLACK BEAN VEG PATTY with the works or to-order \$8.

8 oz. patty Angus Beef 80/20, PLAIN seasoned with salt and pepper

TEXAS MUSTARD BURGER - with the works or to-order \$8.

8 oz. patty Angus Beef 80/20, PLAIN seasoned with salt and pepper

ALL-AMERICAN CHEESEBURGER -Melted Cheddar, Gouda, and Pepper Jack with the works or to-order \$8.

8 oz. patty Angus Beef 80/20, PLAIN seasoned with salt and pepper

CREOLE MARINARA – Spicy Marinara sauce, Gouda, and Provolone \$8.

8oz. patty Angus Beef 80/20, Soy and Creole seasoning marinated

MEXICALI - Chili and shredded Cheddar cheese with cream cheese avocado salsa, chopped raw red onions, and Pico de Gallo on the side \$8.

8oz. patty Angus Beef 80/20, Soy and Creole seasoning marinated

Creole Andouille Sausage Hot Dogs – Plain, Chill cheddar cheese, or Creole Marinara with toppings on the side to order \$6.

-ALL Burgers and Hot Dogs Served with Plain or Rosemary Steak Fries-

KIDS BURGER- 6 oz. patty and smaller bun with the works or to order, and plain shoestring fries \$5.

-LOUIS' PO BOY CREOLE FUSION MENU-

-FRIED OR SAUTEED FISH

LUNCH \$8. -- ENTREE \$10.--

Creole Bacalao Alandaluta: sauteed in EVO, julienne onion and garlic

Fish in Creole Veracruz Sauce: sauteed in EVO, diced onion, garlic, tomatoes and olives

CREOLE SEASONED WHITING, TILAPIA, HALIBUT, SALMON, COD, OR THE CATCH OF THE DAY

CRAB CAKES

REG. (3) FOR \$6. -- LG. (5) FOR \$10.--

SALMON CAKES

REG. (3) FOR \$6. -- LG. (5) FOR \$10.--

SERVED WITH CREOLE MUSTARD, KETCHUP, AND SESAME/SOY SAUCE

SERVED WITH ROSEMARY FRIES AND CREOLE COLESLAW

-BAKED

LUNCH \$8. -- ENTREE \$10.--

CREOLE JERK CHICKEN IS SOLD BY WHOLE OR BY HALF AS A LUNCH, OR DINNER ORDER

CREOLE MEATLOAF (2 THICK SLICES) SOLD PER LUNCH, ENTREE ORDER, OR WHOLE AS A FAMILY ORDER

CREOLE CHICKEN, ROAST BEEF, TURKEY, OR SEAFOOD (8 OUNCES) SOLD PER LUNCH, OR ENTREE ORDER, OR AS A FAMILY ORDER

SOLD WITH SEASONED ROSEMARY FRIES AND ONE ADDITIONAL SIDE AS A LUNCH, OR WITH TWO SIDES AS A DINNER ORDER

-GRILLED

CREOLE STEAKS ARE SOLD WITH SEASONED ROSEMARY FRIES AND ONE ADDITIONAL SIDE AS A LUNCH ORDER OR TWO SIDES AS A DINNER ORDER.

New York Strip, Filet Mignon, Rib Eye, T-Bone, Porterhouse, or Vegetarian

CREOLE CHICKEN BREAST SOLD WITH SEASONED ROSEMARY FRIES AND ONE SIDE AS A LUNCH ORDER OR TWO SIDES AS A DINNER ORDER

-CORPORATE EVENTS CATERING-

-LOUIS' PO BOY CREOLE FUSION MENU-

-RICE

A LUNCH OR ENTREE SERVING, WITH TOASTED BUTTERED GARLIC FRENCH LOAF BREAD AND LUNCH OR ENTREE COMFORT SIDES

CREOLE ETOUFFEE \$15.--

SHRIMP SAUTEED IN A SPICY CREOLE MEDITERRANEAN PASTA SAUCE SERVED OVER RICE

CREOLE CHICKEN AND SAUSAGE PAELLA \$15.--

SAUTEED IN SPICES AND MIREPOIX, THEN SLOW COOKED WITH SPANISH RICE AND SAFFRON IN CHICKEN STOCK UNTIL READY TO SERVE

CREOLE CREAMY MUSHROOM RISOTTO \$15.--

ARBORIO RICE, GARLIC, AND SHALLOTS COOKED GOLDEN IN OLIVE OIL, THEN SLICED, SAUTEED MUSHROOMS AND VEGETABLE STOCK, CREOLE SPICE, BUTTER, ARE ADDED WITH WHITE WINE AND HEAVY CREAM, THEN SIMMERED TO PERFECTION WITH PARMESAN AND SMOKED GOUDA AND SERVED WITH EXTRA PARMESAN TO TASTE

MOROCCAN CURRY CHICKEN \$15.--

SAUTEED CHICKEN IN CURRY SPICES, GARLIC, ONIONS, PEPPERS, SIMMERED AND SERVED OVER HOT RICE

JAMBALAYA \$15.--

SAUTEED CHICKEN, SAUSAGE, SHRIMP, GARLIC, ONIONS AND PEPPERS, SIMMERED IN CHICKEN STOCK AND CREOLE SPICES

-CORPORATE EVENTS CATERING-

-LOUIS' PO BOY CREOLE FUSION MENU-

-PASTA

**FRESH LINGUINI FLAT NOODLES, A LUNCH OR ENTRE SERVING, TOSSED IN YOUR CHOICE OF;
SPICY CREOLE MEDITERRANEAN MARINARA OR ALFREDO SAUCE, SERVED WITH TOASTED
BUTTERED GARLIC FRENCH LOAF BREAD**

ADD YOUR CHOICE OF CREOLE JERK CHICKEN, ANDOUILLE SAUSAGE, SHRIMP, OR SCALLOPS

SINGLE CHOICE \$9.--

TWO CHOICES \$12.--

THREE CHOICES \$15.--

**2 FRIED OR SAUTEED CRAB OR SALMON CAKES MAY BE SOLD WITH
PASTA ORDER, AS A SEAFOOD CHOICE.**

CREOLE SALMON RAVIOLI \$25.--

**SEAFOOD PASTA MEDALLIONS TOSSED IN SPICY CREOLE MEDITERRANEAN SAUCE SERVED
WITH TOASTED BUTTERED GARLIC FRENCH LOAF BREAD AND LUNCH OR ENTREE COMFORT
SIDES**

YOUR CHOICE OF BEEF, OR JERK CHICKEN, OR SHRIMP RAVIOLI

LASAGNA MADE WITH CREOLE MEDITERRANEAN SAUCE

**SERVED WITH TOASTED BUTTERED GARLIC FRENCH LOAF BREAD AND LUNCH OR ENTREE
COMFORT SIDES**

VEGETARIAN SUN DRIED TOMATOES AND MUSHROOMS \$7.--

GROUND BEEF AND SAUSAGE \$12.—

(INQUIRE ABOUT FAMILY SPECIALS)

-LOUIS' PO BOY CREOLE FUSION MENU-

-PERSONAL PAN PIZZAS

REG. 8 INCH \$8.--

LG. 12 INCH \$10.--

CHOICE OF:

SIGNATURE PIZZAS

CREOLE MARGHERITA

GENEROUS CREOLE MEDITERRANEAN SAUCE TOPPED WITH MOZZARELLA, PARMESAN AND SMOKED GOUDA CHEESES

GREEK CREOLE

GENEROUS CREOLE MEDITERRANEAN SAUCE AND OLIVE OIL COVERED WITH OLIVES, RED ONIONS, MUSHROOMS AND PEPPERS, DRIZZLED WITH BALSAMIC VINEGAR AND CREOLE MASTER SPICE, TOPPED WITH FETA, PARMESAN AND MOZZARELLA CHEESE

CREOLE MIXED GREENS

GENEROUS CREOLE MEDITERRANEAN SAUCE AND OLIVE OIL COVERED WITH A MIX OF DELICIOUS SAUTEED SPINACH, COLLARD AND TURNIP GREENS, TOPPED WITH MOZZARELLA, PARMESAN AND SMOKED GOUDA CHEESES

AND STANDARD CREOLE FUSION PERSONAL PIZZAS

MEDIUM \$12. -- OR LARGE \$ 18. --

GENEROUS CREOLE MARINARA SAUCE WITH UP TO SIX TOPPINGS \$1.ea

PEPPERONI, SAUSAGE, BEEF CHORIZO, MUSHROOMS, OLIVES, PEPPERS, ONIONS

-LOUIS' PO BOY CREOLE FUSION MENU-

-DAILY SOUP, SALAD AND SANDWICH SPECIALS \$10.--

-SOUPS \$7.--

SERVED WITH TOASTED BUTTERED GARLIC FRENCH LOAF BREAD

CHICKEN ANDOUILLE SAUSAGE GUMBO

SHRIMP BISQUE

SEAFOOD CHOWDER

MAZE AND POTATO CHOWDER

CHICKEN TORTILLA

CREOLE SPICY TERIYAKI BEEF BOWL WITH PICKLED GINGER*

CREOLE SPICY TERIYAKI CHICKEN BOWL WITH PICKLED GINGER*

***FLAT LO MEIN NOODLE, BEEF OR CHICKEN STOCK FOUNDATION. SOUPS ARE LOADED WITH DELICIOUS, HEALTHY STIR-FRY VEGETABLES, JULIENNE CARROTS, SNAP PEAS, PEPPERS, MUSHROOMS, BROCCOLI, AND ONIONS**

***ALSO, A MEATLESS VERSION MADE WITH VEGETABLE STOCK**

CREOLE CHILI WITH BEANS

-LOUIS' PO BOY CREOLE FUSION MENU-

-SALADS **SM. OR AS A SIDE \$2. -- MED. \$5. --LG. \$8. --**

CREOLE HOUSE SALAD

SPRING MIX FIELD GREENS AND ROMANE LETTUCE TOPPED WITH JULIENNE CARROTS, BROCCOLI, MUSHROOMS, SNAP PEAS, PEPPERS, TOSSED IN A LIGHT VINAIGRETTE OF SOY, BALSAMIC, GROUND PEPPERCORN AND CREOLE MASTER SPICE

GREEK SALAD

BABY SPINACH LEAVES, HALVED CHERRY TOMATOES, SLICED CUCUMBER, BLACK OLIVES, THIN SLICED RED ONIONS, CHOPPED GRILLED RED, ORANGE AND YELLOW PEPPERS; OLIVE OIL, LEMON JUICE, BALSAMIC DRESSING; WITH FRESH MINCED GARLIC, CHOPPED PARSLEY, CREOLE SPICE, GENEROUSLY TOPPED WITH FETA CHEESE AND OLIVES

ADD YOUR CHOICE OF MEAT TOPPING ON EITHER SALAD; FROM CRAB OR SALMON CAKES TO TERIYAKI CHICKEN OR BEEF FOR \$3.--

(CHECK WITH YOUR SERVER)

-CORPORATE EVENTS CATERING-

-LOUIS' PO BOY CREOLE FUSION MENU-

-COMFORT SIDE DISHES

\$3. each

SEASONED GREEN BEANS WITH CHOPPED POTATOES

SEASONED MIXED COLLARD AND TURNIP GREENS

CREOLE STIR-FRY VEGETABLES

CREOLE OKRA AND SUN-DRIED TOMATOES

GARLIC MASHED CAULIFLOWER AND POTATOES

CREOLE STUFFING

RED AND BLACK BEANS AND RICE

CREOLE CARROTS

CREOLE POTATO SALAD

CREOLE COLESLAW

ROSEMARY FRIES

CREOLE AU GRATIN POTATO CASSEROLE

CREOLE MAC 'N' CHEDDAR CHEESE

SAUTEED GARLIC BROCCOLI

CREAMY CHEDDAR GARLIC BROCCOLI RICE CASSEROLE

-SPECIALTY COMFORT FOOD SIDES

\$6.--

CREOLE MAC 'N' CHEDDAR CHEESE

CREOLE MIXED COLLARD AND TURNIP GREENS

CREOLE OKRA AND SUNDRIED TOMATOES

SAUTEED SHRIMP, OR JERK CHICKEN, OR BEEF SAUSAGE

ADD AN EXTRA CHOICE OF MEAT;

\$2.ea

-LOUIS' PO BOY CREOLE FUSION MENU-

-KIDS MENU

\$4.--

GRILLED CHEDDAR CHEESE AND SMALL FRIES

GRILLED NUTELLA AND MILK

1/2 PO BOY AND SMALL FRIES

1/2 PANINI AND SMALL FRIES

KIDS CHILI CHEDDAR CHEESE FRIES

KIDS MAC 'N' CHEESE

SMALL PIZZA (SINGLE TOPPING)

1/2 PLAIN FRENCH TOAST OR WAFFLE

SMALL MILKSHAKE

FREE KIDS HOUSE SALAD

-LOUIS' PO BOY CREOLE FUSION MENU-

-DESERTS

\$3.--

DOUBLE CHOCOLATE CAKE

CARROT CAKE

MIXED BERRY CHEESECAKE

APPLE PIE

PECAN PIE

SWEET POTATO PIE

BANANA PUDDING

-ALA MODE

ADD A LARGE SCOOP OF ICE CREAM WITH DESSERT

ADD \$1. each

VANILLA, STRAWBERRY, CHOCOLATE, BANANA NUT,

VARIOUS HEALTHY TOPPINGS

-BEVERAGES

MILKSHAKES

\$5.--

SPECIALTY HEALTH SHAKES

\$5.--

HOT COFFEES AND TEAS

\$2.--

JUICES, VITAMIN WATER

\$2.--

REGIONAL BEERS

\$6.--

-LOUIS' PO BOY CREOLE FUSION BRAND-

Grocery chain quality-level spices, marinades, condiments, and frozen side dishes would be marketed under the Creole Fusion Foods brand. Here are our primary examples.

--LOUIS' PO BOY CREOLE FUSION CREOLE MASTER SPICE- (MILD, NO CAYENNE)

--LOUIS' PO BOY CREOLE FUSION CREOLE JERK CHICKEN MARINADE-

1 CUP RECIPE (MILD, NO CAYENNE) FOR BAKING OR GRILLING

3 GARLIC CLOVES, PEELED

3 SERRANO CHILIES, SEEDS AND RIBS REMOVED

6 SCALLIONS, RINSED, TRIMMED

1/2 CUP SOY SAUCE

1/2 CUP VEGETABLE OIL

2 TABLESPOONS LIME JUICE

1 TEASPOON GROUND ALLSPICE

2 TEASPOONS DRIED THYME

1/2 TEASPOON GROUND CINNAMON

1/2 TEASPOON GROUND GINGER

2 TEASPOONS BROWN SUGAR

1 TABLESPOON CREOLE MASTER SPICE

COMBINE IN A FOOD PROCESSOR UNTIL PUREED. TRANSFER TO MEAT, OR POULTRY, OR FISH BEING MARINATED, COAT FOOD EVENLY. LET MARINADE STAND FOR AT LEAST ONE HOUR. THE LONGER IT MARINADES, THE MORE FLAVOR INFUSED THE MEAT, POULTRY OR FISH.

--LOUIS' PO BOY CREOLE FUSION BRAND SPECIALTY SIDE DISHES--

CREOLE MAC 'N CHEDDAR CHEESE (FROZEN) IN 3 VARIETIES;

SAUTEED SHRIMP, JERK CHICKEN, OR BEEF SAUSAGE

CREOLE MIXED COLLARD AND TURNIP GREENS (FROZEN) IN 3 VARIETIES;

SAUTEED SHRIMP, JERK CHICKEN, OR BEEF SAUSAGE

CREOLE OKRA AND SUNDRIED TOMATOES (FROZEN) IN 3 VARIETIES;

SAUTEED SHRIMP, JERK CHICKEN, OR BEEF SAUSAGE

-LOUIS' PO BOY CREOLE FUSION BRAND COMFORT FOOD SIDE DISHES-

CREOLE STIR-FRY VEGETABLES (FROZEN)

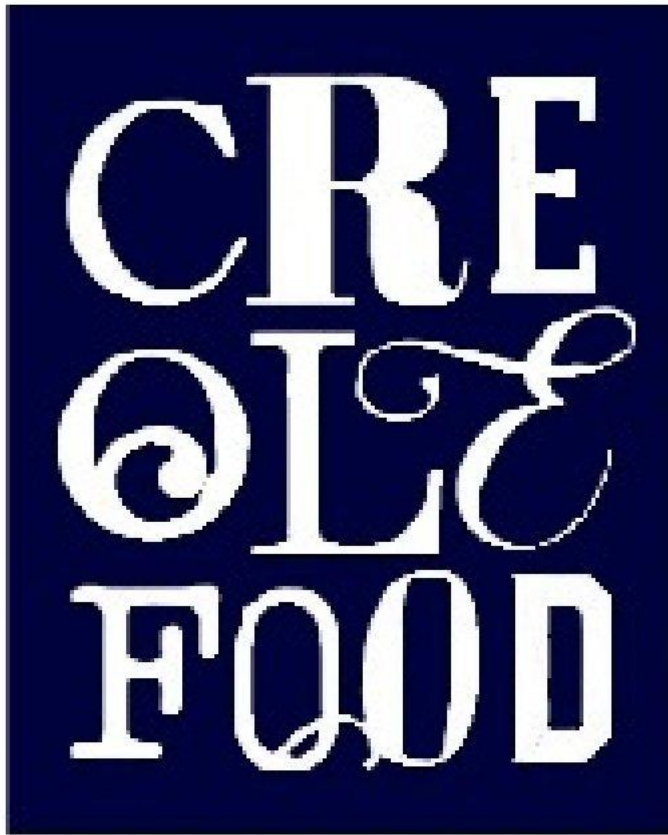
CREOLE COLD SLAW (COLD FOODS)

CREOLE POTATO SALAD (COLD FOODS)

CREOLE GREEN BEANS WITH CHOPPED POTATOES (CANNED)

CREOLE MIXED COLLARD AND TURNIP GREENS (CANNED)





-LOUIS' PO BOY CREOLE FUSION-

MARKETING IDEAS

The overall Creole Fusion brand would be stronger and more profitable with this national grocery chain offering. It would enhance revenues across ANY regions in the country with Louis' Po Boy chain deli restaurants.

Remember, this proposal has three ideas in one.

Split the Po Boy Deli away from the Creole Fusion restaurant concept. The deli as a standalone concept, selling only po boys, paninis, pizzas, soups, and salads would put the Subway franchise out of business and grab a considerable section of the pizza chain market within a decade.

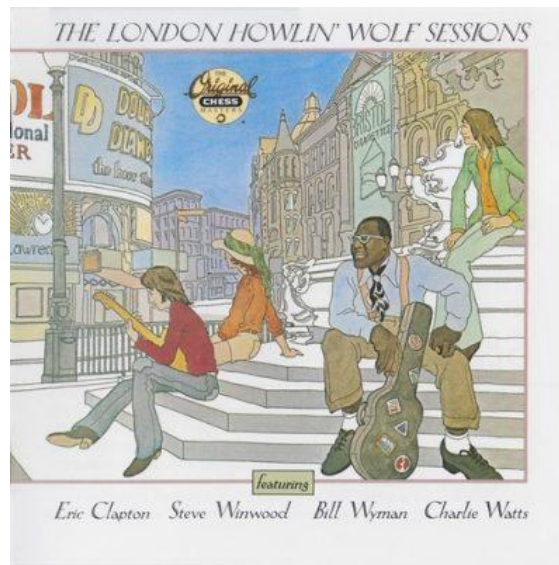
The grocery chain quality level spices, marinades, condiments, and frozen side dishes could be marketed and stand-alone, under the Creole Fusion Foods brand and still do well.

The CREOLE FUSION concept has the potential to be very prosperous, in two or even three different ways.

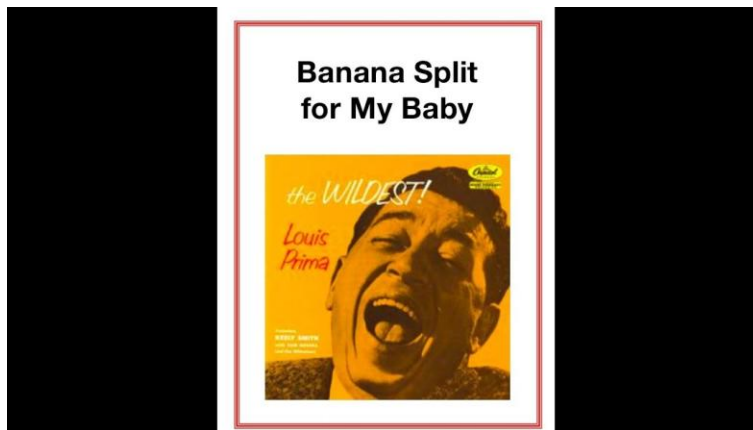
--LOUIS' PO BOY CREOLE FUSION Radio, Television and Internet Advertising Ideas-

The LOUIS' PO BOY concept was inspired by the Creole culture of New Orleans and its related music, specifically:

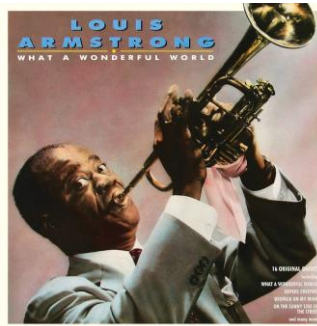
'PO BOY' by HOWLIN' WOLF



'A BANANA SPLIT FOR MY BABY' by LOUIS PRIMA



'WHAT A WONDERFUL WORLD' by LOUIS ARMSTRONG



-LOUIS' PO BOY CREOLE FUSION-

Envision these songs playing in the background of commercials with customers swooning while seductively describing the foods they have tasted from the Louis Po Boy Creole Fusion menu. Bite after bite sets the restaurant brand apart in a humorous, iconic way.

Freebirds World Burrito, Suga's Deep South Cuisine, I Creole Bistro, Jason's Deli, Panera Bread, and Chipotle brands are the best examples of the professional standards we aspire to. A business and work philosophy with compassion for our employees and customers. And a fast casual dining environment inviting to the public; that our employees will take to the next level with their dedicated service.

Vintage blues and jazz played at low volume from a streaming service would help set the environment of the stained cedar and leather-styled steak house interior of the Louis' Po Boy Creole Fusion restaurant, 24 hours a day. The restaurant environment invites the customer to remember a simpler, classier time when music was played with skill by real musicians and lyrics said something meaningful, a time when live jazz or blues sets were unique, intimate, top events. And the cuisine, no matter how simple or complex the dining experience, was served with warmth and grace, and the service was genuinely caring as if those customers were the most important people in the place. Like extended family. Service to our fellow man or woman, with love. Customers return again and again to institutions with that level of class. That's our customer.

A simple formula: it takes hard work to reach our goals, along with good food to nourish the body and fuel the minds of our Creole Fusion customers. And build our brands.

Iconic Marketing Phrases

CREOLE FUSION GOODNESS!

CREOLE FUSION COMFORT FOOD!

GOOD FOOD YA!

NOURISH THE BODY, FUEL THE MIND!

On T-shirts, bus stops, billboards, and print advertising! Good food sells itself!

-LOUIS' PO BOY CREOLE FUSION-

ASSOCIATIONS AND CHARITABLE ORGANIZATIONS

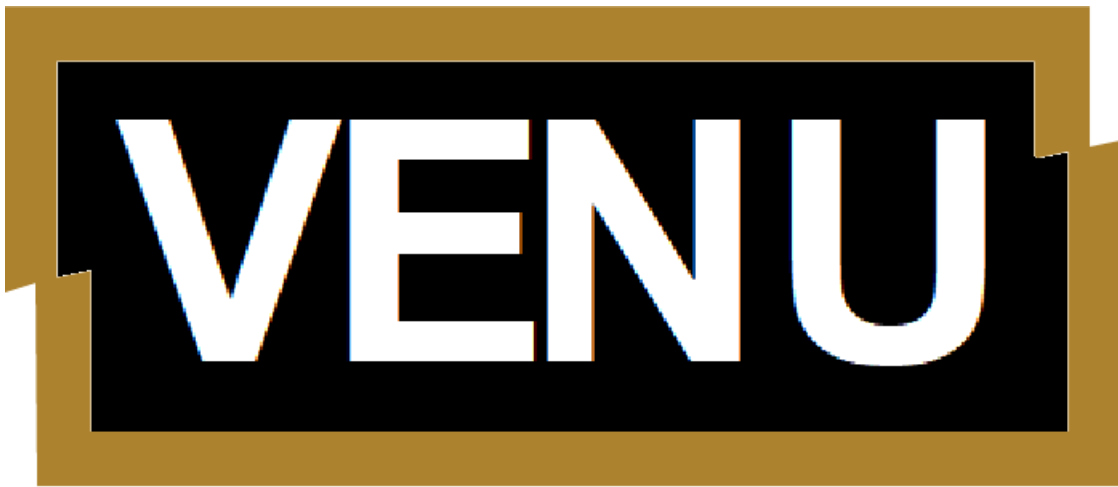
UNICEF, UNITED WAY AND ST. JUDE'S ARE CLOSE TO THE FOUNDER'S HEART. FUNDRAISING DRIVES IN THE HOUSE WOULD RAISE THE CUSTOMERS' AND THE PUBLIC'S AWARENESS TO THESE WORTHY CHARITIES.

CHAMBER OF COMMERCE AND BETTER BUSINESS BUREAU AFFILIATIONS AND A CREOLE FUSION SCHOLARSHIP FOUNDATION FOR DESERVING YOUNG EMPLOYEES WISHING TO ATTEND CULINARY TRADE SCHOOL ARE IMPORTANT AND WOULD ALSO BUILD AND ENDEAR THE BRAND TO POTENTIAL CUSTOMERS AND THE PUBLIC.

ASSOCIATIONS WITH LOCAL BUSINESS ORGANIZATIONS WILL ALSO ENDEAR THE LOUIS' PO BOY CREOLE FUSION BRAND TO THE LOCAL ECONOMY.

OUR ORGANIZATION WILL NEVER ESPOUSE A POLITICAL LEANING, BUT WILL INSTEAD, STRIVE ONLY TO SERVE THE PUBLIC AND ITS CUSTOMERS.

OPPORTUNITIES FOR EXPANDED BUSINESS: LOUIS' BLUES AND JAZZ LIVE MUSIC VENUE WITH A RECORDING LABEL, SIMILAR TO THE HOUSE OF BLUES CHAIN, UNDER THE CREOLE FUSION LABEL AND BRAND.



LIVE MUSIC / ENTERTAINMENT / LUXURY HOSPITALITY

**FAN FOUNDED.
FAN OWNED.**

BUILDING WORLD-CLASS VENUES

OUR MISSION

At VENU, we're not just a company—we're a movement built by fans and for fans. We exist to create extraordinary experiences that resonate deeply with the people who matter most: our community.

We design revolutionary entertainment and hospitality destinations that unite people through the unparalleled power of music, shared connection, and luxury.

As we redefine the future of entertainment, we invite investors and music enthusiasts to join us in transforming the industry. Together, we're building a nationwide movement that changes how the world experiences music and community.

DISRUPTING THE MUSIC INDUSTRY

VENU is now traded on the New York Stock Exchange American; join our journey and own your share of our rapidly expanding portfolio.

Whether you are a music fan making your first foray into company stock or an experienced investor, this is a unique opportunity to own your passion for music.

Access shares on all major trading platforms under symbol VENU, including [Robinhood](#), [E*TRADE](#), [Fidelity](#), and [Charles Schwab](#).

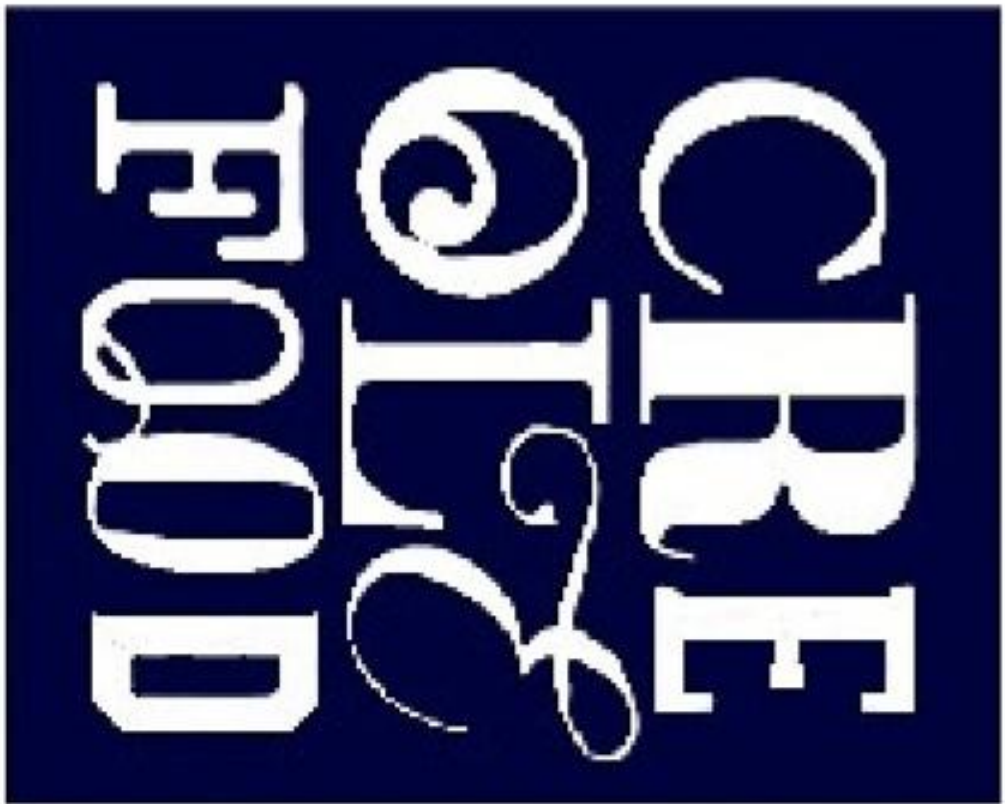
SHAPING THE FUTURE OF LIVE ENTERTAINMENT

Cutting-Edge Venues: We create unforgettable, immersive environments where every detail is designed to enhance the live music and dining experience.

Unparalleled Hospitality: Our venues are more than just concert spaces; they are full-service destinations that offer our unique Luxe FireSuites, top-tier dining, VIP services, and unique amenities, ensuring a truly luxurious experience for our guests.

Market Growth and Expansion: The live music and entertainment sector is experiencing a significant boom, and VENU is at the forefront of this growth, offering prime investment and partnership opportunities. Our expansion will cater to the increasing demand for live music experiences and solidify our position as the go-to destination for music enthusiasts and performers.

LOUIS' PO BOY CREOLE FUSION 24-HOUR DELI RESTAURANT CHAIN WOULD FIT WELL



-LOUIS' PO BOY CREOLE FUSION BRAND-

FINANCIALS

G.K. WALKER, LOUIS' PO BOY CREOLE FUSION FOODS, LTD. 2025

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