

CHAPAROSA GRILL//2007 PRESS KIT



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WELCOME //

Chaparosa Grill is a unique restaurant, blending California cuisine with unmistakable Caribbean flair and tropical flavors, with a rapidly developing following. Our signature line of innovative, premium dishes is created by chef Tony featuring Bahama Beef, West Indies Chicken Curry and other assorted selections. Chaparosa Grill also serves distinct salads, desserts, and beverages.

At Chaparosa Grill we seek to introduce tropical flavors to our customers by offering innovative dishes at a reasonable price, within tasteful, stylish convenient locations, and providing outstanding customer service.

Chaparosa Grill is in its sixth year of operation. The restaurants have been well received, and 2007 will be witness to big changes for us. We are planning a new location in Orange County, which will continue to offer our unique mix of fine dining aimed at families in addition to providing weekly entertainment.

RESTAURANT LOCATIONS:

Laguna Heights Marketplace Marina Hills
30271 Golden Lantern Ste D
Laguna Niguel, CA 92677-5983
Telephone: 949.363.9888
Fax: 949.363.0536

Plaza de la Paz
27221 La Paz Rd Ste H
Laguna Niguel, CA 92677-3630
Telephone: 949.916.3815
Fax: 949.916.9237

UPCOMING LOCATION:

Tustin Legacy
2449 Park Avenue
Tustin, CA 92782

RESTAURANT HOURS:

LAGUN HEIGHTS MARKETPLACE MARINA HILLS LOCATION:

Monday - Friday: 11am to 10pm
Saturday: 9:30am to 10pm
Sunday: 9:30am to 9pm

PLAZA DE LA PAZ LOCATION:

Tuesday - Friday: 10:30am to 10pm
Saturday: 9:00am to 10pm
Sunday: 9:00am to 9pm

COMING SOON: CHAPAROSA GRILL, TUSTIN

on the web: www.chaparosagrill.com

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30271 Golden Lantern Ste D
Laguna Niguel, CA 92677-5983
LAGUNA NIGUEL, CA 92677

T 949.363.9888
F 949.363.0536

FOR IMMEDIATE RELEASE:

CHAPAROSA GRILL INTRODUCES A NEW LOCATION.

Chaparosa Grill, with two existing locations in Laguna Niguel, CA is proud to announce their new location in Tustin, California. "We are very excited about this new location in Tustin. This will enable us to serve a new variety of customers and continue to provide the Chaparosa Grill experience to a new area." says Alison Corke, Chaparosa Grill's co-owner with Chef Tony Corke and Eduardo Pineda. Chaparosa Grill, Tustin is scheduled to open summer 2007.

ABOUT CHAPAROSA GRILL

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PHILANTHROPIC GOALS //

Chaparosa Grill is reaching out to the local community with an ambitious, year-long commitment to several charities. Within each 2-months period, Chaparosa Grill will host a series of events focused on raising awareness for the selected organization, as well as raising much-needed funds. For a complete list of events, times and locations, please visit us on the web at www.chaparosagrill.com. We've selected the following charities for 2007:

FEBRUARY/MARCH :: SUSAN G. KOMEN FOR THE CURE

February is the beginning of our philanthropic efforts for 2007. We are starting with a cause that is near and dear to Alison Corke, Chaparosa Grill's owner.

Eight years ago, Alison's stepmother took a routine screening that ended up saving her life, as a lump was discovered and subsequently successfully treated.

Born in a promise between two sisters – Nancy Brinker to her sister, Susan G. Komen, who died from breast cancer at the age of 36 – Susan G. Komen for the Cure is the world's largest and most progressive grassroots network fighting to end breast cancer. The Susan G. Komen for the Cure promise: to save lives and end breast cancer forever by empowering people, ensuring quality of care for all and energizing science to find the cures.

Throughout the months of February and March, special events will take place, a special dish created by Chef Tony Corke will also be featured: Pink Ribbon Pasta. For each dish sold, a \$1.50 donation will be made to Susan G. Komen For The Cure. We are also proud to have selected a special wine, Vizcaya Cabernet Sauvignon, where a donation of \$2.00 will be made for each bottle sold. Finally, a special cocktail was created for this occasion; Pink Lemon Drop and a donation of \$1.00 will be made for each cocktail sold.

For more information on Susan G. Komen For The Cure, please visit them online at: www.komen.org

APRIL/MAY :: BETA FOSTER CARE

Beta Foster Care (BFC) is a private non-profit foster family agency licensed by the State of California Department of Social Services Community Care Licensing, located in Laguna Niguel, CA. BFC trains and certifies qualified adults for foster care under state regulations and manages the appropriate placement of children into these foster homes. They then provide continuing therapy for the children and on-going support for the foster parents.

For more information on Beta Foster Care, please visit them online at: www.betafostercare.org

JUNE/JULY :: INSTITUTE FOR MYELOMA & BONE CANCER RESEARCH

Debilitating and painful, myeloma and bone cancer are two of the fastest growing diseases in the world. Over one million patients are afflicted with these cancers in the United States alone. And, since breast, prostate and lung cancers often metastasize into bone; these conditions are expected to become even more common in the future. Now more than ever The Institute for Myeloma & Bone Cancer Research sees a vital need to focus an independent research effort to develop more effective therapies to improve the quality of life and longevity of patients with these catastrophic diseases. The Institute for Myeloma & Bone Cancer Research is dedicated to this very specific and crucial mission.

For more information on Myeloma and Bone Cancer Research, please visit them online at: www.myelomasource.org

AUGUST/SEPTEMBER :: ASSISTANCE LEAGUE OF SADDLEBACK VALLEY

ASSISTANCE LEAGUE® of Saddleback Valley is a nonprofit volunteer organization that puts caring and commitment into action by providing services to children, families and the elderly in Saddleback Valley, California.

For more information on the Assistance League of Saddleback Valley, please visit them online at: www.alsvca.org

OCTOBER/NOVEMBER :: THE SUMBA FOUNDATION

The Sumba Foundation is a private, nonprofit, nongovernmental organization that is dedicated to helping the indigenous people of Sumba (one of the poorest islands in the Indonesian Archipelago) by improving the quality of their lives through better health and education, and by providing suitable employment opportunities, a key component in achieving their long term goal of lessening the oppressive impacts of poverty. Poverty means more than simply not having enough money. Above all, it means not having the opportunity to make a better life for the future. The Sumba Foundation aims to be a force for positive change and to give the people much needed hope for a better future. The Sumba Foundation is located in Laguna Hills, CA.

For more information on the Sumba Foundation, please visit them online at: www.sumbafoundation.org

DECEMBER/JANUARY :: TOBY'S HOUSE

Toby's House embraces pregnant women in crisis, providing a safe, supportive home for them and their young children. They do this by promoting vocational and spiritual advancement through counseling, education, prayer and a life-based value system that empowers them to become confident, contributing community members.

For more information on Toby's House, please visit them online at: www.tobyshouse.com

ADDITIONAL SERVICES //

Chaparosa Grill Restaurants offer a variety of menus for any events of any size or location.

CATERING MENU:

You can now order Chaparosa Grill's versatile catering menu. Chef Tony Corke has put together a selection of dishes available for any occasion. Please call our restaurant at 949.363.9888.

HORS D'OEUVRES

- Ginger Wasabi Ahi Toasts
- Mini Avocado Feta Bruschetta
- Creole Salmon Cakes
- Shrimp Wrapped in Bacon
- Caramelized Onion Gorgonzola Tartlets
- Bresaola Wrapped Dates
- Mini Quiches
- Hawaiian Beef Skewers
- Cream Cheese & Chive Canapes
- Thai Chicken Filo Cups
- Spinach & Feta Pastries
- Prosciutto & Melon
- Fresh Buffalo Mozzarella, Tomato & Basil Canapes
- Scottish Smoked Salmon Wafers
- Coronation Chicken Cups
- Crab & Cream Cheese Wontons

APPETIZERS

- Coconut Shrimp
- Avocado Feta Bruschetta
- Fried Calamari
- Grilled Jumbo Artichoke
- South Western Scallops
- Ahi Sashimi
- Spicy Mussels Marinara
- Wild Mushroom Ravioli
- Thai Chicken Wings
- Spicy Buffalo Wings
- Asian Nachos
- Shrimp & Orange Stuffed Avocado
- Spinach & Artichoke Dip
- Prosciutto & Melon
- Seafood Filo Basket

SALADS

- Mixed Green Salad
- Caesar Salad
- Cajun Shrimp Caesar Salad
- Blackened Salmon Caesar Salad
- Asian Chicken Salad
- Spinach & Cranberry Salad
- Cobb Salad
- Peach & Prosciutto Salad
- Ahi Salad
- Spinach, Chicken & Mango Salad
- Strawberry Gorgonzola Salad
- Greek Salad
- Coronation Chicken Salad
- South Western Chicken Salad

PASTA DISHES

- Wild Mushroom Ravioli
- Chicken & Spinach Ravioli
- Penne Jerk Chicken
- Penne with Chicken, Mushrooms, Artichokes & Sun Dried Tomatoes in a Creamy Parmesan Sauce
- Pasta Pomodoro
- Penne Emiliano
- Vegetarian Penne Pasta
- Seafood Pasta
- Rasta Pasta
- Fettucine Alfredo
- Spaghetti Marinara
- Shrimp Scampi
- Cajun Pasta
- Bowtie Pasta in a Creamy Crab Cognac Sauce

ADDITIONAL SERVICES // (continued)

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CATERING MENU: (continued)

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CHICKEN

- Jamaican Jerked Chicken
- Chicken Jambalaya
- Chicken Cubano
- Singapore Chicken
- Chicken in a Dijon Tarragon Sauce
- Chicken Valdostana
- Lemon Herb Chicken
- Chicken with a Red Wine, Mushroom & Artichoke Sauce
- Avocado Chipotle Lime Chicken
- Blackened Chicken with a Mango Relish

MEAT DISHES

- Tender New York Strips in a Caramelized Onion & Dijon Mustard Sauce
- Tender New York Strips in a Green Onion Bacon Bordelaise Sauce
- Filet Mignon Steak with a Blackened Gorgonzola Crust
- New York Steak in a Green Peppercorn Sauce
- Boneless Lamb Loin in a Ginger Redcurrent Reduction
- Pork Chops in an Apple Chutney Sauce
- Baby Back Ribs
- Prime Rib of Beef
- Roast Turkey
- Roast Leg of Pork

SIDE DISHES

- Garlic Mashed Potato
- Horseradish Mashed Potato
- Red Rose Mashed Potato
- Scalloped Potatoes
- Rosemary Roasted Potatoes
- Rice Pilaf
- Wild Rice Pilaf
- Vegetable Rice Pilaf
- Caribbean Rice
- Creamed Spinach
- Vegetable Medley
- Sugar Snap Peas
- Asparagus
- Broccoli
- Buttered Carrots
- Green Beans
- Sautéed Zucchini

FISH DISHES

- Salmon in a Creamy Tarragon Mushroom Sauce
- Fresh Dover Sole with a Lemon Caper Sauce
- Blackened Swordfish with a Mango Relish
- Sesame Crusted Ahi finished with a Soy Mushroom Glaze
- Coconut Encrusted Opakapaka with a Pineapple Plantain Beurre Blanc Sauce
- Salmon in a Creamy Basil Almond Sauce
- Tilapia Avocado Pico de Gallo
- Shrimp Etouffe
- Halibut in a Passion Fruit Beurre Blanc Sauce
- Swordfish with Fresh Tomato, Artichoke & Basil
- Opakapaka with a South Western Pineapple Chipotle Sauce

ADDITIONAL SERVICES // (continued)

Chaparosa Grill Restaurants offer a variety of menus for any events of any size or location.

SPECIAL EVENT MENU:

Our Special Event Menus are for in-house parties of 20 or more people. It also includes soft drinks, tea and coffee.

CALIFORNIA MENU

APPETIZERS:

Tomato Florentine Soup
or
Caesar Salad

ENTREES:

Linguine Pasta with Chicken, Asparagus Tips, Sun Dried Tomatoes, Mushrooms & Shrimp In a Creamy Parmesan Sauce
or
Charbroiled Top Sirloin Steak in a Three Peppercorn Zinfandel Reduction or Avocado Chipotle Lime Chicken or Grilled Dover Sole in a Creamy Basil Almond Sauce

25.95/ per person

TROPICAL MENU

APPETIZERS:

Vegetable Soup
or
Mixed Baby Greens with Caramelized Walnuts, Strawberries & Feta Cheese

ENTREES:

Penne Pasta in a Fresh Tomato, Basil & Artichoke Sauce
or Charbroiled Top Sirloin Steak in a Cabernet Mushrooms Sauce
or
Jamaican Chicken or Charbroiled Salmon with Citrus Caper Glaze

DESSERT:

Banoffee Pie

27.95/ per person

LOUISIANA MENU

APPETIZERS:

Shrimp & Orange Stuffed Avocado
or
Cream of Mushroom Soup or Peach & Prosciutto Salad with Toasted Almonds

ENTREES:

Black Pepper Crusted New York Steak With a Green Onion Bacon Bordelaise Sauce
or
Cajun Shrimp & Chicken Pasta
or
Sole Almondine or Chicken in a Tarragon Mustard Sauce

29.95/ per person

CHAPAROSA MENU

FOR STARTERS:

Caribbean Crab Cakes

APPETIZERS:

Tomato Florentine Soup
or
Spinach Salad With Feta Cheese & Roasted Almonds

ENTREES:

Charbroiled New York Steak in a Port Pink Peppercorn Reduction
or Penne Portofino or Lemon Herb Chicken
or Charbroiled Ahi Tuna With a Sweet Soy Mushroom Glaze

DESSERT:

Chocolate Walnut Kahlua Cream Torte

31.95/ per person

ADDITIONAL SERVICES // (continued)

Chaparosa Grill Restaurants offer a variety of menus for any events of any size or location.

CORPORATE EVENT MENU:

Minimum 20 people. All menus include plates, flatware and serving utensils.

ITEM # 1

- Strawberry Gorgonzola Salad
 - Lemon Herb Chicken
 - Penne Campagna • Bread
- \$11.95 per person

ITEM # 2

- Spinach & Cranberry Salad
 - Penne with Chicken & Mushroom Alfredo
 - Penne Pomodoro • Bread
- \$11.95 per person

ITEM # 3

- Caesar Salad
 - Turkey, Lettuce & Tomato Sandwich
 - Tuna Salad & Avocado Sandwich
 - Fruit Platter
- \$11.95 per person

ITEM # 4

- South Western Chicken Salad
 - Strawberry Gorgonzola Salad
 - Caesar Salad
 - Fruit Platter • Bread
- \$11.95 per person

ITEM # 5

- House Salad
 - Chicken, Bacon & Avocado Sandwich
 - Vegetarian Sandwich
 - Tarragon Egg Salad Sandwich
 - Fruit Platter
- \$12.95 per person

ITEM # 6

- House Salad
 - Chicken Jambalaya
 - Penne Pomodoro • Bread
- \$12.95 per person

ITEM # 7

- Spinach, Chicken & Mango Salad
 - Penne Emiliano
 - Penne with Jerk Chicken • Bread
- \$13.95 per person

ITEM # 8

- Barbados Steak Salad
 - Ahi Cariba Salad
 - Chicken Caesar Salad
 - Fruit Platter • Bread
- \$14.95 per person

ITEM # 9

- Cobb Salad
 - Cajun Shrimp Caesar Salad
 - Peach & Prosciutto Salad • Bread
- \$15.95 per person

ITEM # 10

- Caesar Salad
 - Jamaican Chicken Sandwich
 - Prosciutto Mozzarella Sandwich
 - Mini Crème Brulee
- \$15.95 per person

ITEM # 11

- House Salad
 - Blackened Salmon with Mango & Ginger Relish
 - Chicken Dijon
 - Rice & Vegetables • Bread
- \$18.95 per person

ITEM # 12

- Caesar Salad
 - Penne with Chicken, Mushrooms,
 - Artichoke Hearts & Sun Dried Tomatoes in a Creamy Basil Sauce
 - Beef Tips in a Dijon Mustard Onion Sauce
 - Rice & Vegetables • Bread
- \$18.95 per person

MANAGEMENT //

CHEF TONY CORKE / OWNER, EXECUTIVE CHEF

Tony Corke, a native of England, has built a reputation as a multi-faceted chef with a flair for the dramatics (at least in the kitchen.) From his constant search for the freshest ingredients, to his easy, yet commanding presence in his kitchens, Tony has developed his unique approach to cooking into an art, which is reflected in the diverse and adventurous menu at the two locations of Chaparosa Grill.

Tony was classically trained at the Shrewsbury College of Arts and Technology in England, graduating in 1986. Upon graduation, Chef Tony perfected his craft in establishments such as the recipient of the Michelin 3-Stars rating, Restaurant Maximin in Nice and several other prominent kitchens in France, Italy and England. An extensive stay in the Caribbean is the genesis for the creation of Chaparosa Grill. With its tropical influence combined with Chef Tony's imagination, Chaparosa Grill aims to create a culinary experience unlike any other in Southern California.

ALISON CORKE / OWNER

Born and educated in England with an MBA from the University of Brighton in East Sussex, Alison brings her vast business experience to Chaparosa Grill where she is responsible for all operations. A versatile manager, she, with Chef Tony, oversees the daily activities of the restaurants.

Her impressive business resume which took its roots in banking and accounting, includes more than twenty years in the legal profession in her native England. She arrived in the United States in February 1994, together with her husband, chef Tony, where they spent several months traveling across the country, finally settling in Orange County in October 1994. Alison was featured in several television commercial campaigns for brands such as Lexus, Principal Financial Group, Visa and E-Trade. She is also credited for several voice-over campaigns for charity commercials and interactive DVD's made here in the United States for the United Kingdom market.

Alison, who was actively involved in local politics in the UK from 1969 to 1991, was the Mayoress of Hove (1983/84), and the Chairman of Governors of a Primary School and Elementary School in Hove, East Sussex for a period of five years in the 1980's.

A food and wine lover, she is looking forward to the opening of the third location of Chaparosa Grill in the Spring of 2007.

EDUARDO PINEDA / OWNER

Eduardo, a professional hospitality industry veteran, is an owner at Chaparosa Grill, where he is responsible for the management of the dining rooms.

Born and educated in Mexico City, Eduardo possesses a vast experience in the industry from his early days at the Ritz Carlton hotel, where he rose rapidly from entry-level positions to managing his department. His rapid promotions reflect his dedication and enthusiasm toward his craft, Eduardo was promoted within two years to manage The Club Grill Restaurant, one of the Ritz Carlton's finest restaurants.

In January 2003, Eduardo was recruited to open and manage The Loft Restaurant at the Montage Resort in Laguna Beach, CA, a position he maintained for two years. Eager to learn more about the food and beverage industry, Eduardo joined the Banquet department at The Montage, where he remained for a period of eight months, upon which he left to join Chaparosa Grill.