

LEADING DESIGN CONSULTANT FOR THE FOOD INDUSTRY TEAMS UP WITH LONG ISLAND'S LARGEST OFF PREMISE CATERER TO DEVELOP NEW EATERY CONCEPT

(Plainview, NY) Coliseum Kitchen, a 10,000 sq ft state-of-the-art eatery and catering sales center in Plainview is the collaborative effort of leading design consultant for the food industry, Designing Hospitality, and owners of Coliseum Caterers Rich Comito and Ralph Galdorisi.

Designing Hospitality, a division of J.Kings Food Service Professionals, is a unique firm that combines all areas of the food service industry including interior design, equipment selection, specification and equipment layout. Coliseum Kitchen is a great example of this unique firm's commitment to its customers.

For this project, Rich and Ralph were looking for a location in an industrial area near both warehouses and office buildings so they would be able to attract both blue collar and white-collar clientele. John King, founder of Designing Hospitality spent days with Ralph and Rich looking at properties until they found the location that best suited their needs. Once a property finalized, John helped negotiate the lease to keep it in line with Rich and Ralph's budget.

But Designing Hospitality's commitment to the customer doesn't stop there... Tom Wyman, Designing Hospitality's Design Director & Equipment Specialist, and Maryellen Ball, Designing Hospitality's Lead Interior Designer worked closely with Rich and Ralph to spec equipment, choose finishes, furniture, etc, that not only achieved a warm kitchen feel, but kept the job on budget. In addition, this was including an innovative hot table Rich and Ralph seen in Whole Foods Markets on a business brainstorming tour of New York City they went on with Designing Hospitality owner, John King and Lead Designer, Maryellen Ball.

Throughout the entire design and construction process, one Designing Hospitality team member was on site every day, working hand in hand with contractor Joe Cole of American Building Contractors and Architect Mark Mancini of Mancini Architecture PLLC to ensure the job was running smoothly. This way, any questions or issues could be addressed instantaneously, ensuring the project's completion on time.



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At the completion of the project, Coliseum Kitchen Owners Rich and Ralph received a binder with all the specs of materials, cut sheets/specs for all the equipment and also contacts for the job (contractor, Designing Hospitality, refrigeration, etc) so if there was any issues or damage to anything in the establishment, they would have all the information needed to make repairs.

To Designing Hospitality, this job did not stop when the interiors were finished. The Designing Hospitality Culinary and Marketing teams worked with Rich and Ralph to develop menus, marketing campaigns, and signage to promote the Coliseum Kitchens brand.

Since its Grand Opening in August, Coliseum Kitchen has been receiving rave reviews from the critics as well as a write up in Newsday. Come and see for yourself what the entire buzz is about. Visit Coliseum Kitchen at 1660 Old Country Road in Plainview, NY.

In addition, if you are a local food service business owner who is looking for a firm to work with you to develop your eatery or restaurant business, please contact Tom Wyman of Designing Hospitality at 631-831-1529.

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About Designing Hospitality

Designing Hospitality is a division of J. Kings Food Service Professionals, and is a leading design consultant for the food industry. Established by J. Kings as another avenue to assist its customer base, Designing Hospitality is a unique firm that combines all areas of the food service industry, including interior design, equipment selection, specification and equipment layouts. Drawing on J. Kings' decades of experience brings an insider's view of what works best for every particular project. This experience enables easy and effective identification and development of innovative design solutions. To learn more about Designing Hospitality, visit www.designinghospitality.com

About Coliseum Kitchens

Founded by renown Coliseum Caterers owners, Rich Comito and Ralph Galdorisi, this new eatery concept gives visitors the warm kitchen feel they're looking for. Coliseum Kitchen offers customers a wide variety of salads, sandwiches, hot foods pizzas, omelets, and baked goods made with local produce and products. For more information on Coliseum Kitchens and Coliseum Caterers, please visit www.coliseumcaterers.com

