

Monty's or Bijan's

Seafood..Steaks..Raw Bar & Bar

Opening

August/September

2009

Table of Contents

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- ❖ Introduction
- ❖ Operating partner Bio
- ❖ Proposed Menu
- ❖ Wine Menu
- ❖ Brief Financial Breakdown

Proposed Plan for

Monty's or Bijan's

Seafood..Steaks..Raw Bar & Bar

Owner

Bijan Venture, LLC

Our company plans to implement a concept and open a restaurant and bar that could take advantage of the local professionals traffic as well as cater to families; that is why we are basing our concept after original Monty's raw bar restaurant located in coconut grove which was a local chain that owned several locations in South Florida in coconut grove, south beach and key west. Our concept will be probably the only venue in the area that will offer simple cuisine at a very reasonable pricing yet in a very comfortable upscale setting. Even though it is a simple concept; nevertheless is very successful and caters to both professionals and families, specially during these tough economic times.

Our number one goal is to focus on the lunch crowd and take advantage of Coral Gables daytime traffic since it apparently is almost twice as its local nighttime traffic. We believe that is essential to our long term success. We are going to be open seven days a week. Monday through Thursday we'll open from 11 am until 11 pm. Fridays and Saturdays will be open from 11 am until 2 or 3 am and Sundays from noon to 9 pm.

We will be utilizing local well known publicist and a marketing group to assist us in branding our restaurant as well as assisting us in reaching our ultimate goal.

Our projected opening date is mid or end of August of 2009 because the summers are very hard on new restaurant and the fact that we will need to be open for the upcoming season. We would have loved to be open earlier but making the restaurant fit our new concepts will require new fixtures, kitchen equipments, furnishings and color scheme as well as time to hire and train staff which will require couple of months after our official closing.

Our concept has been very successful in the past because it is based on a very simple principal of keeping it simple but delivering exceptional quality and service. Our menu is made of local fresh seafood and ingredients and is perfect for everyday locals as well as giving the tourists a real flavor of south Florida.

bijan's

EXPERIENCE

From Bijan I Nakhjavan

Re: Proposer's Experience and professional reputation

Date of birth: Feb 28, 1951

Degree: University of London 1972-1974

University of Miami 1974-1978

Bachelor of Arts degree, Saint Thomas University(Biscayne college)

National Restaurant Association courses in Dining Room

Management Purchasing and Receiving, for Management,

Operations, Promotions and Marketing, Kitchen Management, Etc.,

Executive chef.

Job Experience:

Started at Monty Trainers Restaurant, Lounge, Raw Bar

And Marina in 1976, as Cook; Became Assistant chef in 1977,

Chef in 1978, in charge of Kitchen operation.

1979: Became Manager, overseeing entire restaurant operation of Monty's

1980: Became General Manager; Over seeing a \$ 10,000,000.00 Operation

1982: Opened Gingerman in Mayfair for Monty Trainer's

1984: Opened Monty's Stone Crab in Mayfair in Coconut Grove

1984: General Manager for all Monty Trainers Restaurant

Operations And assistant to the President (Monty Trainer)

In charge of the total operations grossing \$ 17,000,000.00 Annually .

1986: Monty's was sold to Mr. Manuel D. " Manny" Medina

Continued as GM in charge of all operations for Mr. Medina.

- In November , 1986 In charge of the Dinner Key Auditorium and The convention center and the J.P's restaurant.*
- 1987: In Dec 1987 the responsibilities ended.*
The last 12 years have been spent at Montys and during that time Has increased the business from\$ 500,000.00 (Gross sales) to More than \$ 17,000,000.00 Annually.
- 1987: I Form my own Company with Mr. Farhang Rouhani (Miami River Group Inc) Bijan's Restaurant, Which opened on Aug 01, 1988*
- 1988: At the present time, President of the Miami River Group Inc. DBA Bijan's On The River restaurant being in business for 21 years.*
- 1990: President of Bijan's Catering Inc. being in business for 19 years*
- 1992: President Bijan's disaster relief operation/Management: specializing in providing food, beverage and temporary shelters in case of natural disasters or catastrophic events. Our company provided food and beverage, and temporary shelters to the people in need after the hurricane Andrew we served over 30,000 meals per day for the period of 110 days.*
- 1997: Opened The National Corrections Inc. specializing in privatizing the food service operations in the correction facilities with capability to serve over 90,000 meals daily*
- 1999: President " Sea Chefs international Corp"*
A maritime food and beverage management services world wide. Specializing in food and beverage operation and managements of casino boats world wild.
- 2000: President of Monty's Miami Beach LLC.*
A food and beverage concession company servicing the Miami Beach's south beach(voted the # 1 beach in the world), ocean terrace, and north beach

Member: Society of Grand Founders University of Miami.
Golden Cane and Living Scholar University of Miami.

Mr. Nakhjavan provided a scholarship to University of Miami annually.
City of Miami Water front advisory board 1989 –1996
Miami River coordinating committee 1988 –1998

MENU SOUPS

New England Clam Chowder
A Seasoned Blend of Clams Potatoes and Fresh Vegetables

Conch Chowder
A Recipe Discovered While Fishing in the Bahamas

SALADS

Classic Caesar Salad
Chopped hearts of romaine lettuce with parmesan cheese and garlic croutons. Add chicken or grilled shrimp.

Baby Green Salad
Mixed lettuces, baby field greens, cucumbers, tomatoes and red onions tossed in your choice of dressing

Marinated Seafood Salad
Marinated shrimp, calamari and crabmeat in olive oil & basil.

Chef Salad
Fresh Greens with Chicken Ham Bacon Bits Cheese Tomatoes Cucumbers & Egg

APPETIZERS

Buffalo Shrimp
Fried shrimp tossed in your choice of wing sauce

Fried Clams
Breaded clam strips served with cocktail sauce

Conch Fritters
Deep fried & served with cocktail sauce

Fried Calamari
Deep fried & served with Marinara sauce

Fried Mozzarella
Fried Golden Brown & Served with Marinara Sauce for dipping

Smoked Fish Dip
Smoked Fish Just Right for Spreading on Crackers. Served with Jalapenos on the side

Loaded Fries
Seasoned Fries with Melted Jack & Colby Cheeses & Bacon Bits

Spinach & Artichoke Dip
Served Hot with Tortilla Chips

Hand Rolled Stuffed Jalapenos

Jalapenos Filled with Real Philadelphia Cream Cheese & Served with a Sweet Sauce for Dipping

Award Winning Chicken Wings
Available in hot, medium, mild, and barbecue flavors

Potato Skins
The skin of Idaho potatoes, stuffed with cheddar cheese and bacon bits

Dolphin Fingers (Mahi Mahi)
Fresh dolphin strips, deep fried and served with tartar sauce an lemon.

RAW BAR

Clams on the half shell
1/2 Dozen or Dozen

Steamed clams by the dozen
Succulent Steamed Clams by the dozen

Raw Oysters
1/2 Dozen or Dozen

Peel & Eat Shrimp
One dozen large shrimp served chilled on a bed of ice with cocktail sauce

Green Lips Steamed Mussels
Steamed in garlic and lemon butter

BURGERS AND SANDWICHES

Old-fashioned Hamburger
Charbroiled with Cheddar Cheese, Tomato and Grilled Onions

Old-fashioned Cheeseburger
Baby squids lightly dusted in seasoned flour, fried till crispy and served with a spicy marinara sauce

Mushroom Burger
Topped with Sauteed Mushrooms

Onion Burger
Smothered in Grilled Onions

Hickory Burger
Topped with Southern BBQ Sauce and Cheddar Cheese

Cajun Burger
Blackened with Spicy Seasonings

Club Sandwich
Freshly Roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise Served on White Toast with French Fries

Chicken Sandwich

*Grilled Chicken Breast with Avocado, Bacon, Tomato, Melted Swiss and Herb Mayonnaise.
Served with French Fries*

Barbecued Chicken Breast

Philadelphia Cheese Steak

Just like they sell at the corner of 2nd and South in downtown Philly. Ben Franklin's original recipe (minus the kite strings!), with plenty of sautéed beef, onions, mushrooms and melted Swiss American cheese

Chicken Philly

The same as above except substitute chicken for the beef. This would be our #1 selling sandwich

Fresh Dolphin Sandwich

Blackened, deep fried, or grilled, this fish sandwich is as fresh and juicy as you can get. Served on a kaiser roll with lettuce, tomato and tartar sauce

Blackened Tilapia Sandwich

Lightly blackened Tilapia that is way tender, moist and juicy. Served on a Kaiser roll with lettuce, tomato and tartar sauce. Also available deep fried

Teriyaki Chicken Breast

Tender chicken breast, marinated in Teriyaki sauce, chargrilled, and covered with melted swiss cheese and two strips of bacon.

Steak Sandwich

Sorry Charlie, this is the best Steak Sandwich you've ever tasted! Get it grilled or blackened

Tuna Salad Sandwich

Solid White Albacore Tuna Salad Served on a Fresh Kaiser Roll

(all sandwiches are served with steak fries)

SEAFOOD ENTREES

Fresh Fish

- * Grouper
- * Mahi Mahi
- * Tilapia

All are fresh cut fillets. Can be prepared blackened, grilled or Key West deep fried

Deep Fried Shrimp

A Dozen shrimp, perfectly deep fried to golden brown and served with cocktail and tartar sauce and your choice of potatoes or rice

Surf & Turf

Satisfy ALL your taste buds with the perfect marriage of beef and shellfish. A charbroiled 8 Oz. USDA Choice N.Y. Strip Steak, paired with 1/2 dozen golden brown, deep fried shrimp, served with your choice of potato or rice.

Grilled Salmon

A ten ounce filet of Atlantic Salmon, tenderly char-grilled with three preparation options: grilled or blackened. Served with your choice of potato or rice. Have a Salmon-chanted evening!

BEEF AND CHICKEN

N.Y. Strip

12 oz. USDA Choice Aged Angus chargrilled and seasoned just the way you like it and served with your choice of potato or rice

Rib Eye

USDA Choice Aged Angus Rib Eye, chargrilled and seasoned just the way you like it, and served with your choice of potato or rice

Barbecued Half Chicken

A juicy, marinated chicken half, grilled the way it should be, served with your choice of potato or rice

Double Breast of Chicken Teryaki

Two boneless chicken breasts grilled to perfection topped with homemade Teryaki sauce.

PASTAS

Cajun Chicken & Pasta

Tender blackened chicken strips, tossed with sautéed veggies and linguine, in a slightly spicy Cajun sauce and served with garlic rolls. If you like spice in your life, but not a seven alarm fire, this is the perfect choice!

Lemon Chicken and Pasta

Tender chicken breast sautéed in butter, then covered with a lemon pepper cream sauce, and served over linguine with garlic rolls

Shrimp Scampi

A dozen plump shrimp, sauteed with hearty amounts of garlic, onions, lemon, and butter, tossed with parmesan cheese, and served over a bed of dirty rice or linguini with garlic rolls

RIBS

Award Winning Baby Back Ribs

Our signature item - tender, juicy, "meat-falls-off-the-bone" baby back ribs, drenched with our special barbecue sauce, and grilled to perfection. Available in half and full racks.

All entrées come with FREE coleslaw upon request. All rib and rib combo items are served with your choice of potato or rice. A dinner Caesar or a deluxe dinner salad may be added at a reduced price with the order of any entrée.

DESSERT

Florida Key Lime Pie

Caramel Flan

Suicide Chocolate Cake

New York Cheesecake

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- **Appetizer prices** \$6 to \$10
 - **Salads** \$6 to \$9
 - **Sandwiches** \$7 to \$10
 - **Entrees** \$12 to \$20
 - **Deserts** \$5
 - **Alcoholic beverages** \$5 to \$10

***** Please keep in mind this is not a final version and all items are subject to change *****

Financial Breakdown

Purchase Price of ZBA, LLC assets

\$225,000

(\$70,000 Note)

Attorney and Legal Fees \$ 15,000

Licensing \$ 5,000

Insurance \$ 15,000

New Furnishing and Décor \$ 50,000

Opening Marketing Budget \$ 55,000

- Print - \$15,000
- TV and Radio - \$15,000
- Publicist - \$25,000

General Working Capital \$100,000

TOTAL \$465,000