

# URBAN “NEW NEXT” CROWD

## WHO IS?

Interested in local foods, sustainability, conscientious living, authentic and unadulterated presentations. An ironic bent or a statement from the past, re-worked for today is always appreciated. Creative stylings and ironic juxtapositions of an independent nature.

**Mode of transportation:** Bike or Blue Line. Keep it simple.

**Clothing:** Anything vintage. Levis. Sundresses. Sneakers/no socks. Nostalgic meets reinvention.

**Music:** Florence and the Machine, T-Rex, Joan Jett, Stray Cats, Jeff Buckley, Dwight Yoakam

## THE SETTING:

ENTERTAINING COMPANY

*Up Market Catering*

Reclaimed wood passing trays of un-filtered apple juice with lime. Large galvanized tubs filled with Ice, PBR and Goose Island's Sofie and Pere Jaques.

Food served in/on single-use serveware Vivterra products and drinks served in garage-sale collected glassware.

Mismatched vintage tables and chairs set among a self-landscaped garden filled with indigenous plants from the Midwestern prairie – juxtaposed against the downtown skyline at sunset. Candles set in paper lunch bags illuminate the ground so that guests can see where they're going after sunset.

## THE MENU:

**Mac and Cheese Fritters** Logan Square Market Tomato Jam

**Bubbly Grilled Cheese** EC Handmade White Bread

**Charred Herbed Fingerling Spuds on Sticks**

**Chicken Biscuit** Crisp Breast, Hot Sauce and Honey Butter

**Baby Beef Slider** with Wisconsin Cheddar, Pickle

**Pulled Pork Slider** Local Slaw, Pickled Red Onion

**Mini BBQ Chicken Sliders** Country Slaw and EC Bun

**Crispy Chick Pea Fries**

## DESSERT:

**Handheld Rhubarb-Strawberry Pie**

**S'Mores "Taco"**