

**What is Taste of the NFL?**

Super Bowl XLIV marks the 19th anniversary of Taste of the NFL, the premier food and wine tasting extravaganza held annually on the eve of the Super Bowl in the host city. It features a top chef from each of the 31 NFL cities paired with an alumnus or current player from each team. Attendees are able to sample specialty foods, meet the chefs, take photos with and get autographs from current and former NFL greats. Since its inception in 1992, the event has raised more than \$9 million to help tackle hunger. Proceeds from the Taste of the NFL will benefit affiliates of Feeding America (formerly America's Second Harvest) – The Nation's Food Bank Network and other national hunger-relief organizations.

In addition to our amazing Taste of the NFL chefs and NFL players, we always have an array of special guests who participate at the event. Last year, in addition to the Martha Stewart Living Radio live broadcast from our party, we welcomed Bravo TV's Tom Colicchio and former members of the "Top Chef" show, the newly-crowned Miss America, Meredith Viera and Ann Curry from NBC's Today and Max Weinberg (bandleader for Conan O'Brien and drummer for Bruce Springsteen's E Street Band), who provided the evening's entertainment. We also added two new restaurant stations last year--The Pro Football Hall of Fame in Akron/Canton, OH and the NFL Huddle Café from New York.

Our Purpose: Taste of the NFL exists to raise awareness and dollars for hunger relief organizations involved in tackling hunger in America.

When: Saturday, February 6, 2010

Where: Broward County Convention Center – Ft. Lauderdale, FL

Time: 6 p.m. – VIP and Corporate Table entry
7 – 9:30 p.m. – Main event ~ food and beverages served.
9:45 p.m. – Entertainment begins

Fund Distribution: Taste of the NFL is proud to announce that, as in years past, every NFL city's Feeding America food bank network will receive a portion of the net proceeds from this year, with special local emphasis placed on Daily Bread Food Bank of South Florida. We are able to reach out across the country thanks to the generous participation of guests, sponsors, volunteers and community leaders.

Tickets: \$500 guest ticket
\$600 VIP early entry ticket/special seating area available
\$6,000 for corporate tables – seating for 10
Business casual dress suggested

Sponsorships: Key sponsorship opportunities are available including VIP privileges. Contact Max Kittel – max@epmthree.com

Primary Sponsors: E.&J. Gallo Winery
Pepsi Co.

Supporting Sponsors: Premiere Beverage
CIMA
Epicurious

Volunteer Partners: Le Cordon Bleu Culinary School, Johnson and Wales University, Art Institute of Miami

Media Partners: Martha Stewart Living Radio on Sirius
NFL Channel on Sirius
South Florida Media Partners

Contacts: Liz Brown, Taste of the NFL Event Director
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For more information, please visit the Taste of the NFL Web site at www.TasteoftheNFL.com.

Taste of the NFL Team/Chef/Restaurant	NLF Player Representative
Arizona Cardinals Chef Eddie Matney - <i>Eddie's House</i>	Ben Patrick
Atlanta Falcons Chef Kevin Rathbun - <i>Rathbun's</i>	Tommy Nobis
Baltimore Ravens Chef Nancy Longo - <i>Pierpoint</i>	Derrick Martin
Buffalo Bills Chef Paul Jenkins - <i>Tempo</i>	Joe DeLamielleure
Carolina Panthers Chef Cory Sharpe	Richard Marshall
Chicago Bears Chef – To be determined	Shaun Gayle
Cincinnati Bengals Chef Jean-Robert de Cavel – <i>Midwest Culinary Institute</i>	Dave Lapham
Cleveland Browns Chef Rocco Whalen - <i>Fahrenheit</i>	Kevin Mack
Dallas Cowboys Chef Kent Rathbun - <i>Abacus</i>	Chad Hennings
Denver Broncos Chef Troy Guard – TAG Restaurant	Karl Mecklenburg
Detroit Lions Chef Brian Polcyn – <i>The Forest Grill</i>	James Hunter
Green Bay Packers Chef Sanford D'Amato – <i>Sanford</i>	Donny Anderson
Houston Texans Chef Bruce Molzan - <i>Ruggles Grill</i>	Jacoby Jones
Indianapolis Colts Chef Greg Hardesty- <i>Recess</i>	Ken Dilger
Jacksonville Jaguars Chef David Seavey - <i>North Beach Bistro</i>	Tony Pashos
Kansas City Chiefs Chef Debbie Gold - <i>American Restaurant</i>	Bobby Bell

Miami Dolphins Chef Allen Susser - <i>Chef Allen's</i>	Dick Anderson
Minnesota Vikings Chef Mark Haugen – <i>Tejas</i>	To be announced
NFL – Corporate Chef Marc Payero - <i>Huddle Café</i>	To be announced
New England Patriots Chef Paul O'Connell - <i>Chez Henri</i>	Gino Cappelletti
New Orleans Saints Chef Allison Vines-Rushing - <i>MiLa</i>	Zach Strief
New York Giants Chef Stephen Lewandowski - <i>Tribeca Grill</i>	Bill Ard
New York Jets Chef Shin Tsujimura – <i>NOBU</i>	Freeman McNeil
Oakland Raiders Chef Chris Rossi – <i>Citron</i>	Pete Banaszak
Philadelphia Eagles Chef Jack McDavid - <i>Jack's Firehouse</i>	Jerry Sisemore
Pittsburgh Steelers Chef: Anthony Zallo – <i>Bigelow Grille</i>	Andy Russell
Pro Football Hall of Fame Chef Brandt Evans – <i>Blue Canyon Kitchen</i>	Paul Warfield
San Diego Chargers Chef Jonathan Hale – <i>Blue Point Coastal Cuisine</i>	Willie Buchanon
San Francisco 49ers Chef Paul Arenstam – <i>Americano Restaurant</i>	Eric Wright
Seattle Seahawks Chef John Howie – <i>Seastar Restaurant and Raw Bar</i>	Craig Terrill
St. Louis Rams Chef Bill Cardwell – <i>Cardwell's at the Plaza</i>	Jack Youngblood
Undefeated Miami Dolphins <i>Shula's Steakhouse</i>	Earl Morrell
Tampa Bay Buccaneers Chef Marty Blitz – <i>Mise en Place</i>	Scot Brantley
Tennessee Titans Chef Brian Uhl - <i>Sunset Grill</i>	Marcus Robertson
Washington Redskins Chef Jeffrey "JG" Gaetjen – <i>Kincaid's</i>	Brig Owens