

EXHIBIT D: PROPOSALS

Proposer #1



JERK & LIME 

NICOLE'S HOUSE

182 NW 5TH AVENUE.
DELRAY BEACH, FL 33444

(929)503-0219

(347)536-2228



JERKANDLIME@GMAIL.COM

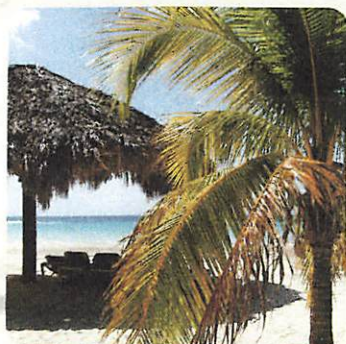


MADE WITH LOVE



Good day from NICOLE'S HOUSE !

At Nicole's House, our home is your home. We welcome you to sit back, unwind and appreciate the cool Caribbean vibe as we prepare your scrumptious meal utilizing the best and freshest ingredients.



About Us

At Nicole's House, we will not only serve food, we will provide a cultural dining experience. One of our major goals is to provide a guest experience that encourages repeat business. From the moment a patron enters our restaurant until that patron leaves, that person should feel as if they are valued.



made with love

EXECUTIVE SUMMARY

Nicole's House aspires to bring the beauty and cultural experience of St. Ann Parish, Jamaica to the City of Delray Beach with a family-owned restaurant serving traditional Jamaican cuisine.

Formed in 2019 in Brooklyn, New York, the Nicole's House team has over thirty years of experience using their passion to deliver quality food and cultural engagement.

In the countryside of Jamaica, many activities are done outdoors, especially eating and bonding with a large family during meals.

Our goal is to replicate this rich Jamaican culinary experience immersed in the amazing feeling of being on vacation in a simulated Jamaican countryside with the décor of gardens, huts, art, and music --- a family friendly establishment.

Our food and drink will incorporate the fantastic natural spices of Jamaica and fresh local produce to create well-known savory Caribbean-flair like jerk chicken, stew fish, Jamaican fried rice, Shepherd pie, and of course, barbeque meats made in the traditional steel drum.

We desire to add to the lively culinary scene of Delray Beach and we know our patrons and the city will appreciate our quality service, fine food, exotic décor, new job opportunities, and the sourcing from local vendors.





The joy, passion, and determination to offer fine food matched with a beautiful venue began many years ago as a little girl. This was when I was my mother's pupil, standing by her side as she diligently prepared fine meals and managed her three restaurants --- meanwhile being a single mother of six. The three neighborhood take-out restaurants, two in Brooklyn, New York and one in Farrell, Pennsylvania were the training grounds for managerial duties and a source of pleasure to learn, create and offer various cultural dishes.

Nicole Myers

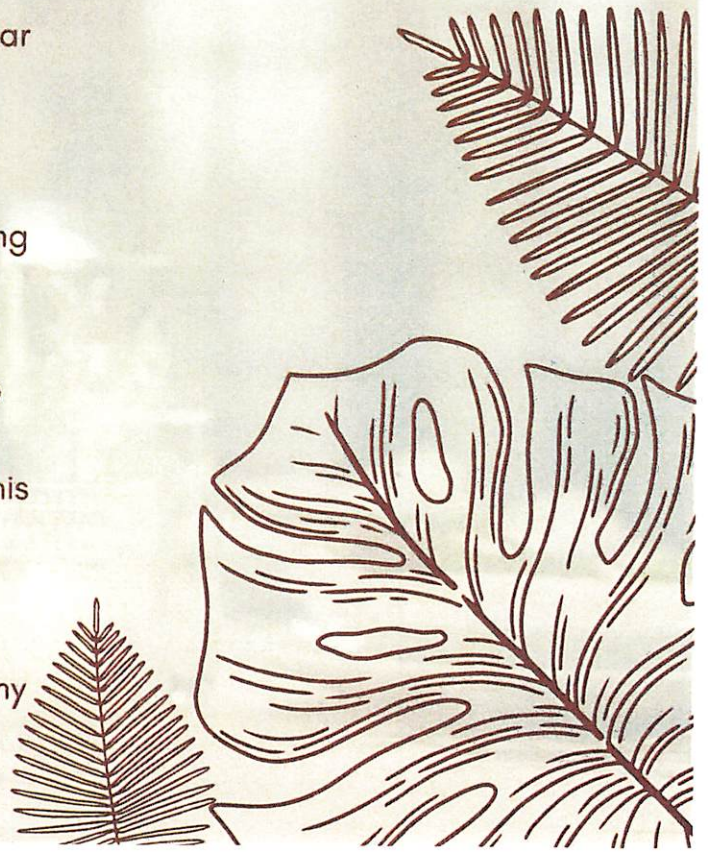
Owner.

Who is Nicole N Myers ? I was born in the Caribbean island of Jamaica. I attended King's borough Community College where I studied Business Management. I took on the role as a Distribution Site Manager for "Heineken." I later decided to take a new path and began selling cars. This path treated me very well I became the "Sales Manager" for "Toyota." I held that title for 14 years before becoming the "Finance Manager," one of the top positions in the car industry. With all the titles my being was not content.



So I began to have Pop-up Food events in my backyard in Brooklyn. My love for cooking and wanting a different taste pushed me to start creating many varieties of exquisite dishes my friends and family would fall in love with. My cooking kept many hearts happy and bellies filled. I was often encouraged to look beyond cooking in my home kitchen. It is with this spirit that I've decided to leave my comfort zone to pursue a brick and mortar dining establishment.

Now, with the opportunity to bring my passion from my kitchen to serve the Delray Beach community, I am excited and ready.





Chinasa Thompson Co- Owner

"To accomplish great things, we must not only dream, but act upon those dreams; not only plan but execute." My name is Chinasa Thompson, I've been dreaming in the heart of Brooklyn for most of my life. I've reached a pivotal point in my life where my dreams must come to fruition.

I studied Early Childhood Special Education at Medgar Evers College. Throughout this process I grew into myself and I found that I was still searching for my purpose. On this hunt, I wore many hats, but only found comfort in preparing food and pastries. So I began to experiment in the kitchen. Growing up with a Jamaican mother and grandmother, I would always try to escape the kitchen. Now, the kitchen is where I find my peace.

I was presented with the opportunity to assist my friend opening and managing her new restaurant, "Peppas Jerk Chicken." I also began working as a visual merchandiser at a high end, mom and pop kitchen store called "Whisk." I encountered many professional, creative and eccentric people. They challenged and encouraged me to set the bar higher and take chances. This is where my growth started to flourish.

"Waves aren't made from stagnant water" those are the words I said to myself as my 30th birthday was approaching. The urgency to provide a means for my "wish upon a star family" became all that mattered. Yes, the pandemic took away what I thought I was, but it gave me so much more. It allowed me to see what becoming stagnant could be. It was time for me to make waves. Brooklyn no longer felt like home.

Royal Palm Beach has always been a second home, so I came to help out my Great Aunt Lynn for a few weeks. During those weeks, I was introduced to Delray Beach by my partner Nicole. Instantly, I grew fond of the idea of living here, so I relocated. As I began to explore Delray Beach, I noticed there were no Caribbean-cultured restaurants or bars where I could "Lime." In my culture, "Lime" means "chilling out" with friends or family and enjoying the atmosphere, usually accompanied with good music and food. That's when "Jerk & Lime " was born.





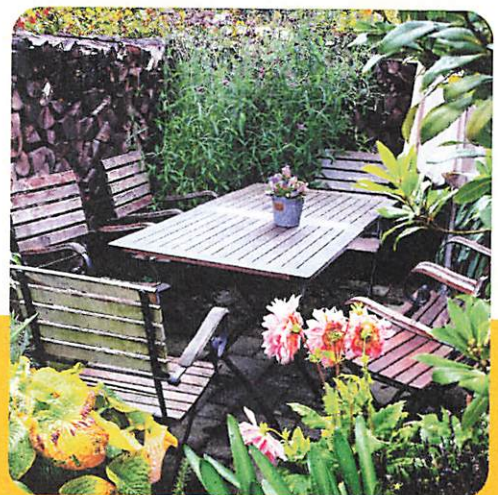
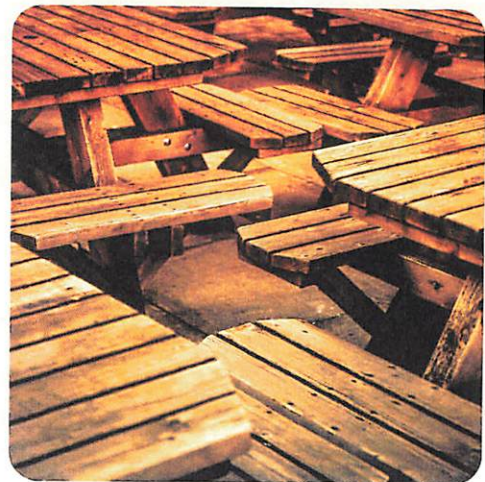
Designated Areas

In the Restaurant

- CUSTOMER WAITING AREA
- KITCHEN AREA
- REACH IN / WALK-IN COOLER
- FREEZER /REFRIGERATOR
- PREP AREA
- FRESH VEGETABLE
- SUPPLY CLOSET
- PANTRY
- OFFICE / EMPLOYEE AREA
- OUTSIDE/ INSIDE DINING AREA
- FIRE EXTINGUISHERS

Kitchen Staff

- LEAD COOK
- LINE COOK
- PREP COOK
- KITCHEN ASST
- KITCHEN DISHWASHER/ MAINTENANCE
- HOST
- WAITER #1
- WAITER #2

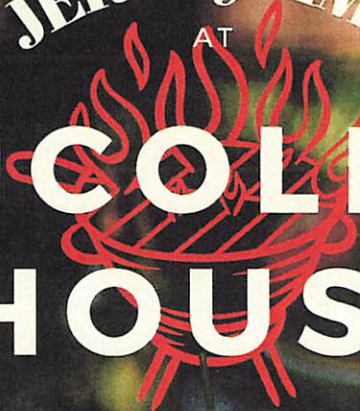


made with love

JERK & LIME

AT

NICOLE'S HOUSE



EST: JULY 2019

NICOLE MYERS / CHINASA THOMPSON
OWNER / CO-OWNER



GRILL



Each Meal Served with **2** sides

Rice & Peas Bay Leaf White Rice Plantains Festival
Candied Yams

JERK CHICKEN

DARK OR LIGHT MEAT MARINATED IN A BLEND
OF SPICES AND HERBS ORIGINATED FROM
JAMAICA

JERK SHRIMP

JUMBO GRILLED SHRIMP MARINATED IN A
BLEND OF SPICES AND HERBS ORIGINATED
FROM JAMAICA

PAN FIRED BBQ SALMON

GRILLED WILD CAUGHT SALMON SERVED
WITH GRILLED ZUCCHINI, SQUASH & A
HOME MADE BBQ SAUCE

ROAST FISH (SNAPPER)

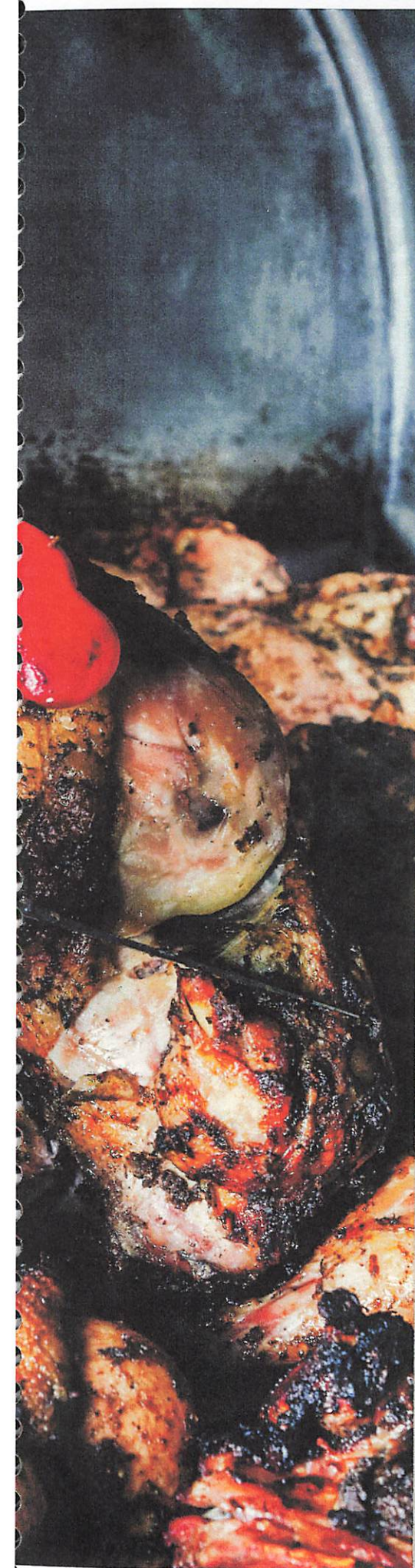
GRILLED FISH STUFFED W/ OKRA, CALLOO,
SAUTED ONIONS, SPINACH


GRILLED LOBSTER TAIL

LOBSTER TAIL GRILLED & SERVED W/
BUTTERY GARLIC BASIL SAUCE

GRILLED CORN

SWEET GRILLED CORN DRESSED TO
PERFECTION W/ GARLIC BUTTER
AVAILABLE ON OR OFF THE COBB





**N I C O L E ' S
H O U S E**

- A P P E T I Z E R S -



JERK CHICKEN TACOS

HOUSE WINGS

FLAVORS: JERKY JERK, BBQ ,TAMRIND ,APRICOT

SURFING TUNA

FRIED GREEN PLANTAINS SERVED W/TUNA SAUTED
IN ONION, SPICES & HERBS

SWEET FRIED PLANTAINS

RIPE PLANTAIN FRIED AND SERVED IN IT'S SKIN

JAMAICAN STYLE EGG ROLLS

CHOICE OF: ACKEE & SALT FISH , JERK CHICKEN , SHRIMP , STEAK

- S I D E L O V E R S -

MAC & CHEESE CUPCAKE

CANDIED YAM PIE

MANGO CUCUMBER SALAD

JAMAICAN STYLE COLE SLAW

GRILLED CAULIFLOUR

ASK ABOUT THE
SOUP OF THE DAY

- E N T R E E -



SAVORY SALADS (Shrimp, Chicken or Plain)

MANGO, CUCUMBER, DRIED CRANBERRIES, TANGERINE, ZUCCHINI,
ROMAINE LETTUCE, DRIED APRICOTS, POPPY SEED DRESSING
CHEESE OPTIONAL (FETA, PARMESAN, MOZZERELLA)

JAM DOWN CURRY GOAT

FRESH GOAT COOK DOWN IN JAMAICAN CURRY SERVED W/BAY LEAF WHITE RICE &
SWEET FRIED PLANTAINS

JAMAICAN STYLE FRIED RICE

YOUR CHOICE OF
(VEGGIE, SHRIMP, CHICKEN, OR SEAFOOD BLAST)

OXTAIL

BRAISED OXTAIL SLOW COOKED DOWN TO
PERFECTION W/ BUTTERBEANS SERVED W/ RICE & PEAS AND JAMAICAN STYLE
COLESLAW

SAVORY STEW CHICKEN

CHICKEN LIGHTLY PAN FRIED THEN SLOW COOK
IN A RICH STEW SAUCE SERVED W/ BAY LEAF WHITE RICE & PLANTAIN

ESCOVITCH FISH

DEEP FRIED FISH TOPPED WITH PICKLED ONIONS AND CARROTS SERVED W/ RICE
& PEAS AND PLANTAINS

BBQ CHICKEN

PAN FRIED CHICKEN STEWED IN A HOMEMADE SAUCE SERVED W/MANGO
CUCUMBER SALAD

NICOLE'S HOUSE SPECIAL FRIED CHICKEN

DARK OR LIGHT MEAT FRIED TO PERFECTION SERVED
WITH A PERSONAL MAC & CHEESE AND SAVORY SALAD

RASTA PASTA (CHICKEN OR SHRIMP)

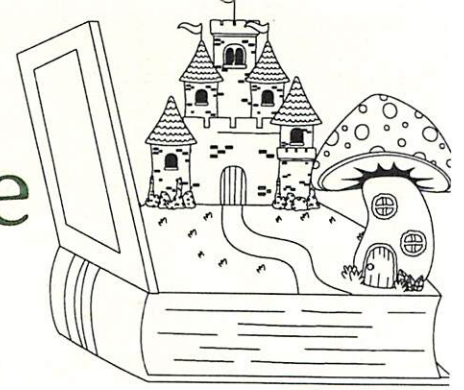
PENNE NOODLES SAUTED IN A
COCONUT CREAM SAUCE

SWEET & SOUR SALMON

WILD CAUGHT SALMON PAN FRIED THEN GLAZED IN A
SWEET & SOUR SAUCE SERVED ON A BED OF
SEASONED ZUCCHINI NOODLES



Nicole's House



KIDS MENU

COMES WITH FRENCH FRIES &
JAMAICAN FRUIT CUP

HAMBURGER

STUFFED CHEESE BURGER

CAST IRON MAC & CHEESE PIE

CHICKEN TENDERS

KIDS JAMAICAN STYLE FRIED RICE

(CHICKEN OR SHRIMP)



COLOR ME





FINANCIALS

Start Up Expenses

Capital Equipment	\$20,000
Equipment	\$20,000
Development	\$15,000
Promotional Expenses	\$7,500
Open Inventory	\$10,000
Administration Expenses	\$10,000
Contingency Fund	\$10,000
Other Expenses	\$7,500
Working Capital	\$85,000
Total	\$185,000

WE'RE HERE TO SERVE YOU

NICOLE'S HOUSE

LUNCH TAKEOUT & *Catering Available*
DELIVERY AVAILABLE (WITHIN 20 MILES)

Mondays - Saturdays
12pm - Call for Closing



@Nicoles_house

CALL US AT 929-503-0219 *or 347 536 2228*
FOR DAILY SPECIALS &
TO PLACE YOUR ORDERS.

Our premises are sanitized regularly and protective gear is worn to ensure safety.

NICOLE'S HOUSE

- MENU -

TRADITIONAL JAMAICAN STYLE CUISINE

- Pepper Pot Curry Goat
- Fried Chicken w/ special sauce (dark & light meat)
- Braised Oxtail with Butter Beans
- Savory Stew Chicken
- Jerky Jerk Wings (6 or 12 pieces)
- Escovitch Fried Fish with pickled onions and carrot
- Jamaican Style Fried Rice
(Choice of Seafood, Shrimp, Chicken or Veggie)

SAVORY SALADS (Shrimp, Chicken or Plain)

Add-ons: Mango, Cucumber, Dried Cranberry, Tangerine, Zucchini, Romaine Lettuce, Dried Apricots, Poppy Seed Dressing

SIDE LOVERS

- Mac & Cheese Cupcake Pie
- Candied Yam Pie
- Sweet Fried Plantains
- Cucumber Salad
- Homemade Potato Chips
- Jamaican Style Cole Slaw

JUICES

- Grilled Lemonade
- Strawberry Lemonade
- Strawberry Slushie

DESSERTS

- Apple Tarts Banana Loaf
- Almond Apricot Cookies (3)
- Red Velvet Cookies (3)

Proposer #2

Roots & Fruits Smoothie Bistro

Proposal To Lease Commercial Space

Located at: 182 NW 5th Avenue, Delray Beach, FL 33444

EXECUTIVE SUMMARY

Conceptualized to become a community hub and profit center, **Roots & Fruits** is poised to support our bottom line by providing our customers with delicious, health & well-being focused, food and beverage offerings that are in-line with their current lifestyle and compliment their aspirations and journeys to create a healthier lifestyle. Compared to current smoothie offerings in the market, our smoothie bistro will exceed customer expectations through seasonal fruit and root ingredient options used in our core products. Roots & Fruits smoothies will be made with quality, trusted or locally sourced fruits, vegetables, and natural sweeteners and acquired by the consumer at a modest yet competitive price point. Additionally, our competitive edge will continue with our ability to utilize the space agility for small group community based activities and events, while providing shelf & showcase space for the local brands of our community's artisans.

"Helping You Reimagine Healthy"

Goals & Purpose For Going Into Business:

We are dedicated to helping all individuals achieve more than they ever imagined by living a healthier lifestyle that includes a healthy diet.

- Increase dollars earned quarterly by a gradual growth & scale while continuing to build our capacity.
- Increase our annual income by \$70,000+
- Define our role within our community as a quality driven, health & well-being focused smoothie bistro & café that is known as a safe & trusted space for behavioral health related activities, conversations, and events.

BUSINESS MODEL

Our business model will be a creative collective with *Twice Upon A Time*, a coffee, tea, and pastry café. In collaboration we will provide coffee and tea beverages rooted and sourced from the African and Caribbean Diaspora as well as delicious & nutritious smoothies and light bites of the same origin. We will hold a space for safe conversations, showcase the community's gifts & talent, while crafting an inviting atmosphere that will feel aesthetically and in deed like a piece of home. In equity, we will offer our employees a competitive living wage, provide professional growth opportunities and life-skill building, and ensure that an equitable percentage of the employees are community residents or have demonstrated a desire to grow their capacity in entrepreneurial enterprise.

SMOOTHIE BISTRO DESCRIPTION

Roots & Fruits Smoothie Bistro will produce high quality, real fruit smoothies made fresh at an affordable price with the option to customize any smoothie to any customer's health and nutrition needs. Our real fruit smoothies will have names patterned after positive emotions or historical ties to the community. (Ex: *Good Morning Sunshine, Resilient Raspberry, Jones Stuff* [a family historical value].)

Leasable Property Proposal: 182 NW 5TH Avenue, "Muse House"

CURRENT MARKET ANALYSIS

“An increasing number of health-conscious consumers, changing lifestyles and food habits and the health benefits associated with smoothies are primary drivers of the development.” Smoothie King, 2021

“Smoothies have grown from a niche market in the 1990s to a more than \$5 billion industry today, according to Fastcasual.com. They are a mainstream snack, post-workout staple or meal replacement for millions of people every day. The demand for them is only increasing...” Planet Smoothie, 2021

“A daily smoothie can offer a super convenient way to get your fruits and veggies in while also nourishing your body with many essential vitamins and minerals. The key is to maximize those benefits by focusing on whole, nutrient-dense foods while avoiding added sugars as much as possible.” Eat This Not That, 2020

COMPETITIVE ADVANTAGE

The COVID-19 global pandemic has provided a resounding reminder that our diets are inevitably linked with our health. While some residents have immediate access to nutrient rich healthy options, there remains a disproportionate number of residents with very few alternatives to the unhealthy food and beverage choices in close proximity to their homes. With limited financial resources to purchase those healthy options in close reach, residents need to be given access to healthier options when they begin to choose to change their eating habits. It is my goal to see the community add to their lifespan and quality of life by eating more foods that serve health-related purposes. By cultivating a community hub and profit center, **Roots & Fruits** will have a dynamic, strategic, and tenacious purpose in the City of Delray Beach and many other culturally similar communities. Roots & Fruits can become a safe place to mold, craft, and display Delray Beach’s best and brightest resident leadership and leadership in training. It can become a beacon for those seeking a healthier lifestyle and determined to reprioritize healthy eating.

A GLANCE AT THE VISION

We are much more than a banana smoothie and an acai bowl spot. There is no coincidence that the property is called “The Muse House” and painted yellow, my mother’s favorite color. It is my noble attempt to be an inspirational and healing-centered part of the vibrant change that I wish to see in my community. To carve out any safe space for humans to be humans in a location that was once known as the West Settlers Historic District would be an honor. This area of our community was once a vital commercial and institutional corridor comprised of black-owned businesses in the heart of the City of Delray Beach’s Black community. We see the return of those establishments to provide an opportunity for personal and professional growth on the horizon.

Please consider this communication my official proposal to lease the CRA-owned property located at 182 NW 5th Avenue, Delray Beach, FL 33444.

Submitted With Gratitude,

Kenya C. Madison

301 NW 7th Avenue

Delray Beach, FL 33444

(561) 926-3032

Leasable Property Proposal: 182 NW 5TH Avenue, “Muse House”

TWICE UPON A TIME

TUAT – (pronounced toowhat) is a natural region of desert in central Algeria that contains a string of small oases. In the past, the oases were important for caravans crossing the Sahara.

Our vision for TUAT is to be a meeting place for people to gather.....to learn about stories that are not in our history books; to engage in meaningful and edifying conversations that lead to peace of mind and empowerment. TUAT will be a place where children, young adults and grown folk will certainly feel welcomed and safe. A place where the history of Delray Beach, and the people who built it will be celebrated.

TUAT will embody the essence, beauty, intelligence, taste, style and sounds of Black people. Our guests will be filled with wonder and amazement as soon as they enter our doors.

Our business model will be a creative collective, a pressure-free community where people will be encouraged to evolve their own as well as others ideas. An atmosphere where artistic concepts will be encouraged, and creativity can grow. A climate where team members will be able to highlight their strengths while also learning what areas they can work on.

TUAT will hire individuals from the neighborhood, fostering a strong sense of community and trusting relationships. ***Our team members will be paid a living wage.***

TUAT will seek to support local farmers and growers of fruits and vegetables to offer our customers the freshest and highest quality foods. TUAT will also seek to source products from the African and Caribbean Diaspora. TUAT will seek community collaborative co-ops to ensure that we are building the economy in the neighborhood we are in.

Each day of the week will be a new experience and from week to week and month to month new experiences will abound:

Sampling.....

Monday – Tanzania's Peaberry Coffee with Strawberry Puff

Tuesday – Kenyan Purple Tea with Walnut Brownie

Wednesday – Uganda's Good African Coffee w/Oatmeal Raisin and White Chocolate Macadamia Cookie

Thursday – Egyptian Chamomile Tea with Mango Puff Turnover

Friday – Senegalese Café Touba with Belizean Fudge

Saturday – Moroccan Maghrebi Mint Tea with Caribbean Bread Pudding

Sunday – Cameroon Arabica Coffee with Jamaican Rum Cake

TODAY'S LOOK BACK AT DELRAY HISTORY

Solomon D. Spady was a principal/teacher that came to Delray Beach upon the recommendation of George Washington Carver and became one of the most influential African Americans in Delray Beach. Mr. Spady came to Delray Beach to accept the teaching position which also carried the responsibility of principal at the County training school formerly named Delray Colored number 4, the first school made in Delray Beach. The school had an enrollment of 100 children between grade 1 through 8. Under his tutelage, the student body grew to 336, grades 1 thru 10 in 1934, and in 1939 the first 12th grade high school graduation was held. His community work included an active member of Mt. Olive Baptist Church, the first church built in Delray Beach by African Americans in 1896. He served as church clerk for more than 20 years, Sunday school teacher, Baptist youth teacher and group leader of church rallies. When asked about his philosophy Mr. Spady said "My philosophy is simple – God, country and the people first; self last. Face your daily problems prayerfully; keeping in mind that the highest service to God and to yourself is to serve your fellowman." He passed away on November 25, 1967 at the age of 82. His legacy lives on.