

EMERGING LEADERS
ROOTS & WINGS

Sneaker
Ball
GALA

PROGRAM BOOK
NOVEMBER 11, 2023

Charles Hayes Family Investment Center
4859 S Wabash Ave, Chicago, IL 60615



DAVENPORT COMMUNITY DEVELOPMENT CORPORATION



LETTER FROM THE EXECUTIVE DIRECTOR

Dear Esteemed Guests,

On behalf of the David Davenport Community Development Corporation, I am delighted to extend a warm and heartfelt welcome to every one of you to our distinguished Black-Tie Gala.

Tonight, we have the honor of coming together to celebrate a remarkable evening filled with elegance, glamour, and a shared commitment to our cause, as we celebrate our Emerging Leaders and the Feeding the Future Program.

Your presence here, dressed in your finest attire, not only elevates the splendor of this event but also symbolizes your unwavering support for our mission.

This Gala is more than just a glamorous gathering; it is a testament to the collective strength of our community. We gather to celebrate the achievements of the past, but more importantly, to chart a brighter future. Together, we stand committed to making a positive impact in our community and beyond, and your presence here tonight signifies your dedication to that very cause.

As the evening unfolds, may the camaraderie and shared enthusiasm in this room inspire and energize us all. We hope that you will leave tonight with beautiful memories, a sense of unity, and an even stronger resolve to contribute to the betterment of our shared goals.

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Once again, on behalf of our Board/Advisor(s), thank you for gracing us with your presence, and we hope you have a spectacular evening, filled with unforgettable moments. Please feel free to reach out to our staff and volunteers should you need anything throughout the night.

Let us raise our glasses to a night of elegance, purpose, and community.

Sincerely,

David Davenport
Executive Director
The Davenport Community Development Corporation

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JASMINE MURRAY, REHS

CO-FOUNDER AND DIRECTOR OF FEEDING THE FUTURE JASMINE DAVENPORT-MURRAY REHS (REGISTERED ENVIRONMENTAL HEALTH SPECIALIST), IS AN EXPERT WITH OVER 20 YEARS EXPERIENCE IN THE FOOD SAFETY INDUSTRY. SHE IS THE FOUNDER OF ARF FOOD SAFETY CONSULTING GROUP, WHICH SPECIALIZES IN FOOD SAFETY CONSULTING, INSPECTIONS, LITIGATION SERVICES AND TRAINING. ADDITIONALLY, MRS. MURRAY IS A CERTIFIED FOOD SANITATION TRAINER WITH SERVSAFE AND CHICAGO/ILLINOIS HEALTH. WITH EXPERIENCE IN THE PUBLIC AND PRIVATE SECTORS, MRS. MURRAY PROVIDES ADVICE AND GUIDANCE ON TOPICS INCLUDING: REGULATORY COMPLIANCE, QUALITY SYSTEMS MANAGEMENT, SUPPLY CHAIN, FOOD ALLERGEN SAFETY, HEALTH AND WELLNESS, BUSINESS STRATEGY, AND FOOD PRODUCT DEVELOPMENT. HER PREVIOUS WORK EXPERIENCE INCLUDES: NATIONAL FOOD SAFETY DIRECTOR WITH ARAMARK REFRESHMENT SERVICES, FOOD SERVICE OPERATIONS MANAGER WITH SODEXO FOOD SERVICES, FOOD SAFETY AUDITOR WITH NSF INTERNATIONAL AND ENVIRONMENTAL HEALTH SPECIALIST WITH THE VIRGINIA BEACH DEPT. OF PUBLIC HEALTH. SHE GRADUATED AND RECEIVED HER BACHELORS OF SCIENCE DEGREE IN BIOLOGY PRE-MED FROM THE ELITE HAMPTON UNIVERSITY.



CHEF FERSHAWNDA GREEN

CO-FOUNDER AND CULINARY EXPERT FERSHAWNDA GREEN, FOUNDER AND PRESIDENT OF POPPIN PLATES CULINARY INCUBATOR, WITH TWO DECADES OF FOOD SERVICE EXPERIENCE, HAS APPLIED HER KNOWLEDGE IN A WAY TO HELP EMERGING ENTREPRENEURS LIKE HERSELF SUCCESSFULLY SUCCEED IN THE FOOD SERVICE INDUSTRY. HER PREVIOUS WORK EXPERIENCE INCLUDE: A CHEF'S ASSISTANT, A CHEF ON CRUISE LINES, AND OTHER FOOD SERVICE ESTABLISHMENTS. MS. GREEN HAS A LOVE FOR LEARNING. AFTER LEARNING KITCHEN BACK OF THE HOUSE KNOWLEDGE, SHE ENHANCED HER BREADTH BY LEARNING FRONT OF THE HOUSE KNOWLEDGE WHICH ENABLED HER TO MANAGE VARIOUS FOOD SERVICE BRANDS THROUGHOUT THE CITY OF CHICAGO. IN 2018, MS. GREEN STARTED A FOOD & BEVERAGE CONSULTANCY FIRM THAT FOCUSES ON EMERGING ENTREPRENEURS LOOKING TO BREAK INTO THE FOOD AND BEVERAGE INDUSTRY. AFTER SEEING ALL THE STRUGGLES HER CLIENTS WERE FACING, SHE TOOK HER BUSINESS TO THE NEXT LEVEL BY OPENING A CULINARY INCUBATOR, POPPIN PLATES IN PARK FOREST, IL. POPPIN PLATES HAS SINCE OPENED ITS DOORS TO OVER TWENTY-FIVE NEW START-UP FOOD SERVICE BRANDS.



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TO FOLLOW AT

BOARD OF DIRECTORS

Dr. Christopher E. L. Toote

Michael Lafargue

Brian Johnson

Fershawanda Green

Dr. Cheri 'Pavi' Givens

ADVISORY BOARD

Jasmine Davenport Murray

Board Director

Amreh Hopkins

Dr. Michael Davenport

Antonio Theodore





ANNUAL GALA FUNDRAISING PROGRAM

EMERGING LEADERS *Roots & Wings*

MASTER OR MISTRESS OF CEREMONIES

INTRODUCTION OF DAVID DAVENPORT - CEO | FOUNDER
OPENING GREETINGS

MEET AND GREET

PROGRAM RUNDOWN NEEDED

Interlude

DINNER IS SERVED

AUCTION | RAFFLE
N-HOME WINE TASTING (14-18 PEOPLE)
WITH WINE EXPERT VALUED AT \$250

YOUTH SPEAKER
LONDON KAY & BAND
GUEST SPEAKER

Your
Chef



Chef Clifford Rome developed an early interest in food after helping his grandmother prepare meals fresh from the garden of his childhood home in Chicago's Englewood neighborhood. He began his culinary career as a food operations manager at Midway Concessionaires and mastered the art of event planning through his experience with the Marriott Corporation. Chef Rome's career turned toward fine dining, working with renowned chefs Wolfgang Puck and François Kwaku-Dongo at Spago Restaurant, as a line chef and member of their catering team—creating meals for the social elite, commercial photo shoots, and Oscar parties.

Today, Chef Rome's culinary experience spans the globe. He spends most of his time training young chefs and emerging business leaders about the importance of building a better, more connected future workforce with outstanding leadership. In 2002, Chef Rome founded Rome's Joy Companies, which boasts a business portfolio that includes Peach Branded coffee, Peach's on 47th, two Grab & Go concepts under the Peach's Restaurant brand (Peach's @ Gordon Cafe and Peach's @ University inside Crerar library) both located on the University of Chicago campus, a full-service catering and event-planning company, a fine art gallery called Blanc Gallery and the Parkway Ballroom—a historic banquet facility located in the heart of Chicago's Bronzeville community. With more than 30 years of experience in the field of food service, Chef Rome has received numerous awards and recognition from local, national, and international media alike.

Chef Rome has made frequent television appearances and features in Chicago Sun-Times, The Washington Post, and Conde Nast Traveler magazine to name a few. Chef Rome is committed to promoting African American participation in the culinary industry. He has partnered with Careers Through Culinary Arts Program (CCAP), After School Matters, Washburne Culinary School, Healthy Schools Campaign, YMCA, Centers for New Horizons, Education to Careers, and Chicago Cook Workforce Partnership. Through these partnerships, Chef Rome encouraged African American youth to pursue careers in the culinary field. Most recently, Chef Rome has been actively training people seeking opportunities to expand their skill set within the service and hospitality industry through his training program Mise En Place.



GALA

DINNER MENU

STARTERS

CHARGRILLED VEGETABLES WITH GOAT CHEESE,
PESTO AND BASIL

MAIN

CRISPY BREAM FILLET WITH FENNEL
INFUSED ALMOND MILK AND SPICED
CAULIFLOWER

DESSERT

WEDDING CAKE ICE CREAMS AND
SWEET THINGS

DRINKS

OPEN BAR
GREEN TEA, COFFEE, COCKTAIL

GALA

enjoy live entertainment by
London Kay & Band



Thank You

TO OUR DIAMOND, PLATINUM, BRONZE,
SILVER AND GOLD SPONSORS

DIAMOND



PLATINUM



PLATINUM



BRONZE



GOLD

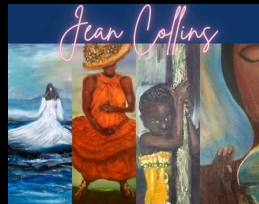


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Thank You

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TO ALL OF OUR IN-KIND DONORS

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WINES FOR HUMANITY
FEASTER GLASSWORKS
DANIE'S NATURAL JUICES
LOS TACOS
CALLAWAY
BROWN SUGAR BAKERY
DR. CHRISTOPHER TOOTE

Thank You

CP Event Design & Production

crystal@cpeventdesign.com

<http://cpeventdesign.com>

CPEventDesignandProduction

CHEF CLIFFORD ROME

LONDON KAY & BAND

Thank You

TO EVERY ATTENDEE

Your presence with us this evening was both the fragrance of love and support, as well as a gift.

EMERGING LEADERS ROOTS & WINGS

Sneaker Ball GALA

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2023

*Thank You for being here,
your presence made all the difference!
The evening was successful
because of you!*



THE
DAVENPORT

COMMUNITY DEVELOPMENT CORPORATION

