

2010

KEY LARGO

Food & Wine FESTIVAL

An Upper Keys Business Group Event, sponsored by

UKBG

Upper Keys Business Group

PREMIER BEVERAGE

THE CHARMER SUNBELT GROUP

Friday 7/30

4-7pm **Tradewinds Liquors**
TGIF Happy Hour
Festival Kick-off & Wine Tasting.

7pm **Ballyhoos**
Keys Seafood Favorites
A Cooking Class.

From 5pm **Gus' Grill at Marriott**
4-Course Prix Fixe Small Plate Dinner Paired With Wines.

Saturday 7/31

7-10pm **Key Largo Conch House**
Sweet Dreams
Dessert Buffet & Wine Pairings.

7pm **Señor Frijoles/Key Players**
The Grapes Of Frath
Murder Mystery Dinner With Wines.

5:45pm **Pontunes Tiki Bar & Grille**
Grub 'N Grog Buccaneer Style
2-Course Dinner Paired With Wine Followed By Pirate Sunset Cruise.

Sunday 8/1

9am -2pm **Buzzard's Roost**
Mimosa Madness Brunch
Endless Mimosas & Live Music.

3pm **Jimmy Johnson's Big Chill**
Battle Of The Reds
Brown Bag Tasting; Paired Foods.

5pm **Tasters Grille**
The Flavors Of Asia
5-Course East Asian Dinner Paired With Wines.

Monday 8/2

6pm **Pilot House Restaurant**
Amuse Bouche
Wine Tasting; Bite Sized Food Pairings.

6-9pm **Key Largo Conch House**
Seafood Extravaganza
Wine Pairing And Cooking Demo.

6pm **Snapper's**
Dinner Around The Globe
7-Course Tapas & Wine Pairings.

Tuesday 8/3

6-8pm **Tasters Grille and Market**
Preparing And Serving Sushi
by Chef Adam Fehrenbacher Followed by Wine Pairing.

6:30pm **Dinner Around Town**
5-Course Progressive Gourmet Dinner; Paired With Wine. Complimentary Transport. Sue Finney 305-394-3736

7pm **Calypso's Seafood Grill**
Spainfest
Open Fire Spanish Paella With Chef Todd - Paired With Spanish Wines & Sangria.

Wednesday 8/4

4-7pm **Coconuts**
Island Jazz Happy Hour
Jazz, Wines & Savory Appetizers.

6:30pm **Snapper's**
Want Some Cheese With That Wine?
Perfect Cheese & Wine Pairings; Advice On Hosting Your Own Party.

Thursday 8/5

6pm **Num Thai**
An Oriental Experience
Sushi & Thai Dishes Paired With Saki And Wine.

6pm **Pilot House Restaurant**
Everything From The Sea
An Assortment Of Seafood Paired With Still And Sparkling Wines.

7pm **Señor Frijoles**
Fajitas And Margaritas
Two For 1 Fajitas and \$3.50 Cazadores Tequilla Margaritas.

Friday 8/6

7pm **Hilton Hotel Treetops Bar**
Sunset Martinis On The Bay
\$5 Stoli Martinis & Hendricks Cucumber Martinis; Raw Bar.

4-7pm **Doc's Diner**
Vini Italiani E Formaggi
Italian Cheeses Paired With Italian Wines Hosted By Doc Bollini.

7pm **Sundowners**
A Tropical Feast Cooking Class
How To Prepare...And Pair With The Perfect Wines.

Saturday 8/7

From 4pm **Coconuts**
El Fuego Tropical
Light Tropical Entrees & Wines; A Dazzling Fire Performance By Chicago's 'Solange Inferno.'

6:30pm **Sundowners**
A Night In New Orleans
4-Course Menu With Cajun French Flair Paired With Wines And The Sounds Of The Sauce Boss.

5:45pm **Pontunes Tiki Bar & Grille**
Last Chance: Grub 'N Grog Buccaneer Style
2-Course Dinner by Chef Stephan Stoltze Paired With Wine; Pirate Sunset Cruise.

Sunday 8/8

11am - 4pm **Snappers**
Festival Finale
Jazz, Brunch And Bubbly.

Visit our website for more details: events, locations & reservations!

The Florida Keys & Key West

...come as you are...

MONROE COUNTY TOURIST DEVELOPMENT COUNCIL

CLEAR CHANNEL RADIO

The Reporter

floridakeys.com keywest.com

For More Info: www.KeyLargoFoodandWineFestival.com or call: 305-394-3736

Interview with Bill Chill Owner and Operator

Interview with Larry Calvano, Owner and operator of the Big Chill Restaurant Key Largo.

CT- The Fisherman's Cove and the Big Chill took over the old Italian Fisherman property at MM 104 on the bayside that sat vacant for many years. First came the 5 star, 3 bedroom bayview fractional ownership condominiums. Next the Big Chill restaurant opened with 3 bars, exceptional food and entertainment. Then Jimmy Johnson partnered up and hung his trophies in the sports bar and we all thought it just can't get any better than this and now you just put in a pizza parlor and made me the best pizza I've ever had in my life! I understand that your addition of the famous Enrico's New York Style Pizza is a tribute to your father?

LC - My father, Enrico Michael Calvano, was one of the Masters of the Art of making pizza. Starting in New York in the early 60's my parents opened their first pizza restaurant and after many successful years they decided to move with their 3 young children and start a better life in the beautiful state of Florida, which is every New Yorker's dream. We moved to Fort Lauderdale and in 1972 Enrico's New York Style Pizza was born.

CT - I remember Enrico's Pizza when I lived in upstate New York, it was by far the best and they were growing. LC - Yes, after many years and multiple stores later it was a huge success! Then my father became ill and on

May 25th, 2008 he lost his battle with cancer. Overcome with grief we made a decision to close the business and seek other forms of employment. I was already involved with the Big

than by naming it "Enrico's New York Style Pizza".

CT - What is the secret of your success?
LC - First I have to thank God for truly blessing me,

and never lose sight of your dreams! I have surrounded myself with the best staff in all the Keys, fulfilled my passion for people and serving them the best and freshest products available. With the love and support of my beautiful wife and son, success was sure to follow. Thank you Key Largo for helping make my family's dream come true!

CT- I can't rave enough about this pizza! Meatball & Ricotta, White Pizza, Fresh Mozzarella, Broccoli Rabe & Sausage, Arugula, Hawaiian, and Philly Cheesesteak are the Specialty Pies but the Italian Fisherman (Lobster meat, clams, shrimp and crab meat) and The Boss (almost everything) are my favorites. Your prices are low and the flavor is so fresh.

LC - When it comes to pizza it's more than just dollars and cents, it's about pride and passion. In todays hard economic times we all need something to enjoy and let us forget about todays hardships and still enjoy the blessing that we all have. What better way than to share a freshly prepared, reasonably priced pizza with the whole family? Enrico's New York Style Pizza at Jimmy Johnson's Big Chill is committed to only serving the finest, freshest ingredients in our pizza's, nothing is canned or frozen. The other guys might make more money on their pies but they will never take more pride and serve as fresh and delicious a pizza as ours. It is true Italian Pizza the way it should be! And our way of saying Grazie Key Largo!

The Calvano family carries on the tradition.

Chill at the time so I kept my focus here in Key Largo. My thoughts kept returning to the past and all the great memories, I just couldn't let it go, so on May 25th, 2010, the 2nd year anniversary of my fathers passing I decided to go out and buy a pizza oven for the Big Chill and bring back the passion my whole family with over 100 years of combined experience has for making pizza the way it should be, and what better way to honor the Master himself

and my wonderful parents who taught me what it takes to be successful in business and life. One of the early lessons was that you must surround yourself with good people and I was taught from an early age that you are only as good as your help, treat them with the same respect you would your family because they are your family in business. Never ask from anyone what you wouldn't do yourself. Love what you do and do what you love. Work hard

JIMMY JOHNSON'S

BIGCHILL

AT FISHERMAN'S COVE

JIMMY JOHNSON'S

FISHERMAN'S COVE

PRIVATE RESIDENCE CLUB

KEY LARGO, FLORIDA

33'S SPORTS BAR

KEY LARGO, FLORIDA

Executive Chef

Dominic Congemi

JOIN US FOR THE GAMES!

JJ's Locals' Lunch Special

Monday - Friday until 4 pm

\$5.99

with purchase of beverage

Tuesdays

Ladies Night!
6-10pm LIVE MUSIC

Ladies drink FREE from 6-7

Thursdays

Play NTN Buzztime
Texas Hold Em'
Buzztime Trivia
Football Pick Em'

Fridays

TGIF After Work Party
Join us for Happy Hour with Live Music Under the Tiki

Entertainment 7 days a week!

Monday
Luke Sommer Glenn

Tuesday
Jimmy Ray

Wednesday
Derek Henning

Thursday
Alan Truesdale

Friday
Jimmy Ray & Derek Henning

Saturday
Reggae Ronnie

Sunday
Steel Drum Brunch with Walter McIntyre

DADDY DODG

Monday-Friday

\$1.50 Drafts

½ Price Well Drinks

Thursdays

it's **LOBSTER NIGHT**

Lobster Specials

Waterfront Dining

Carry-Out 305-453-9066

Enrico's traditional pizza consists of the finest mozzarella, Italian tomatoes, Parmesan and Romano cheeses, olive oil and basil.

ENRICO'S

NEW YORK STYLE PIZZA

JIMMY JOHNSON'S BIG CHILL - KEY LARGO, FL

Famous Homemade Garlic Rolls:

1/2 doz... 2.95

doz... 4.95

Individual 10"..... 6.95 Small 12"..... 9.95 Large 16"..... 13.95

Toppings: Pepperoni, Meatball, Sausage, Ham, Black Olives, Banana Peppers , Anchovies, Fresh Garlic, Extra Cheese and Gourmet style: Onions, Mushrooms, Jalapeño, Sweet Pepper Medley.

Individual... .75 each Small..... 1.00 each Large..... 1.50 each

Specialty Pies

Small 12"..... 14.50 Large 16"..... 17.50

Meatball & Ricotta

Sliced Meatballs over our Traditional Pizza

White Pizza

Mozzarella, Ricotta, & Romano Cheese (No Sauce)

Fresh Mozzarella

Sliced Tomato & Basil (No Sauce)

Broccoli Rabe & Sausage

Arugula

Tossed Arugula salad over our Traditional Pizza

Hawaiian

Pineapple, Ham, & fresh Garlic

Philly Cheesesteak

Marinated steak with gourmet onion and cheese (No Sauce)

The Italian Fisherman

Lobster meat, Clams, Shrimp & Crab meat

Small...20.95

Large....25.95

The Boss

Pepperoni, Sausage, Meatball, Onion, Mushrooms, Sweet Pepper Medley, and extra Cheese. (Anchovies upon request)

Small...15.95

Large...19.95

Calzone Small... 9.95 Large...13.95

Mozzarella, Ricotta & Romano Cheese Extra Toppings: Small 1.00 each Large 1.50 each

Spinach Calzone Small... 14.95 Large...18.95

Our traditional Calzone prepared with fresh spinach and a special blend of Italian seasoning

Big Chill Brick Oven Roasted Chicken Wings

Served with grilled onions & focaccia bread

Small (10 pieces)..... 8.95 Large (20 pieces)..... 14.95

at Fisherman's Cove, MM 104 Bayside, Key Largo 305-453-9066