



**Eula McDowell, President**

Eula McDowell's Big Bean story started in 2001. As Chef & President Eula McDowell began preparing meals for a small group of people upon request in her hometown of Baltimore, MD. After a few years of growing her following and non-stop catering, THE BIG BEAN T.H.E.O.R.Y was born! Eula's goal was to create good, healthy food using wholesome ingredients that incorporated mindful, balanced preparations that took into account the diverse dietary needs of her clients.

This venture turned into a rolling hill of unstoppable beans, literally! The Big Bean T.H.E.O.R.Y has many delicious items to offer at any meal. Eula's focus is on vegetarian and vegan cuisine with opportunities to add a healthy meat component. Big Bean T.H.E.O.R.Y can be found at major Baltimore Farmers' Markets throughout the city. In addition to farmers markets, The Big Bean T.H.E.O.R.Y on occasion, appears at the R House Pop Up. The Big Bean T.H.E.O.R.Y has formerly operated a cafe' at Owings Mills Mall and Mount Vernon Marketplace.



**Angelea Dukes, Managing Partner**

Being born and raised in Baltimore, Maryland gives Angelea a unique prospective as a local business owner. She is not only committed to operating a business that is socially responsible but also one which contributes to bring vitality to the community that she serves. With over 30 years of experience in the Hospitality Industry, Angelea has developed a passion and a purpose for providing her clients with an exceptional experience that is non-negotiable.

Angelea has held the positions of Corporate Training and Development Director, Foodservice District Manager, Food Service Director, and multi-unit owner of a popular national brand on a university campus for 15 years. She has a proven-track record of providing a comprehensive food service program as both a contracted director and sub-contracted business owner. She also serves as an Adjunct Professor in the School of Business of two major Maryland universities. Her association within two academic universities as an administrator, business owner, and academic professor, gives her a unique position as a preferred partner for Johns Hopkins University mission to grow its infrastructure through partnerships with local business owner.

**Business Philosophy:**

"If you can dream it, we can bean it." That being said, The Big Bean T.H.E.O.R.Y is a specialized food concept that embodies healthy, delicious food that is fun to eat and interesting to learn about. We believe the bean is one of the most versatile and affordable food items you can prepare. Our business is beans, and we provide food education to the community about using beans. We utilize all types of bean-based items which can be used in all food genres.

**Core Values:**

Integrity, Kindness, Insightfulness, Friendliness, Trust, Thoughtfulness, Patience, Appreciation, Diversity

**Brand Proposal:**

The Big Bean T.H.E.O.R.Y.'s mission is to inspire and nurture the human spirit – one person, one meal at a time through our global and original dining experiences. We strive to bring people together and promote diversity and international understanding.

If you're looking for a quick, affordable place to meet with family, friends, colleagues, or professors, The Big Bean T.H.E.O.R.Y is a great option. The brand concept promotes togetherness and offers a variety of menu items to please everyone in your group. Whether you're catching up over tea or enjoying a meal, you'll appreciate the warm and inviting atmosphere at The Big Bean T.H.E.O.R.Y.

The JHU SNF Agora Café is the perfect space to expand The Big Bean T.H.E.O.R.Y Brand. Through a robust business model and a highly qualified team, we'll be able to add value to the Johns Hopkins University food and beverage operations.

## ***Proposed for Menu SNF Agora Café***

### **Breakfast**

Powerhouse Sandwiches  
Yogurt Parfaits  
Fruit Bowls  
Avocado Toast  
Everything Bagels w Cream Cheese or Smoke Salmon

### **Lunch/Dinner**

#### **Sandwiches or Salad Bowls**

Mean Jean Bean Burger (Salad)  
Frankly Falafel (Salad)  
Nacho Bowl  
Savory Salmon Burger (grilled salmon salad)  
Fresh Roasted Chicken w/ Cranberry Salad

### **Soups**

Black Eye Peas with Smoked Turkey and Collards  
Lemon Chicken w Orzo  
Mamas "Rockin" Moroccan Stew  
Lentils w Mushrooms and Spinach

### **Salads**

Kale Yeah Salad  
Sautéed Cabbage w Carrots  
Grilled Lettuce Wedge

### **Extras**

Beanie Bread  
Black Bean Brownies  
Beanfield Chips

### **Drinks**

Specialty Coffees  
Assorted Teas  
(Hibiscus, Ginger and Cardamom, Oolong and Tai basil)  
Sparkling Water  
Bottled Beverages

## **Menus for Tasting:**

### **Big Bean Theory Tasting Menu**

#### **Breakfast**

*Smoked Salmon Bagel w Cream Cheese Capers Red Onions and Spinach*

(Hickory smoked salmon layered between a crispy bagel top with cream cheese, dill juicy capers, ribboned red onions and garden fresh spinach)

#### **Appetizer**

*Lemon Chicken Orzo Soup*

(Tender juicy pieces of chicken breast in a delicate lemony flavored broth accompanied by succulent pieces of chunky fresh garden vegetables and seasoned orzo pasta)

#### **Lunch**

*Salmon Cakes w Chips and Kale*

(Oven Roasted flaky Salmon Cakes with savory garden vegetables all neatly rolled into the perfect cake placed between a brioche bun with butter bib lettuce, beefsteak tomato, thinly sliced onion and our house add bean sauce, Beanie chips, and kale salad)

#### **Vegetarian Entrees**

*BBT Burgers*

A Handmade black bean burger loaded with seasoned roasted diced vegetables packed into a spicy Smokey flavored black beans mixture served with garlic bread, quinoa, and kale salad.

#### **Vegetarian Salad**

*Quinoa and Kale Salad Bowl*

(Savory, flavorful quinoa, loaded with Farm fresh garlicky, kale salad, plump, juicy heirloom, tomatoes, corn, cucumbers, chickpeas assorted peppers and herbs with house dressing ..

#### **Dessert**

*Black Bean Brownie*

(Decadent chocolate fudge moist and chewy brownies)

#### **Beverage**

*Hibiscus Tea w/Ginger and Cardamom*

(Refreshing Hibiscus Tea leaves gently soaked w fresh ginger and cardamom made specifically to quench thirst and cleanse the palette)

## **Big Bean Theory Presentation Display Menu**

### **BALTIMORE'S BEST BBT BURGERS / WRAPS**

(Mouthwatering spicy-smokey flavored black beans roasted and rolled with seasoned diced vegetables packed into a burger/wrap)

### **NACHO BOWL**

(Fresh nacho chips layered with assorted beans topped with peppers, tomatoes, onions, cheese, corn salsa, mushroom meat and topped with cilantro)

### **GRILLED CHICKEN SALAD / w CRANBERRIES**

(Shredded chicken casually mixed with fresh herbs and spices, onions, celery, and juicy cranberries on hearty pieces of whole grain bread topped with crisp lettuce and tomato)

### **MOTHERLOAD POWERHOUSE SANDWICH**

(Artisan Bread accompanied with fresh alfalfa sprouts, hummus, roasted veggies, spinach, and cheese)

### **SOUP TBA**

(A variety of beans and legumes, herbs and spices loaded with fresh veggies and a delightful broth)

### **RED BEAN HUMMUS**

(Red beans perfectly puréed with chunks of roasted beets seasoned to perfection with a hint of herbs)

### **SALMON BLT**

(Oven-roasted juicy salmon cakes with savory garden vegetables all neatly rolled into the perfect cake placed between a brioche bun with all the fixings: butter bib lettuce, thinly sliced beefsteak tomato, and onion with beef or turkey bacon)

### **BEANIE BREAD**

(Buttery brioche bread soaked in the creamy goodness of cinnamon, brown sugar, vanilla, nutmeg, puréed beans, and assorted seasonal fruit)

### **PASTA SALAD**

(Lightly seasoned orzo pasta with crunchy cucumbers, plump tomatoes, black olives, herb spices and light vinaigrette)

