

May 10, 2023 Town of Penfield Zoning Board 3100 Atlantic Avenue Penfield, New York 14526

Re: DiMarco BayTowne Associates

BayTowne Plaza-1900 Empire Boulevard Donut Chew-Conditional Use Permit

Landlord Consent

Dear Zoning Board:

DiMarco BayTowne Associates LLC, the Landlord, would like this letter to serve as our consent and endorsement for the Donut Chew bakery and restaurant to open and operate at Baytowne Plaza, Suite 847, 1900 Empire Boulevard.

The owner is a professional operator with 9 locations (however, new to Greater Rochester). The new Tenant has expressed its desire to maintain all the existing improvements within the demised premises. Essentially, the space shall remain a food service operation, which will benefit from the hood, grease trap, water lines and gas lines installed by the previous tenant use; the changes to the premises shall only consist of cosmetic and branding modifications and the installation of 1 new handicap bathroom as depicted on the drawing. The tenant is also aware of the maximum customer and employee occupancy of 49 persons.

We thank you in advance for your assistance with this application.

Sincerely,

The DiMarco Group

Paul Foti

Paul Foti Vice President



www.dimarcogroup.com

1950 Brighton-Henrietta Town Line Road Rochester, New York 14623

Donutchew



Who We Are

Our team is a group of passionate individuals who are excited to bring the unique and delicious flavors of mochi donuts to the United States. We are all of Asian heritage and have a deep appreciation for the rich culinary traditions of our culture. We believe that mochi donuts, with their chewy texture and fusion of Asian and Western flavors, will be a hit with customers across the globe. We are committed to providing high-quality products and exceptional customer service, and we believe that our passion for mochi donuts and out shared cultural background will set us apart in the competitive food industry.

Our vision

With the increasing popularity of specialty Asian desserts and "QQ" textured foods like Boba in the United States, mochi donuts have seen tremendous growth in recent years. Our vision at DonutchewTM is to become a nationally recognized brand and a household name in the Asian specialty bakery market by offering the highest quality ingredients and unique flavors to provide the best mochi donuts on the market.

Our Current Presence and Future

Founded just outside of the nation's capital, we are quickly expending throughout the United States. The name DonutchewTM can be found in Virginia, Washington DC, Maryland, Georgia, and soon to be in states of the East Coast as well as central United States. With our fast pace of growth, we are looking to expand to not just every corner of the United States, but also internationally.



What is a Mochi Donut?

A mochi donut is a delicious and unique pastry that combines the chewy texture of Japanese mochi with the familiar shape and sweetness of an American-style donut. Mochi is a type of Japanese rice cake made from glutinous rice that is pounded into a sticky and elastic dough. A mochi donut builds on this concept by incorporating glutinous rice flour, wheat flour, and other ingredients. The resulting pastry has a crisp exterior and a soft, chewy interior, making it completely different from traditional cake donuts. Mochi donuts come in a variety of flavors and toppings, and their perfect level of



sweetness and beautiful Pon-de-Ring shape make them great for any occasion or as a morning treat with your favorite cup of coffee.



Why The Donut Business?

The donut store industry in the United States alone is currently valued at a 7–9-billion dollars. And Quick Service Restaurants (QSR) is at a value of 304.8 billion. With the increase in the workforce and consumer spending on indulgent foods, it is safe to assume that this market will continue to grow steadily in the foreseeable future. On a global scale, many Asian countries are also experiencing tremendous growth in this food market, driven by rapid urbanization and a love for Western pastries. We have no doubt that a hybrid comfort food combining Western flavors and Asian ingredients, like the mochi donut, will be enjoyed by people around the world.



Menu

Our menu consists of many Asian specialty food items such as mochi donuts, Korean hotdogs, fruit cream buns, as well as other popular desserts like croffles, macaroons, and Taiyaki ice cream. Along with these items – we also carry bubble tea and specialty coffees. With a team of CIA (Culinary Institute of America) graduates – we are always experimenting, creating and perfecting our menu.

We are aware that each country, region, or even city will have different tastes so our menu is super flexible and changeable meaning that items can be easily added or removed based on the local's taste and demand. Pop up shops and collaborations with local favorites is also something that we enjoy doing.

https://www.donutchew.com/menu

















