



FOR IMMEDIATE RELEASE

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**FSICI, THE LEADING FOODSERVICE COST ANALYSIS FOR SUPPLY CHAIN COMPANY,
SIGNS CONTRACT WITH TASTES ON THE FLY TO PROVIDE PURCHASING SUPPORT
ACROSS ALL RESTAURANT BRANDS**

COLORADO SPRINGS, CO, January 15, 2021 – FSICI, the leading foodservice cost analysis company, announced today that it has signed a deal with Tastes on the Fly upscale Hospitality Brands featured in Airport locations. FSICI will be reviewing the group’s contracts with food and disposables distributors, identifying opportunities for product spec consolidation and compliance, and presenting options for reducing their cost of goods (COGs) and helping with new Distributors Master Distribution Contracts.

Tastes on the Fly operates Restaurants with several brands in the San Francisco, Denver, Boston, and JFK International Airports. Their brands include Napa Farms Market, Lark Creek Grill, Yankee Pier, Klein's Deli, Samovar Tea Lounge, San Francisco Giants Clubhouse, Mustards Grill, Starbird Chicken, Berkshire Farms Market, Stephanie's, Jerry Remy’s Sports Bar & Grill, Boston Beer Works, DINE Boston, Davios Northern Italian Steakhouse, Bobby Van’s Grill, Paris Cafe, Modern Market, Coors Silver Bullet Sports Bar, Tapas Sky Bar, Little Man Ice Cream.

Edie Ames, Chief Executive Officer of the Tastes on the Fly, joined the organization last year. Previously, she held leadership roles as CEO of The Pie Hole, President of The Counter and BUILT® Custom Burgers, Executive Vice President of Wolfgang Puck Catering, Chief Operating Officer of both Real Mex Restaurants and Del Frisco’s Restaurant Group, and President of Morton’s Restaurant Group. Edie has been successful in building teams and utilizing industry partners to support her team.

“FSICI and Tastes on the Fly have worked well together through our initial stages and others I know in the Industry have spoken well of Jerry and his team” said Ames. “We look forward to their support as we continue to grow.”

“It is always nice to do business with a client that knows our history of supporting Restaurant Groups and have confidence in what we do,” said Jerry Wilhite, President & CEO, FSICI. “It tells us we do what we say we are going to do and clients appreciate that. I look forward to developing a long-standing relationship with Tastes on the Fly and working with Edie and her team.”

About FSICI:

FSIC is a Professional Service company, utilizing experienced supply chain professionals and its own technology, IntelliSpend™, to provide supply chain support. They bring clarity to the buying process, from manufacturer through distributor to the operator, via the utilization of their proven, proprietary technology. The company assists clients in purchasing the exact products needed to operate their businesses at the least possible cost.

About Tastes on the Fly:

Based in San Mateo, California, Tastes on the Fly (“TOTF”) is a rapidly-growing operator of airport food and beverage concessions (restaurants, cafes, marketplaces) across the United States. TOTF operates restaurants in major North American airports including San Francisco, Boston Logan, Denver, and JFK. The company owns a diversified portfolio of proprietary brands, including Napa Farms Market, Berkshire Farms Market, and Klein’s Deli, and also licenses concepts from well-known local brands, including Modern Market, Bobby Van’s Steakhouse, Lark Creek Grill, SF Giants Clubhouse, and Mustards Grill. Since its founding in 1999, the company has offered airport travelers a high-quality experience by bringing local flavors, including the communities’ top chefs and local food brands, into the airport setting.

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