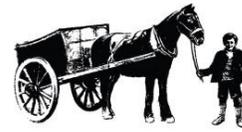




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FOOD & BOUNTY

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## For Immediate Release

### LAX Gets Fresh with HMSHost's New FOOD & BOUNTY Food Truck

*Hollywood catering company and restaurant greets travelers with all-day breakfast and more*



HMSHost's FOOD & BOUNTY truck at LAX's Terminal 4.

**LOS ANGELES** — Global restaurateur [HMSHost](#) is rolling in fresh, new culinary flavors as part of its rotating food truck inside of Los Angeles International Airport's (LAX) Terminal 4 with L.A.-based **FOOD & BOUNTY**. Led by Chef Helen Cavallo, FOOD & BOUNTY's philosophy is REAL FOOD. REAL FRESH and that is exactly what travelers can now enjoy at the airport.

"HMSHost is thrilled to spotlight local L.A. favorites in our rotating food truck and we're excited to have Chef Helen Cavallo and FOOD & BOUNTY as part of this ongoing culinary journey we share with travelers," said HMSHost Vice President of Business Development Amy Dunne. "We thank Los Angeles World Airports, as well as Chef Cavallo for partnering with us to bring fresh, bold, on-trend dining options to LAX travelers."

FOOD & BOUNTY's menu sources only the best and freshest of ingredients. Some of the unique menu items travelers can enjoy include the Wafflino which can best be described as when a grilled cheese meets a waffle iron and creates some serious melty deliciousness packed with cheese, tomato, bacon, and ham. Travelers can also find FOOD & BOUNTY's Signature Heros such as the Brussel Sprout & Kale.

FOOD & BOUNTY at LAX offers a selection of its well-loved salads, such as the Mexican Street Corn Salad, as well as the Bounty Bowl that includes Spanish rice, veggie hash, beet sticks, and a choice of chicken or veggies. There is even an all-day breakfast menu with popular favorites such as the Avocado Toast and a Burrito with a choice of fillings. Along with the fresh food options, travelers can also enjoy juices made fresh on premises, as well as coconut water and Kambucha to help stay hydrated and feeling good on the move.

“At LAX, we are constantly striving to provide our guests with experiences that are uniquely LA, and our rotating local food truck program is a very popular example of these efforts,” said Debbie Bowers, LAWA Deputy Executive Director, Commercial Development. “We welcome this newest taste of Los Angeles at LAX, FOOD & BOUNTY, to Terminal 4, and we look forward to continuing to find new ways for our travelers to experience the variety of art, culture, and food that our local, diverse communities have to offer.”

FOOD & BOUNTY is the latest concept to take the wheel at HMShost’s stationary food truck in the center of the Terminal 4 food court. With its rotating food truck, HMShost showcases a rotation of popular L.A. culinary offerings through a creative food truck experience that is tailored for the uniqueness of the airport environment.



“This is such an exciting time to be partnering with HMShost and to be a part of how we impact guests through our food offerings at LAX,” said FOOD & BOUNTY Chef and Owner Helen Cavallo. “We are part of a changing food environment where fast food on-the-move now also means fresh & wholesome. If we are what we eat, then being able to have real food, real fresh is a winning solution for everyone!”

Chef Helen Cavallo brings her family recipes to her FOOD & BOUNTY L.A. catering company and restaurant at Sunset Gower Studios in Hollywood, California. Chef Helen Cavallo is of Colombian and Italian descent, and that background has dictated her love of food and family. Chef Helen Cavallo is the host of That’s Fresh, a short-form cooking show for moms and families produced by Disney that focuses on one main ingredient and makes that the star of the show, empowering families to try the recipe themselves and make it a staple in their homes.



### HMShost Leading the Industry

HMShost is recognized by the industry as the top provider of travel dining with awards such as 2017 Best Overall Food & Beverage Operator (for the tenth consecutive year) and Food Operator with the Highest Regard for Customer Service (for the eighth year) by Airport Revenue News. USA Today 10Best Readers’ Choice Travel Awards recognized HMShost’s Dale Jr.’s Whisky River at Charlotte Douglas International Airport as Best Airport Bar and Best Airport Sitdown Dining. HMShost is a leader in worldwide travel venue dining, infusing innovation and culinary expertise into everything we do; this includes HMShost’s unique events, such as the first-of-its-kind Airport Restaurant Month at more than 50 airports across North America and the award-winning Channel Your Inner Chef live culinary contest at Chicago O’Hare International Airport.

### About HMShost

Global restaurateur [HMShost](http://www.HMShost.com) is a world leader in creating dining for travel venues. HMShost operates in more than 120 airports around the globe and 99 travel plazas in North America. The Company has annual sales in excess of \$3.1 billion and employs more than 39,500 sales associates worldwide. HMShost is a part of Autogrill Group, the world’s leading provider of food & beverage services for people on the move. With sales of over €4.5 billion in 2016, the Group operates in 31 countries and employs over 57,000 people. It manages approximately 4,000 stores in about 1,000 locations worldwide. Visit [www.HMShost.com](http://www.HMShost.com) for more information. We can also be found on Facebook at [fb.com/HMShost](https://fb.com/HMShost) and on Twitter at [@HMShost](https://twitter.com/HMShost).

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