



Business Briefs: Birmingham Restaurant Helps 'Feed the Need'

We've got your weekly update of what's going in Birmingham's business community.

By [Laura Houser](#) | [Email the author](#) | December 7, 2011



About this column: Each week, we're featuring the latest new from Birmingham entrepreneurs or businesses. If you have a tip, story or business brief, email Laura.Houser@patch.com.

Related Topics: [Big Rock Chop House](#), [Chen Chow](#), [South Bar](#), and [feed the need](#)

Here's a snapshot of activity in Birmingham's business community this week:

Staff from Birmingham restaurant helps 'feed the need' in Detroit

Brian Henson, executive chef at the [Big Rock Chop House](#), as well as the restaurant's general manager, Vera Day Rizer, and wait staff gave back to Metro Detroit last week by preparing 450 meals at the Capuchin Soup Kitchen.

The staff visited the Detroit soup kitchen Nov. 30 as part of the [Feed the Need project](#), a 52-week project in which a different Metro Detroit restaurant or catering company serves lunch at five soup kitchens in Detroit and Pontiac.

Other participating Birmingham restaurants include [Tallulah Wine Bar & Bistro](#), [Cafe Via](#), [Forest Grill](#), [Phoenicia](#), [Toast](#) and the [Townsend Hotel](#).

Chen Chow to donate sushi proceeds to CATCH Foundation

[Chen Chow Brasserie](#) announced that the Detroit Lions' Nate Burleson has signed on as December's featured celebrity for its Celebrity Sushi Program.

Through the program, [launched in November with WDIV-TV, Channel 4, anchorwoman Rhonda Walker](#), Chen Chow partners with a local, regional or national figure each month to feature a signature sushi roll in support of the celebrity's charity of choice. Throughout the month of December, a portion of the proceeds from the sale of each specialty roll will be donated to Burleson's [CATCH Foundation](#).

"It's great to see local businesses like Chen Chow working to find creative ways to give back to their communities, and it just so happens that I love sushi, so it seemed like a perfect fit for the CATCH Foundation," Burleson said.

Executive Chef Benjamin Meyer worked with Burleson to craft a roll inspired by his favorite flavors. Meyer created the eight-piece maki roll made with tempura salmon and English cucumber. Barbecue eel (unagi) is draped over the top of the roll with a blackberry and huckleberry coulis. The roll is finished with pickled jalapeños and fresh berries.

The No. 13 will remain on the menu throughout December.