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Ballpark Food Taken to New Level
**The Green Parrot Restaurant & Pub and Trenton Thunder Join Forces to
Deliver Delicious, Wood-Oven Fare in Baseball Stadium**

NEWTOWN, PA, March 31, 2010 – The Green Parrot, Bucks County’s innovative restaurant and pub, has teamed up with the Trenton Thunder (Double A Affiliate of the New York Yankees) to offer baseball fans a delicious new twist on ballpark food. They have created a custom made, wood-fired oven, that will be installed on the third base concourse of Waterfront Park. Now Trenton Thunder’s devoted followers can enjoy restaurant-quality food while cheering on their favorite team.

The menu developed for this collaboration will consist of eight-inch personal pizzas, BBQ ribs, smoked pulled pork sandwiches, BBQ chicken sandwiches, and supreme nachos made with The Green Parrot’s famous chili. The oven, designed and built by Washington State’s Wood Stone Oven Corporation, is custom tailored to fit in the stadium and creates a unique cooking environment in a most unusual setting.

“On a tour of our stadium a few months ago, executive chef/partner Rick Narasaki and partner Jim Seidel came by to discuss how to best incorporate The Green Parrot into Waterfront Park,” said Trenton Thunder GM, Will Smith. “During our discussion, the word “pizza” caught Rick’s attention. We were in the market for a new pizza vendor, and realized there was an opportunity to create a great product for our fans while also promoting the unique wood-fired oven at the restaurant. After months of planning, we are extremely excited and can’t wait for our 400,000 Thunder fans to enjoy this delicious fare.”

“We knew we were on to something totally different and exciting when we started talking about putting a wood-burning oven in a baseball stadium,” notes Chef Narasaki. “We are revolutionizing what people eat when they watch their favorite team and couldn’t be more thrilled with this partnership.”

The plans are set for the wood-fired oven to be ready for business on opening day, this spring, April 8, 2010.

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