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For Immediate Release

Nathan Manilow Sculpture Park Hosts First Farm to Table Event Among Giants Featuring Limelight Catering

July 27, 2017 (University Park, IL): The Nathan Manilow Sculpture Park at Governors State University and Limelight Catering share a passion for sustainable green practices. On September 9 from 3:30 – 6:30 p.m., they unite to bring the Southland an event like none before—a farm-to-table dinner in the midst of the prairie among giant contemporary sculptures. Honorary Chairs Gary and Denise Gardner (of *Know Your Chicago*) and the Nathan Manilow Sculpture Park Board invite you to **Sculpture, Wine, and Dine**, a fundraising event to sustain the park's community and educational programs. The event is hosted by Wayne Johnson, known for NBC 5's *Wayne's Weekend* and winner of *The Today Show's* "Domestic Diva" contest.

The Nathan Manilow Sculpture Park, lauded as one of the top ten outdoor sculpture parks in the world, presents significant large-scale public art, inspiring visitors to experience art and nature in new and unexpected ways.

“This farm-to-table experience is one of those unexpected ways,” says Director and Curator Jeff Stevenson. “We wanted to bring visitors something new, distinguished and welcoming. A community table set in the midst of our collection with Chicago’s first ‘green caterer’ seemed like the perfect event to showcase our art and our values.”

Featuring a locally-sourced menu from Limelight Catering, guests will experience the finest in the culinary arts accompanied by an unparalleled setting surrounded by sculpture. Tickets are \$125 per person. Guests are invited to stay for an Afterglow Party starting at 6:30 p.m. that includes live music, wine, coffee, and dessert on the Patio near E-Lounge. The adjacent Visual Arts Gallery will be featuring the work of Vera Klement and Dan Ramirez.

Attendees will also be some of the first to preview “Searching for Lady Day: A Portrait in Steel”; a film documentary celebrating the work of sculptor Mark di Suvero. Di Suvero’s monumental “Yes, for Lady Day,” with its distinctive railroad tank car and steel I-beam construction is a favorite among park visitors (1968-69). The sculpture was a gift from philanthropist Lewis Manilow.

This museum-in-the-prairie is a free public resource for the community. Here, you are invited to explore the connection of art and nature, where wonder emerges around every corner. Trailblazing visionaries, advocates, and supporters bring the three pillars of the park’s mission to—life—art, conservation and education. Sculpture, Wine, and Dine guests and the event’s generous sponsors—including lead sponsor BMO Harris Bank, Bimba Manufacturing, and social media sponsor AT & T—are investing in the future growth of the park and its community

programs.

To RSVP call Gina Ragland at [708.235.7559](tel:708.235.7559) or gragland@govst.edu. For more information, visit the web site at www.govst.edu/sculpture

The Nathan Manilow Sculpture Park offers thirty-two master works of contemporary sculpture, juxtaposed against the natural Illinois prairie on the campus of Governors State University. The park is open year-round to visitors, dawn until dusk, free of charge. Visitors may augment their park experience with a new audio tour by downloading the Otocast app at <http://otocast.com/index.html>. Governors State University is located at 1 University Parkway, University Park, IL 60484. For Best GPS directions, please use Governors State University only. Parking is free.

About Limelight Catering

Limelight is known for “walking the walk” when it comes to its commitment to a strict green mission. Since its founding in 1990, they have served as pioneers in the industry for sustainable and environmentally friendly practices. As the first “green” caterer in Chicago, Limelight embraces a socially responsible, farm to table approach, creating culinary magic with local and sustainable ingredients.

Meet Chef Molly: After being awarded “Outstanding Culinarian” in Culinary school, she spent five years in NYC honing her skills and wowing high-profile clients as the corporate chef for Estee Lauder, then mastering an exquisite yet equal appreciation for aesthetics and taste as a private chef in the Hamptons. Back in the Midwest, Molly developed a network of local producers, modernized menus, and restructured the culinary team as Executive Chef of Calihan Catering until joining the Limelight team in 2014. While at Limelight, she has produced award-winning culinary creations for numerous Fortune 500 companies and prestigious organizations such as the 606 grand opening gala, The Green City Market, and The MCA's 50th Anniversary Gala. Her partnership with organizations committed to sustainable agriculture has helped encourage young farmers while actively introducing innovative food products into the Chicago food landscape. Molly holds a Master’s degree from New York University’s Food Studies Program, where she focused on the cultural consumption of food and world food systems.