

PSYCHO

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DIRECTOR

ALFRED HITCHCOCK

STARRING

VERA MILES, JOHN GAVIN,
ANTHONY PERKINS

CO-STARRING

JANET LEIGH, JOHN MCINTIRE,
MARTIN BALSAM

SCREENPLAY

JOSEPH STEFANO

A PARAMOUNT RELEASE

I started my art education aiming to be a photographer. Since a college education is not required for many photographer positions, I shifted to graphic design. I see graphic design as a branch of marketing. Companies have equity in images. My quality graphic design will translate to company value and project an image the company wants. I aim to create quality visual works within the constraints of capitalism.

Computer programs made by Adobe limits refinement and takes away the potential for subtlety in visual work. Having a processed and refined idea before using a computer can reduce the homogeneity of computer generated art. Adobe has a monopoly on graphic design; but cutting this program out as much as possible will bring fresh work. I hope that my work will be recognized unique with value added through my photographic know how.

Daniel Breckenridge

Figure 1: Playing Cards

Figure 2: Personal Logo

Figure 3: Menu

Figure 4: Type

Figure 5: Logo

Figure 6: Menu

Figure 7: Menu

Figure 8: Book



Figure 1: Playing Cards



Figure 2: Personal Logo

M e n u



Pizza Pies

- Deluxe Combo**
Italian Sausage, Pepperoni, Mushroom, Green Pepper & Red Onion
- Reggie**
Italian Sausage, Pepperoni & Canadian Bacon
- Beef-Bacon-Cheddar**
Ground Beef, Applewood-Smoked Bacon, & Cheddar Cheese with Pans Pizza Sauce!
- Ricotta-Spinach**
Our own Ricotta Cheese Sauce with Fresh Spinach topped with Mozzarella, Parmesan, & Pita Cheeses!
- BBQ Classic Chicken**
A light drizzle of Olive Oil, a layer of Mozzarella & Cheddar Cheeses, topped with BBQ Chicken, BBQ Sauce, Smoked Bacon, & Red Onions!
- Five Cheese**
Mozzarella, Cheddar, Parmesan, & Peta Cheeses with a dollop of Ricotta, Fresh Romano Tomatoes, Sweet Basil, with Pans Pizza Sauce!
- Hawaiian**
Applewood-Smoked & Canadian Bacon, Pineapple & Sweet Basil
- Veggie Deluxe**
Mushroom, Green Pepper, Red Onion, & Black Olives
- California Artichoke**
Layered with mozzarella & parmesan cheeses. Topped with specially marinated artichoke, fresh tomato & red onion.
- The Mediterranean**
Made with Sweet Basil Pesto, Mozzarella, Parmesan, and Peta cheese, sun-dried tomatoes, spinach, and fresh mushrooms!
Best on our New York thin crust!
- Hot-Wing Ranch**
Made with our Ranch Sauce, Buffalo Chicken, mozzarella & parmesan cheese, red onions & green peppers!
- Chicago-Style Sausage**
Made with our Chicago Sauce and topped with Italian sausage, sweet basil & drizzled with olive oil

S \$15.45
M \$18.49
L \$21.12

Add a Sauce \$1.89

- Chicago-Style Sauce**
Maximized tomatoes spiced with garlic, basil, & oregano over a bed of mozzarella and topped with fresh-grated Parmesan.
- Pesto Sauce**
A flavorful blend of garlic, basil, & Pinon nuts in an olive oil base. Comes with Mozzarella & fresh-grated Parmesan.
- Ranch Sauce**
A light topping of Ranch Dressing with Mozzarella & fresh-grated Parmesan Cheeses!
- Ricotta Sauce**
Our own Ricotta Cheese sauce with Extra Virgin Olive Oil, Mozzarella, & fresh-grated Parmesan Cheese with your choice of toppings!

a la carte

- | | |
|--------------------------|-----------------------|
| -Grilled Chicken Breast- | -Fresh Tomato- |
| -Italian Sausage- | -Spinach- |
| -Fresh Mushrooms- | -Diced Garlic- |
| -Pepperoni- | -Marinated Artichoke- |
| -Red Onions- | -Beefsteak- |
| -Green Peppers- | -Cheddar Cheese- |
| -Black/Green Olives- | -Ground Beef- |
| -Canadian Bacon- | -Jalapeno- |
| -BBQ Chicken- | -Buffalo Chicken- |
| -Pineapple- | -Peta Cheese- |
| -Smoked Bacon- | -Sun-Dried Tomatoes- |

S \$15.45
M \$18.49
L \$21.12

Four Toppings

Figure 3: Menu

A B C D E
F G H I J
K L M N O
P Q R S T
U V W X Y
Z & # ? \$
!

Figure 4: Type



Figure 5: Logo

Entrees

Tibs

Sliced lamb sauteed with diced tomato, green pepper and onion. \$14

Alicha

Tender slices of chicken breast marinated in Ethiopian white wine and seasoned with rosemary and turmeric. \$13.5

Wot

Stewed beef marinated in an onion-based red pepper sauce and seasoned with cardamom and an assortment of Ethiopian spices. \$14.5

Kitfo

Finely ground beef tenderloin seasoned with an Ethiopian herbed butter and ground chili peppers. Served with a side of mixed farmers cheese and collard greens. \$15

All entrees are served with your choice of two sides:

Gomen — Fresh marinated collard greens
Fosolia — Flavorful green beans and carrots
Yekik Alicha — Yellow split peas
Salad — Lettuce, tomato, green pepper and onion

Almost all of our dishes are gluten-free
Catering and takeout are available.
Our lamb dishes are Halal.

Seafood Dishes

Asa Tibs

Fillet of white trout lightly seasoned with an assortment of Ethiopian spices and fried to perfection. \$13.5

Asa Wot

Slices of white trout marinated and stewed in a red pepper sauce. \$14

Vegetable Dishes

Duba Wot

Fresh butternut squash stewed in a red pepper sauce with an assortment of Ethiopian spices. \$14

Ultimate Vegetable Combination

Engudai Tibs, Duba Wot and Atkilt Wot served with your choice of two vegetable sides. \$14.5

Appetizers

Sambussa

Crispy homemade pastry shells with your choice of spiced lentils or beef. \$6.5

Sinig Karia

Roasted Anaheim peppers stuffed with sauteed tomatoes. \$5

Ayib Be Gomen

Homemade farmers cheese mixed with collard greens. \$5.5

Drinks

Soft Drinks \$2.5

Sprite
Coca Cola
Diet Coke
Mr. Pibb
Yellow Mellow
Raspberry Iced Tea
Barq's Root Beer
Apple Juice
Orange Juice

Ethiopian Wines \$6

Addis Tej - Honey wine made from honey and hops
Kemila White Wine - Medium dry white wine
Gouder Red Wine - Spicy, dry red wine
Axumite Red Wine - Sweet red wine
Dukem Red Wine - Dry red wine

Teas \$4

Shi Be Wetet - Spiced tea with milk
Ethiopian Spiced Tea

Coffee \$4.5

Ethiopian Coffee
Regular Coffee

Desserts

Baklava

Sweet pastry layered with crispy phyllo dough, honey and walnuts. \$5.5

Chocolate Gnash Cake

Rich chocolate cake with a smooth milk chocolate gnash filling. \$5



Figure 6: Menu

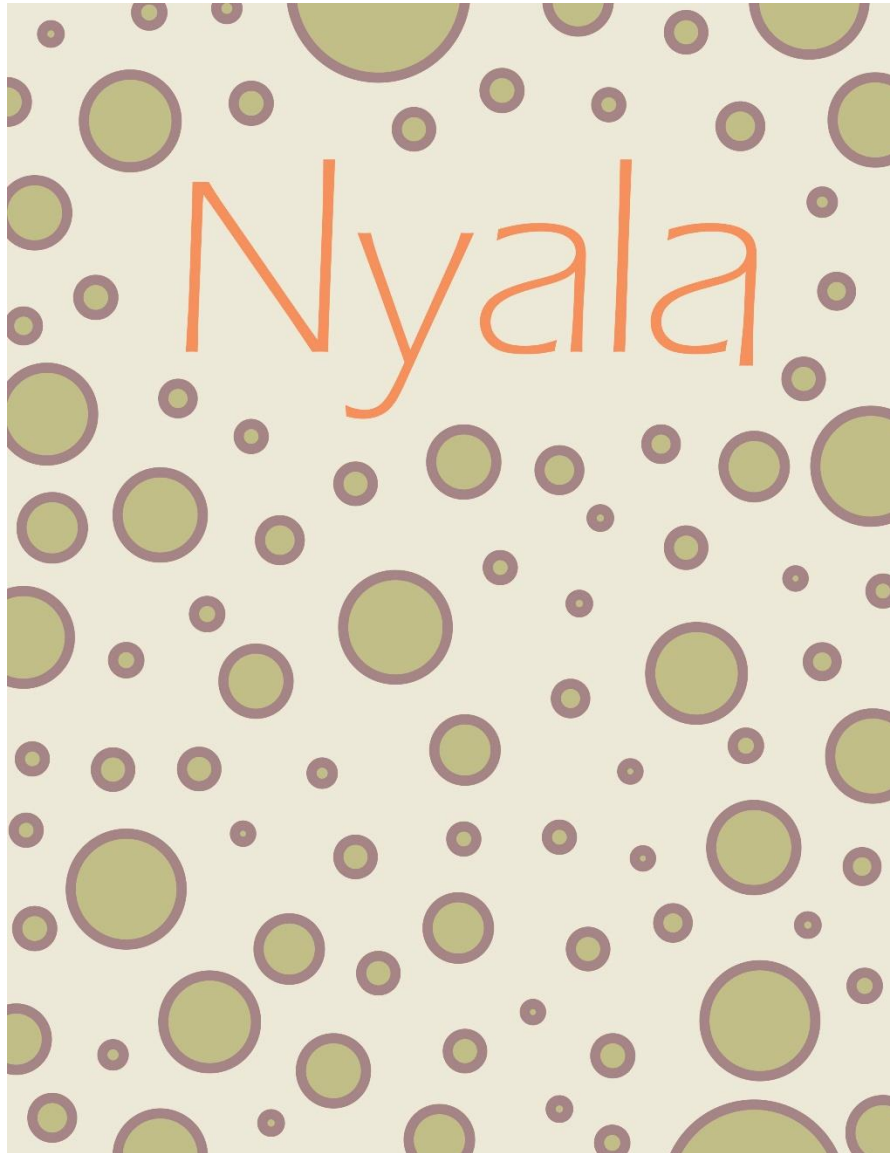


Figure 7: Menu

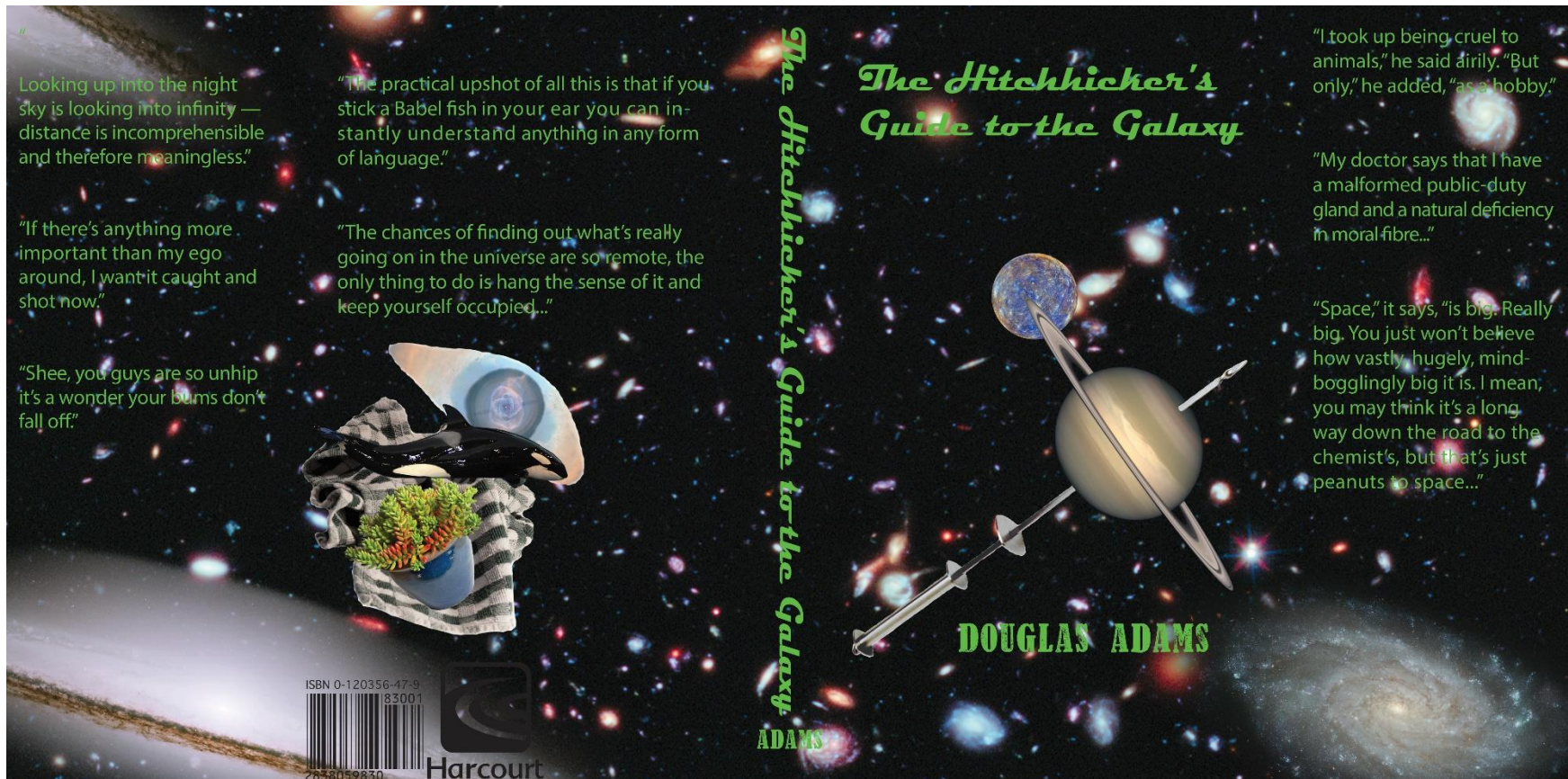


Figure 8: Book