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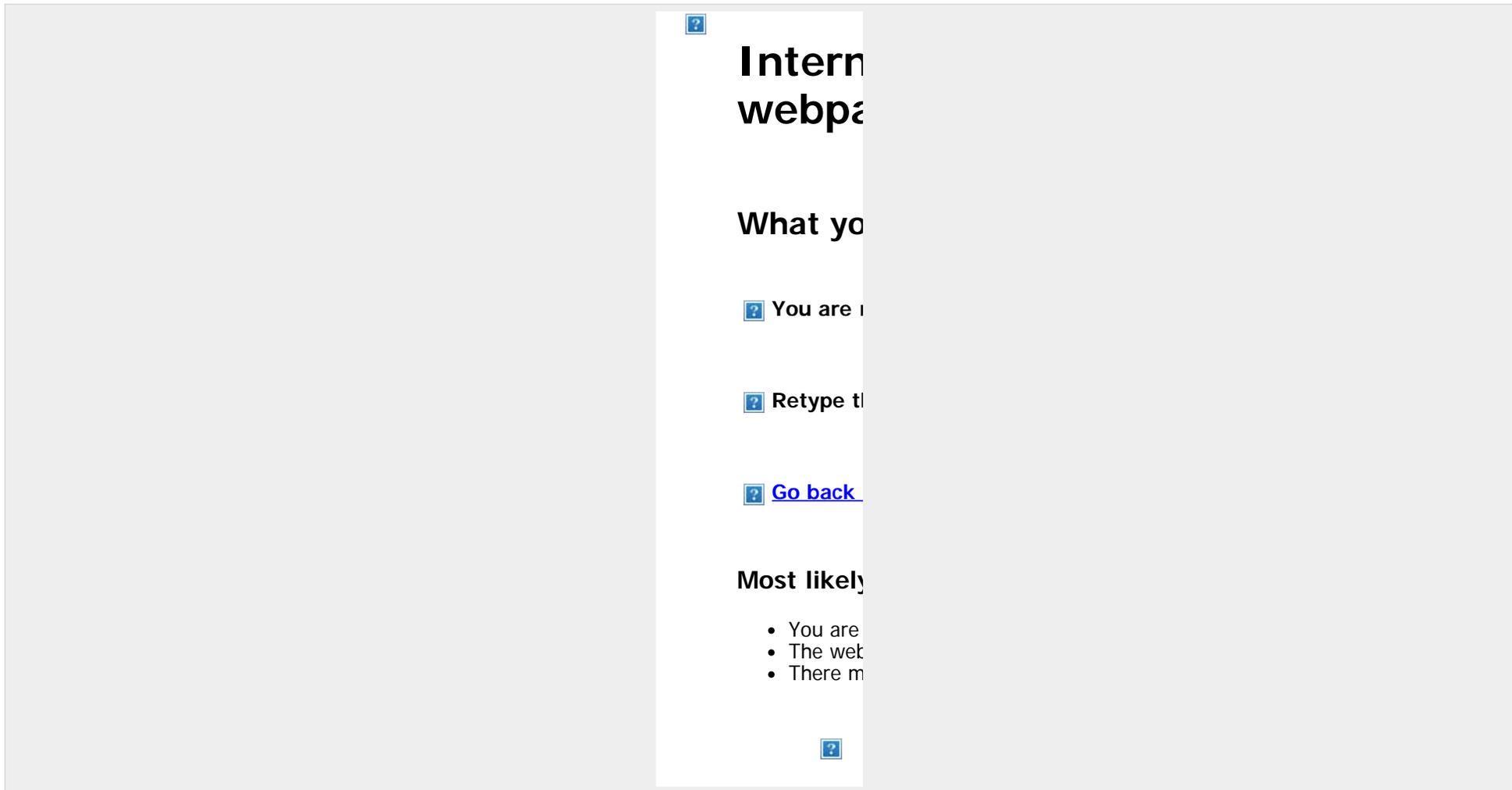
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Chicago Startups Make their Mark on Today's Industry as List of Area Startups Continue to Grow



In a review of area Chicago based startups, it is clear that some of the area's most promising young companies are making their mark on the startup industry and putting the Windy City on the map as a thriving startup hub. One of the first big announcements of the week came from the company known as Madison and Rayne made the mark with their home prep chef services. The company, which launched in March is based in the Bucktown area and offers their customers with fresh, prepared ingredients that can be used for delicious and original home cooked dinners.

The way this inventive startup service works is simple, the company's chef does the entire meal preparation for customers. According to the company, they will do everything from seasoning and marinating the meat and fish to washing and chopping the vegetables for the meal. With the service, all of the ingredients used in every meal, are pre-measured to a tee and the chefs even include all of the sauces and glazes that are need to add the right flavor and complexity to their meals. The company also offers vegetarian only options for those with special dietary concerns. Madison and Rayne has a selection of menu items and adds new seasonal dishes every two weeks. The company was founded by a duo of professional chefs Melanie Mityas and Josh Jones who came together to help more people than ever get the fresh, home cooked meals.

Madison and Rayne isn't the only food based startup from Chicago either. The Chicago based company Gus Sweets is also making an impact on the market as well. This sweets company is the brain child of Rubina Hafeez a former software engineer. Hafeez opened her bakery in October in Elmhurst as an effort to bring some culinary diversity to the Elmhurst area starting with the addition of some new types of deserts. Her new bakery offers cakes, pastries, cupcakes, cookies, breads, muffins and scones. What makes Gur Sweets so unique is that they only use completely kosher ingredients that have no preservatives, animal byproducts or artificial flavors.

Finally, there is The Garage, yet another food related startup that has revealed their plans to open up a new 'food truck commissary.' The company is sponsored by the city's local favorite food truck The Salsa