

RFQ KOSHERMEALPREP2020

**COMMUNITY RENEWAL TEAM
INVITATION TO BID**



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1. INVITATION TO BID

Beginning August 18, 2020, bid package and specifications for CRT Bid# KosherMealPrep2020 may be downloaded on the CRT web site: www.crtct.org under Business Solutions/Vendors **OR** from the CT State Department of Administrative Services contracting portal at <https://www.biznet.ct.gov>.

SUBMISSION OF COST

Please complete the Caterer Meal Cost Quotation Sheet, Attachment III **to submit your cost.**

DELIVERY

By email to crt-bids@crtct.org by Wednesday, September 2, 2020 at 10:00 a.m. Subject line of the email should reference the RFQ# KosherMeals2020.

ADDITIONAL INFORMATION

Please direct all questions regarding this CRT Bid# KosherMealPrep2020 to Jeanette Dunbar, Purchasing Manager dunbarj@crtct.org.

Bids will be opened at **9:00 a.m. on Thursday, September 3, 2020.**

2. INTRODUCTION

ORGANIZATIONAL PURPOSE

CRT's overall purpose is to prepare communities to meet life's challenges. The Community Renewal Team Inc. was founded in 1963 an anti-poverty agency serving people and families throughout the Connecticut River Valley. Head Start, Meals on Wheels, supportive housing and shelter, and many other CRT programs give people the skills and the resources to become self-sufficient and to thrive. In 1999, the Community Renewal Team of Greater Hartford Inc. merged with Community Action for Greater Middlesex County to form the Community Renewal Team Inc., CRT now runs major programs in 75 Connecticut towns, including Meals on Wheels, Head Start, homebuyer and energy assistance, nutrition, veteran, senior and youth services.

PURPOSE

The Elderly Nutrition Program (Program) is a federal and state funded nutrition program that provides meals and nutrition education to eligible participants, most of whom are aged 60 and older. The Program is authorized under Title III-C of the federal Older Americans Act (OAA). Funding sources include OAA Title III-C, State of Connecticut, Nutrition Services Incentives Program (NSIP), and local sources. All awards, contracts, and subcontracts are contingent upon the actual appropriation and distribution of State and Federal Funds.

The Program is operated through regional and local projects throughout the state by community organizations designated as Elderly Nutrition Providers (ENPs), under contract with the regional Area Agency on Aging (Agency on Aging). Agencies on Aging are private, non-profit organizations designated by



Connecticut's State Unit on Aging – the Department of Social Services (DSS) to distribute funds on a regional basis.

The purpose of the program is to provide older Americans, particularly those with low incomes, with low-cost, nutritionally-balanced meals, delivered to the home or served in pleasant centrally located sites, such as senior centers, elderly housing units, churches and other public or private facilities where they can obtain other social and rehabilitative services.

CONGREGATE MEALS

CRT serves approximately 15 Kosher/Congregate meals, each serving day to be delivered between 10:30 a.m. and 11:30 a.m. to a site in the Greater Hartford area. The site operates Monday through Friday for a total of 241 days per year. A list of Jewish holidays is attached.

3. INSTRUCTIONS TO THE BIDDER

- Bids will be received via email at crt-bids@crtct.org until **Wednesday, September 2, 2020 at 10:00 a.m.** The bids will be opened on **Thursday, September 3, 2020 at 9:00 a.m.**
- Contract to start 10/01/2020 and be in effect until 09/30/2021. (with the option to extend for two (2) additional years)
- Late bids will not be accepted – no exceptions.
- Each bid must be submitted on the prescribed form and all blank spaces for bid prices must be filled in ink or typewritten.
- Once bids are opened, the bid shall stand firm for ninety (90) days after the bid opening.
- Bidders are responsible for obtaining all addenda related to this Bid. Bidders are advised to check for any addenda a minimum of twenty-four hours in advance of the response deadline.

3.1 DOCUMENTS TO BE SUBMITTED

- Completed Bid Form (Attachment I)
- Name, address, phone number, and email address of firm/person(s) responsible, if different from the Bid Form signatory
- Completed Caterer Meal Cost Quotation Form (Attachment III)
- Completed Customer Reference Form (Attachment V)
- Certificate of Liability Insurance
- Copy of current food service license for each kitchen to be used for producing meals for this proposal.
- Two (2) most recent Health Inspection Reports for each kitchen being utilized. If submitted reports have a score less than 90 or any debited 4-point items, documentation or resolution of these deficiencies must be provided.
- Documentation of Qualified Food Operator (QFO) and other training for staff.



If the bidder finds any omissions, discrepancies or errors in the specifications or other Contract Documents or should she/he be in doubt as to the meaning of the specifications or other Contract Documents, she/he should immediately notify Jeanette Dunbar, which may correct, amend or clarify such documents by a written interpretation or addendum. Jeanette Dunbar may be contacted dunbarj@crtct.org. No oral interpretations shall be made to any bidder and no oral statement of CRT or its agents shall be effective to modify any of the provisions of the Contract Documents.

4. GENERAL CONDITIONS

4.1 BID PRICE

- To submit your costs please complete the Caterer Meal Cost Quotation Sheet (Attachment III) for the FY2021, FY2022 and FY2023.

4.2 PROPOSAL COMPLIANCE

- CRT shall be the sole judge as to whether any and all bids comply with these specifications, and as such a decision shall be final and conclusive. Bidders shall state in their bid any exceptions taken to the Bid specifications.
- All terms and conditions of this bid will be incorporated into any subsequent contract between CRT and the bidder. If the bid and contract are found to be in conflict, these terms and conditions shall prevail.

4.3 RIGHT OF REJECTION

- This is not an offer to contract. Acceptance of a proposal neither commits CRT toward a contract to any bidder, even if all requirements stated in this bid are met, nor limits the right to negotiate in the best interest of CRT. CRT, in its sole and absolute discretion, reserves the right not to contract with any bidder for any reason.
- CRT also reserves the right, in its sole and absolute discretion, to accept or reject any and all bids in whole or in part, to waive any irregularity and/or informality in any bid and to request and receive additional information from any bidder when such acceptance, rejection, waiver or request as deemed by CRT to be in the best interest of CRT.
- CRT may reject or accept any and all bids in whole or in part or to waive any informality in bids received if in their opinion, it is deemed in the best interest of the organization to do so.

4.4 METHOD OF AWARD

- Bids will be awarded to the most responsible, responsive and qualified bidder as determined by CRT.
- CRT reserves the right to split the Bid Award if it is in the organization's best interest.
- The start date shall be a factor considered in awarding a Contract and may result in an award offered to a vendor other than the low bidder.



- Until a contract has been executed, no vendor can claim any contract rights by virtue of the receipt of the notice of acceptance of proposal alone. Awarding of the contract shall mean that a contract agreement has been executed by both the accepted vendor and CRT.
- In the event that there is a discrepancy between price written in words and in figures, the price written in words shall govern.

4.5 FAMILIARITY WITH LAWS, SITE CONDITIONS AND DOCUMENTS

Each bidder is required to be familiar with and to comply with the terms and conditions of the specifications and all other contract documents and with all Federal, State and Local Laws, Ordinances or Regulations which in any manner relate to the furnishing of the equipment, material or services in accordance with the Contract.

4.6 QUALIFICATION OF BIDDER

CRT may make such investigations as it deems necessary to determine the ability of the bidder to perform the work. The bidder shall furnish to CRT all such information necessary to complete this investigation as the organization may request. CRT reserves the right to reject any or all bidders if the evidence submitted by, or investigation of vendor fails to satisfy CRT that such bidder is qualified to carry out the obligations of the contract and to the work contemplated therein.

4.7 ERRORS, INTERPRETATIONS AND ADDENDA

All information given by CRT except by written addenda shall be informal and shall not be binding upon CRT nor shall it furnish a basis for legal action by any bidder against CRT.

4.8 TRADE NAMES OR SUBCONTRACTING

- Any and all reference to trade names, types, styles, models or catalogs are intended to be descriptive only and not restrictive unless item is noted "no substitute". The intention is to indicate to bidders the minimum requirements of type and quality of the articles and/or materials that will be satisfactory. Bids received on other makes or models will be considered unless item is noted "no substitute". The bidder is to clearly state in her/his bid exactly what she/he intends to furnish, and to furnish with her/his bid a cut or illustration or other descriptive matter which will clearly indicate and give specification as to the product she/he proposes to furnish.
- Where a bid is offered on an item other than the trade standard used in the specification, the item should be annotated on the bid form by referencing an addendum which states the brand/trade name. Samples are to be submitted, if requested, at the bidder's expense. It is understood that any substitutes which might be offered are guaranteed by the bidder to be of equal or better quality than is requested in the bid. It shall be further understood that during original, as well as subsequent shipments, spot checks will be performed to ensure that the items received are, in fact, the items offered in the bid. Should items/materials prove to be different in any way, the bidder agrees to pay for and accept the return of the items and agrees to supply the correct items (per bid specifications) at bidder's expense.



- The Contractor shall not subcontract the work under this project without written approval of the Chief Financial Officer (CFO) or his designee.

4.9 INDEMNIFICATION

The selected bidder shall at all times indemnify and hold harmless CRT and its officers, agents and employees on account of and from any and all claims, damages, losses, judgments, workers' compensation payments, litigation expenses and legal counsel fees arising out of injuries to persons (including death) or damage to property.

4.10 RIGHT OF THE OWNER TO TERMINATE CONTRACT

- Failure of a contractor to deliver within the time specified or to deliver within the time extended by CRT, and failure to make replacements of rejected articles when so requested, immediately or as directed by CRT shall constitute contract default.
- In the event of default or that any of the provisions of this Contract are violated by the Vendor, or by any of his Subcontractors, CRT may serve written notice upon the Vendor of their intention to terminate the Contract, such notices shall contain the reasons for such intention to terminate the Contract, and unless within five (5) days after the serving of such notice upon the Contractor, such violation or delay shall cease and satisfactory arrangement of correction be made, the Contract shall, upon expiration of said five (5) days, cease and terminate. In the event of any such termination, CRT shall immediately serve notice thereof upon the Vendor.
- If contract is terminated, CRT reserves the right to award bid to next lowest responsible bidder or purchase on the open market. In either event, the defaulting contractor (or his surety) shall be liable to CRT for cost to CRT in excess of the defaulted contract prices.

4.11 RISK OF LOSS

Bidders agree to bear all risk of loss; injury or destruction of goods and material ordered herein which occurs prior to acceptance. Such loss, injury or destruction shall not release the bidder from any obligation under this bid.

4.12 INSURANCE AND WAGE REQUIREMENTS

Provide liability insurance and name "Community Renewal Team, Inc. 555 Windsor Street, Hartford, CT 06120" as additional insured on the Certificate of Insurance. Contractor shall provide a Certificate and other evidence of such insurance to CRT at the signing of the agreement and upon demand any time thereafter during the duration of this agreement in amounts acceptable to CRT not less than the following:

- General Liability (\$1,000,000 each occurrence/\$2,000,000 general aggregate);
- Automobile Liability (\$1,000,000 each accident);
- Umbrella Liability (\$3,000,000 each occurrence);
- Workers Compensation (\$1,000,000 each accident, \$1,000,000 each employee, \$1,000,000 disease policy limit).



- As a substitute for Workers Compensation Insurance, the Contractor may provide CRT with a "Certificate of Solvency" issued by Connecticut Workers' Compensation Commission for self-insurers.

4.13 EQUAL OPPORTUNITY – AFFIRMATIVE ACTION

CRT shall not enter into any contract for purchasing with any person, agency, or organization if it has knowledge that such person, agency, or organization discriminates against any applicant, employee, or service recipient on the basis of race, color, religion, national origin, sex, age, sexual orientation or disability; or any person, agency, or organization who fails to comply with all federal and state anti-discrimination laws.

4.14 CONFIDENTIAL INFORMATION

During the course of its contract with CRT, bidder may encounter confidential agency and/or client information. Bidder agrees, as a condition of this bid to save and protect any such confidential information, shall hold the same in confidence, shall not use the Confidential Information other than for the purposes of its business with CRT, and shall not disclose it to anyone without the specific prior written authorization of CRT.

4.15 LIQUIDATED DAMAGES

It is understood and agreed that if production is delayed that damages will be uncertain and difficult to ascertain, and it is agreed that the reasonable foreseeable value of such delays would be the sum of One Hundred and Fifty Dollars (\$150.00) per day for each day's delay in fully completing said project beyond the time specified in a subsequent written agreement, plus any written extensions of time allowed by CRT.



**ATTACHMENT I
 BID FORM**

AUTHORIZATION AND EXECUTION OF BID

1. The undersigned bidder, having fully informed themselves regarding the accuracy of the statements made herein, agrees to abide by the conditions set forth in the attached bid document, and certifies that:
 - a. The propose bid has been presented by the bidder independently and has been submitted without collusion and without any agreement, understanding, or planned common course of action designed to limit independent bidding or competition, with any other vendor of materials, supplies, equipment or services described in the invitation to bid.
 - b. The bidder has submitted this bid without collusion with CRT, any of its affiliated companies, or any employee thereof, and is unaware of any direct, personal pecuniary interest of any employee of CRT or any of its affiliated companies in the outcome of this bid.
 - c. The bidder has not communicated the contents of the bid to its employees or agents to any person not an employee or agent of the bidder or its surety on any bond furnished with the bid, and will not be communicated to any such person prior to the official opening of the bid.
 - d. The bidder has not been debarred, suspended or excluded from any publicly-funded projects or programs.
 - e. The bidder has become familiar with and has agreed to comply with the terms and conditions of the specifications and all other contract documents and with all Federal, State and Local Laws, Ordinances or Regulations which in any manner relate to the furnishing of the equipment, material or services in accordance with the Contract.
2. The undersigned bidder further certifies that this statement is executed for the purpose of inducing the Community Renewal Team to consider the bid and make an award in accordance therewith.
3. Complete & Sign

Legal Name of Bidder	
Business Address	
Phone # & Email	
Print Name & Title of Authorized Agent	
Signature	



ATTACHMENT II SCOPE AND SPECIFICATIONS

Contract Period:

The Quotation submitted must be a fixed price for FY2021 ending 09/30/2021, (with the option to extend for two (2) additional years), limited to an increase, if any, in cost per meal not to exceed the Consumer Price Index (the designated one as negotiated by the Agency on Aging and the Contractor) published by the Bureau of Labor Statistics of the United States Department of Labor or three percent (3%), whichever is lower. The term "increase in index" shall mean the percentage by which the index for the first month of the renewal year exceeds the index for the previous year. CRT reserves the right to renew the agreement with selected caterer for a second and third year based upon review of meal cost schedules. The caterer must submit a fixed price per plate for hot and cold meals prepared fresh daily, five days a week (Monday through Friday).

The quality, selection, purchase and preparation of food must follow the attached menu plans. The meal must meet the standards set forth in the attached Food Quality Specifications, and must meet the approval of CRT/ENP, the Connecticut State Department on Aging and its consultants.

The project will refuse lower cost menu items not appearing on this menu as alternative ways of attaining the nutrient requirements (see attached specifications for Food Quality).

The price submitted for Kosher/Congregate meals shall include all food items and their delivery to the site by 10:00 a.m. or items may be picked-up by the Community Renewal Team, Inc. staff at the caterer's location. (Within a 15 mile radius)

The quotation packet contains one quotation proposal for the caterer to provide the entrée and one additional side dish, i.e. soup, salad, stuffing. The remaining components of the meal will be provided by CRT/ENP with preparation at our kosher sites. The caterer shall make available the services of a Rabbi to the CRT/ENP, once per year, for the review of grocery items purchased by CRT for use at the kosher meal sites.

The meals are to be prepared according to the specifications set forth in this quotation. Meals are delivered five (5) days a week (Monday through Friday) to the designated site. At the congregate sites, project personnel will be responsible for final preparation and serving the food to congregate participants. A list of project sites is attached. Additional project sites may be added, or any of the project sites listed may be eliminated or moved to new locations when and where deemed reasonable by CRT/ENP. Food must be delivered between 10:30 a.m. and 11:30 a.m. during weekdays of services to the site..

CONDITIONS:

Hot foods delivered to congregate sites are to be delivered in proportioned bulk servings and must be at a temperature of 135°F or higher upon delivery for the hot food. Cold food must be delivered at 40°F or below.

Containers used for delivery should cover and insulate the food and so prevent contamination from dust, flies, and rodents as well as maintain safe temperature during transportation. The caterer is responsible for washing and sterilizing all containers used in delivery of food. The caterer must meet all health codes of Municipal and State Health Departments.

The CRT/ENP has the right to refuse food not meeting specifications for quality or safety, without penalty. In case of shortages, error or unacceptable quality, the food shall be replaced by the caterer in time for use with the meal on the same day. In the event that the caterer fails to deliver any meal or meals or other food to the project,

*CRT is an Affirmative Action/Equal Opportunity Employer;
Minority/Women's business Enterprises are encouraged to apply.*



as agreed upon, the project may procure a meal or meals or other foods elsewhere, and charge to the caterer the cost of such replacement meal or meals or other foods, plus any procurement cost incurred by CRT/ENP.

The caterer may decide not to bid on the delivery component of the enclosed quotation. In this instance, CRT/ENP will factor in CRT's delivery costs to your quotation during the review process.

Caterer must submit with the quotation, an explanation of the systems which they will use to fulfill the terms of the agreement in regard to maintaining food temperatures, delivery, holding time, replace or missing or unusable items, and weather-related emergencies.

The caterer must be willing to work with project volunteers.

CRT/ENP will notify the caterer of the number of meals needed prior 12:30 p.m. on the previous day. If, because of weather or other Acts of God, it is necessary to cancel a day's meal, the project may do so by notification to the caterer no later than 7:00 a.m. on the day of delivery.

Any food already prepared shall be promptly frozen or refrigerated, and if appropriate, that day's menu will be substituted for the following day's menu. If food is unusable due to closing, and the appropriate procedures for closing have been followed, the financial burden lies with the caterer.

The caterer must allow inspection of food preparation sites by CRT/ENP, Area Agency on Aging, State and Federal staff, upon request, and must maintain records pertaining to this contract for three (3) years. These records shall be available for review of above named staff, upon request.

The caterer must be flexible regarding the number of meals to be provided each serving day. Past history indicated a fluctuation of -25% to +50% on a limited number of special serving days.

As applicable the caterer must submit a statement of assurance that they shall comply with an affirmative action plan for equal opportunity. The Vendor must be an Equal Opportunity Employer, and must send a copy of the Affirmative Action Plan or statements of hiring practice to this agency if applicable.

All Caterers must have adequate insurance and provide a copy of the Certificate of General Liability to this agency.

The parties further must agree that the ENP may withhold any payments due to the caterer in the hands of the ENP at the default as partial payment toward these damages.

The selected caterer may determine if he/she does not want to renew his/her service for the coming year. If so, the caterer must notify the ENP by June 1, 2019 in writing of intent to discontinue for the coming year.

The effective time of the Contract is from October 1, 2020 through September 30, 2021, with CRT having an option to renew for an additional two (2) years.

All quotations shall be subject to review and acceptance by CRT/ENP. Candidates may be asked to provide food samples. The Area Agency on Aging and the Connecticut State Department of Social Services shall have the right to review and comment upon all quotations received. CRT/ENP reserves the right to accept or reject any quotation, deemed in the best interest of the Project.



MENU POLICY KOSHER/CONGREGATE MEAL

1. The Kosher menu shall be planned by the CRT/ENP Nutritionist in consultation with the caterer and approved by the ENP Administration and Connecticut State Department of Social Services-Aging Services Division. Each meal must provide 1/3 of the current recommended dietary allowances (RDA) for persons 55 years of age or older, as established by the Food and Nutrition Board of the National Academy of Sciences-National Research Council. All menus prepared for service to kosher/congregate meal clients must meet the nutrient requirements stipulated in the Federal Regulations for nine indicator nutrients and dietary energy, and must contain not more than 30% of calories as fat.
2. The caterer shall make available the services of a Rabbi to the CRT/ENP, once per year, for the review of grocery items purchased by CRT for use at the kosher meal sites.
3. All menus shall be planned on a season-cycle menu basis. All season cycle menus must be planned for a minimum of four weeks, in writing to the dietician or nutritionist whose services are utilized by the ENP. Menus will be submitted by the ENP to the State Nutritionist at the State Department of Social Services-Aging Services Division for review, approval, and documentation at least one month prior to the initial use of menus.
4. If the caterer uses a cycle menu, their cycle menu must be submitted to CRT/ENP 6 weeks prior to their implementation of the new cycle to enable the dietician at CRT to develop the menu cycle for CRT Kosher participants.
5. The certified menus must be adhered to, subject to seasonal availability of food items. All menu changes must be authorized by the CRT/ENP dietician 24 hours in advance. There shall be no deviation from portion specifics.
6. The caterer shall observe special events in consultation with the CRT dietician. Special menus shall be incorporated at this time. Economic feasibility shall be taken into consideration. Please refer to attached sample holiday menus.
7. Tested, standardized, quality recipes, adjusted to yield the number of servings needed, must be used to achieve the consistent and desirable quality and quantity of meals. Standardized recipes must be available for the project's inspection upon request.
8. All foods must be prepared and served in a manner to present optimum flavor and appearance, while retaining nutrients and food value.



MENU POLICY – CONGREGATE KOSHER SPECIFICATIONS FOR FOOD QUALITY

1. A minimum of two to three (2 to 3) dairy meals will be served each month. The following items will be included for selection: cheese lasagna, cheese blintz, macaroni and cheese, quiche, stuffed shells, manicotti, tuna casserole, and vegetable/cheese casseroles.
2. One 8oz. 1% low fat milk will be given to each participant upon leaving the center each day when a meat meal is served or served with the dairy meal.
3. The caterer must provide at least three (3) different entrée choices per day for the dietician to develop menus from, if using a cycle menu. Example: Oven fried chicken, Brisket, and Baked Fish.

Caterer's entrée choices must include items from the following: beef, chicken, turkey, veal, tongue and fish/seafood.
4. The fat content based on total calories must not exceed 30% of the meal. The protein content must be twenty-one grams or a three-ounce cooked serving obtained from the entrée. The goal for sodium content of the meal is from 650-1300 milligram for the complete meal. A limit of two higher sodium entrées per month may be served.
5. All gravies will be made of at least one-half low sodium base.
6. All soups must be made of the lower sodium variety; preferably homemade.
7. All condiments needed for any given meal; e.g. catsup, salad dressing, salt, pepper, vinegar, mustard, etc., must be provided.



SPECIFICATIONS FOR FOOD QUALITY

Each food group, or its alternate, makes a special contribution toward the objective of providing at least one nutritionally balanced meal daily. Special diets are not prepared under this project plan. However, recognizing that a large number of elderly are on restricted sodium diets, we have eliminated the use of free salt in meal preparation. The Caterer is also expected to select foods of the lower sodium variety when using commercially prepared products.

Salt, pepper and other condiments are placed on the table to allow free choice.

All meat or meat alternate group shall consist of three ounces (3 oz.) cooked, edible portion of meat, fish, poultry, or alternate. Correct portion on Starch is ½ Cup or 4 ounces.

Meat or Meat Alternate Group

A meal alternate shall provide the protein equivalent of 3 ounces of cooked edible meat. Example: 3 ounces of cheddar cheese, 6 ounces of cottage cheese (¾ cup), 7 ounces of cooked dried beans, peas or lentils (1½ cups).

Meats shall be fork tender for easy cutting and chewing.

Roasts shall be sliced against the grain of the meat, and one slice shall be given, to equal the required 3 oz. portion after cooking.

All beef shall be us USDA Choice Grade.

Ground beef shall not exceed 20% fat content.

Poultry used shall be USDA Grade A. Equal amounts of breasts w/wing or legs w/thighs shall be given. Chicken or turkey items shall be fresh or frozen and never "pressed".

Fish entrées shall be even pieces, or care should be taken to insure a 3 oz. portion for each participant after cooking. I.Q.F. boneless, skinless fish fillets shall be provided in all fish entrées

Tuna fish shall be white or light and shall be water packed.

CONDIMENT AND BEVERAGE

All condiments needed for any given meal, e.g. catsup, salad dressing, mustard, mayonnaise, etc., must be provided.



KOSHER MEAL SITE

Federation Square
2 Starkel Road
West Hartford, CT 06117

**COMMUNITY RENEWAL TEAM, INC.'S HOLIDAYS
AND
JEWISH HOLIDAYS**

<u>Community Renewal Team, Inc.'s</u>	<u>Jewish Holidays</u>
New Year's Day Martin Luther King Day President's Day Good Friday Memorial Day Independence Day Labor Day Columbus Day Veteran's Day Thanksgiving Day Day after Thanksgiving Christmas Eve Christmas Day	Passover (2 days) Shavouth (2 days) Rosh Hashanah (2 days) Succoth Yom Kippur

SAMPLE HOLIDAY MENUS

<u>4th of July</u>	<u>Passover</u>	<u>Thanksgiving</u>
Bar-B-Que Chicken Red Bliss Potato Salad Tossed Salad Dinner Roll Watermelon	Brisket Baked Potato Broccoli Garden Salad/Dressing Challah Cake	Cranberry Juice Sliced Turkey Breast w/Broth Cranberry Sauce Peas & Onions Sweet Potatoes Stuffing Dinner Roll Apple Pie

Note: Special Menus for other holidays, e.g. Valentine's Day, President's Day are also incorporated into the season cycle menus.



ATTACHMENT III

**TITLE IIIC NUTRITION PROGRAM
 CATERER MEAL COST QUOTATION SHEET**

	FY 2021	FY 2022	FY 2023
TOTAL COST FOR EACH MEAL			
	FY 2021	FY 2022	FY 2023
DELIVERY COST (per day)			

* Average numbers of meals, serving days, and sites are best estimates. The food service provider shall be reasonably flexible regarding the number of meals for each day. Accepted price quotations will apply to all meals served at any volume on any given day.

Please describe in detail the following: (add additional sheet if needed)

1. An explanation of the systems which you will use to fulfill the terms of the agreement in regard to maintaining food temperatures, delivery, holding time, replace or missing or unusable items, and weather-related emergencies.



**ATTACHMENT VI
CUSTOMER REFERENCE FORM**

Reference #1:

Name of Company _____

Contact Name: _____

Address: _____

City/Town	State	Zip Code	Telephone
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Services provided: _____

Reference #2:

Name of Company _____

Contact Name: _____

Address: _____

City/Town	State	Zip Code	Telephone
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Services provided: _____

Reference #3:

Name of Company _____

Contact Name: _____

Address: _____

City/Town	State	Zip Code	Telephone
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Services provided: _____

