

**ADAMS COUNTY
PROFESSIONAL SERVICE AGREEMENT**

THIS AGREEMENT ("Agreement") is made this 22 day of FEBRUARY 2017, by and between the Adams County Board of County Commissioners, located at 4430 South Adams County Parkway, Brighton, Colorado 80601, hereinafter referred to as the "County," and Paragon Food Services, Inc., located at 441 Wadsworth Blvd, Suite 230, Lakewood, Colorado 80226, hereinafter referred to as the "Contractor." The County and the Contractor may be collectively referred to herein as the "Parties".

The County and the Contractor, for the consideration herein set forth, agree as follows:

1. SERVICES OF THE CONTRACTOR:

- 1.1. All work shall be in accordance with the attached RFP 2016.706 and the Contractor's response to the RFP 2016.706 attached hereto as Exhibit A, and incorporated herein by reference. Should there be any discrepancy between Exhibit A and this Agreement the terms and conditions of this Agreement shall prevail.
- 1.2. Emergency Services: In the event the Adams County Board of County Commissioners declares an emergency, the County may request additional services (of the type described in this Agreement or otherwise within the expertise of the Contractor) to be performed by the Contractor. If the County requests such additional services, the Contractor shall provide such services in a timely fashion given the nature of the emergency, pursuant to the terms of this Agreement. Unless otherwise agreed to in writing by the parties, the Contractor shall bill for such services at the rates provided for in this Agreement.

2. RESPONSIBILITIES OF THE COUNTY: The County shall provide information as necessary or requested by the Contractor to enable the Contractor's performance under this Agreement.

3. TERM:

- 3.1. Term of Agreement: The Term of this Agreement shall be for two years from the date of this agreement.
- 3.2. Renewal Option: The County, at its sole option, may offer to renew this Agreement as necessary for up to three, one year renewals providing satisfactory service is given and all terms and conditions of this Agreement have been fulfilled. Such renewals must be mutually agreed upon in writing by the County and the Contractor.

4. PAYMENT AND FEE SCHEDULE: The Parties shall be responsible for payment as stipulated in Exhibit A of this agreement.

- 4.1. Payment pursuant to this Agreement, whether in full or in part, is subject to and contingent upon the continuing availability of County funds for the purposes hereof. In the event that funds become unavailable, as determined by the County, the County may immediately terminate this Agreement or amend it accordingly.

5. **INDEPENDENT CONTRACTOR:** In providing services under this Agreement, the Contractor acts as an independent contractor and not as an employee of the County. The Contractor shall be solely and entirely responsible for his/her acts and the acts of his/her employees, agents, servants, and subcontractors during the term and performance of this Agreement. No employee, agent, servant, or subcontractor of the Contractor shall be deemed to be an employee, agent, or servant of the County because of the performance of any services or work under this Agreement. The Contractor, at its expense, shall procure and maintain workers' compensation insurance as required by law. Pursuant to the Workers' Compensation Act § 8-40-202(2)(b)(IV), C.R.S., as amended, the Contractor understands that it and its employees and servants are not entitled to workers' compensation benefits from the County. The Contractor further understands that it is solely obligated for the payment of federal and state income tax on any moneys earned pursuant to this Agreement.

6. **NONDISCRIMINATION:**

6.1. **The Contractor shall not discriminate against any employee or qualified applicant for employment because of age, race, color, religion, marital status, disability, sex, or national origin. The Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices provided by the local public agency setting forth the provisions of this nondiscrimination clause. Adams County is an equal opportunity employer.**

6.1.1. The Contractor will cause the foregoing provisions to be inserted in all subcontracts for any work covered by this Agreement so that such provisions will be binding upon each subcontractor, provided that the foregoing provisions shall not apply to contracts or subcontracts for standard commercial supplies or raw materials.

7. **INDEMNIFICATION:** The Contractor agrees to indemnify and hold harmless the County, its officers, agents, and employees for, from, and against any and all claims, suits, expenses, damages, or other liabilities, including reasonable attorney fees and court costs, arising out of damage or injury to persons, entities, or property, caused or sustained by any person(s) as a result of the Contractor's performance or failure to perform pursuant to the terms of this Agreement or as a result of any subcontractors' performance or failure to perform pursuant to the terms of this Agreement.

8. **INSURANCE:** The Contractor agrees to maintain insurance of the following types and amounts:

8.1. **Commercial General Liability Insurance:** to include products liability, completed operations, contractual, broad form property damage and personal injury.

8.1.1. Each Occurrence: \$1,000,000

8.1.2. General Aggregate: \$2,000,000

8.2. **Comprehensive Automobile Liability Insurance:** to include all motor vehicles owned, hired, leased, or borrowed.

8.2.1. Bodily Injury/Property Damage: \$1,000,000 (each accident)

8.2.2. Personal Injury Protection: Per Colorado Statutes

8.3. Workers' Compensation Insurance: Per Colorado Statutes

8.4. Professional Liability Insurance: to include coverage for damages or claims for damages arising out of the rendering, or failure to render, any professional services, as applicable.

8.4.1. Each Occurrence: \$1,000,000

8.4.2. This insurance requirement applies only to the Contractors who are performing services under this Agreement as professionals licensed under the laws of the State of Colorado, such as physicians, lawyers, engineers, nurses, mental health providers, and any other licensed professionals.

8.5. Adams County as "Additional Insured": The Contractor's commercial general liability, and comprehensive automobile liability, insurance policies and/or certificates of insurance shall be issued to include Adams County as an "additional insured" and shall include the following provisions:

8.5.1. Underwriters shall have no right of recovery or subrogation against the County, it being the intent of the parties that the insurance policies so affected shall protect both parties and be primary coverage for any and all losses resulting from the actions or negligence of the Contractor.

8.5.2. The insurance companies issuing the policy or policies shall have no recourse against the County for payment of any premiums due or for any assessments under any form of any policy.

8.5.3. Any and all deductibles contained in any insurance policy shall be assumed by and at the sole risk of the Contractor.

8.6. Licensed Insurers: All insurers of the Contractor must be licensed or approved to do business in the State of Colorado. Upon failure of the Contractor to furnish, deliver and/or maintain such insurance as provided herein, this Agreement, at the election of the County, may be immediately declared suspended, discontinued, or terminated. Failure of the Contractor in obtaining and/or maintaining any required insurance shall not relieve the Contractor from any liability under this Agreement, nor shall the insurance requirements be construed to conflict with the obligations of the Contractor concerning indemnification.

8.7. Endorsement: Each insurance policy herein required shall be endorsed to state that coverage shall not be suspended, voided, or canceled without thirty (30) days prior written notice by certified mail, return receipt requested, to the County.

8.8. Proof of Insurance: At any time during the term of this Agreement, the County may require the Contractor to provide proof of the insurance coverage or policies required under this Agreement.

9. DAMAGES ARISING FROM BREACH OF PERFORMANCE OBLIGATIONS

9.1. Notwithstanding anything else set forth in this Agreement, if Contractor fails to comply with all terms of this contract, including but not limited to, its obligation to perform its work in a workmanlike manner in accordance with all codes, plans, specifications and industry standards, Contractor shall be liable to County for all damages arising from the breach, including but not limited to, all attorney fees, costs and other damages.

10. WARRANTY:

10.1. The Contractor warrants and guarantees to the County that all work, equipment, and materials furnished under the Agreement are free from defects in workmanship and materials for a period of one year after final acceptance by the County. The Contractor further warrants and guarantees that the plans and specifications incorporated herein are free of fault and defect sufficient for Contractor to warrant the finished product after completion date. Should the Contractor fail to proceed promptly in accordance with this guarantee, the County may have such work performed at the expense of the Contractor. This section does not relieve the Contractor from liability for defects that become known after one year.

11. TERMINATION:

11.1. For Cause: If, through any cause, the Contractor fails to fulfill its obligations under this Agreement in a timely and proper manner, or if the Contractor violates any of the covenants, conditions, or stipulations of this Agreement, the County shall thereupon have the right to immediately terminate this Agreement, upon giving written notice to the Contractor of such termination and specifying the effective date thereof.

11.2. For Convenience: The County may terminate this Agreement at any time by giving written notice as specified herein to the other party, which notice shall be given at least thirty (30) days prior to the effective date of the termination. If this Agreement is terminated by the County, the Contractor will be paid an amount that bears the same ratio to the total compensation as the services actually performed bear to the total services the Contractor was to perform under this Agreement, less payments previously made to the Contractor under this Agreement.

12. MUTUAL UNDERSTANDINGS:

12.1. Jurisdiction and Venue: The laws of the State of Colorado shall govern as to the interpretation, validity, and effect of this Agreement. The parties agree that jurisdiction and venue for any disputes arising under this Agreement shall be with Adams County, Colorado.

12.2. Compliance with Laws: During the performance of this Agreement, the Contractor agrees to strictly adhere to all applicable federal, state, and local laws, rules and regulations, including all licensing and permit requirements. The parties hereto aver that they are familiar with § 18-8-301, et seq., C.R.S. (Bribery and Corrupt Influences), as amended, and § 18-8-401, et seq., C.R.S. (Abuse of Public Office), as amended, , the Clean Air Act (42 U.S.C. 7401-7671q), and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended, and that no violation of such provisions are present. The Contractor warrants that it is in compliance with the residency requirements in §§ 8-17.5-101, et seq., C.R.S. Without limiting the generality of the foregoing, the Contractor expressly agrees to comply with the privacy and security requirements of the Health Insurance Portability and Accountability Act of 1996 (HIPAA).

12.3. OSHA: The Contractor shall comply with the requirements of the Occupational Safety and Health Act (OSHA) and shall review and comply with the County's safety regulations while on any County property. Failure to comply with any applicable federal, state or local law, rule, or regulation shall give the County the right to terminate this agreement for cause.

- 12.4. Record Retention: The Contractor shall maintain records and documentation of the services provided under this Agreement, including fiscal records, and shall retain the records for a period of three (3) years from the date this Agreement is terminated. Said records and documents shall be subject at all reasonable times to inspection, review, or audit by authorized Federal, State, or County personnel.
- 12.5. Assignability: Neither this Agreement, nor any rights hereunder, in whole or in part, shall be assignable or otherwise transferable by the Contractor without the prior written consent of the County.
- 12.6. Waiver: Waiver of strict performance or the breach of any provision of this Agreement shall not be deemed a waiver, nor shall it prejudice the waiving party's right to require strict performance of the same provision, or any other provision in the future, unless such waiver has rendered future performance commercially impossible.
- 12.7. Force Majeure: Neither party shall be liable for any delay or failure to perform its obligations hereunder to the extent that such delay or failure is caused by a force or event beyond the control of such party including, without limitation, war, embargoes, strikes, governmental restrictions, riots, fires, floods, earthquakes, or other acts of God.
- 12.8. Notice: Any notices given under this Agreement are deemed to have been received and to be effective: 1) Three (3) days after the same shall have been mailed by certified mail, return receipt requested; 2) Immediately upon hand delivery; or 3) Immediately upon receipt of confirmation that an E-mail was received. For the purposes of this Agreement, any and all notices shall be addressed to the contacts listed below:

Department: Adams County Facility Planning & Operations
Contact: David Ball
Address: 4430 S Adams County Parkway
City, State, Zip: Brighton, Colorado 80601
Phone: 720.523.6303
E-mail: Dball@adcogov.org

Department: Adams County Purchasing
Contact: Shawn Hartmann
Address: 4430 South Adams County Parkway
City, State, Zip: Brighton, Colorado 80601
Phone: 720.523.6279
E-mail: Shartmann@adcogov.org

Department: Adams County Attorney's Office
Address: 4430 South Adams County Parkway
City, State, Zip: Brighton, Colorado 80601
Phone: 720.523.6116

Contractor: Paragon Food Services, Inc.
Contact: Micky Negreanu
Address: 441 Wadsworth Blvd, Suite 230
City, State, Zip: Lakewood, Colorado 80226
Phone: 720.323.5109
E-mail: Micky@paragondiningservices.com

- 12.9. Integration of Understanding: This Agreement contains the entire understanding of the parties hereto and neither it, nor the rights and obligations hereunder, may be changed, modified, or waived except by an instrument in writing that is signed by the parties hereto.
- 12.10. Severability: If any provision of this Agreement is determined to be unenforceable or invalid for any reason, the remainder of this Agreement shall remain in effect, unless otherwise terminated in accordance with the terms contained herein.
- 12.11. Authorization: Each party represents and warrants that it has the power and ability to enter into this Agreement, to grant the rights granted herein, and to perform the duties and obligations herein described.
- 12.12. Confidentiality: All documentation related to this Agreement will become the property of Adams County. All documentation maintained or kept by Adams County shall be subject to the Colorado Open Records Act, C.R.S. 24-72-201 *et seq.* ("CORA"). The County does not guarantee the confidentiality of any records.

13. AMENDMENTS, CHANGE ORDERS OR EXTENSIONS:

- 13.1. Amendments or Change Orders: The County may, from time to time, require changes in the scope of the services of the Contractor to be performed herein including, but not limited to, additional instructions, additional work, and the omission of work previously ordered. The Contractor shall be compensated for all authorized changes in services, pursuant to the applicable provision in the Solicitation, or, if no provision exists, pursuant to the terms of the Amendment or Change Order.
- 13.2. Extensions: The County may, upon mutual written agreement by the parties, extend the time of completion of services to be performed by the Contractor.

14. COMPLIANCE WITH C.R.S. § 8-17.5-101, ET. SEQ. AS AMENDED 5/13/08: Pursuant to Colorado Revised Statute (C.R.S.), § 8-17.5-101, *et seq.*, as amended May 13, 2008, the Contractor shall meet the following requirements prior to signing this Agreement (public contract for service) and for the duration thereof:

- 14.1. The Contractor shall certify participation in the E-Verify Program (the electronic employment verification program that is authorized in 8 U.S.C. § 1324a and jointly administered by the United States Department of Homeland Security and the Social Security Administration, or its successor program) or the Department Program (the employment verification program established by the Colorado Department of Labor and Employment pursuant to C.R.S. § 8-17.5-102(5)) on the attached certification.

- 14.2. The Contractor shall not knowingly employ or contract with an illegal alien to perform work under this public contract for services.
- 14.3. The Contractor shall not enter into a contract with a subcontractor that fails to certify to the Contractor that the subcontractor shall not knowingly employ or contract with an illegal alien to perform work under this public contract for services.
- 14.4. At the time of signing this public contract for services, the Contractor has confirmed the employment eligibility of all employees who are newly hired for employment to perform work under this public contract for services through participation in either the E-Verify Program or the Department Program.
- 14.5. The Contractor shall not use either the E-Verify Program or the Department Program procedures to undertake pre-employment screening of job applicants while this public contract for services is being performed.
- 14.6. If the Contractor obtains actual knowledge that a subcontractor performing work under this public contract for services knowingly employs or contracts with an illegal alien, the Contractor shall: notify the subcontractor and the County within three (3) days that the Contractor has actual knowledge that the subcontractor is employing or contracting with an illegal alien; and terminate the subcontract with the subcontractor if within three days of receiving the notice required pursuant to the previous paragraph, the subcontractor does not stop employing or contracting with the illegal alien; except that the Contractor shall not terminate the contract with the subcontractor if during such three (3) days the subcontractor provides information to establish that the subcontractor has not knowingly employed or contracted with an illegal alien.
- 14.7. Contractor shall comply with any reasonable requests by the Department of Labor and Employment (the Department) made in the course of an investigation that the Department is undertaking pursuant to the authority established in C.R.S. § 8-17.5-102(5).
- 14.8. If Contractor violates this Section, of this Agreement, the County may terminate this Agreement for breach of contract. If the Agreement is so terminated, the Contractor shall be liable for actual and consequential damages to the County.

The remainder of this page is left blank intentionally.

IN WITNESS WHEREOF, the Parties have caused their names to be affixed hereto:

COUNTY MANAGER'S OFFICE

Bryan Ostler
Bryan Ostler

2-23-17
Date

Paragon Food Services, Inc.

[Signature]
Signature

2-22-17
Date

MICKY MEGREANU
Printed Name

CEO/PRESIDENT
Title

Attest:

Stan Martin, Clerk and Recorder

Deputy Clerk

Approved as to Form: [Signature]
Adams County Attorney's Office

NOTARIZATION OF CONTRACTOR'S SIGNATURE:

COUNTY OF Jefferson

STATE OF Colorado)SS.

Signed and sworn to before me this 22 day of Feb, 2017,

by Jwan Sawaged,

[Signature]
Notary Public

Jwan Sawaged
NOTARY PUBLIC
STATE OF COLORADO
NOTARY ID 20174004560
MY COMMISSION EXPIRES 01/30/21

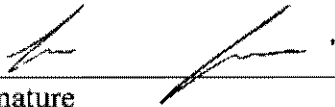
My commission expires on: 01/30/21

CONTRACTOR'S CERTIFICATION OF COMPLIANCE

Pursuant to Colorado Revised Statute, § 8-17.5-101, *et.seq.*, as amended 5/13/08, as a prerequisite to entering into a contract for services with Adams County, Colorado, the undersigned Contractor hereby certifies that at the time of this certification, Contractor does not knowingly employ or contract with an illegal alien who will perform work under the attached contract for services and that the Contractor will participate in the E-Verify Program or Department program, as those terms are defined in C.R.S. § 8-17.5-101, *et. seq.* in order to confirm the employment eligibility of all employees who are newly hired for employment to perform work under the attached contract for services.

CONTRACTOR:

PARAGON DINING SERVICES 2-22-17
Company Name Date


Signature

MICKY NEGREANU
Name (Print or Type)

CEO/PRESIDENT
Title

Note: Registration for the E-Verify Program can be completed at: <https://www.vis-dhs.com/employerregistration>. It is recommended that employers review the sample "memorandum of understanding" available at the website prior to registering

Exhibit A

**ADAMS COUNTY FORMAL REQUEST FOR PROPOSAL
2016.706**

On-Site Café Services

**All documents and Addendum related to this RFP
will be posted on the Rocky Mountain Bid System at:
<https://www.bidnetdirect.com/solicitations/open-bids>**

**Mandatory Site Visits: November 16, 2016
Time: 2:00 PM (MT)**

Written questions will be accepted through November 21, 2016

**An Addendum to answer submitted questions will be
issued no later than November 29, 2016**

**Proposal Due Date: December 15, 2016
Time: 2:00 PM (MT)**

**Location: Adams County Government Center
4430 South Adams County Parkway
Brighton, CO 80601**



GENERAL INSTRUCTIONS

1. The Adams County Board of Commissioners by and through its Purchasing Division of the Finance Department is accepting proposals for On-Site Café Services.
2. **All documents related to this RFP will be posted on the Rocky Mountain Bid System at:**
<https://www.bidnetdirect.com/solicitations/open-bids>
 - 2.1. Interested parties must register with this service to receive these documents.
 - 2.2. This service is offered free or with an annual fee for automatic notification services.
3. Written questions may be submitted through November 21, 2016. All questions are to be submitted to Shawn Hartmann, Purchasing Agent II by email at shartmann@adcogov.org.
4. An Addendum to answer all questions will be issued no later than November 29, 2016
5. There will be a **Mandatory Pre-Proposal conference** on November 16, 2016 at 2:00 p.m., starting at the Government Center, 4430 South Adams County Parkway, Brighton, CO.
6. Proposals
 - 6.1. Sealed proposals for consideration will be received at the Adams County Government Center, 4430 South Adams County Parkway, First Floor Receptionist, Brighton Colorado 80601, up to 2:00 p.m. (MT) on December 15, 2016.
 - 6.2. The proposal opening time shall be according to our clock.
 - 6.3. Proposals will be publicly opened and the names of the companies submitting proposals will be read aloud.
 - 6.4. Proposals may be mailed or delivered in person and **must be** in a sealed envelope clearly labeled with Company Name, Proposal Number and Project Title.
 - 6.5. No proposals will be accepted after the time and date established above except by written addenda.
 - 6.6. The proposal must be submitted on a CD in a single PDF file not to exceed 25 pages. Brochures or other supportive documents may be included with the proposal narrative.
 - 6.7. The two proposal signature pages "**CONTRACTOR'S CERTIFICATION OF COMPLIANCE**" pursuant to Colorado Revised Statute (C.R.S.), § 8-17.5-101, *et seq.*, as amended 5/13/08, and the "**PROPOSAL FORM**" acknowledging the receipt of addendum(s) must be signed and included as hard copy with the CD. These are the **last two pages of the RFP.**

- 6.8. Proposals may not be withdrawn after date and hour set for closing. Failure to enter contract or honor the purchase order will be cause for removal of supplier's name from the Vendor's List for a period of twelve (12) months from the date of this opening.
- 6.9. In submitting the proposal, the vendor agrees that acceptance of any or all proposals by the Purchasing Manager within a reasonable time or period constitutes a contract. No delivery shall become due or be accepted unless a purchase order shall first have been issued by the Purchasing Division.
- 6.10. The County assumes no responsibility for late deliveries of mail on behalf of the United States Post Office or any other delivery system.
- 6.11. The County assumes no responsibility for a proposal being either opened early or improperly routed if the envelope is not clearly marked on the outside: RFP-SH-2016.706 ON-SITE CAFÉ SERVICES.
- 6.12. In the event of a situation severe enough to cause the Adams County Board of Commissioners to close the County offices for any reason, the Purchasing Manager has the prerogative of rescheduling the proposal opening time and date. No proposal will be considered above all other proposals by having met the proposal opening time and date requirements to the exclusion of those who were unable to present their proposal due to a situation severe enough to cause the Board of Commissioners to close the County offices.
- 6.13. Proposal must be submitted in the format supplied and/or described by the County. Failure to submit in the format provided may be cause for rejection of the proposal. Proposals must be furnished exclusive of taxes.
- 6.14. No award will be made to any person, firm, or corporation, which is in arrears upon any obligation to the County.
- 6.15. If submitting a joint venture proposal or a proposal involving a partnership arrangement, articles of partnership stating each partner's responsibilities shall be furnished and submitted with the proposal.
- 6.16. The County reserves the right to waive any irregularities or informalities, and the right to accept or reject any and all proposals, including but not limited to:
 - 6.16.1. Any Proposal which does not meet bonding requirements, or,
 - 6.16.2. Proposals which do not furnish the quality, or,
 - 6.16.3. Offer the availability of materials, equipment or services as required by the specifications, description or scope of services, or,
 - 6.16.4. Proposals from offerors who lack experience or financial responsibility, or,
 - 6.16.5. Proposals which are not made to form.

- 6.17. The Board of County Commissioners may rescind the award of any proposal within one week thereof or at its next regularly scheduled meeting; whichever is later, when the public interest will be served thereby.
- 6.18. Issuance of this solicitation does not commit the County to award any Agreement or to procure or Agreement for any equipment, materials or services.
- 6.19. If a formal Agreement is required, the Contractor agrees and understands that a Notice of Award does not constitute an Agreement or create a property interest of any nature until an Agreement is signed by the Awardee and the Board of County Commissioners and/or their authorized designee.
- 6.20. Only sealed proposals received by the Purchasing Division of the Finance Department will be accepted; proposals submitted telephone, email, or facsimile machines are not acceptable.
- 6.21. All documentation submitted in response to this solicitation will become the property of Adams County. All documentation maintained or kept by Adams County shall be subject to the Colorado Open Records Act. C.R.S. 24-72-201 *et. seq.* ("CORA"). Accordingly, respondents are discouraged from providing information that they consider confidential, privileged, and/or trade secrets as part of a response to this solicitation. Any portions of submissions that are reasonably considered confidential should be clearly marked. The County does not guarantee the confidentiality of any records.
7. Adams County is an equal opportunity employer.
8. The County ensures that disadvantaged business enterprises will be afforded full opportunity to submit bids in response to all invitations and will not be discriminated against on the grounds of race, color, national origin, age, gender, or disability in consideration for an award.
9. The County reserves the right to award an agreement to one (1) or multiple contractors.
10. COOPERATIVE PURCHASING: Adams County encourages cooperative purchasing in an effort to assist other agencies to reduce their cost of bidding and to make better use of taxpayer dollars through volume purchasing. Contractor(s) may, at their discretion, agree to extend the prices and/or terms of the resulting award to other state or local government agencies, school districts, or political subdivisions in the event they would have a need for the same product/service. Usage by any entity shall not have a negative impact on Adams County in the current term or in any future terms.

The Contractor(s) must deal directly with any governmental agency concerning the placement of purchase orders/agreements, freight/delivery charges, contractual disputes, invoices, and payments. Adams County shall not be liable for any costs or damages incurred by any other entity.

11. INSURANCE: The Contractor agrees to maintain insurance of the following types and amounts:

11.1. Commercial General Liability Insurance: to include products liability, completed operations, contractual, broad form property damage and personal injury.

11.1.1. Each Occurrence \$1,000,000

11.1.2. General Aggregate \$2,000,000

11.2. Comprehensive Automobile Liability Insurance: to include all motor vehicles owned, hired, leased, or borrowed.

11.2.1. Bodily Injury/Property Damage \$1,000,000 (each accident)

11.2.2. Personal Injury Protection Per Colorado Statutes

11.3. Workers' Compensation Insurance: Per Colorado Statutes

11.4. Professional Liability Insurance: to include coverage for damages or claims for damages arising out of the rendering, or failure to render, any professional services.

11.4.1. Each Occurrence \$1,000,000

11.4.2. This insurance requirement applies only to Contractors who are performing services under this Agreement as professionals licensed under the laws of the State of Colorado, such as physicians, lawyers, engineers, nurses, mental health providers, and any other licensed professionals.

11.5. The Contractor's commercial general liability, and comprehensive automobile liability insurance policies and/or certificates of insurance shall be issued to include Adams County as an "additional insured," and shall include the following provisions:

11.5.1. Underwriters shall have no right of recovery or subrogation against the County, it being the intent of the parties that the insurance policies so affected shall protect both parties and be primary coverage for any and all losses resulting from the actions or negligence of the Contractor.

11.5.2. The insurance companies issuing the policy or policies shall have no response against the County for payment of any premiums due or for any assessments under any form of any policy.

11.5.3. Any and all deductibles contained in any insurance policy shall be assumed by and at the sole risk of the Contractor.

11.6. All insurers of the Contractor must be licensed or approved to do business in the State of Colorado. Upon failure of the Contractor to furnish, deliver and/or maintain such insurance as provided herein, this Agreement, at the election of the County, may be immediately declared suspended, discontinued, or terminated. Failure of the Contractor in obtaining and/or maintaining any required insurance shall not relieve the Contractor

from any liability under this Agreement, nor shall the insurance requirements be construed to conflict with the obligations of the Contractor concerning indemnification.

- 11.7. Each insurance policy herein required shall be endorsed to state that coverage shall not be suspended, voided, or canceled without thirty (30) days prior written notice by certified mail, return receipt requested, to the County.
 - 11.8. At any time during the term of this Agreement, the County may require the Contractor to provide proof of the insurance coverage's or policies required under this Agreement.
 - 11.9. The Contractor shall not commence work under this contract until they have submitted to the County and received approval thereof, certificates of insurance showing that they have complied with the foregoing insurance.
 - 11.10. All referenced insurance policies and/or certificates of insurance shall be issued to include Adams County as an "additional insured." The name of the proposal or project must appear on the certificate of insurance.
 - 11.11. Underwriters shall have no right of recovery or subrogation against the County; it being the intent of the parties that the insurance policies so affected shall protect both parties and be primary coverage for any and all losses covered by the described insurance.
 - 11.12. The clause entitled "Other Insurance Provisions" contained in any policy including the County as an additional insured shall not apply to The County.
 - 11.13. If any of the said policies shall be or at any time become unsatisfactory to the County as to form or substance, or if a company issuing any such policy shall be or at any time become unsatisfactory to the County, the Contractor shall promptly obtain a new policy, submit the same to the Purchasing Manager of Adams County for approval and thereafter submit a certificate of insurance as herein above provided. Upon failure of the Contractor to furnish, deliver and maintain such insurance as provided herein, this contract, at the election of the County, may be immediately declared suspended, discontinued or terminated.
- 12.** Contractor shall comply with the requirements of the Occupational Safety and Health Act (OSHA) and shall review and comply with the County's safety regulations while on any County property. Failure to comply with any applicable federal, state or local law, rule, or regulation shall give the County the right to terminate this agreement for cause.
- 13.** COMPLIANCE WITH C.R.S. § 8-17.5-101, ET. SEQ. AS AMENDED 5/13/08: Pursuant to Colorado Revised Statute (C.R.S.), § 8-17.5-101, *et. seq.*, as amended 5/13/08, the Contractor shall meet the following requirements prior to signing this Agreement (public contract for service) and for the duration thereof:

- 13.1. The Contractor shall certify participation in the E-Verify Program (the electronic employment verification program that is authorized in 8 U.S.C. § 1324a and jointly administered by the United States Department of Homeland Security and the Social Security Administration, or its successor program) or the Department Program (the employment verification program established by the Colorado Department of Labor and Employment pursuant to C.R.S. § 8-17.5-102(5)) on the attached certification.
- 13.2. The Contractor shall not knowingly employ or contract with an illegal alien to perform work under this public contract for services.
- 13.3. The Contractor shall not enter into a contract with a subcontractor that fails to certify to the Contractor that the subcontractor shall not knowingly employ or contract with an illegal alien to perform work under this public contract for services.
- 13.4. At the time of signing this public contract for services, the Contractor has confirmed the employment eligibility of all employees who are newly hired for employment to perform work under this public contract for services through participation in either the E-Verify Program or the Department Program.
- 13.5. The Contractor shall not use either the E-Verify Program or the Department Program procedures to undertake pre-employment screening of job applicants while this public contract for services is being performed.
- 13.6. If Contractor obtains actual knowledge that a subcontractor performing work under this public contract for services knowingly employs or contracts with an illegal alien, the Contractor shall: notify the subcontractor and the County within three days that the Contractor has actual knowledge that the subcontractor is employing or contracting with an illegal alien; and terminate the subcontract with the subcontractor if within three days of receiving the notice required pursuant to the previous paragraph, the subcontractor does not stop employing or contracting with the illegal alien; except that the Contractor shall not terminate the contract with the subcontractor if during such three days the subcontractor provides information to establish that the subcontractor has not knowingly employed or contracted with an illegal alien.
- 13.7. Contractor shall comply with any reasonable requests by the Department of Labor and Employment (the Department) made in the course of an investigation that the Department is undertaking pursuant to the authority established in C.R.S. § 8-17.5-102(5).
- 13.8. If Contractor violates this Section, of this Agreement, the County may terminate this Agreement for breach of contract. If the Agreement is so terminated, the Contractor shall be liable for actual and consequential damages to the County.

End General Information

The remainder of this page is left blank intentionally.

SCOPE OF WORK

14. PURPOSE: Adams County is seeking on-site café services at the following Adams County Government locations:

- Human Services Center – 11860 Pecos Street, Westminster, CO
- Government Center – 4430 S. Adams County Parkway, Brighton, CO
- Front Range Airport – 5200 Front Range Parkway, Watkins, CO
- Justice Center – 1100 Judicial Center Drive, Brighton, CO
- Other locations may be added as required

15. CONTRACTOR REQUIREMENTS

- 15.1. The Contractor shall be in compliance with all Federal, State and local laws and regulations including fire code and Tri-County Health codes.
- 15.2. The Contractor shall be responsible for keeping the Café and Kitchen areas cleaned to the standards established by Facilities Operations.
- 15.3. The Contractor shall submit reports regarding the findings of all Health, Cleaning or applicable inspections to the Adams County Purchasing Department within two (2) weeks of receipt.
- 15.4. Contractor shall be responsible for all operational financial activities, including payroll/benefits to their employees, accounts payable, cashiering, etc.
- 15.5. Contractor shall not prepare and transport food for any other venue, unless it is for another Adams County facility.
- 15.6. The Contractor must accept credit cards (Visa, MasterCard, etc.) as a form of payment for the Café.

16. PROPOSAL SUBMITTALS AND EVALUATION CRITERIA: The County desires to enter into an agreement with a contractor that provides the best suitable food management proposal, overall customer service, menu variety and value to the employees and patrons at the Adams County Government Facilities. Each contractor will be evaluated on the following:

16.1. Food Financial Proposal (submitted in a separate sealed envelope)

- 16.1.1. Contractor shall outline a proposed base rent.
- 16.1.2. Any profit sharing adventures with Adams County.
- 16.1.3. Discount structure for Adams County Employees.
- 16.1.4. Clearly identify each location being proposed.

16.2. Customer Service

This shall be demonstrated by a list of the contractor's current clients and references. Contractor also has the liberty to include any additional information regarding their company history, accomplishments, awards or certificates of recognition in the industry.

16.3. Menu Value and Variety

- 16.3.1. The County wishes to provide a variety of hot and cold food and beverage service. The Contractor shall demonstrate this by describing current client menu scenarios and pricing.
- 16.3.2. Any special pricing that would be provided for staff.
- 16.3.3. Contractor shall include an example of the proposed food and beverage menu.
- 16.3.4. Contractor shall include a list and details of healthy eating programs that are offered to other entities. If proposing contractor currently does not offer such programs, the County may work with awarded contractor to develop a healthy food option program.

16.4. Miscellaneous

- 16.4.1. Contractor may propose on one or all of the defined locations.
- 16.4.2. Contractor shall include in their proposal when they will be available to enter into an agreement and begin service.
- 16.4.3. Any additional information the Contractor may wish to include that may be of interest to the Evaluation Committee.
- 16.4.4. The Committee reserves the right to visit current Contractor operations in similar settings.
- 16.4.5. The Committee reserves the right to short list the submitting Contractors for interviews prior to selection.
- 16.4.6. A Colorado and National background check will be required for all persons prior to being granted access to County facilities. The cost of the background checks will be the Contractor's responsibility.
- 16.4.7. A minimum of three (3) references must be provided for similar services rendered.
- 16.4.8. Nine (9) copies of the proposal are required: One (1) paper original, eight (8) paper copies, as well as one (1) CD (PDF) of the proposal are required. PDF must be one single file. Brochures or other supportive documents may be included with the

proposal narrative. If brochures or other supportive documents are included, then it is required that two (2) sets be submitted with the proposal

HUMAN SERVICES CENTER

17. BACKGROUND:

- 17.1. Adams County is currently constructing a new Human Services Center (HSC) located at 11860 Pecos Street, Westminster, Colorado 80234. This facility will be approximately 314,650 square feet of renovated office space, will contain nearly all functions of the Human Services Department, and will house more than 750 employees.
- 17.2. The café area is located on the 3rd floor of the Human Services Center, on the southwest corner of the building, near the employee and freight elevator.
- 17.3. The anticipated start date for this location is currently estimated to be July 1, 2017.

18. FOOD SERVICE AREA DESCRIPTION:

- 18.1. The cafe area is approximately 3,240 square feet with seating for 80 customers (Exhibits A1 - A3).
- 18.2. As referenced, the food service area is located on the third floor (“upper level”) of the facility, which is not a Human Services client service level. While clients may not be precluded from accessing the third level (it is possible that they will be precluded from accessing the third level), patronage from clients or visitors to the building is expected to be very minimal or non-existent.

19. PROVIDED EQUIPMENT:

- 19.1. See Exhibit B for equipment list (starting with Item #100). Note: Items 61-99 do not apply.

20. HOURS OF OPERATION:

The hours of operation are negotiable; employees start arriving at the building at approximately 6:00 a.m. Monday through Friday, and the building will be closed on holidays observed by the County.

21. ADDITIONAL SITE REQUIREMENTS:

- 21.1. Contractor shall be responsible for cleaning the equipment, which includes semi-annual exhaust duct cleaning and grease trap maintenance.
- 21.2. Contractor shall provide breakfast and lunch selections with a varying menu throughout the week.
- 21.3. Catered breakfast, lunches, or refreshments/snack trays may be ordered on an "as-needed" basis for meetings or special events. This may also include an occasional evening event as required. While it is not anticipated that this will be a significant or frequent need, it should be available.
- 21.4. Advertised menu selections shall be items that can be prepared with the on-site equipment and some Contractor furnished equipment and appropriately serviced within the confines of the provided food service area. Contractor may bring in some pre-prepared foods on site with County approval.
- 21.5. All equipment installed must be pre-approved by the Adams County Facilities Operations department and must be of commercial grade.
- 21.6. Any item that needs to be placed on a wall must get approval and the item hung by Facilities Operations.

22. HUMAN SERVICE CENTER COFFEE SERVICE REQUIREMENTS:

- 22.1. The Contractor shall be responsible for providing ground coffee, tea, creamer, sugar, etc. to all office areas in the HSC. If the Contractor does not carry coffee related items suitable for office style coffee makers the Contractor must make arrangements to partner with a provider for these services. Provision of coffee supplies must include delivery of separate orders as provided to each of the coffee stations within the facility or must be conducted through a quantity replenishment plan, as agreed by Adams County. All deliveries will be made via the facility delivery dock (east end of the first floor, "lower level," and then transported within the building, as needed. Further, and in parallel with the delivery locations, the Contractor shall provide billing detail that identifies quantities and costs at the level of interior delivery location within the HSC facility. The Contractor shall describe the approach they propose for providing coffee and related products (separate orders, quantity replenishment, etc.) and shall affirm their ability to provide billing detail as prescribed.
- 22.2. The County will own approximately 25, two or three burner coffee makers located throughout the building.
- 22.3. The Contractor must accept credit cards (Visa, MasterCard, etc.) as a form of payment for the coffee supplied to the Human Services Department.

GOVERNMENT CENTER

23. BACKGROUND:

- 23.1. The Adams County Government Center opened in January 2010 and houses more than 500 full time employees. The center will be closed on weekends and holidays.
- 23.2. The cafe area is located on the first floor of the Government Center near the main entrance and public hearing room.
- 23.3. The County does not expect to charge the awarded contractor any rent, water or electrical fees for the first three to five years of operations, in order help the contractor in keeping their pricing reasonable for the staff and the public.
- 23.4. Any item that needs to be placed on a wall must get approval and the item hung by Facilities Operations.
- 23.5. The anticipated start date for this location is October 1, 2017.

24. FOOD SERVICE AREA DESCRIPTION:

The cafe area is approximately 1,474 square feet with seating for 38 customers (Exhibit B).

25. PROVIDED EQUIPMENT:

- 25.1. There is a small storage closet with a floor sink.
- 25.2. A commercial triple prep sink is provided in the coffee preparation area.
- 25.3. The County will provide one European style refrigerated bakery case.
- 25.4. The County will provide the tables and chairs for customer seating.
- 25.5. All other equipment must be provided by and maintained by the awarded Contractor.
- 25.6. All equipment installed must be pre approved by the Adams County Facilities Operations department and must be of commercial grade.
- 25.7. There is no exhaust system so grills/ovens not will be allowed. Only premade and packaged food will be allowed (This may change if future kitchen improvements are approved, as described below).
- 25.8. Micro-wave ovens are acceptable and are to be provided by the selected contractor if needed.

- 25.9. Employees will have access to vending machines provided by our approved vending company. The vending machines are to be located adjacent to the cafe area.

26. HOURS OF OPERATION:

- 26.1. The hours of operation are negotiable; employees start arriving at the building at 6:30 a.m. Monday through Friday, and closed on holidays observed by the County.

27. ADDITIONAL GOVERNMENT CENTER REQUIREMENTS:

- 27.1. Cleaning Standards for Adams County Government Center Cafe Area Responsibilities of the Awarded Contractor
- 27.1.1. Clean all surface areas of the counter tops and table tops to insure a clean appearance throughout the day.
 - 27.1.2. Clean display enclosure of the European style refrigerated bakery case daily.
 - 27.1.3. Clean internal and exterior areas microwave ovens daily.
 - 27.1.4. Scour prep sinks, to prevent coffee stains, on a daily basis.
 - 27.1.5. Insure storage closed area is swept and the sink is free of debris on a daily basis.
 - 27.1.6. The sink, in the storage closet area, is to be kept clean from dirty water buildup and discarded materials.
 - 27.1.7. Sweep and mop all floor areas on a daily basis to insure a clean appearance prior to the next business day opening.
 - 27.1.8. Remove all trash at the conclusion of the business day and replace trash cans liners prior to next business day opening.
 - 27.1.9. Remove any and all spilled materials from exterior areas of trash enclosures, walls, counter areas, coffee prep and dispersing areas.

28. GOVERNMENT CENTER COFFEE SERVICE REQUIREMENTS:

- 28.1. The Contractor shall be responsible for providing ground coffee, tea, creamer, sugar, etc. to all office areas in the Government Center. If the Contractor does not carry coffee related items suitable for office style coffee makers the Contractor must make arrangements to partner with a provider for these services.
- 28.2. The County owns 15 three burner coffee makers located throughout the building.
- 28.3. The Contractor must accept credit cards (Visa, MasterCard, etc.) as a form of payment for the coffee and tea supplied to the departments.

GOVERNMENT CENTER Potential Future Café/Kitchen Improvements

General:

Adams County is considering, depending on the installation and utilization of similar equipment at the Human Services Center in 2017, making similar improvements to the Government Center Café. It is likely that the extent of equipment and type of food service product will be limited in comparison, but the intent would be to:

- Gather the northern dining area and incorporate that into the “kitchen” area and no longer have it available for use by the public. Public seating will remain in the main open seating area south of the café counter.
- Make physical improvements to allow for a secure control/access to the server line, kitchen, and storage so that the food service vendor will be able to secure products and equipment and not be forced into a “set-up” / “breakdown” mode each day. In addition, intent is to allow for as much on site food prep as possible, and allow the vendor to reduce quantity of food prepared off site and brought it (solely at the vendors option).
- Provide hot/warm food options, utilizing new recirculating equipment (see “Equipment” section below).

Equipment:

Equipment to be provided, and/or allowed, will function generally as follows:

- Anticipated electric powered (however options will be explored) equipment with recirculating hood systems to prevent a formal hood and ansul system to be installed.
- Limited only to those items that will not produce grease or require a grease-interceptor to be installed.
- Be able to provide a variety of food/menu options, and at a minimum provide hot/warm food prepared on site rather than being brought in.
 - Examples may include, but are not predicted or limited to:
 - Panini / Hot sandwich
 - Soup
 - Salad Bar / Sandwich bar
 - Equipment will be identified by menu desired, potentially with Contractor’s input. All equipment selections will be by the County, inclusive of the Fire Marshal and associated design engineers.

FRONT RANGE AIRPORT

29. BACKGROUND:

- 29.1. The Adams County Front Range Airport (FRA) opened in 1984 and currently houses 19 full time employees, approximately 300 tenants and their employees, and an average of 15 transient aircraft a week with 2-10 people on board. FRA hosts numerous events at the airport which provide additional catering opportunities. The FRA is open from 7:00 a.m. to 9:00 p.m. daily, but is closed on Thanksgiving Day and Christmas Day.
- 29.2. The cafe area is located on the first floor of the terminal near the entrance.
- 29.3. The County does not expect to charge the awarded contractor any rent, water or electrical fees for the first three to five years of operations, in order help the contractor in keeping their pricing reasonable for the staff and the public.
- 29.4. Any item that needs to be placed on a wall must get approval and the item hung by FRA Operations.
- 29.5. The anticipated start date for this location is February 1, 2017.

30. FOOD SERVICE AREA DESCRIPTION:

The cafe area is approximately 5,700 square feet with seating for 60 customers (Exhibit C).

31. PROVIDED EQUIPMENT:

See Exhibit E for FRA Restaurant Inventory and Supplies & Equipment List.

32. HOURS OF OPERATION:

18.1 The hours of operation shall be:

Minimum hours: Monday thru Saturday from 9:00 a.m. until 2:30 p.m.

Maximum hours: Sunday thru Saturday from 6:00 a.m. until 10:00 p.m.

18.2 Contractor shall provide at a minimum Monday thru Saturday 9:00 a.m. until 2:30 p.m., restaurant services as a minimum requirement of this Agreement and will provide suitable vending machines or alternate services to meet customer needs during hours that the terminal is open but the restaurant is closed.

18.3 Contractor may provide the maximum hours Sunday thru Saturday 6:00 a.m. until 10:00 p.m., restaurant services at Contractor's discretion and with the approval of the Airport Director.

33. ADDITIONAL SITE REQUIREMENTS:

- 33.1. Contractor shall be responsible for the full operation of the restaurant, including hiring, training, managing, and firing Contractor's employees, purchasing all necessary supplies and equipment, other than that listed on Exhibit E, and maintaining appropriate records.
- 33.2. Contractor shall operate the restaurant in accordance with the applicable restaurant best practices and shall seek to continuously improve and enhance the reputation and service of the Aviator Bar and Grill. Contractor will not materially change menu items or food quality without consulting with the Airport (e.g., changing to cold sandwiches only without notice to Airport).
- 33.3. Nothing in this Agreement shall be construed to prevent the Airport from entering the subject premises for any purposes deemed necessary by the Airport, including but not limited to, inspection of the Aviator Bar and Grill Restaurant premises. The Airport shall make all reasonable and practical effort to notify Contractor, in advance, of its intention to enter upon the subject premises.
- 33.4. The Contractor agrees to comply with applicable Adams County and State Regulations, including but not limited to those of Tri-County Health Department and all applicable licensing regulations.
- 33.5. The Contractor shall not permit any concession, occupancy, lease, or sub-tenancy to occur concerning the subject premises without first obtaining the written consent of the Airport Director.
- 33.6. Contractor will accept responsibility for Airport's inventory of equipment and small ware used in the restaurant, attached as Exhibit E, which will be used by the Contractor, but will remain the property of the Airport.
- 33.7. Contractor will be responsible for contracting and purchasing all food and paper products from the suppliers of Contractor's choice.
- 33.8. Contractor agrees to follow restaurant best practices and maintain the following minimum standard of food handling:
 - a) Meet or exceed Tri-County Health and all State, Local, and Federal rules, regulations and mandates.
 - b) Maintain procedures to insure elimination of rodents and insects by use of sealable plastic containers and covered cooking containers, including in refrigerators and freezers.
 - c) Dirty dishes, utensils or cooking equipment shall not be left unprocessed overnight.
 - d) Fryer grease compartment covered and fryer area shall be cleaned with degreaser at end of each day.
 - e) Stove and major cooking and food preparation areas cleaned with the correct cleanser at end of day.
 - f) Fryer grease shall be legally and properly processed and properly stored while waiting processing.

g) The trash dumpster, cover shall always be closed.

33.9. Janitorial/Appearance/Cleanliness:

- a) Periodic and daily cleaning of the restaurant waiting and seating areas, including the patio is the responsibility of the Contractor.
- b) Contractor will supply all cleaning materials and light cleaning equipment tools for its areas of responsibility, including exhaust hood filter panels.
- c) Contractor is responsible for replacement of Airport equipment, tables, and chairs due to damage or wear and tear, including light bulbs in kitchen and seating area.
- d) Walls, ceiling panels, and floors shall be degreased on a regular schedule.
- e) Floors degreased and cleaned a minimum once per day, but always at end of day.
- f) Restaurant sitting area cleaned and maintained to a high level of cleanliness daily.
- g) Contractor will purchase and use own cleaning tools, including vacuum, mop bucket, mops etc.

19.10 Contractor acknowledges security requirements of the Airport and agrees to:

- a) Conduct background check on all Contractor employees.
- b) Felons are prohibited from working in Airport terminal.
- c) Contractor employees may be required to take mandatory and random drug and alcohol testing/screening.

19.11 Contractor may be responsible for reimbursing the Airport for use of catering equipment, tables and chairs per the Schedule of Event Rental Fees attached as Exhibit D, unless fees are covered by an Airport Event Agreement.

19.12 Contractor may be required to provide food services for aircraft catering as well as special events and will extend hours and add personnel as necessary to provide full support for the Airport based on reasonable situations that arise outside of normal operating hours. The Contractor will consult with Airport leadership on any requests for services outside of normal hours before declining any requested services.

19.13 The Airport shall provide marketing assistance not limited to inclusion on Front Range Airport website, press releases, advertisements, road signage, and presentations.

JUSTICE CENTER

34. BACKGROUND:

- 34.1. The Adams County Justice Center was built in 1998 and houses more than 150 Judges and employees from the 17th Judicial District and Adams County, jurors, visitors and patrons. The Justice Center is located at 1100 Judicial Center Drive in Brighton, Colorado.
- 34.2. The food service area is located on the first level of the Justice Center adjacent to an outdoor courtyard.
- 34.3. The Justice Center is open to the public from 7:30 a.m. – 5:00 p.m. Monday-Friday, except for weekends and holidays.
- 34.4. The anticipated start date for this location is October 1, 2017

35. FOOD SERVICE AREA DESCRIPTION: The total dining and kitchen area is 4,000 square feet with an additional 1,752 square feet for storage, food prep, sales and vending.

36. PROVIDED EQUIPMENT: The County provides the following equipment for the Contractor including preventive and routine maintenance:

Equipment	Manufacturer	Dining Area Equipment
Walk-in Cooler	American Panel	35 - 2' X 2' tables
Ice Machine	Manitowoc	5 - 48" round tables
Refrigerator	True	90 - Chairs
Ice Machine	Scotsman	
Freezer	Delfield	
Fryer	Pitco Frialator	
Grill (gas)	Valcan	
Range	U.S. Range	
Refrigerator	Delfield	
Steam Unit	Wyatt	
Conveyor Oven	Lincoln Impinger	
Refrigerator	True	
Steam Table	Nationwide Fab.	
Slicer	Hobart	
Freezer	Delfield	
Dishwasher	Hobart	
Garbage Disposal	Salvajor	
Hot Water Heater Booster	HATCO	
Chill Table	Nationwide Fabrication	
Hood Exhaust/Vent System	Captive Aire System	
Hot Water Heater	A/O Smith Lime Tamer	

37. HOURS OF OPERATION:

- 37.1. The hours of operation are to be the same as the Justice Center business hours: Monday through Friday from 7:30 a.m. to 5:00 p.m., and closed on weekends, and holidays (11) observed by the 17th Judicial District. There is a possibility of closing earlier in the afternoon, if the Courts have approved.

38. ADDITIONAL JUSTICE CENTER REQUIREMENTS:

- 38.1. Contractor shall be responsible for cleaning the equipment, which includes semi-annual exhaust duct cleaning and grease trap maintenance.
- 38.2. Contractor shall provide breakfast and lunch selections with a varying menu throughout the week.
- 38.3. Juror lunches may be ordered on an "as-needed" basis. Juror lunches should include at least three (3) sandwich and chip or side options, and a beverage.
- 38.4. Advertised menu selections shall be items that can be prepared with the on-site equipment and some Contractor furnished equipment.

End Scope of Work

The remainder of this page is left blank intentionally.

EXHIBITS ATTACHED

A-1: HSC Café Area Floor Plans

A-2: HSC Café Area (Casework)

A-3: HSC Third Floor

B: HSC Café Service Equipment List

C: FRA Café Area

D: FRA Event Rental Fees

E: FRA Restaurant Inventory & Equipment Lists

Submittal Checklist

- Response to RFP
- Vendor Information Form
- W-9
- Contractor's Certification of Compliance
- Proposal Form/Contractor's Statement – with separate price sheets
- References
- 9 paper copies
- One CD or USB Drive of submitted proposal in a single PDF document

CONTRACTOR'S CERTIFICATION OF COMPLIANCE

Pursuant to Colorado Revised Statute, § 8-17.5-101, *et.seq.*, as amended 5/13/08, as a prerequisite to entering into a contract for services with Adams County, Colorado, the undersigned Contractor hereby certifies that at the time of this certification, Contractor does not knowingly employ or contract with an illegal alien who will perform work under the attached contract for services and that the Contractor will participate in the E-Verify Program or Department program, as those terms are defined in C.R.S. § 8-17.5-101, *et. seq.* in order to confirm the employment eligibility of all employees who are newly hired for employment to perform work under the attached contract for services.

CONTRACTOR:

Company Name

Date

Name (Print or Type)

Signature

Title

Note: Registration for the E-Verify Program can be completed at: <https://www.vis-dhs.com/employerregistration>. It is recommended that employers review the sample "memorandum of understanding" available at the website prior to registering



**PROPOSAL FORM
ON-SITE CAFÉ SERVICES**

CONTRACTOR'S STATEMENT

I have read and fully understand all the special conditions herein set forth in the foregoing paragraphs, and by my signature set forth hereunder, I hereby agree to comply with all said special conditions as stated or implied. In consideration of the above statement, the following proposal is hereby submitted.

Submit on separate sheets in accordance with Section 16. \$ _____
Written Amount Amount

WE, THE UNDERSIGNED, HEREBY ACKNOWLEDGE RECEIPT OF

Addenda # _____ Addenda # _____
If None, Please write NONE.

Company Name	Date
Address	Signature
City, State, Zip Code	Printed Name
County	Title
Telephone	Fax
Email Address	

SAMPLE OF PURCHASE OF SERVICE AGREEMENT

THIS AGREEMENT ("Agreement") is made this ____ day of _____ 2016, by and between the Adams County Board of County Commissioners, located at 4430 South Adams County Parkway, Brighton, Colorado 80601, hereinafter referred to as the "County," and Winner123, located at Address123, hereinafter referred to as the "Contractor." The County and the Contractor may be collectively referred to herein as the "Parties".

The County and the Contractor, for the consideration herein set forth, agree as follows:

1. SERVICES OF THE CONTRACTOR:

1.1. All work shall be in accordance with the attached RFP xxxxx and the Contractor's response to the RFP xxxxx attached hereto as Exhibit A, and incorporated herein by reference. Should there be any discrepancy between Exhibit A and this Agreement the terms and conditions of this Agreement shall prevail.

1.2. Emergency Services: In the event the Adams County Board of County Commissioners declares an emergency, the County may request additional services (of the type described in this Agreement or otherwise within the expertise of the Contractor) to be performed by the Contractor. If the County requests such additional services, the Contractor shall provide such services in a timely fashion given the nature of the emergency, pursuant to the terms of this Agreement. Unless otherwise agreed to in writing by the parties, the Contractor shall bill for such services at the rates provided for in this Agreement.

2. RESPONSIBILITIES OF THE COUNTY: The County shall provide information as necessary or requested by the Contractor to enable the Contractor's performance under this Agreement.

3. TERM:

3.1. Term of Agreement: The Term of this Agreement shall be for two years from the date of this Agreement.

3.2. Extension/Renewal Option: The County, at its sole option, may offer to extend/renew this Agreement as necessary for up to three, one year extensions providing satisfactory service is given and all terms and conditions of this Agreement have been fulfilled. Such extensions must be mutually agreed upon in writing by the County and the Contractor.

4. PAYMENT AND FEE SCHEDULE: The County shall pay the Contractor for services furnished under this Agreement, and the Contractor shall accept as full payment for those services, the sum of:

4.1. Payment pursuant to this Agreement, whether in full or in part, is subject to and contingent upon the continuing availability of County funds for the purposes hereof. In the event that funds become unavailable, as determined by the County, the County may immediately terminate this Agreement or amend it accordingly.

5. INDEPENDENT CONTRACTOR: In providing services under this Agreement, the Contractor acts as an independent contractor and not as an employee of the County. The Contractor shall be solely and entirely responsible for his/her acts and the acts of his/her employees, agents, servants, and subcontractors during the term and performance of this Agreement. No employee, agent, servant, or subcontractor of the Contractor shall be deemed to be an employee, agent, or servant of the County because of the performance of any services or work under this Agreement. The Contractor, at its expense, shall procure and maintain workers' compensation insurance as required by law. **Pursuant to the Workers' Compensation Act § 8-40-202(2)(b)(IV), C.R.S., as amended, the Contractor understands that it and its employees and servants are not entitled to workers' compensation benefits from the County. The Contractor further understands that it is solely obligated for the payment of federal and state income tax on any moneys earned pursuant to this Agreement.**

6. NONDISCRIMINATION:

6.1. The Contractor shall not discriminate against any employee or qualified applicant for employment because of age, race, color, religion, marital status, disability, sex, or national origin. The Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices provided by the local public agency setting forth the provisions of this nondiscrimination clause. Adams County is an equal opportunity employer.

6.1.1. The Contractor will cause the foregoing provisions to be inserted in all subcontracts for any work covered by this Agreement so that such provisions will be binding upon each subcontractor, provided that the foregoing provisions shall not apply to contracts or subcontracts for standard commercial supplies or raw materials.

7. INDEMNIFICATION: The Contractor agrees to indemnify and hold harmless the County, its officers, agents, and employees for, from, and against any and all claims, suits, expenses, damages, or other liabilities, including reasonable attorney fees and court costs, arising out of damage or injury to persons, entities, or property, caused or sustained by any person(s) as a result of the Contractor's performance or failure to perform pursuant to the terms of this Agreement or as a result of any subcontractors' performance or failure to perform pursuant to the terms of this Agreement.

8. INSURANCE: The Contractor agrees to maintain insurance of the following types and amounts:

8.1. **Commercial General Liability Insurance:** to include products liability, completed operations, contractual, broad form property damage and personal injury.

8.1.1. Each Occurrence: \$1,000,000

8.1.2. General Aggregate: \$2,000,000

8.2. **Comprehensive Automobile Liability Insurance:** to include all motor vehicles owned, hired, leased, or borrowed.

8.2.1. Bodily Injury/Property Damage: \$1,000,000 (each accident)

8.2.2. Personal Injury Protection: Per Colorado Statutes

8.3. Workers' Compensation Insurance: Per Colorado Statutes

8.4. Professional Liability Insurance: to include coverage for damages or claims for damages arising out of the rendering, or failure to render, any professional services, as applicable.

8.4.1. Each Occurrence: \$1,000,000

8.4.2. This insurance requirement applies only to the Contractors who are performing services under this Agreement as professionals licensed under the laws of the State of Colorado, such as physicians, lawyers, engineers, nurses, mental health providers, and any other licensed professionals.

8.5. Adams County as "Additional Insured": The Contractor's commercial general liability, comprehensive automobile liability, and professional liability insurance policies and/or certificates of insurance shall be issued to include Adams County as an "additional insured" and shall include the following provisions:

8.5.1. Underwriters shall have no right of recovery or subrogation against the County, it being the intent of the parties that the insurance policies so affected shall protect both parties and be primary coverage for any and all losses resulting from the actions or negligence of the Contractor.

8.5.2. The insurance companies issuing the policy or policies shall have no recourse against the County for payment of any premiums due or for any assessments under any form of any policy.

8.5.3. Any and all deductibles contained in any insurance policy shall be assumed by and at the sole risk of the Contractor.

8.6. Licensed Insurers: All insurers of the Contractor must be licensed or approved to do business in the State of Colorado. Upon failure of the Contractor to furnish, deliver and/or maintain such insurance as provided herein, this Agreement, at the election of the County, may be immediately declared suspended, discontinued, or terminated. Failure of the Contractor in obtaining and/or maintaining any required insurance shall not relieve the Contractor from any liability under this Agreement, nor shall the insurance requirements be construed to conflict with the obligations of the Contractor concerning indemnification.

8.7. Endorsement: Each insurance policy herein required shall be endorsed to state that coverage shall not be suspended, voided, or canceled without thirty (30) days prior written notice by certified mail, return receipt requested, to the County.

8.8. Proof of Insurance: At any time during the term of this Agreement, the County may require the Contractor to provide proof of the insurance coverage or policies required under this Agreement.

9. TERMINATION:

9.1. For Cause: If, through any cause, the Contractor fails to fulfill its obligations under this Agreement in a timely and proper manner, or if the Contractor violates any of the covenants, conditions, or stipulations of this Agreement, the County shall thereupon have the right to immediately terminate this Agreement, upon giving written notice to the Contractor of such termination and specifying the effective date thereof.

- 9.2. For Convenience: The County may terminate this Agreement at any time by giving written notice as specified herein to the other party, which notice shall be given at least thirty (30) days prior to the effective date of the termination. If this Agreement is terminated by the County, the Contractor will be paid an amount that bears the same ratio to the total compensation as the services actually performed bear to the total services the Contractor was to perform under this Agreement, less payments previously made to the Contractor under this Agreement.

10. MUTUAL UNDERSTANDINGS:

- 10.1. Jurisdiction and Venue: The laws of the State of Colorado shall govern as to the interpretation, validity, and effect of this Agreement. The parties agree that jurisdiction and venue for any disputes arising under this Agreement shall be with Adams County, Colorado.
- 10.2. Compliance with Laws: During the performance of this Agreement, the Contractor agrees to strictly adhere to all applicable federal, state, and local laws, rules and regulations, including all licensing and permit requirements. The parties hereto aver that they are familiar with § 18-8-301, et seq., C.R.S. (Bribery and Corrupt Influences), as amended, and § 18-8-401, et seq., C.R.S. (Abuse of Public Office), as amended, and that no violation of such provisions are present. The Contractor warrants that it is in compliance with the residency requirements in §§ 8-17.5-101, et seq., C.R.S. Without limiting the generality of the foregoing, the Contractor expressly agrees to comply with the privacy and security requirements of the Health Insurance Portability and Accountability Act of 1996 (HIPAA).
- 10.3. OSHA: The Contractor shall comply with the requirements of the Occupational Safety and Health Act (OSHA) and shall review and comply with the County's safety regulations while on any County property. Failure to comply with any applicable federal, state or local law, rule, or regulation shall give the County the right to terminate this agreement for cause.
- 10.4. Record Retention: The Contractor shall maintain records and documentation of the services provided under this Agreement, including fiscal records, and shall retain the records for a period of three (3) years from the date this Agreement is terminated. Said records and documents shall be subject at all reasonable times to inspection, review, or audit by authorized Federal, State, or County personnel.
- 10.5. Assignability: Neither this Agreement, nor any rights hereunder, in whole or in part, shall be assignable or otherwise transferable by the Contractor without the prior written consent of the County.
- 10.6. Waiver: Waiver of strict performance or the breach of any provision of this Agreement shall not be deemed a waiver, nor shall it prejudice the waiving party's right to require strict performance of the same provision, or any other provision in the future, unless such waiver has rendered future performance commercially impossible.
- 10.7. Force Majeure: Neither party shall be liable for any delay or failure to perform its obligations hereunder to the extent that such delay or failure is caused by a force or

event beyond the control of such party including, without limitation, war, embargoes, strikes, governmental restrictions, riots, fires, floods, earthquakes, or other acts of God.

10.8. Notice: Any notices given under this Agreement are deemed to have been received and to be effective: 1) Three (3) days after the same shall have been mailed by certified mail, return receipt requested; 2) Immediately upon hand delivery; or 3) Immediately upon receipt of confirmation that an email was received. For the purposes of this Agreement, any and all notices shall be addressed to the contacts listed below:

Department: Adams County (department name)

Contact:

Address:

City, State, Zip:

Phone:

Email:

Department: Adams County Purchasing

Contact: Shawn Hartmann, Purchasing Agent II

Address: 4430 South Adams County Parkway

City, State, Zip: Brighton, Colorado 80601

Phone: 720-523-6279

Email: shartmann@adcogov.org

Department: Adams County Attorney's Office

Address: 4430 South Adams County Parkway

City, State, Zip: Brighton, Colorado 80601

Phone: 720.523.6116

Contractor:

Contact:

Address:

City, State, Zip:

Phone:

Email:

10.9. Integration of Understanding: This Agreement contains the entire understanding of the parties hereto and neither it, nor the rights and obligations hereunder, may be changed, modified, or waived except by an instrument in writing that is signed by the parties hereto.

10.10. Severability: If any provision of this Agreement is determined to be unenforceable or invalid for any reason, the remainder of this Agreement shall remain in effect, unless otherwise terminated in accordance with the terms contained herein.

10.11. Authorization: Each party represents and warrants that it has the power and ability to enter into this Agreement, to grant the rights granted herein, and to perform the duties and obligations herein described.

11. CHANGE ORDERS OR EXTENSIONS:

- 11.1. Change Orders: The County may, from time to time, require changes in the scope of the services of the Contractor to be performed herein including, but not limited to, additional instructions, additional work, and the omission of work previously ordered. The Contractor shall be compensated for all authorized changes in services, pursuant to the applicable provision in the Invitation to Bid, or, if no provision exists, pursuant to the terms of the Change Order.
 - 11.2. Extensions: The County may, upon mutual written agreement by the parties, extend the time of completion of services to be performed by the Contractor.
- 12. COMPLIANCE WITH C.R.S. § 8-17.5-101, ET. SEQ. AS AMENDED 5/13/08:** Pursuant to Colorado Revised Statute (C.R.S.), § 8-17.5-101, *et. seq.*, as amended May 13, 2008, the Contractor shall meet the following requirements prior to signing this Agreement (public contract for service) and for the duration thereof:
- 12.1. The Contractor shall certify participation in the E-Verify Program (the electronic employment verification program that is authorized in 8 U.S.C. § 1324a and jointly administered by the United States Department of Homeland Security and the Social Security Administration, or its successor program) or the Department Program (the employment verification program established by the Colorado Department of Labor and Employment pursuant to C.R.S. § 8-17.5-102(5)) on the attached certification.
 - 12.2. The Contractor shall not knowingly employ or contract with an illegal alien to perform work under this public contract for services.
 - 12.3. The Contractor shall not enter into a contract with a subcontractor that fails to certify to the Contractor that the subcontractor shall not knowingly employ or contract with an illegal alien to perform work under this public contract for services.
 - 12.4. At the time of signing this public contract for services, the Contractor has confirmed the employment eligibility of all employees who are newly hired for employment to perform work under this public contract for services through participation in either the E-Verify Program or the Department Program.
 - 12.5. The Contractor shall not use either the E-Verify Program or the Department Program procedures to undertake pre-employment screening of job applicants while this public contract for services is being performed.
 - 12.6. If the Contractor obtains actual knowledge that a subcontractor performing work under this public contract for services knowingly employs or contracts with an illegal alien, the Contractor shall: notify the subcontractor and the County within three (3) days that the Contractor has actual knowledge that the subcontractor is employing or contracting with an illegal alien; and terminate the subcontract with the subcontractor if within three days of receiving the notice required pursuant to the previous paragraph, the subcontractor does not stop employing or contracting with the illegal alien; except that the Contractor shall not terminate the contract with the subcontractor if during such three (3) days the subcontractor provides information to establish that the subcontractor has not knowingly employed or contracted with an illegal alien.

- 12.7. Contractor shall comply with any reasonable requests by the Department of Labor and Employment (the Department) made in the course of an investigation that the Department is undertaking pursuant to the authority established in C.R.S. § 8-17.5-102(5).
- 12.8. If Contractor violates this Section, of this Agreement, the County may terminate this Agreement for breach of contract. If the Agreement is so terminated, the Contractor shall be liable for actual and consequential damages to the County.

The remainder of this page is left blank intentionally.

IN WITNESS WHEREOF, the Parties have caused their names to be affixed hereto:

BOARD OF COUNTY COMMISSIONERS

Chair Date

CONTRACTOR

Signature Date

Printed Name Title

ATTEST:

Stan Martin, Clerk and Recorder

Deputy Clerk

Approved as to Form: _____
Adams County Attorney's Office

NOTARIZATION OF CONTRACTOR'S SIGNATURE:

COUNTY OF _____)

STATE OF _____)SS.

Signed and sworn to before me this ____ day of _____, 2016,

by _____,

Notary Public

My commission expires on: _____

CONTRACTOR'S CERTIFICATION OF COMPLIANCE

Pursuant to Colorado Revised Statute, § 8-17.5-101, *et seq.*, as amended 5/13/08, as a prerequisite to entering into a contract for services with Adams County, Colorado, the undersigned Contractor hereby certifies that at the time of this certification, Contractor does not knowingly employ or contract with an illegal alien who will perform work under the attached contract for services and that the Contractor will participate in the E-Verify Program or Department program, as those terms are defined in C.R.S. § 8-17.5-101, *et seq.* in order to confirm the employment eligibility of all employees who are newly hired for employment to perform work under the attached contract for services.

CONTRACTOR:

Company Name

Date

Signature

Name (Print or Type)

Title

Note: Registration for the E-Verify Program can be completed at: <https://www.vis-dhs.com/employerregistration>. It is recommended that employers review the sample "memorandum of understanding" available at the website prior to registering

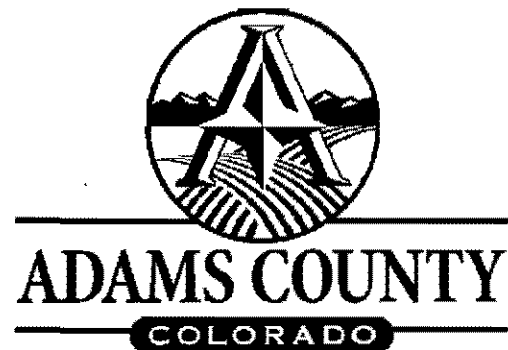
**Addendum #1
2016.706**

On-Site Café Services

**All documents and Addendum related to this RFP
will be posted on the Rocky Mountain Bid System at:
<http://www.rockymountainbidsystem.com/Bids/ViewOpenSolicitations.asp>**

**Proposal Opening Date: December 15, 2016
Time: 2:00 PM**

**Location: Adams County Government Center
4430 South Adams County Parkway
4th Floor, C4000A
Brighton, CO 80601**



On-Site Café Services - RFP#2016.706

Q: Government Center Coffee Shop Daily Averages

A: *Average Customers 20-35 per day, Average Ticket Price \$4.00*

Q: Justice Center Daily Averages

A: *Average Customers 100-150 per day, Average Ticket Price \$6.50*

**Addendum #2
2016.706**

On-Site Café Services

**All documents and Addendum related to this RFP
will be posted on the Rocky Mountain Bid System at:
<http://www.rockymountainbidsystem.com/Bids/ViewOpenSolicitations.asp>**

**Proposal Opening Date: December 19, 2016
Time: 2:00pm**

**Location: Adams County Government Center
4430 South Adams County Parkway
4th Floor, C4000A
Brighton, CO 80601**



On-Site Café Services - RFP#2016.706

See Attachment A for Front Range Airport Financial Summary

See Attachment B for New October 2016 Menu for reference

See Attachment C for 2015 Menu for reference



*Breakfast - Sandwiches - Burgers -
Catering*

*5200 Front Range Parkway
Watkins, CO 80137
303.267.4054*

Breakfast

Breakfast Sandwich

Warm croissant filled with eggs, cheddar cheese & bacon, sausage patty or ham 6.49

Breakfast Gourmet Special - till 11am

French toast croissant with raspberry infused maple syrup served with scrambled eggs & bacon or sausage 8.99
(or Substitute Texas Toast)



In-Flight Special*

2 eggs, 2 pieces of bacon or sausage patties, 2 slices of wheat toast with jelly 6.99

Breakfast Burrito

Scrambled eggs, chilies, fried potatoes, cheese, chorizo & ham wrapped in a soft flour tortilla 7.99
Smothered with home-made pork green chili add 1.99

Omelet - till 11am

Three Egg Omelet with cheese served with a slice of wheat toast and jelly 8.99

Pick any 3 items

Bacon, green chilies, green & red bell peppers, ham, jalapeños, onions, turkey, tomatoes, organic spinach

Additional items add .69 - Additional meat items 1.29 - Egg Whites only 1.00/egg

Breakfast Potatoes 1.99

Lunch

Served until 2:30 p.m.

Starters

Soup of the Day or Green Chili

Fresh - Homemade 4.99



Chips & Ranch

Our very own home made kettle chips along with our own ranch dip 3.99

Chicken Quesadilla

Cheese blend with red peppers, tomatoes, onions & chicken with sour cream & homemade salsa 8.49

Chips & Salsa

Homemade salsa served with tortilla chips 4.49

Salads+

Aviator House Salad

Organic field greens topped with dried fruits, caramelized pecans, with our
homemade house champagne vinaigrette dressing 8.99

Caesar Salad

Hearts of romaine tossed in our homemade romano Caesar dressing topped with
Grated Italian cheeses, tomatoes & croutons 7.99

Add grilled chicken 2.49



Chef's Salad

Organic field greens topped with grilled chicken, avocado, tomato, bacon, blue cheese,
and a boiled egg with choice of dressing 9.99

Soup & Half Sandwich

A cup of our homemade soup of the day with half a club sandwich 8.99

Fish & Chips

Beer Battered Cod with Fries, Tartar Sauce and Lemon Wedge 12.99

Featured dressings:

Homemade House Champagne Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Oil & Vinegar

*Breakfast - Sandwiches - Burgers -
Catering*

*5200 Front Range Parkway
Watkins, CO 80137
303.261.4054*



Sandwiches & Wraps

(All sandwiches served with your choice of fries, coleslaw or kettle chips – substitute soup for \$2.49)

Club Sandwich

Sliced Turkey, ham, avocado, bacon, lettuce, tomato and our Aviator house spread. Served on wheat toast 9.49

Aviator Wrap

Organic field greens tossed in champagne dressing served with grilled chicken, diced tomatoes, cheddar, vegetables wrapped in soft spinach tortilla 9.99

Caesar Wrap

Hearts of romaine with tomato & grilled chicken all wrapped in a soft warm flour tortilla 9.49


BLT

Bacon, lettuce & tomato and our Aviator house spread. Served on wheat toast 7.99

Turkey Wrap

Organic field greens tossed in ranch dressing served with smoked turkey, bacon, feta & avocado wrapped in a soft warm flour tortilla 9.49

Aviator Burger*

Colorado black angus chuck  with cheddar, Aviator house spread on a brioche bun served with lettuce, onion, tomatoes & a pickle 10.49

Buffalo Bleu Burger*

Colorado Buffalo patty, char grilled and topped with bleu cheese, Aviator house spread on a brioche bun served with lettuce, onion, tomatoes & a pickle 13.49

Tuscan Chicken Sandwich

Sun-dried tomato pesto chicken breast with provolone, roasted bell peppers, Aviator house spread served on wheat bread 9.99

Pulled Pork

Slow-cooked pulled pork in BBQ sauce served on a brioche bun 9.99



Specials



Fresh Daily

Ask about Today's Selection 9.99

Desserts

Assorted Cookies 1.49 - 1.89

Brownie 2.99

Sides & Extras

Breakfast Potatoes 1.99

½ Order Potatoes 1.00

Fries, homemade kettle chips, coleslaw 2.50

2 slices of wheat toast & jelly 2.25

Warm croissant served with jelly 2.25

Small organic house side salad 4.49

Bacon or Sausage Patties (2) 1.99

Egg (1) 1.00

Snacks & Beverages

Assorted Candy Bars 1.49

House Coffee 1.99

Iced Tea 1.99

Lemonade 1.99

Hot Tea 1.99

Hot Chocolate 2.99

Gatorade 1.99

Fountain Sodas 1.99

(Pepsi products)

Bottled Water (20z) 1.49

Sweet Tea Cans 1.99

Orange Juice 1.99

Milk 1.99

Chocolate Milk 2.49

Canned products 1.49

(Coke, 7up, Pepsi, etc)

For specialty coffees – please ask your server

**All burgers and meats cooked medium unless requested. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness*



Breakfast - Sandwiches - Burgers - Catering

5200 Front Range Parkway
Watkins, CO 80137
303.261.4054

Breakfast

Breakfast Sandwich

Warm croissant filled with eggs, aged cheddar cheese & bacon, sausage patty or ham 5.99

Breakfast Gourmet Special

French toast croissant with raspberry infused maple syrup served with scrambled eggs & bacon or sausage 8.49



In-Flight Special*

2 eggs, 2 pieces of bacon or sausage, 2 slices of wheat toast with raspberry jelly 6.99

Breakfast Burrito

Scrambled eggs, Chilies, fried potatoes, cheese, chorizo & ham wrapped in a soft flour tortilla 7.49

Smothered with home-made pork green chili add 1.99

Omelet

Served with a slice of wheat toast and jelly 8.49

Pick any 3 items

Bacon, green chilies, green & red bell peppers, ham, jalapeños, onions, turkey, tomatoes, organic spinach

Additional items add .69 - Additional meat items 1.19 - Egg Whites only 1.00

Breakfast Potatoes 1.99

Lunch

Served until 2:30 p.m.

Starters

Soup of the Day or Green Chili

Fresh - Homemade 4.99



Chips & Ranch

Our very own home made kettle chips along with our own ranch dip 3.99

Chicken Quesadilla

Cheese blend with red peppers, tomatoes, onions & chicken with sour cream & homemade salsa 7.99

Chips & Salsa

Homemade salsa served with tri color tortilla chips 4.49

Salads

Aviator House Salad

Organic field greens topped with dried fruits, caramelized pecans, with our homemade house champagne vinaigrette dressing 8.49

Caesar Salad

Hearts of romaine tossed in our homemade romano Caesar dressing topped with pecorino cheese, tomatoes & focaccia croutons 7.99

Add grilled chicken 2.49 Add grilled salmon* 4.99



Chef's Salad

Organic field greens topped with grilled chicken, avocado, tomato, bacon, gorgonzola cheese, and a boiled egg with choice of dressing 9.49

Soup & Half Sandwich

A cup of our homemade soup of the day with half a club sandwich 8.99

Featured dressings:

Homemade House Champagne Vinaigrette, Balsamic Vinaigrette, Ranch, Honey Mustard, 1000 Island, Blue Cheese

Entrées

Fish & Chips

Beer battered (Guinness) Cod served with French fries and tartar sauce 11.99

Grilled Salmon*

Fennel pollen scented salmon filet with roasted red pepper coulis & a balsamic reduction served with seasonal vegetables 15.99

Fettuccine Alfredo*

Grilled chicken, basil pecorino sauce tossed together with spinach fettuccine 12.99

Breakfast - Sandwiches - Burgers - Catering

5200 Front Range Parkway
Watkins, CO 80137
303.261.4054



Sandwiches & Wraps

(All sandwiches served with your choice of fries, coleslaw or kettle chips)

Club Sandwich

Smoked turkey, ham, avocado, bacon, lettuce, tomato and our Aviator house spread. Served on wheat toast 9.49

Aviator Wrap

Organic field greens tossed in champagne dressing served with grilled chicken, diced tomatoes, aged cheddar, grilled vegetables wrapped in soft spinach tortilla 9.49

Caesar Wrap

Hearts of romaine with tomato & grilled chicken all wrapped in a soft warm flour tortilla 8.99

BLT

Bacon, lettuce & tomato and our Aviator house spread. Served on wheat toast 7.99

Turkey Wrap

Organic field greens tossed in ranch dressing served with smoked turkey, bacon, feta & avocado wrapped in a soft warm flour tortilla 8.99



Aviator Burger*

Black Angus chuck charbroiled to your liking topped with aged cheddar, Aviator house spread on a brioche bun served with lettuce, onion, tomatoes & a pickle 9.99

Buffalo Bleu Burger*

Colorado Buffalo patty, char grilled and topped with gorgonzola cheese, Aviator house spread on a brioche bun served with lettuce, onion, tomatoes & a pickle 12.49

Tuscan Chicken Sandwich

Sun-dried tomato pesto chicken breast with mozzarella, roasted bell peppers, Aviator house spread served on wheat bread 8.99

Pulled Pork

Slow-cooked pulled pork in a homemade BBQ sauce served on a brioche bun 9.49



Specials



Fresh Daily

Ask about Today's Selection 9.49

Desserts

Assorted Cookies 1.49 - 1.89

Muffins 2.25 Brownie 2.99

A la mode add 1.49

Sides & Extras

Breakfast Potatoes 1.99

Fries, homemade kettle chips, coleslaw 2.50

2 slices of wheat toast & jelly 2.25

Warm croissant served with jelly 2.25

Small organic house side salad 3.50

Bacon or Sausage Patties 1.99

Egg (1) 1.00 Eggs (2) 1.89

Snacks & Beverages

Assorted Candy Bars 1.49

Assorted Chips 1.49

House Coffee 1.99

Iced Tea 1.99

Lemonade 1.99

Hot Tea 1.99

Iced Coffee 2.79

Hot Chocolate 2.99

Gatorade 1.99

Sodas 1.99

(Pepsi, Diet Pepsi,
Mtn Dew, Sierra Mist,
Dr Pepper)

Bottled Water (20z) 1.49

Arizona Tea 1.99

Orange Juice 1.99

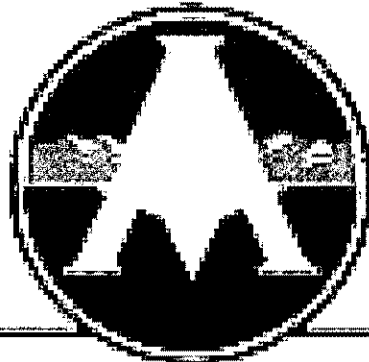
Chocolate Milk 1.99

Canned Coke products 1.49

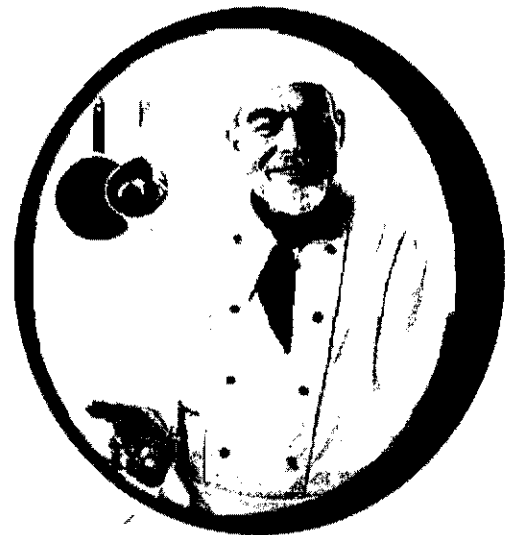
For specialty coffees - please see coffee bar menu

* These items may be served raw or undercooked or contain raw or undercooked ingredients
Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness

Paragon Dining Services Proposal For:



ADAMS COUNTY
COLORADO



Micky Negreanu – Owner of Paragon Dining Services
720-323-5109 – Cell
303-202-0033 - Fax
micky@paragondiningservices.com

Paragon Dining Services is please to announce that we meet and exceed all minimum mandatory qualifications listed in the RFP.

Paragon Dining Services is pleased to offer the following initial proposal to manage the professional Food Vendor Services for Adams County Food Service. You will find our plan focuses on quality service, competitive pricing and an effective level of management depth for support services.

Having reviewed your specific requirements for product selection, equipment, layout and design, we are confident that the details of this proposal will be to your complete satisfaction. Our years of experience and the testimony of our satisfied clients are reflective of our ability to serve you with integrity *and* flexibility.

If you have any questions regarding this proposal, please do not hesitate to contact me. Effective and responsive communication is important to serving you and we view this as a key to our success.

And we look forward in taking this proposal to the next step , with additional detail and design features.

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7. Division of Responsibilities
8. Sanitation Procedures

ALPINE COFFEE

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2. Fresh Roasted Coffee

IV. RECOMMENDATIONS

1. Quotes from customers

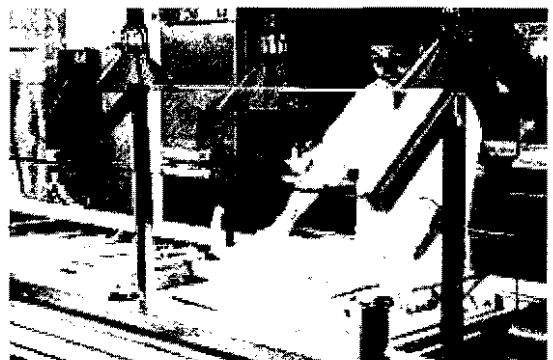
Paragon Dining Services

Colorado's Largest & Best Independent Food Service Company

Paragon Dining Services is the largest privately owned food service company in Colorado. We specialize in corporate dining and gourmet catering. Our many years of experience in the industry is evident once you try our delectable food and impeccable service. Let us provide you with the BEST!

We are famous for our fresh variety of gourmet sandwiches, wellness (healthy) sandwiches, soups, fresh salad bar, and variety of hot entree selections. Our chefs constantly innovate to enhance our offerings and continually raise the bar on food service. Our commitment to health and nutrition begins with the quality of the seasonal ingredients we serve.

Paragon Dining Services strives to deliver the best in high-value, high-quality food service !



Gourmet Catering

Taste the Difference

Catering events is one of our specialties. If you're planning a corporate luncheon, business breakfast, holiday party or just a simple meeting; any location - any time night or day - we are ready to make your event a success!

The level of service that is provided in our event catering is unparalleled. We enjoy any opportunity presented to us and the challenges associated with any special function. We welcome any chance to show off our talented chefs, experienced servers, and of course, our delicious food.

We encourage a day or two notice, but we realize sometimes you have no notice. We can make your meeting planner look like a hero, and we will never say "no we can't".



Guest Relations & Customer Satisfaction

We strive to ensure that each and every customer that leaves our café will plan to come back very soon. Our owner has a favorite saying... "If you want to have the chair for lunch, we would ask if you want it fried or baked"

It is a mind set. No request is too difficult. If we don't have the ingredients, we will suggest an alternative, or next time you are in, we will have it. We have a one word customer policy... "YES" It is simple, if you ask for it, we will make it for you. We get to know our customers by name, and we know what they like.

Credit Card Capabilities

In addition to cash transactions, all of Paragon operated cafes are equipped to accept all major credit cards and debit cards. Delivering quality and convenience to our patrons is always our number one priority.



Qualifications & Experience

***Paragon Foods is big enough to meet all your needs,
but small enough to know you by name.***

Our competitors usually fall into two categories. They are either huge Multi Billion dollar food service companies who struggle to give value to their customers, or they are a little too small and don't have the infrastructure we have and struggle to find a company willing to bet on a long shot.

We put a fully trained chef in each of our locations, He or She is responsible to be creative and innovative, and meet each customer's needs. They are also responsible to manage food costs.

Paragon is a Colorado Company. We have a buying policy to **ALLWAYS
BUY COLORADO**

Paragon was originally founded in 1999 as Euro-Serve. It started with a single location we still serve to this day, the General Mail Facility. Although this account has reduced their employees by almost half, we are still able to continue service through more original operations model.

Since our beginning, we have added over 20 other locations. We have gone from 4 employees to over 100, \$200,000 in annual sales to over \$6 Million.

In 2008 an 09, when it seemed like there would be no end to the employee layoffs, we managed to keep everything open and with the introduction of our self-checkout kiosks, were able to downsize and eliminate costs without sacrificing the customer experience. According to the American Retail Assoc. this is the method most customers prefer to use. We find by saving patrons time and adding this convenience we increase sales by up to 20%.

Our philosophy is simple.

- Get to know your customer and know what they like.
- Always put the customer's needs first.
- Provide an environment people love to come to.
- Give great value always

Alpine Roastery

Direct Trade Coffee

Coffee is all about freshness, the fresher the coffee, the better it tastes. When you buy coffee from the grocery store or most coffee service companies, you are buying coffee that was roasted several months ago. Coffee starts to lose its freshness moments after it is roasted, and especially after it is ground.

We use Alpine Coffee because it's roasted in small batches to order specifically for Paragon. The coffee you buy from us will usually have been roasted within the last week. No other company will be able to provide the freshness and quality of coffee we serve. We can only accomplish this because of the outstanding relationship we have with Alpine Coffee.

Alpine Coffee never deals with "middle men" coffee brokers for their coffees. Alpine Coffee spends months at a time in the "Bush" of Africa to ensure Paragon gets the best coffee possible, while giving back to the farmer by offering a "More Than Fair Trade" price for his beans.



Alpine Coffee Direct Trade and Importing

Alpine Roastery Buys Direct from Farmers

Alpine Roastery goes to the source, and deals with the same farmers year after year. The buyers spend 6 to 8 weeks per year at the source in Cameroon, Africa assisting farmers and buying their produce. Alpine Roastery has improved the quality dramatically by improving farming standards, composting, and certifying our farms only grow organic coffee. The Alpine team consists of two full time Agronomist ,a project manager, and four laborers year round. In season we employ up to 100 additional people at our coffee mill for 6 months. This is where the coffee is milled, sorted and bagged for export.

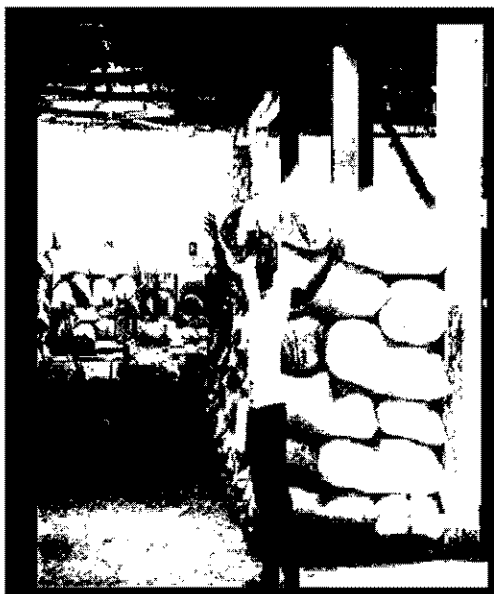
Cameroon was chosen because to grow great coffee, you need three things. High mountains, Volcanic soil, and 80 inches or more rainfall per year. Mount Cameroon is the second highest point in Africa, at 5600 Meters. All our coffee is grown at an altitude of 8,000 feet or above which slows the growth to get the richest coffee possible, and Cameroon is the second highest rainfall amount per year in the world.

Today we are proud to report we are growing 100% organic coffee, with a cup rating of over 85.



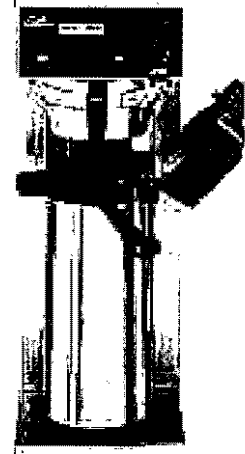
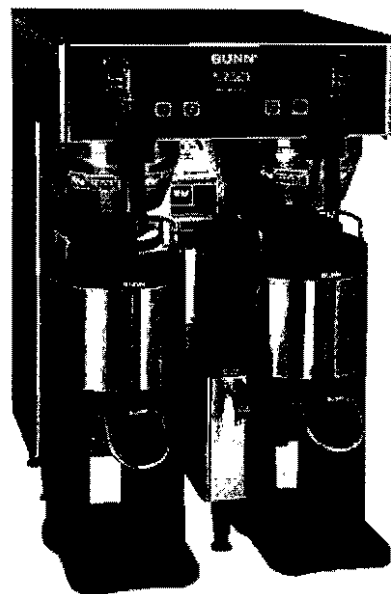
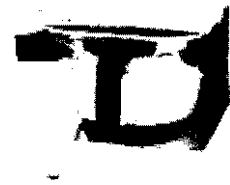
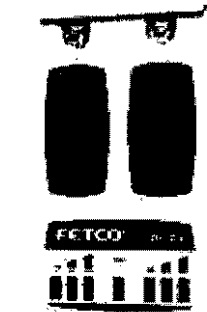
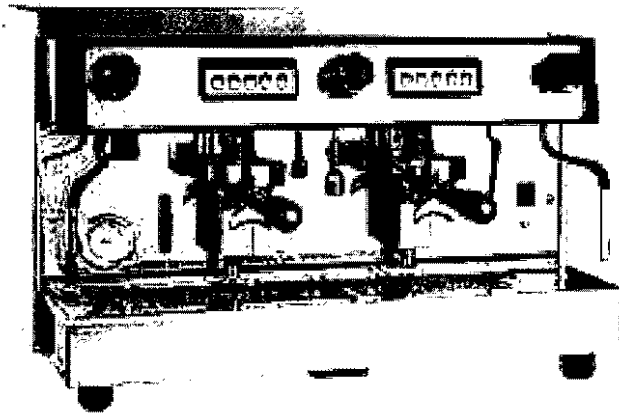
Quality Our Cup Rating for the coffees you will buy from us is 85. Less than 6% of the coffees grown in the world each year will meet this difficult standard. The coffee you buy from us carries a higher rating (by the Specialty Coffee Association of America) than Starbucks House Blend. That is not us bragging, that is 12 Specialty Coffee Association of America cupping experts that said so. We consistently win in blind taste tests against Starbucks, Seattle's Best, Green Mountain, and Peets. These are coffees that sell for twice the price of Alpine Roastery's coffee.

Sustainability Our coffee is "The Coffee of Change". The Coffee of Change is helping environmentally, sustainability, and economically the poorest segment of the poorest Continent on our planet. We love helping our poor African brothers and sisters to grow some of the best coffee you will ever drink.



Coffee Bar in the Cafes

We will offer you a first class coffee program for your cafe. We will install and maintain your brewers and our trained our staff are experts in espresso and drip coffee. We have many hours of training for each barista so when each customer comes to our counter, they get a first class, hand crafted coffee drink.



What are our Customers Saying?

"I've never seen a company so willing to please their customers with the passion that Paragon does. Weather its food, cars, or houses, this company truly is above everyone else. They actually DO care!" – Charles Schwab Customer

"I've been working all over the country for years, and I've experienced many different cafeteria companies in my time. Without a doubt, Paragon is the BEST I've ever experienced. They are so will and able to customize my meal to my dietary needs everyday! High class restaurants don't give me the kind of customer service that Paragon does! I just hope I don't ever get transfer again, I don't want to live without Paragon." – Lockheed Martin Customer

"Everyone in Colorado makes Breakfast Burritos, but not everyone does it well. Paragon not only makes the BEST Breakfast Burrito in all of Colorado, they have come up with some of the best meals of my life! Their quality is out of this world, and I'm lucky enough to have them in my building everyday!" – State Farm Regional HQ

Adams County Food Service,

Thank you for taking the time to review our proposal. Paragon Dining Services looks forward to partnering with The Adams County Food Service in maintaining a healthy and safe working environment.

Sincerely,

Micky Negreanu

CEO

Paragon Dining Services

720-323-5109

micky@paragondiningservices.com

Vendor Information

Paragon Food Services DBA

Paragon Dining Services

441 Wadsworth Blvd Suite 230

Lakewood Colorado 80226

Micky Negreanu CEO

720-323-5109

Response to RFP for Adams County

RFP-SH-2016.706 on site café services

15. contractor requirements

15.1 Agree

15.2 Agree, please see copy of the Paragon Standards

15.3 Agree

15.4 Agree

15.5 Agree

15.6 Agree

16.1 in a separate envelope

16.2

Paragon Dining Services has been serving front range businesses for more than 15 years. We are a "Colorado Proud" company locally sourcing many of our products.

Our client list includes a variety of businesses, ranging from colleges and insurance companies to engineering and call centers.

Please see provided client list and references

16.3

16.3.1 Paragon creates custom foodservice operations for our clients. We have call-center operations where the client subsidizes the foodservice operations, and P&L accounts where price is dictated by market price.

16.3.2 Paragon will provide a 10% discount to all Adams County Employees (with ID)

16.3.3 Please see the attached menus.

16.3.4 Paragon offers a "Healthy Options" program. We list nutritional information for all salad bar and grill/deli ingredients, plus healthy icons on menu items showing nutritional benefits.

16.4

16.4.1 Paragon wishes to bid on all locations

16.4.2 Available to enter into contract Jan 1 2017 and available to provide services within 30 days of signing of contract. In most cases Paragon can take over operations and make all changes over a weekend, eliminating any loss of service to patrons.

16.4.3 Paragon takes great pride in running sanitary food-service operations.

16.4.4 Agree

16.4.5 Agree

16.4.6 Agree

16.4.7 3 references provided

16.4.8 9 copies and 1 electronic copy

Request for Taxpayer Identification Number and Certification

**Give Form to the
requester. Do not
send to the IRS.**

Print or type See Specific Instructions on page 2.	1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank. Paragon Food Services, Inc.	
	2 Business name/disregarded entity name, if different from above db/a Paragon Dining Services	
	3 Check appropriate box for federal tax classification; check only one of the following seven boxes: <input type="checkbox"/> Individual/sole proprietor or single-member LLC <input type="checkbox"/> C Corporation <input checked="" type="checkbox"/> S Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/estate <input type="checkbox"/> Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=partnership) ▶ _____ Note. For a single-member LLC that is disregarded, do not check LLC; check the appropriate box in the line above for the tax classification of the single-member owner. <input type="checkbox"/> Other (see instructions) ▶ _____	
	4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) _____ Exemption from FATCA reporting code (if any) _____ <i>(Applies to accounts maintained outside the U.S.)</i>	
	5 Address (number, street, and apt. or suite no.) 441 Wadsworth Blvd, Suite 230	6 Requester's name and address (optional)
	8 City, state, and ZIP code Lakewood, Colorado 80226	
	7 List account number(s) here (optional)	

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the Part I instructions on page 3. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN* on page 3.

Note. If the account is in more than one name, see the instructions for line 1 and the chart on page 4 for guidelines on whose number to enter.

Social security number																					
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2	7																				
1	5	2	9	0	1	3															

Part II Certification

Under penalties of perjury, I certify that:

- The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
- I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
- I am a U.S. citizen or other U.S. person (defined below); and
- The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions on page 3.

Sign Here	Signature of U.S. person ▶	Date ▶ 12-11-16
------------------	----------------------------	-----------------

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. Information about developments affecting Form W-9 (such as legislation enacted after we release it) is at www.irs.gov/w9.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following:

- Form 1099-INT (interest earned or paid)
- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)

- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See *What is backup withholding?* on page 2.

By signing the filled-out form, you:

- Certify that the TIN you are giving is correct (or you are waiting for a number to be issued).
- Certify that you are not subject to backup withholding, or
- Claim exemption from backup withholding if you are a U.S. exempt payee. If applicable, you are also certifying that as a U.S. person, your allocable share of any partnership income from a U.S. trade or business is not subject to the withholding tax on foreign partners' share of effectively connected income, and
- Certify that FATCA code(s) entered on this form (if any) indicating that you are exempt from the FATCA reporting, is correct. See *What is FATCA reporting?* on page 2 for further information.

CONTRACTOR'S CERTIFICATION OF COMPLIANCE

Pursuant to Colorado Revised Statute, § 8-17.5-101, *et seq.*, as amended 5/13/08, as a prerequisite to entering into a contract for services with Adams County, Colorado, the undersigned Contractor hereby certifies that at the time of this certification, Contractor does not knowingly employ or contract with an illegal alien who will perform work under the attached contract for services and that the Contractor will participate in the E-Verify Program or Department program, as those terms are defined in C.R.S. § 8-17.5-101, *et seq.* in order to confirm the employment eligibility of all employees who are newly hired for employment to perform work under the attached contract for services.

CONTRACTOR:

PARAGON DINING SERVICES
Company Name

12-11-2016
Date

[Signature]
Signature

MICKY NEGREANU
Name (Print or Type)

PRESIDENT/CEO
Title

Note: Registration for the E-Verify Program can be completed at: <https://www.vis-dhs.com/employerregistration>. It is recommended that employers review the sample "memorandum of understanding" available at the website prior to registering

Paragon Client List

Location	Address
State Farm	1555 E Promontory Cr, Greeley, CO 80634
Post Office	7500 E 53rd Place, Denver, CO 80266
Wright McGill	4245 E 46th Ave, Denver, CO 80216
CCA-Centretech	16000 E Centretech Pky, Aurora, CO 80011
CCA-Lowry	710 Alton Way Denver CO 80230
Lucent	8744 Lucent Blvd Highlands Ranch CO 80129
Johns Manville	10100 W Ute Ave, Littleton, CO 80127
American Family	9510 S Meridian Blvd Englewood CO 80112
Lockheed Martin	9970 Federal Dr, Colorado Springs, CO 80921
Cobham	4350 Centennial Blvd, Colorado Springs, CO 80907
Epsilon	2550 Crescent Dr, Lafayette CO, 80026
Quadrant	5445 DTC Parkway Greenwood Village CO 80111
Staples Aurora	777 S Sable Blvd Aurora CO 80012
Staples Broomfield	1 Environmental Way Broomfield CO 80021
Pickens Tech	500 Airport Blvd Aurora CO 80011
PPCC Centennial	5675 S Academy Blvd RM A211 Colorado Springs CO 80906
PPCC Rampart	11195 Highway 83 RM W103 Colorado Springs CO 80921

Paragon References

State Farm	Gary Jackson 970-395-5393 gary.jackson.cmpm@statefarm.cpm
Epsilon	Michael Smith 303-410-5426 michael.smith@epsilon.com
Staples	Allen Brown 303-873-8211 allen.brown2@staples.com
Avaya/Lucent	John Schultz 303-963-6655 john.schultz@sodexo.com



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
09/30/2016

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER	Dodrill Insurance, Inc. PO Box 27299 Lakewood, CO 80227	CONTACT NAME: Angela Aragon Mostek PHONE (A/C, Ho, Ext): (303)986-1539 FAX (A/C, Net): (303)989-8755 E-MAIL ADDRESS: angela@dodrillinsurance.com
		INSURER(S) AFFORDING COVERAGE NAIC #
INSURED	Paragon Food Services Inc 441 Wadsworth Blvd Ste 230 Lakewood, CO 80226	INSURER A: Ohio Security Insurance Co 24082
		INSURER B: Peerless Indemnity Insurance Company 18333
		INSURER C: Ohio Casualty Insurance Company 24074
		INSURER D:
		INSURER E:

COVERAGES CERTIFICATE NUMBER: 00000000-0 REVISION NUMBER: 36

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSUR LTR	TYPE OF INSURANCE	ADDITIONAL INSURED	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN. AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PROJECT <input type="checkbox"/> LOC OTHER:	Y	BKS55523161	07/19/2016	07/19/2017	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 300,000 MED EXP (Any one person) \$ 15,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000
B	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input checked="" type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY		BA7113668	07/19/2016	07/19/2017	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
C	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED <input checked="" type="checkbox"/> RETENTIONS 10000		USD55523161	07/19/2016	07/19/2017	EACH OCCURRENCE \$ 5,000,000 AGGREGATE \$ 5,000,000
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> N/A If yes, describe under DESCRIPTION OF OPERATIONS below		WC7113669	07/19/2016	07/19/2017	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTHER E.L. EACH ACCIDENT \$ 100,000 E.L. DISEASE - EA EMPLOYEE \$ 100,000 E.L. DISEASE - POLICY LIMIT \$ 500,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
Centennial Campus 5675 South Academy Boulevard Colorado Springs, CO 80906

CERTIFICATE HOLDER

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

Angela A Mostek

(AAR)

Paragon Dining Services Sanitation Procedures

I. PURPOSE

A. To insure all food prepared by cafeteria division is prepared in a safe and sanitary manner, that meets all federal, state and local sanitation codes, so that consumers are protected from possible food contamination.

II. POLICY

A. All cafeteria personnel will follow all sanitation procedures in accordance with sanitation codes.

B. All cafeteria personnel will report any unsanitary conditions in their work area or any other area in the department to their immediate supervisor.

C. All cafeteria personnel will complete an in-service training program on sanitation.

D. Set sanitation standards will be enforced by the cafeteria supervisor. The supervisor will teach sanitation, provide adequate cleaning, equipment, utensils, and materials and see that the jobs are done properly.

III. PROCEDURES

A. Cafeteria personnel will check cleaning schedule for equipment they are responsible for cleaning each day.

B. Lead workers or supervisors will check each area for finished cleaning daily.

C. Use sports towel for all cleaning and Veratex towels for drying.

D. Solution of mikro-quat will be used for all cleaning. Mix 1 ounce mikro-quat to 1 gallon of water

Ice Cream Freezer

1. Unplug cord
2. After unit has defrosted, sponge water out using Veratex towels
3. Wash down box inside and out with mikro-quat water
4. Plug cord in
5. Report if there is any rust on racks
6. Put clean sheet pans in

Daily

1. Clean outside with mikro-quat water (1 oz mikro-quat to 1 gallon water)
2. Wash rubber molding around doors
3. Polish with stainless steel polish

Weekly

4. Remove all tray racks for refrigerators
5. Wash inside and outside and floors with mikro-quat water
6. Polish with stainless steel cleaner

Bun Warmer

Daily

1. Wash inside and outside with mikro-quat water
2. Every month remove drawers and spray with oven cleaner

Walls

Daily

1. Wash with mikro-quat using sponge mop
2. Use 7-11 for stains
3. Chairs

Weekly

1. Spray upholstery part of chair with soilex. Use 7-11 for stains
2. Wipe off with dry sports towel
3. Clean metal frame with stainless steel cleaner and polish

Condiment Stands

Daily

1. Wash counter surface and stands with mikro-quat water

Weekly

1. Remove all condiments from stands
2. Remove holders and send through dish machine
3. Wash stand with mikro-quat water
4. Dry with Veratex towel
5. Polish with stainless steel polish

Tables

Daily

1. Wash top and stand with mikro-quat water
2. Dry with Veratex towels

Weekly

1. Polish stand with stainless steel polish

Pass-thru Oven

Daily

1. Turn oven to off position
2. Remove pans and take to pot sink, replace with clean pans
3. Wash sides and floor of oven with mikro-quat water
4. Wash all rubber molding
5. Clean glass doors with glass cleaner
6. Polish outside of oven with stainless steel polish

Salad Bars

Daily

1. Remove ice
2. Wash inside of bar with Mikrolene water
3. Rinse with clean water

P. Glass Shelves

Daily

1. Wash with hot mikro-quat water
2. Dry with Veratex towels
3. Spray with Soilex glass cleaner, dry off immediately with dry sports towel

Q. Soft Drink Dispensers

Daily

1. Clean drain with soapy hot water

Pour hot water over dispenser heads.

Remove dispenser heads, wash with warm soapy water, rinse well

Reputation

Paragon has the BEST record of any multi location cafeteria operation in the state by Tri County Health

Paragon has NEVER received a score of less than 90 for any inspection in the last 15 years.

Breakfast

Sandwiches and Burritos

Sunrise Sandwich Fried Egg with Your Choice of Meat, Cheese and Bread	\$4.75
The Breakfast BLT Two Fried Eggs with 4 Strips of Crisp Bacon, Lettuce, Tomato and Mayo.	\$5.50
"14er" Sunrise Two Eggs, Smoked Gouda, Spinach, Roasted Tomato, Grilled Ham and Creamy Avocado Sauce, on a Toasted Focaccia Roll.	\$5.50
Breakfast Burger A Hand Made Beef Patty, grilled and topped with a Fried Egg and your choice of Cheese, served on a Toasted Brioche Bun	\$7.25
Flatbread Breakfast Sandwich One Meat and Three Veggies with Egg and Cheese on a Chewy Flat Bread	\$5.50
Breakfast Quesadilla One Meat and Three Veggies with Egg and Cheese served with Salsa and Sour Cream	\$5.50
Breakfast Burrito One Meat and Three Veggies with Egg and Cheese Smothered with Green Chile	\$5.00
Burrito Bowl One Meat and Three Veggies with Egg and Cheese	\$5.75
	\$5.00

Omelets and Eggs

Two Eggs with Breakfast Potatoes Two Eggs any Style with Meat, Toast and Breakfast Potatoes	\$6.50
Just Eggs and Meat	\$4.50
Cheese Omelet	\$4.50
Build Your Own Omelet Three Fluffy Eggs with Cheddar Cheese, Choose One Meat and Four Other Ingredients add Breakfast Potatoes	\$6.75
Additional Ingredients	\$1.25
	\$0.50

Home Style Favorites

Huevos Rancheros Two Eggs and Breakfast Potatoes on top of a Flour Tortilla, Smothered with Green Chile and Cheese	\$6.50
Chicken Fried Steak and Eggs 4oz Beef Fritter, Two Eggs any style and Hash Browns topped with Country Gravy	\$8.00
Country Skillet Sautéed Onions, Peppers and Mushrooms, with Potatoes, Cheddar Cheese, Two Eggs and Sausage Gravy.	\$7.00
Meat Lovers Skillet Ham, Bacon, Sausage and Potatoes with Cheddar Cheese and Two Eggs Vegetable Skillet	\$7.00
Corn Beef Hash and Eggs Home made Corn Beef Hash topped with Two Eggs any way you want.	\$6.25
Biscuits and Gravy Two Biscuits topped with Country Gravy with Two Eggs	\$4.50
with Two Eggs and Meat	\$6.00
	\$7.00
French Toast or Pancakes Four Wedges or Two Cakes with Two Eggs	\$4.50
with Two Eggs and Meat	\$6.00
	\$7.00

Side Items

Breakfast Meats Bacon(3) Sausage Patties(2)	\$2.50
Two Eggs	\$2.50
Breakfast Potatoes	\$2.00
Toast	\$1.75
Green Chile Sauce	\$1.50
White Gravy	\$1.50

The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness.

Lunch

Burgers

All our burgers are hand made daily

All American Burger 1/3 lb Beef Patty with American Cheese on a Grilled Brioche Bun	\$6.75
Steak and Egg Burger 1/3 lb Beef Patty with Swiss Cheese topped with a Fried Egg.	\$7.25
Mexicali Burger 1/3 lb Beef Patty with Pepper Jack Cheese, Spicy Chorizo and Jalapenos	\$7.25
Western Wrangler 1/3lb Beef Patty with Bacon, Cheddar Cheese, Grilled Onions and BBQ Sauce.	\$7.25
Santa Barbara Burger 1/3 lb Beef Patty with Cheddar Cheese, Avocado and Crispy Bacon	\$7.25
The Southwest Burger Seasoned 1/3lb Patty with Pepper Jack Cheese, Green Chiles, Onion Rings, Lettuce and Tomato on a Ciabatta Roll, topped with Creamy Avocado Purée	\$7.25
Turkey or Veggie Burger 1/3 lb Hand Made Turkey Burger or Vegetarian Garden Burger with Your Choice of Cheese	\$7.25

From the Fryer

Chicken Strip Basket Three Hand Breaded Chicken Tenders with French Fries and Ranch Dressing	\$7.25
French Fries	\$2.00
Onion Rings	\$2.50
Sweet Potato Fries on a Combo add \$1.00	\$2.75

Sandwiches

Turkey Bacon Melt Grilled Turkey, Bacon, Pepper Jack Cheese with Mayo and your Choice of Bread	\$7.00
Prime Rib French Dip Slow Roasted Rib Eye, Thinly sliced and served on a Hoagie Roll with Au Jus on the side.	\$7.25
Chicken Focaccia Roasted Chicken, Bacon, Avocado, Grilled Tomatoes, Lettuce, Gouda Cheese with a Smokey Chili Aloli, served on a Toasted Focaccia Roll.	\$7.00
Four Cheese Grilled Cheese Parmesan Crusted Sour Dough with Swiss, Cheddar and Provolone Cheeses with Grilled Tomatoes with Crispy Bacon	\$5.00 \$6.50
Philly Cheese Steak Thin Sliced Roast Beef, Caramelized Onions and Bell Peppers with American Cheese	\$7.25
Fried Buffalo Chicken Wrap Fried Chicken Tenders with Buffalo Sauce, Blue Cheese Dressing, Cheddar Cheese, Lettuce and Tomato in your Choice of Wrap (Chipotle, Spinach, or Herb)	\$7.00
Reuben Corned Beef, Sauerkraut, Swiss Cheese, and 1000 Island on Grilled Marble Rye	\$7.00

Sides

Chips	\$1.50
Whole Fresh Fruit	\$1.50

Make it a Combo

add a 16oz Fountain Drink with French Fries or Chips	\$2.50
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Panini, Wraps, and Sandwiches

*Makes Your Selection and We Will
Prepare It The Way You Like*

Chicken Pesto

\$7.00

Roasted Chicken Breast , Provolone Cheese,
Spinach, Roasted Red Pepper, Red Onion
and Pesto Aioli on a Chewy Ciabatta Roll

Vail Valley

\$7.00

Turkey, Cream Cheese, Sprouts, Avocado, Bell
Peppers, Pepper Jack Cheese, Lettuce, Tomato,
and Chipotle Aioli Rolled in a Flour Tortilla Wrap

Natures Bounty

\$7.00

Garlic Herb Cream Cheese, Alfalfa Sprouts,
Tomato, Cucumber, Avocado and Spinach
on Whole Wheat Bread

Roasted Buffalo Chicken Wrap

\$7.00

Roasted Chicken, Blue cheese dressing, Cheddar cheese,
lettuce, Tomato, Onion, Rolled in a warm Chapotle wrap.
With Buffalo sauce.

Anti-Pasta Panini

\$7.00

Salami, Roasted Red Peppers, Calimata Olives
Feta Cheese, Artichoke Hearts and Sun Dried
Tomatoes on a Toasted Focaccia Roll.

Italian Sub

\$7.00

Genoa Salami, Pepperoni, Thin Sliced Ham,
Provolone Cheese, Lettuce, tomato and
Italian Vinaigrette on an Artisan Hoagie Roll

Colorado Club

\$7.00

Sliced Turkey and Ham with
Cheddar Cheese, Lettuce, Tomato
and Mayonnaise on a Flaky Croissant

The Tuna

\$7.00

Fresh Made Tuna Salad, Shredded Lettuce,
Tomato, Cucumber and Alfalfa Sprouts
Rolled in a Spinach Tortilla Wrap

The Cali

\$7.00

Thin Sliced Turkey, Swiss Cheese, Avocado,
Lite Mayonnaise and Alfalfa Sprouts
Rolled in a Spinach Tortilla Wrap

Sweet and Spicy Turkey Panini

\$7.00

Sliced turkey, Smoked Gouda Cheese,
Carmalized Onions and Jalapeno Raspberry Jam
on a Toasted Focaccia Roll

Hours of operation:
Monday-Friday
Breakfast and Lunch
7:00am-2:00pm

		Breakfast	Grill	Entrée	Value Menu	Soup
1/21	Monday	Chorizo Omelet with Hash Browns \$4.50	Pancho Villa Burger 1/3 lb Pattv, Refried Beans, Cheddar Cheese and Pico de Gallo in a Crispy Quesadilla with Fries or Chips \$6.95	Balsamic Rosemary Tri-Tip Slow Roasted, Marinated Tri-Tip Bistro Red Potatoes and Fresh Vegetables \$7.25	Grilled Cheese and Soup \$4.95	Chicken and Rice
1/22	Tuesday	Bacon and Eggs with Hash Browns \$3.99	Italian Sausage Sub Spicy Italian Sausage, Provolone, Grilled Onion and Peppers on a Toasted Sub Roll with Fries or Chips \$6.95	Herb Roasted Pork Loin Pork Loin with Lemon and Herbs Rice Pilaf and Seasonal Vegetables \$7.25	Soup and Salad \$4.95	Garden Vegetable
1/23	Wednesday	Smothered Burrito with Hash Browns \$3.99	Colorado Club Thin Sliced Turkey, Ham, Cheddar Cheese, Lettuce, Tomato and Mayo on a Flaky Croissant with Fries or Chips \$6.95	Meatloaf Homestyle Meatloaf Mashed Potatoes and Gravy with Fresh Vegetables \$7.25	Ham or Turkey Sandwich and Soup \$4.95	Broccoli Cheese
1/24	Thursday	Blueberry Pancakes with Eggs and Meat \$3.99	Caesar Chicken Wrap Garlic Chicken, Parmesan Cheese, Lettuce, Tomato and Caesar Dressing in a Tortilla Wrap with Fries or Chips \$6.95	Tostadas Build Your Own Choose From Meats, Toppings and Sides \$7.25	Cheese Quesadilla and Soup \$4.95	Red Chile Posole
1/25	Friday	Veggie Omelet with Fresh Fruit \$3.99	BBQ Pork Burger 1/3 lb Patty, Pulled Pork, and Shredded Cheddar Cheese on a Grilled Bun with Fries or Chips \$6.95	Chicken Cordon Bleu Hand Breaded Chicken Breast with Ham and Swiss, Lemon Cream Sauce, Red Potatoes and Veggies \$7.25	Soup and Salad \$4.95	Chicken Corn Chowder



ADAMS COUNTY
COLORADO

PROPOSAL FORM
ON-SITE CAFÉ SERVICES

CONTRACTOR'S STATEMENT

I have read and fully understand all the special conditions herein set forth in the foregoing paragraphs, and by my signature set forth hereunder, I hereby agree to comply with all said special conditions as stated or implied. In consideration of the above statement, the following proposal is hereby submitted.

Submit on separate sheets in accordance with Section 16. \$ _____
Written Amount Amount

WE, THE UNDERSIGNED, HEREBY ACKNOWLEDGE RECEIPT OF

Addenda # 1 Addenda # _____
If None, Please write NONE.

PARAGON DINING SERVICES	12-12-16
Company Name	Date
441 WADSWORTH BLVD SUITE 230	
Address	Signature
LAKEMOOD CO 80226	MICKY NEGREANU
City, State, Zip Code	Printed Name
	CEO / PRESIDENT
County	Title
JEFFERSON	303-202-0033
Telephone 720-323-5109	Fax
MICKY @ PARAGONDININGSERVICES.COM	
Email Address	

Paragon Food Services Food Financial Proposal

Paragon Food services wishes to bid on all foodservice operations for Adams County. Paragon is an operator who understands that the customer is why we are in business. The operation of each location will be managed by an on-site manager. We will customize our menus to each location to maximize customer participation. We have included sample menus that can be adjusted by location based on customer demand and facility ability.

The following outline will detail our proposed solution to the Adams County foodservice needs.

Human Services Center:

No Base Rent for the first year, following rent to be based on business review.

Paragon agrees to pay Adams County 10% of café bottom line profit.

Paragon agrees to offer a 10% discount to all Adams County Employees (with ID).

Full Service Operation with daily specials at all stations with core menus based on included menus.

Government Center:

No Base Rent or Profit Sharing

Paragon agrees to offer a 10% discount to all Adams County Employees (with ID).

Limited Service Operation with freshly made food delivered from the Justice Center, allowing for hot breakfast and lunch specials as well as fresh salads and pastries. An enhanced coffee service will be part of the offering.

Justice Center:

\$500 Base Rent.

Paragon agrees to pay Adams County 10% of café bottom line profit.

Paragon agrees to offer a 10% discount to all Adams County Employees (with ID).

Full Service Operation with daily specials at all stations and core menus based on included menus. Current salad bar to be opened with a yogurt bar in the morning, and a selection of fresh items for the lunch hour.

Front Range Airport:

No Base Rent.

Paragon agrees to pay Adams County 10% of café bottom line profit.

Paragon agrees to offer a 10% discount to all Adams County Employees (with ID).

Full Service Operation with daily breakfast and lunch specials and core menus based on included menus.

Paragon will make dining room fixture (tables and chairs) improvements to enhance the overall dining room appearance.

Coffee

Price List

1.50oz 40ct (60oz)		
0340F-1.50	1.50oz Breakfast Blend 40ct w Filter	\$22.55
0440F-1.50	1.50oz Safari Blend 40ct w Filters	\$24.60
0540F-1.50	1.50oz Colombian 40ct w Filters	\$33.60
0740F-1.50	1.50oz DECAF Colombian 40ct w Filters	\$33.60
2.00oz (80oz)		
0340F-2.00	2.00oz Breakfast Blend 40ct w Filters	\$35.70
0440F-2.00	2.00oz Safari Blend 40ct w Filters	\$35.70
0840F-2.00	2.00oz Dark Estate 40ct w Filters	\$35.70
0540F-2.00	2.00oz Colombian 40ct w Filters	\$45.00
	2.00oz French Roast 40ct w Filters	\$45.00
0740F-2.00	2.00oz DECAF Colombian 40ct w Filters	\$45.00
2.50oz (100oz)		
0340F-2.50	2.50oz Breakfast Blend 40ct w Filters	\$45.00
0440F-2.50	2.50oz Safari Blend 40ct w Filters	\$45.00
0840F-2.50	2.50oz Dark Estate 40ct w Filters	\$45.00
0540F-2.50	2.50oz Colombian 40ct w Filters	\$56.24
	2.50oz French Roast 40ct w Filters	\$56.10
0740F-2.50	2.50oz DECAF Colombian 40ct w Filters	\$56.10
1740F-2.50	2.50oz Costa Rican 40ct with Filters	\$74.40
3.00oz 40ct (120oz)		
0340F-3.00	3.00oz Breakfast Blend 40ct w Filters	\$53.54
0540F-3.00	3.00oz Colombian 40ct w Filters	\$53.54
0840F-3.00	3.00oz Dark Estate 40ct w Filters	\$53.54
	3.00oz French Roast 40ct w Filters	\$67.50
0740F-3.00	3.00oz DECAF Colombian 40ct w Filters	\$67.50
3.00oz 20ct (120oz) 20ct BOX		
1120F-3.00	3.00oz Carmel Pecan 40ct w Filters	\$45.36
1220F-3.00	3.00oz French Vanilla 20ct w Filters	\$45.36
1320F-3.00	3.00oz Hazelnut 20ct w Filters	\$45.36
1420F-3.00	3.00oz Jamaican Mt Crazy 20ct w Filters	\$45.36

CREAMER

Crm Liquid 144 cnt		
342603	Land O Lakes Mini Moo's (192ct)	\$19.15
Crm Liquid 180 cnt		
NES35070	Coffee-Mate French Vanilla 180 count Liquid	\$31.14
NES35080	Coffee-Mate Hazelnut 180 count Liquid	\$31.14
NES35120	Coffee-Mate Regular Liquid 180 count Liquid	\$25.14
UPC102042	Inst'l Dalglight Half & Half Liquid Creamer (180 ct)	\$25.14
Crm Liquid 360 cnt		
NES35010	Coffee Mate Reg Liquid Creamer (360ct)	\$47.94
Crm Liquid 50 cnt		
NES17570	Coffeemate Sugar Free French Vanilla (50ct)	\$10.20
NES35110	Coffee-Mate Regular Liquid 50 ct box	\$10.20
NES35112	Coffee-Mate Irish Cream Liquid 50 ct box	\$10.20
NES35115	Coffee-Mate Mocha Liquid 50 ct box	\$10.20
NES35170	Coffee-Mate French Vanilla Liquid 50 ct box	\$10.20
NES35180	Coffee-Mate Hazelnut Liquid 50 ct box	\$10.20

	NES42498	Coffee-Mate Cin Vanilla Liquid 50 ct box	\$10.20
	NES76060	Coffee-Mate Peppermint Mocha Liquid 50ct	\$10.20
	NES79129	Coffee-Mate Vanilla Caramel Liquid Creamer (50ct)	\$10.20
	Nes84852	Coffee-Mate Italian Cream (50ct)	\$10.20
Crm Powder			
	678172	N Joy 8 Count 16 oz. Powder Creamer	\$24.00
	NES12345	Coffee-Mate Hazelnut 15 oz. Canister	\$8.78
	NES35775	Coffee-Mate French Vanilla 15 oz. Canister	\$8.78
	NES56882	Coffee-Mate Original 11 oz. Canister	\$4.20
	NES74185	Coffee-Mate Original LITE 11 oz. Canister	\$4.20
Crm Powder Packets			
	1lb Creamer	1lb Creamer (24/case)	\$70.20
	92900	Bulk Creamer (900ct)	\$43.14
Crm Pump			
	NES13789	Coffee-Mate Original 1.5 liter Pump	\$33.90
	NES29800	Coffee-Mate Peppermint Mocha Pump 1.5 Lb	\$33.90
	NES31803	Coffee-Mate French Vanilla 1.5 liter Pump	\$33.90
	NES31831	Coffee-Mate Hazelnut 1.5 liter Pump	\$33.90
	Nes86880	Coffee-Mate Pumpkin Spice Pump Creamer (21.1oz) Case of 3	\$33.90
HOT COCOA			
	617223	Swiss Miss Hot Cocoa (60 cnt)	\$14.40
	GOV47492	Swiss Miss Marshmallows (50ct)	\$17.40
	HUN55584	Swiss Miss Sugar Free Hot Cocoa (24ct)	\$12.30
	TJL00765	Lipton Hot Cider (14ct)	\$7.80
SUGAR			
	033275	Honey Packets 200ct	\$63.10
	677724	N Joy Sugar Canister 22 oz. 8 cnt	\$21.60
	MCN22411	100ct Splenda	\$11.18
	NUT810931	100ct Equal (.35oz)	\$8.62
	SUG50112	100ct Sweet N Low	\$4.82
SUGAR BULK			
	2lb Sugar	2lb Sugar (20/case)	\$109.50
	Gm20003	Grindstone Sugar Packets 2000ct	\$42.72
	MCN224137	Bulk Splenda (2000 ct) packet	\$83.10
	NUT827553	Bulk Equal (2000ct) packets	\$68.34
	SF123510	Bulk Dixie Sugar Packets (2000ct)	\$38.40
	SUG6052N	Bulk Sweet N Low (1500ct)	\$24.30
TEA			
Bigelow			
	RCB00208	3.5oz Iced Premium Blend Tea (32ct)	\$44.70
	RCB003411	Bigelow Constant Comment 28ct box	\$6.71
	RCB003931	Bigelow Mint Medley (28ct)	\$6.71
	RCB004001	Bigelow Cranberry Apple 28ct box	\$6.71
Celestial			
	ALT31010	Celestial Lemon Zinger 25 cnt box	\$4.79
	GES00518	Celestial Green Tea Authentic 25ct box	\$4.79
	GES00519	Celestial Green Tea DECAF 25ct box	\$4.79
	GES00520	Celestial Honey Lemon Green Tea 25ct box	\$4.79
	GES00555	Celestial Original India Spice Chai Teahouse (25ct)	\$4.79
	GES31002	Celestial Mandarin Orange 25ct box	\$4.79
	GES31003	Celestial Cinnamon Apple Spice 25ct box	\$4.79
	GES31009	Celestial Red Zinger 25ct box	\$4.79

	CES31012	Celestial Peppermint 25ct box	\$4.79
	CES31017	Celestial English Breakfast 25ct box	\$4.79
	CES31018	Celestial Earl Grey 25ct box	\$4.79
	CES46069	Celestial Black Cherry Berry 25ct box	\$4.79
	CES46070	Celestial Chamomile 25ct box	\$4.79
	CES47602	Celestial Raspberry Zinger 25ct box	\$4.79
	CES48889	Celestial Morning Thunder Tea	\$4.79
Lipton			
	909541	Lipton Tea (104ct)	\$7.20
	T.JL00140	Lipton 3 gal Brew 24ct box (3oz)	\$79.30
	T.JL00280	Lipton DECAF Tea 72 cnt box	\$14.40
Tazo			
	SBK20020	Tazo Calm Tea 24 cnt box	\$7.56
	SBK20030	Tazo Wild Sweet Orange Tea 24 cnt box	\$4.80
	SBK20040	Tazo Passion Tea 24 cnt box	\$4.80
	SBK20060	Tazo Zen Tea 24 cnt box	\$4.80
	SBK20070	Tazo Awaka Black Tea 24 cnt box	\$7.56
	SBK20080	Tazo Earl Grey Tea 24 cnt box	\$4.80
	SBK20130	Tazo China Green Tea 24 cnt box	\$4.80
	SBK21010	Tazo Chei Organic Tea 24 cnt box	\$4.80

PAPER SUPPLIES

Lids

	12UL	Dart12oz Lift Sip thru White Lids (10/100ct)	\$37.01
	Dar8UL	8oz Sip Thru White Lid (10/100ct)	\$33.60
	1FLHDCDC12	Lid for 12/16/20 oz Hot Cup	\$78.00
	IMPLHRL16	16-20oz Flat Lock Lids	\$104.18
	IMPLHSL12	International Paper 12oz Hot Squat (1500ct)	\$116.80

Cups & Bowls

Eco-Friendly Cup

	IFN30-1008	8oz Plastic Hot Cup (1,000ct) Compostable	\$125.40
	IFN30-1012	12oz Plastic Hot Cup (1,000ct) Compostable	\$150.97

Foam Cups

	Dar12J12	12 oz Dart Foam Cup (1000ct)	\$54.43
	DAR8J8	8 oz Dart Foam Cup (1000ct)	\$51.31

Paper Cups

	GMT93767	10oz Eco Friendly Paper Cup (20/50ct) 1,000	\$130.72
	IMPSMR12G	12oz SMR International Cup SOHO (1000ct)	\$114.00
	IMPSMR16G	16oz SMR International Cup 1000ct	\$206.95
	ImpSVS-0120	12oz Hot Squat Paper Cup (20/75ct)	\$163.87
	SBK438682	12 oz. We Proudly Brew Starbucks 1000	\$122.88
	SVR-0120 INI	12oz Paper Vend Cup (1500ct)	\$150.54

Plastic Cup

	416076	16oz Plastic Cup (100ct)	\$23.95
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Sleeves

	GMT98153	Green Mtn Coffee Clutch Sleeves 1/1200ct	\$78.54
	LBP63000	ECC Cup Jacket (1200ct)	\$95.44

Stir Stix

	120324	7" Stir Stix (1,000ct)	\$3.60
	JEPUS41	5" Plastic Stir Sticks box of 1000	\$3.42
	RPR810	5 1/2" Wooden Stir Stix (1000ct)	\$8.60
	RPR825	7 1/2" Wooden Stir Stix 500ct	\$8.08

Breakfast

Sandwiches and Burritos

Sunrise Sandwich Fried Egg with Your Choice of Meat, Cheese and Bread	\$4.75
The Breakfast BLT Two Fried Eggs with 4 Strips of Crisp Bacon, Lettuce, Tomato and Mayo.	\$5.50
"14er" Sunrise Two Eggs, Smoked Gouda, Spinach, Roasted Tomato, Grilled Ham and Creamy Avocado Sauce, on a Toasted Focaccia Roll.	\$5.50
Breakfast Burger A Hand Made Beef Patty, grilled and topped with a Fried Egg and your choice of Cheese, served on a Toasted Brioche Bun	\$7.25
Flatbread Breakfast Sandwich One Meat and Three Veggies with Egg and Cheese on a Chewy Flat Bread	\$5.50
Breakfast Quesadilla One Meat and Three Veggies with Egg and Cheese served with Salsa and Sour Cream	\$5.50
Breakfast Burrito One Meat and Three Veggies with Egg and Cheese Smothered with Green Chile	\$5.00
Burrito Bowl One Meat and Three Veggies with Egg and Cheese	\$5.75
	\$5.00

Omelets and Eggs

Two Eggs with Breakfast Potatoes Two Eggs any Style with Meat, Toast and Breakfast Potatoes	\$6.50
Just Eggs and Meat	\$4.50
Cheese Omelet	\$4.50
Build Your Own Omelet Three Fluffy Eggs with Cheddar Cheese, Choose One Meat and Four Other Ingredients add Breakfast Potatoes	\$6.75
Additional Ingredients	\$1.25
	\$0.50

Home Style Favorites

Huevos Rancheros Two Eggs and Breakfast Potatoes on top of a Flour Tortilla, Smothered with Green Chile and Cheese	\$6.50
Chicken Fried Steak and Eggs 4oz Beef Fritter, Two Eggs any style and Hash Browns topped with Country Gravy	\$8.00
Country Skillet Sautéed Onions, Peppers and Mushrooms, with Potatoes, Cheddar Cheese, Two Eggs and Sausage Gravy.	\$7.00
Meat Lovers Skillet Ham, Bacon, Sausage and Potatoes with Cheddar Cheese and Two Eggs	\$7.00
Vegetable Skillet	\$6.25
Corn Beef Hash and Eggs Home made Corn Beef Hash topped with Two Eggs any way you want.	\$6.75
Biscuits and Gravy Two Biscuits topped with Country Gravy with Two Eggs	\$4.50
with Two Eggs and Meat	\$6.00
	\$7.00
French Toast or Pancakes Four Wedges or Two Cakes with Two Eggs	\$4.50
with Two Eggs and Meat	\$6.00
	\$7.00

Side Items

Breakfast Meats Bacon(3) Sausage Patties(2)	\$2.50
Two Eggs	\$2.50
Breakfast Potatoes	\$2.00
Toast	\$1.75
Green Chile Sauce	\$1.50
White Gravy	\$1.50

The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness

Panini, Wraps, and Sandwiches

Makes Your Selection and We Will

Prepare It The Way You Like

Chicken Pesto

Roasted Chicken Breast , Provolone Cheese,
Spinach, Roasted Red Pepper, Red Onion
and Pesto Aioli on a Chewy Ciabatta Roll

\$7.00

Vail Valley

Turkey, Cream Cheese, Sprouts, Avocado, Bell
Peppers, Pepper Jack Cheese, Lettuce, Tomato,
and Chipotle Aioli Rolled In a Flour Tortilla Wrap

\$7.00

Natures Bounty

Garlic Herb Cream Cheese, Alfalfa Sprouts,
Tomato, Cucumber, Avocado and Spinach
on Whole Wheat Bread

\$7.00

Roasted Buffalo Chicken Wrap

Roasted Chicken, Blue cheese dressing, Cheddar cheese,
lettuce, Tomato, Onion, Rolled in a warm Chapotle wrap.
With Buffalo sauce.

\$7.00

Anti-Pasta Panini

Salami, Roasted Red Peppers, Calimata Olives
Feta Cheese, Artichoke Hearts and Sun Dried
Tomatoes on a Toasted Focaccia Roll.

\$7.00

Italian Sub

Genoa Salami, Pepperoni, Thin Sliced Ham,
Provolone Cheese, Lettuce, tomato and
Italian Vinaigrette on an Artisan Hoagie Roll

\$7.00

Colorado Club

Sliced Turkey and Ham with
Cheddar Cheese, Lettuce, Tomato
and Mayonnaise on a Flaky Croissant

\$7.00

The Tuna

Fresh Made Tuna Salad, Shredded Lettuce,
Tomato, Cucumber and Alfalfa Sprouts
Rolled in a Spinach Tortilla Wrap

\$7.00

The Cali

Thin Sliced Turkey, Swiss Cheese, Avocado,
Lite Mayonnaise and Alfalfa Sprouts
Rolled In a Spinach Tortilla Wrap

\$7.00

Sweet and Spicy Turkey Panini

Sliced turkey, Smoked Gouda Cheese,
Carmalized Onions and Jalapeno Raspberry Jam
on a Toasted Focaccia Roll

\$7.00



Hours of operation:
Monday-Friday
Breakfast and Lunch
7:00am-2:00pm

		Breakfast	Grill	Entrée	Value Menu	Soup
1/21	Monday	Chorizo Omelet with Hash Browns \$4.50	Pancho Villa Burger 1/3 lb Patty, Refried Beans, Cheddar Cheese and Pico de Gallo in a Crispy Quesadilla with Fries or Chips \$6.95	Balsamic Rosemary Tri-Tip Slow Roasted, Marinated Tri-Tip Bistro Red Potatoes and Fresh Vegetables \$7.25	Grilled Cheese and Soup \$4.95	Chicken and Rice
1/22	Tuesday	Bacon and Eggs with Hash Browns \$3.99	Italian Sausage Sub Spicy Italian Sausage, Provolone, Grilled Onion and Peppers on a Toasted Sub Roll with Fries or Chips \$6.95	Herb Roasted Pork Loin Pork Loin with Lemon and Herbs Rice Pilaf and Seasonal Vegetables \$7.25	Soup and Salad \$4.95	Garden Vegetable
1/23	Wednesday	Smothered Burrito with Hash Browns \$3.99	Colorado Club Thin Sliced Turkey, Ham, Cheddar Cheese, Lettuce, Tomato and Mayo on a Flaky Croissant with Fries or Chips \$6.95	Meatloaf Homestyle Meatloaf Mashed Potatoes and Gravy with Fresh Vegetables \$7.25	Ham or Turkey Sandwich and Soup \$4.95	Broccoli Cheese
1/24	Thursday	Blueberry Pancakes with Eggs and Meat \$3.99	Caesar Chicken Wrap Gartic Chicken, Parmesan Cheese, Lettuce, Tomato and Caesar Dressing in a Tortilla Wrap with Fries or Chips \$6.95	Tostadas Build Your Own Choose From Meats, Toppings and Sides \$7.25	Cheese Quesadilla and Soup \$4.95	Red Chile Posole
1/25	Friday	Veggie Omelet with Fresh Fruit \$3.99	BBQ Pork Burger 1/3 lb Patty, Pulled Pork, and Shredded Cheddar Cheese on a Grilled Bun with Fries or Chips \$6.95	Chicken Cordon Bleu Hand Breaded Chicken Breast with Ham and Swiss, Lemon Cream Sauce, Red Potatoes and Veggies \$7.25	Soup and Salad \$4.95	Chicken Corn Chowder