# ADAMS COUNTY, COLORADO AMENDMENT TWO FOR CATERING SERVICES

THIS AMENDMENT TWO TO PROFESSIONAL SERVICE AGREEMENT 2018.001 is entered into this 22 day of January, 2019, by and between the Board of County Commissioners of Adams County, Colorado, located at 4430 South Adams County Parkway, Brighton, Colorado 80601, hereinafter referred to as the "County," and Biscuits and Berries Catering Company, located at 16027 West 5<sup>th</sup> Avenue, Golden, Colorado 80401, hereinafter referred to as the "Contractor." The County and the Contractor may be collectively referred to herein as the "Parties".

# **RECITALS**

WHEREAS, on March 23, 2018, the County entered into a Professional Service Agreement 2018.001 with Contractor; and,

WHEREAS, on December 19, 2018, in Amendment One, the County added catering services with the Contractor for the Inauguration event; and,

WHEREAS, the County and the Contractor mutually desire to amend the Service Agreement to extend the term for one year.

NOW, THEREFORE, for the consideration set forth herein, the sufficiency of which is mutually acknowledged by the parties, the County and the Contractor agree as follows:

- 1. The Service Agreement is hereby amended to extend the term of the Agreement to March 22, 2020.
- 2. The fee schedule for the Employee Recognition Luncheon shall be \$14,948.81.
- 3. The Service Agreement and this Amendment Two contain 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 both parties. Except as amended by this Amendment, and any prior amendment(s), the terms and conditions of the Agreement remain in full force and effect. In the event of any conflicts between the terms, conditions, or provisions of the Service Agreement and this Amendment Two, the terms, conditions, and provisions of this Amendment Two shall control.
- 4. The Recitals contained in this Amendment Two are incorporated into the body hereof and accurately reflect the intent and agreement of the parties.
- 5. This Amendment Two may be executed in multiple counterparts, each of which shall be deemed to be an original and all of which taken together shall constitute one and the same agreement.
- 6. Nothing expressed or implied in this Amendment Two is intended or shall be construed to confer upon or to give to, any person other than the parties, any right, remedy, or claim under or by reason of this Amendment Two or any terms,

conditions, or provisions hereof. All terms, conditions, and provisions in this Amendment Two by and on behalf of the County and the Contractor shall be for the sole and exclusive benefit of the County and the Contractor.

- If any provision of this Amendment Two is determined to be unenforceable or invalid for any reason, the remainder of the Amendment Two shall remain in effect, unless otherwise terminated in accordance with the terms contained in the Service Agreement.
- Each party represents and warrants that it has the power and ability to enter into this Amendment Two, to grant the rights granted herein, and to perform the duties and obligations herein described.

IN WITNESS WHEREOF, the County and the Contractor have caused their names to be affixed.

ADAMS COUNTY, COLORADO COUNTY MANAGER	
Chair abunty manager	1.22.19 Date
BISCUITS AND BERRIES CATERING COM	MPANY
Robin Berhost Print Name	<u>Director of Sales</u> Print Title
Robus School	//15/19 Date
ATTEST: JOSH ZYGIELBAUM CLERK AND RECORDER	APPROVED AS TO FORM:
EMANNOW Deputy Clerk	County Attorney





Adams County Employee Recognition Lunch
Wednesday, February 27, 2019 | 10:30 am to 1:00 pm
Adams County Regional Park at the Waymire Building
400

Bonnie Vidal (303) 565-5852 | bonnie@biscuitsandberries.com



# Menu

# Sit Down Lunch

#### First Course

On Guest Seating Tables

Sweet Yeast Rolls
Salted Honey Butter

## Preset Salad

## Classic Salad

Heritage Field Greens | Roma Tomato | Carrots | English Cucumber White Balsamic Dressing \*Gluten Free & Vegan\*

## Second Course

## Dual Entree Plate

## Parmesan and Herb Crusted Chicken

Charred Tomato Relish
\*Gluten Free & Dairy Free\*

## Pan Seared Bistro Medallion

Red Wine Demi-Glace \*Gluten Free & Dairy Free\*

#### Served With

# Roasted Rosemary and Garlic Potatoes

\*Gluten Free & Vegan\*

## Chef's Vegetable Medley

Seasonal Vegetables | Herbs | Olive Oil \*Gluten Free & Vegan\*

## Third Course

Preset at head of place setting

#### Red Velvet Cake Bar

Cream Cheese Frosting

Price Per Guest for Food \$15.50



# Vegetarian/Vegan Entree For Specific Guest Count

# Grilled Cauliflower Steak

Heirloom Tomato & Piquillo Pepper Ragout

Vegan Dessert
Available Upon Request

Vegan Passionfruit Brownies

# **Beverages**

Cranberry Ginger Punch (Preset Carafes on Guest Seating Tables)
Cranberry Juice | Grapefruit Juice | Ginger Ale

Ice Water (Carafes Preset on Guest Seating Tables)

2 Coffee Stations

Regular | Decaf | Sugar | Sweeteners | Cream \*For 150 Guests\*

Total cost of Food and Beverage: \$6,475.00

# Staffing

We provide an excellent culinary team to prepare your food on-site, as well as an event manager to smoothly run the food and beverage aspect of your event.

Support staff are based on your guest count and service style.

Team arrival time on site: 7:30 am

Total Cost of Staffing: \$3,404.00



# Rentals

Biscuits and Berries is happy to assist in rental coordination. Details in this section are an estimate of rental costs based on third party providers and are subject to change pending final guest count, upgrades, and additions. Final cost is based on current pricing at time of rental contracting.

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Description	Price	Qty	
Allwell Rents Rental Company Items		1	
Classic White Salad Plate	\$0.52	410	\$213.20
Classic White Dinner Plate	\$0.52	410	\$213.20
Classic White Dessert Plate	\$0.52	410	\$213.20
Salad Fork	\$0.50	410	\$205.00
Dinner Fork	\$0.50	410	\$205.00
Dinner Knife	\$0.50	410	\$205.00
Dessert Fork	\$0.50	410	\$205.00
132" Round Polyester Linen	\$17.00	40	\$680.00
Color: TBD			•
90" x 132" Linen	\$17.00	5	\$85.00
Color: TBD			
20" x 20" Napkins	\$0.59	400	\$236.00
Color: TBD			
Continental Coffee Mug	\$0.64	150	\$96.00
Water/Punch Glass	\$0.52	400	\$208.00
Rental Delivery Fee	\$125.00	1	\$125.00
Equipment Fee	\$200.00	1	\$200.00
			Total Cost of
			Rentals:

# Summary of Cost:

Food: \$6,200.00 Beverage: \$275.00 Rentals: \$3,089.60 Staffing: \$3,404.00

Sub-Total: \$12,968.60

Administrative Fee: \$1,380.21

Tax: \$0.00 Gratuity: \$600.00 Total: \$14,948.81 \$3,089.60



# Additional Menu

# Menu Two

Sit Down Lunch

First Course

On Guest Seating Tables

Sweet Yeast Rolls Herb Butter

Preset Salad

#### Wine Makers Salad

Heritage Field Greens | dried Cranberries | Candied Pecans | Feta White Balsamic Vinaigrette \*Gluten Free\*

Second Course

**Dual Entree Plate** 

#### Chicken Provencal

Bone-in Chicken Breast | French Olive Oil | Herbs de Provence fresh Mediterranean Salsa \*Gluten Free & Dairy Free\*

## Herb Crusted Bistro Medallion

Dijon Horseradish Demi Glace \*Gluten Free\*

Served With

Butter poached Yukon Gold Potato Gratin

\*Gluten Free\*

Seasonal Mediterranean Vegetables

Seasonal Vegetables | Herbs | Olive Oil \*Gluten Free & Vegan\*

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# Third Course

Preset at head of place setting

# German Chocolate Cake Bar Chocolate | Pastry Crust | toasted Coconut

Price Per Guest for Food \$15.50

# Vegetarian/Vegan Entree

For Specific Guest Count

Black Pepper Crusted Seitan

Red Onion Gastrique

Vegan Dessert

Available Upon Request

Vegan Passionfruit Brownies