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 5th 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.

7. 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.

8. 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

[Signature]
Chair
[Date]

BISCUITS AND BERRIES CATERING COMPANY

Robin Berhost
Print Name

Robin Berhost
Print Title

Signature
[Date]

ATTEST: JOSH ZYGIELBAUM
CLERK AND RECORDER

Deputy Clerk

APPROVED AS TO FORM:

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

Wednesday, February 27, 2019
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.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Qty</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Allwell Rents Rental Company Items</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Classic White Salad Plate</td>
<td>$0.52</td>
<td>410</td>
<td>$213.20</td>
</tr>
<tr>
<td>Classic White Dinner Plate</td>
<td>$0.52</td>
<td>410</td>
<td>$213.20</td>
</tr>
<tr>
<td>Classic White Dessert Plate</td>
<td>$0.52</td>
<td>410</td>
<td>$213.20</td>
</tr>
<tr>
<td>Salad Fork</td>
<td>$0.50</td>
<td>410</td>
<td>$205.00</td>
</tr>
<tr>
<td>Dinner Fork</td>
<td>$0.50</td>
<td>410</td>
<td>$205.00</td>
</tr>
<tr>
<td>Dinner Knife</td>
<td>$0.50</td>
<td>410</td>
<td>$205.00</td>
</tr>
<tr>
<td>Dessert Fork</td>
<td>$0.50</td>
<td>410</td>
<td>$205.00</td>
</tr>
<tr>
<td>132&quot; Round Polyester Linen</td>
<td>$17.00</td>
<td>40</td>
<td>$680.00</td>
</tr>
<tr>
<td>Color: TBD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>90&quot; x 132&quot; Linen</td>
<td>$17.00</td>
<td>5</td>
<td>$85.00</td>
</tr>
<tr>
<td>Color: TBD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>20&quot; x 20&quot; Napkins</td>
<td>$0.59</td>
<td>400</td>
<td>$236.00</td>
</tr>
<tr>
<td>Color: TBD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Continental Coffee Mug</td>
<td>$0.64</td>
<td>150</td>
<td>$96.00</td>
</tr>
<tr>
<td>Water/Punch Glass</td>
<td>$0.52</td>
<td>400</td>
<td>$208.00</td>
</tr>
<tr>
<td>Rental Delivery Fee</td>
<td>$125.00</td>
<td>1</td>
<td>$125.00</td>
</tr>
<tr>
<td>Equipment Fee</td>
<td>$200.00</td>
<td>1</td>
<td>$200.00</td>
</tr>
<tr>
<td><strong>Total Cost of Rentals:</strong></td>
<td></td>
<td></td>
<td>$3,089.60</td>
</tr>
</tbody>
</table>

**Summary of Cost:**

Food: $6,200.00
Beverage: $275.00
Rentals: $3,089.60
Staffing: $3,404.00
Sub-Total: $12,988.60

Administrative Fee: $1,380.21
Tax: $0.00
Gratuity: $600.00
Total: $14,948.81
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*
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