
UNIVERSITY CONTRACT AWARD

DATE ISSUED: October 16, 2023

COMMODITY: Catering Providers for UConn Stamford Campus

CONTRACT#: UC-24-TL042423-B

FOR THE UNIVERSITY OF CONNECTICUT- UConn Stamford Campus and CCPG MEMBERS

Payment Terms: See Below

TERMS OF CONTRACT:

- A. The University of Connecticut will issue purchase orders as required for the purchase of catering services. A quote must be issued to the UConn representative referencing Contract UC-24-TL042423-B and reflect the discount (if applicable). Pricing must comply with the price sheet attached. Quotes will not require a signature and individual events will not require a signed agreement. No commitment to services will be made until the supplier is in receipt of an approved purchase order from the University. Payment may also be made via a University issued Travel Card.
- B. The term of this contract shall be from October 16, 2023, to June 30, 2027, with options to renew for two (1) additional one (1) year terms upon the agreement of the parties.

1 st Extension	7/1/2027 to 6/30/2028	
2 nd Extension	7/1/2028 to 6/30/2029	Final

NAMES AND ADDRESSES OF AWARDEE:

Chez Hospitality Group LLC

122 Prospect Hill Road

East Windsor, Connecticut 06088

Contact: Marc Sparks

Phone: 860-506-1450 ext. 24

Cell:

Email: msparks@chezhospitality.com

Payment Terms: 2% 15, Net 45

Pricing: Pricing remains fixed for the first year of the contract. After the first year, prices may be adjusted up or down in an amount not to exceed the Consumer Price Index (CPI), appropriate for the commodity, as published by the United States Department of Labor.

The University Purchasing Department must be notified of the increase a minimum of thirty (30) days prior to the effective date and, the caterer provides the University any and all documentation it may require supporting the proposed price increases.

The University will expect any increases to be consistent with those applied to other customers of comparable size and nature. Any such requests will be subject to approval by the Purchasing Department, based on documentation submitted by the caterer.

There will be no fuel surcharges applied to the cost.

Deposits: The University will not pay deposits.

Quotes: Specifications and responsibilities will be determined by the University Representative upon the need. A quote inclusive of all pertinent information such as approximate number of guests, type of event (buffet, boxed lunch, etc.) will be detailed, rentals of linens, tables, chairs, etc., special dietary requirements, arrival time, set-up time, clean up, service staff, etc. will be provided to the University Representative.

The quote provided must be inclusive of all costs (transportation, set-up and clean-up for the event, wages, salaries, training, fringe benefits, gratuities, the cost of food and beverages, supplies, replacement of supplies, etc.).

A purchase order may be issued for an individual event, or a blanket purchase order may be issued for services performed during an extended amount of time. Payment may also be made via a University issued Travel Card.

The University will provide a final headcount for an event five (5) days prior to the scheduled event date.

Credit Card Fees: University Travel Cards can be used to pay for catering events. A credit card processing fee of 3.5% of the total will be charged.

Changes: The University reserves the right to cancel, add or reschedule dates and times with a 24 hour notice to the caterer(s), without penalty. Vendor must comply with changes of dates.

Credits: Credits owed to the University will be issued against the purchase order for the specific event.

Alcohol: Alcoholic beverages, although required for some events, cannot be directly purchased by the University. The caterer will be advised by the University Representative if a separate invoice will be required for the alcohol portion of the event. The proper certification must be in place by the caterer to serve alcohol.

Pouring Rights: The University has an exclusive pouring rights agreement with Coca-Cola. No beverages other than Coke products shall be served.

Vegetarian/Vegan Meals: Vegetarian/Vegan meal options will be required.

Food Service Licensing: Caterer is responsible for securing all necessary licenses for its food service operation. Such licenses include, and are not limited to, licenses from state and local health officials, the State of Connecticut Department of Consumer Protection and a temporary food service application that must be completed and posted with the Environmental Health and Safety Department at the University of Connecticut prior to any catering event held on University property. The caterer also agrees to post any such licenses as may be required by a licensing authority.

Brand Identification: Caterer will not use or permit brand identification or advertising displays without the express written approval of the University Director of Trademark Licensing.

Detailed Price List attached:

The State of Connecticut Terms and Conditions located at this link will govern all purchases against this contract.
They are located at this link: [Terms-and-Conditions](#)

Purchasing Contacts:

Kristin Allen
Category Manager
Email: kristin.allen@uconn.edu

Terri Lessard
Purchasing Agent
Terri.lessard@uconn.edu

SAMPLE MENU

CREATED EXCLUSIVELY FOR
UConn
UNIVERSITY OF CONNECTICUT

PRICING INCLUDES DELIVERY OF MEALS

VEGETARIAN MEALS AVAILABLE

CHINA, LINENS, & OTHER FULL-SERVICE EQUIPMENT
IS AVAILABLE FOR RENTAL AS NEEDED

BREAKFAST (Group 3.1)

Includes High-Quality Disposable Service Equipment & Utensils

HOT ALL AMERICAN BREAKFAST (3.1.1)

Farm Fresh Scrambled Eggs, Crisp Smokehouse Bacon, Country Sausage, Vegetable Quiche, & Steel Cut Oats with toppings such as brown sugar & dried fruit.

Includes Bottled Water & Assorted Tropicana Juices, Milk, Regular Coffee, Decaffeinated Coffee, Hot Water with Herbal Teas, Lemon, Sweeteners, Stirrers, & Premium Disposable Coffee Cups

\$19.95 *per person*

DELUXE CONTINENTAL BREAKFAST (3.1.3)

Sliced Fresh Seasonal Fruit, Selection of Fresh Baked Muffins, Scones, & Breakfast Breads Accompanied by Fruit Preserves, & Sweet Cream Butter, Bagels with Cream Cheese Spread

Includes Bottled Water & Assorted Tropicana Juices, Regular Coffee, Decaffeinated Coffee, Hot Water with Herbal Teas, Lemon, Sweeteners, Stirrers, & Premium Disposable Coffee Cups

\$19.95 *per person*

LUNCH (Group 4.1)

Includes High-Quality Disposable Service Equipment & Utensils

INDIVIDUAL HOT LUNCH (4.1.1)

Assortment of Individually Packaged Meals to Include One of The Following Gourmet Paninis: Chicken Bacon Ranch, BBQ Pulled Pork n' Pepper-Jack, Steak n' Arugula, & Caprese. Includes Roasted Red Bliss Potatoes & Sautéed Seasonal Vegetable.

Served with Tossed Garden Salad, Assorted Dressing Packets, Freshly Baked Gourmet Cookies, Poland Springs Bottled Water, Tropicana Fruit Juice, & Assorted Canned Soda

\$20.95 *per person*

PREMIUM SANDWICH BUFFET (4.1.3)

Platters of Premium Sandwiches to Include An Assortment of The Following: Black Forest Ham & Swiss, Turkey Cheddar BLT, Slow-Roasted Chicken Cran-Apple Salad, & Roasted Mediterranean Veggie

Served with Bagged Kettle Chips, Freshly Baked Gourmet Cookies, Poland Springs Bottled Water & Choice of Homestyle Potato Salad, Rotini Pasta Salad, or Southwest Coleslaw

\$18.95 *per person*

PREMIUM BOXED LUNCHES (4.1.3)

Assortment of Individually Packaged & Labelled Boxed Lunches Each to Include One of The Following Gourmet Sandwiches: Black Forest Ham & Swiss, Turkey Cheddar BLT, or Roasted Mediterranean Veggie

Includes Bag of Kettle Chips, Wrapped Gourmet Cookie, Fresh Fruit Cup, Napkin, Fork, & Poland Springs Bottled Water

\$19.95 *per person*

Property of Chez Hospitality LLC (DBA: CHG Catering + Events)
122 Prospect Hill Rd, STE A, East Windsor, CT 06088



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DINNER (Group 5.1)

Includes High-Quality Disposable Service Equipment & Utensils

Dinner Buffet- **\$32.00** *per person*

SELECT ONE SALAD

SERVED WITH CHEF SELECTION OF GOURMET BREADS & ROLLS

Field Greens Garden Salad with Choice of (2) Dressings

Harvest Salad with Dried Cranberries, Apple Slices, & Cider Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

ENTREE OPTIONS

Apple & Sage Stuffed Chicken

Apple & Sage Stuffing with Apple Cider Cream Sauce

Roasted Pork Centerloin

Mustard Herb Crusted with Sauce Robert

Parmesan Encrusted Scrod

Dusted with Citrus Herb Crumbs

Caribbean Jerk Chicken

Topped with Grilled Mango

Sirloin Steak Tips

Marinated and Smothered with Mushrooms & Onions

Honey Barbecue Beef Brisket

Thinly Sliced, Signature Honey-BBQ Glaze

Maple Glazed Salmon

Hand Cut Filets, Soy Maple Glaze

Eggplant Rollatini

Lightly Hand Battered and served over a Classic Marinara

Bruschetta Chicken

Vine Ripened Tomato Bruschetta Topping, Mozzarella, Balsamic Reduction

Classic Chicken Francaise

Lemon Beurre Blanc

SELECT ONE PASTA, STARCH & VEGETABLE

Penne Marinara

White Cheddar Mac

Primavera Garlic Cream

Rigatoni Bolognese

Garlic Mashed Potatoes

Roasted Red Bliss Potatoes

Oven Roasted Potatoes

Greek Rice Pilaf

Gingered Carrots & Sugar Snap Peas

Green Beans with Julienne Carrots

Caramelized Baby Carrots

Stir Fry Vegetables

INCLUDES BEVERAGE STATION

TO INCLUDE COFFEE, SOFT DRINKS, JUICE, & WATER

DESSERT - ASSORTED GOURMET COOKIES & BROWNIES

PREMIUM SANDWICH BUFFET (DINNER PORTIONS) (5.1.3)

Platters of Premium Sandwiches to Include An Assortment of The Following: Black Forest Ham & Swiss, Turkey Cheddar BLT, Slow-Roasted Chicken Cran-Apple Salad, & Roasted Mediterranean Veggie

Served with Bagged Kettle Chips, Freshly Baked Gourmet Cookies, Poland Springs Bottled Water & Choice of (2) Homestyle Potato Salad, Rotini Pasta Salad, Southwest Coleslaw, Fresh Fruit Salad

\$22.95 *per person*

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APPETIZER & DESSERT PRICING IS BASED AS ADD-ONS
TO AN EXISTING SELECTED MENU

APPETIZERS & DESSERTS/SNACKS (Group 6.1)

Butler Passed Hors D'oeuvres *Additional varieties also available!*

\$12.00 per person CHOICE OF 5 BUTLER PASSED HORS D'OEUVRES

Italian Caprese Skewers
Smoked Salmon Canapes
Spicy Tuna Tartare
Open Faced Corned Beef Reubens
Risotto Balls
Shitake Mushroom Arancinis
Cocktail Franks in a Basket
Samosas Cigars

Vegetarian Spring Rolls
Onion & Pear Crostinis
Skewered Steak Teriyaki
Maryland Crab Cakes
Mini Quiche Lorraine
Lobster Mac Lollipops (+\$3)
Tuscan Skewers
Chicken Satay

Tuscan Foccacia
General Chez Chicken
Coco Mac Chicken
Artichokes Florentine
Tomato Basil Bruschetta
Bacon Wrapped Pineapple
Curried Deviled Eggs
Spanakopita

Stationary Hors D'oeuvres

\$6.95 per person

International Cheese, Fruit, & Vegetable Display

Fresh Seasonal Fruit, Raw Vegetable Crudite with Dips, & Gourmet Cheeses with Dips & Specialty Crackers

\$5.95 per person

Gourmet Cheese Board

Imported & Domestic Cheeses paired with Fresh Fruit,
Garnished with Dried Fruits & Nuts, Served with Gourmet Artisan Breads & Crackers

\$5.25 per person

Seasonal Fruit Display

Fresh Seasonal Sliced Fruit, Garnished with Seasonal Berries,
& Served with Fresh Seasonally-Flavored Whipped Cream Dip

\$4.50 per person

Fresh Vegetable Crudite

Garden Fresh Vegetables, Sliced & Artfully Arranged,
Presented with Buttermilk Veggie Dip

\$9.95 per person

Mediterranean Mezze

A Smorgasbord of Popular Middle Eastern Spreads served with Assorted
Flatbreads & Pita Chips, Mint Cucumber Bruschetta, Marinated Grilled Vegetables,
White Bean Pate, Liver Pate, Baba Ganouj, Red Pepper & Edamame Hummus

Desserts

\$10.95 per person

Miniature Sweets Display

Chocolate Dipped Fresh Fruit, Gourmet Brownies & Bars, Assorted Dessert Mousse Shooters,
Seasonal Cake Pops, & More!

\$28 per dozen

Brownies & Bars

Assorted Fudge Brownies, with Seasonal Dessert Bars such as Zesty Lemon Blondies & Raspberry Crumble

\$24 per dozen

Freshly Baked Gourmet Cookies

Assorted Flavors

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