
UNIVERSITY CONTRACT AWARD

DATE ISSUED: November 3, 2023

COMMODITY: Catering Providers for UConn Stamford Campus

CONTRACT#: UC-24-TL042423-C

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

TERMS OF CONTRACT:

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-C 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.

The term of this contract shall be from November 3, 2023, to June 30, 2027, with options to renew for two (2) 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:

Corporate Image Dining Services, LLC

DBA 9 West Cafe
PO Box 4760
Stamford, CT 06907

Contact: Laura Leone

Phone: 203-202-4947

Cell: 203-359-9053

Email: auraleone@cidining.com

Payment Terms: 2% 15, Net 45

Pricing: Pricing remains fixed until December 31, 2025. As of January 1, 2026, 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.

Changes: The University reserves the right to cancel, add or reschedule dates and times with a 24 hour notice to the caterer 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

Server Costs

Breakfast and Lunch \$37.00 per hour

Dinner Servers \$37.00/hour Cook/Chef \$48.00/hour Manager \$55.00/hour

BREAKFAST BUFFET

Continental Breakfast \$10.95

Fresh fruit salad with berries, mini pastries – muffins, danish, scones, assorted mini croissants – butter and preserves – *includes carafes of assorted juices, coffee, decaf, and tea*

Better4U Continental Breakfast \$12.95

Individual yogurts, fresh fruit salad with berries, whole bananas – *bottled water, coffee, decaf, and tea*

Bagel Breakfast \$10.95

Assorted fresh-baked bagels with your choice of two cream cheeses – plain, light, scallion or veggie served with fresh fruit salad with berries, butter and preserves – *includes carafes of assorted juices, coffee, decaf, and tea*

Add: smoked salmon, sliced tomato, Bermuda onion and capers

Hot Breakfast \$14.95

Scrambled eggs, French toast or pancakes, smoked bacon or turkey sausage links, hash browns – *includes carafes of assorted juices, bottled water, coffee, decaf, and tea*

Better4U Hot Breakfast \$15.95

Scrambled egg whites with spinach, tomato and feta cheese on the side, turkey sausage, roasted breakfast potatoes with onions and peppers, fresh fruit salad with berries – *bottled water, coffee, decaf, and tea*

Breakfast Sandwiches \$7.95

Assortment of classic breakfast sandwiches including egg and cheese on a kaiser roll, croissant or in a wrap, with choice of ham, bacon, and sausage

A La Carte Breakfast

Fresh fruit salad with berries \$5.00

Assorted whole fruit basket \$4.00

Overnight Oats Bar: served with fresh berries, banana, raisins, almonds, honey \$6.95

Frittata – bacon or ham – available regular or egg whites \$7.95

Frittata – mushrooms & onions, or spinach & tomato – available regular or egg whites \$7.50

Individual Greek yogurts \$3.95

Fruit & yogurt parfaits \$5.00

Breakfast bars \$3.50

Breakfast pastries or bagels \$5.00

Hard-boiled eggs (2) \$3.50

Tea breads \$3.50

Coffee and tea service \$5.00



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Better4U Sandwich & Wrap Platter \$16.95 Signature Sandwiches \$17.95

Select up to three sandwiches or wraps:

- Grilled chicken, sundried tomatoes, red onion, provolone, EVOO & vinegar, multi-grain roll
- Fresh mozzarella, roasted red peppers, tomatoes, pesto sauce, whole wheat wrap
- Roasted turkey, avocado, lettuce, tomato, banana pepper, balsamic vinaigrette
- Tuna, Swiss, lettuce, tomato, onion, sliced multi-grain bread
- Grilled vegetables, fresh mozzarella, pesto, balsamic glaze, whole wheat wrap

Served with tossed green salad, whole fruit, pretzels, and bottled water

Classic Sandwich & Wrap Collection \$16.95

Select up to three sandwiches or wraps.

- Grilled chicken Caesar salad wrap
- Turkey, provolone cheese, arugula, roasted red pepper, EVOO & vinegar, kaiser roll
- Roast beef, fresh mozzarella, chipotle mayo, lettuce, tomato, ciabatta roll
- Chicken salad, avocado, spinach, tomato in a wrap
- Grilled vegetables, roasted red peppers, fresh mozzarella, multi grain roll

Served with tossed green salad, cookies, chips, soda and bottled water

Box Lunch Collection \$16.00

Three classic sandwiches with chips, hand fruit, house-made cookies, and bottled water (16.9oz)

Suggested Upgrades: signature sandwiches, side salads

Select up to three sandwiches or wraps:

Turkey

- Roasted turkey, balsamic onions, sliced avocado, cheddar cheese
- Turkey Caesar wrap

Chicken

- Grilled chicken with pesto, fresh mozzarella, tomato and spinach
- Buffalo chicken wrap: romaine, blue cheese crumbs, tomato, ranch dressing and buffalo sauce

Roast Beef

- Roast beef, garlic aioli, fresh mozzarella, arugula, tomato
- Roast beef, roasted red peppers, red onion, tomato, avocado, balsamic dressing

Ham

- Pepperoni, Genoa salami and provolone with tomato and arugula on Italian bread with balsamic & EVOO
- Ham, Swiss, avocado, honey mustard, wrap

Vegetarian/Vegan

- Avocado, bell pepper, red onion, shredded carrots, cucumber, lettuce, tomato, Italian dressing, wrap
- Fresh mozzarella, roasted red peppers, tomatoes, and pesto on focaccia

Tuna

- Tuna salad, Swiss, bacon, lettuce, tomato




Served with tossed green salad, dessert platter, chips, soda and bottled water

Lunch Upgrades

Add any of these to your package above. All pricing is per person based.

****Vegan options available upon request****

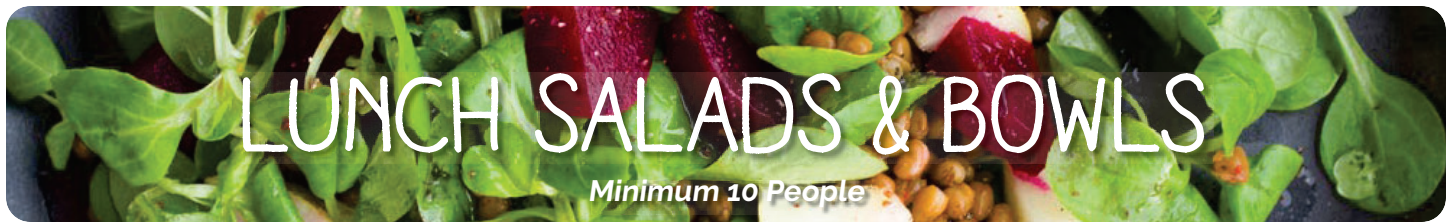
Add Side Salad to any lunch \$4.00

- Signature red bliss potato salad
- Cucumber & tomato salad 
- Caesar salad
- Southwestern black bean and corn salad (vegan) (gluten-free) 
- Tossed green salad with balsamic vinaigrette 
- Pesto pasta salad

Add Protein to any Side Salad

- Grilled chicken \$4.00
- Tofu \$3.00
- Salmon \$6.00

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LUNCH SALADS & BOWLS

Minimum 10 People

Gourmet salads are accompanied with fresh baked cookies, and bottled water.

Farmers Market Salad – Design your own \$14.50

Base/Greens (pick 2): romaine, iceberg, our house lettuce mix, spinach, arugula, kale

Vegetables (pick 4): tomato, cucumber, shredded carrot, mushroom, red onion, green and red peppers, corn, green peas, black olives

Beans (pick 1): chick pea, kidney, black bean, lentil

Cheese (pick 1): shredded mozzarella, cheddar, shredded parmesan, blue cheese crumbs, feta

Protein (pick 1): grilled chicken, breaded chicken, chopped egg

Dressing (pick 2): house balsamic, blue cheese, honey mustard, ranch, Italian, Russian, Caesar, oil and vinegar

Premium Upgrades: Bacon, avocado, fresh mozzarella, steak, salmon **Add \$3.00/\$4.00/\$5.00**

Chef Inspired Salad Combinations \$15.00

Southwest Chicken Salad

Chili-rubbed chicken breast, lettuce, black beans, sweet corn, diced tomatoes, green onions, and crispy corn tortilla strips with cilantro-ranch dressing

Gourmet Cobb Salad

Roast turkey breast with avocado, olives, tomatoes, crisp bacon, chopped egg and Gorgonzola crumbles with low-fat herb vinaigrette

Asian Crunch Salad

Shredded red cabbage & carrots, fried wontons, toasted almonds, roasted broccoli, crispy onions, and wasabi teriyaki sauce

Grilled Steak and Gorgonzola Salad

Marinated steak tossed with tender green beans, cherry tomatoes and gorgonzola with red wine vinegar and olive oil dressing, topped with oregano-garlic croutons

Bowls \$15.00

Teriyaki Bowl

Charred broccoli, grilled pineapple, shredded carrots, crispy wontons, chicken, brown rice, wasabi teriyaki sauce

Quinoa Bowl

Pico de gallo, roasted corn, black beans, cheddar, crispy tortillas, chicken, cilantro lime dressing

• Attendant to assist with service available for additional charge



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CHEF'S SELECTION HOT LUNCH

Minimum 10 People

*Pick Two Entrees and Two Sides, served with Dessert Platter,
Soda, and Bottled Water – 48-Hour Notice*

\$22.50/person

Chicken

Chicken Marguerite – Fresh mozzarella, tomatoes, basil, pink sauce

Fiesta Chicken – Latin spice rubbed chicken with chunky black bean and corn salsa 🌿

Lemon Herb Chicken – Grilled breast of chicken with a light lemon herb sauce

Beef

Tenderloin Tidbits – Tender beef and mushrooms in a light sauce

Balsamic Flank Steak – Tomato bruschetta

Fish

Seared Salmon – Red onion marmalade

Pan Seared Shrimp Tampico – Southwestern shrimp with tri-color peppers, fresh tomato and red onions

Pasta

Penne a la Vodka

Penne Pomodoro – Roma tomato, fresh basil, white wine tomato broth

Rigatoni Primavera – Grilled fresh vegetables and light pesto sauce

Vegetarian

Eggplant Rollatini – Breaded eggplant rolled with herbed ricotta

Power Bowl – Quinoa pilaf with roast sweet potatoes, sautéed spinach, braised kale and crispy garbanzos, maple tahini sriracha 🌿

Sides Add \$3.00/pp

Tossed Salad with balsamic vinaigrette 🌿

Caesar Salad

Brown Rice Pilaf

Confetti Quinoa – Quinoa with peppers, carrots, onions, and spinach

Roast Baby Red Potatoes

Steamed Jasmine Rice

Grilled Vegetables 🌿

Roasted Broccoli



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Dinner Catering

All Menus served with Bottled Water and Cookie Tray

Call to ensure availability. 20 persons minimum for dinner orders.

Entrees: \$22.50/person – Pick Two Entrees and Two Sides

Orange Ginger Salmon: Grilled filet of salmon with tangy orange ginger glaze

Shrimp Scampi: Fresh Lemon, Garlic, Parsley

Blackened Shrimp Skewers: Mango Pico Di Gio

Jerked Spiced Seared Salmon: Cilantro Aioli

Cinnamon Curry Rubbed Chicken: Cucumber Dill Sauce

Sesame Honey Soy Chicken: Cucumber Kimchi

Chili Coriander Grilled Flank Steak: Roasted Tomato Chimichurri

General Tso Cauliflower(V)

Italian Style Chicken Cacciatore: Peppers, Onions & Herbs with Tomato Herb Broth

Baked Rigatoni with Sausage, Red Pepper & Garlic

Stuffed Tender of Beef: Roasted Red Peppers, Spinach & Goat Cheese, Charred Tomato Sauce

Sides:

Yellow Rice Pilaf

Shaved Corn Black Bean Quinoa

Roasted Broccoli

Crispy Chickpea Coconut Rice

Rosemary Oven Roasted Red Potatoes

Steamed Broccoli

Jasmine Rice

Wild Rice

Sautéed Green Beans

“Oven “Fried Rice

Build It!! \$16.95/Person pick 1

Sliders “Build Your Own Sliders”

Hot: Pulled Chicken, Fried Shrimp, Charred Cauliflower

Accompaniments: Sweet n Sour Cole Slaw, Mango Chutney, Pico De Gallo, Chipotle BBQ Sauce, Roasted Garlic Aioli

Served with: Oven Roasted Potato Fries

BYO Korean Tacos

Slow Roasted Chicken & Pork Coated in Spicy Korean BBQ Sauce, Corn Tortilla with cucumber Kimchee and Guasacava Sauce

Served with: Jasmine Rice

Chicken Fajita Bar

Soft shell tortillas, Seasoned Chicken Strips, Sauteed Peppers & Onions, Pico De Gallo, Cilantro Aioli, Sour Cream, Shredded Cheddar

Served with: Spanish Rice & Refried Beans

Add Guacamole \$3.00/pp

Authentic Mexican Taco Bar

Mexican Seasoned Beef, Hard & Soft Tortillas, Pico De Gallo, Sour Cream, Shredded Cheddar, Shredded Lettuce

Served with: Refried Beans & Spanish Rice

Add Guacamole \$3.00/pp

Bowls \$15.00/Person

Quinoa Taco Bowl

Toasted Quinoa, Taco Spiced Ground Turkey, Cumin Spiced Roasted Vegetables (Peppers, Onions, Mushrooms) Diced Tomato, Cheddar Cheese, Avocado, Sour Cream

South of Border Bowl

Brown Rice, Chili Spiced Grilled Chicken, Charred Portobello Mushrooms, Roasted Corn, Pico De Gallo, Seasoned Black Beans, Cheddar Cheese, Crispy Baked Tortilla, Cilantro Lime Dressing

Great Wall Bowls

Jasmine Rice, Teriyaki Salmon, Sesame Seared Tofu, Edamame Beans, Carrots, Roasted Broccoli, Fried Wontons, Shredded Cabbage, Wasabi Teriyaki Sauce



Morning Breaks \$12.00

Eye Opener: Muffins, yogurt parfaits, coffee and tea service

Mini Bagel Bonanza: Mini bagels with cream cheese and preserves, bananas, coffee and tea service

Sunrise: Fresh fruit salad with berries, Greek yogurts, granola, coffee and tea service

Afternoon Breaks \$10.00

Power Up: Protein bars, bananas, Red Bull or energy drink

NY Twist: Warm pretzel bites with honey mustard dip

Healthy Eats: Whole fruit, almonds, and Naked Juice

South of the Border: Tortilla chips with salsa and guacamole

Beverages

All pricing is per person.

- Freshly brewed coffee, decaf and tea \$5.00
- Hot beverage refresh \$3.00
- Chilled juices \$4.50
- Bottled water service \$3.00
- Assorted bottled sodas \$3.50
- Assorted bottled iced teas and lemonade \$3.50

Ala Carte Snacks

Chewy Chocolate Brownies \$3.25

Sweet Indulgence Platter – Decadent assortment of cookies and brownies \$4.50

Sliced Fresh Fruit and Berries Platter – with our honey yogurt dip 🥕 \$7.95

Assorted Whole Fruit Basket 🥕 \$3.50

Crunchy Snacks – classic chips and pretzels \$4.00

Roasted Garlic Hummus – served with baked pita chips 🥕 \$7.95

Gourmet Cheese Display – served with dried fruits and crackers \$9.50

Vegetable Market Basket with Ranch Dip 🥕 \$6.95

Antipasto Platter – prosciutto, Genoa salami, capicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia \$12.95



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