
UNIVERSITY CONTRACT AWARD

DATE ISSUED: October 23, 2023

COMMODITY: Catering Providers for UConn Stamford Campus
CONTRACT#: UC-24-TL042423-A
FOR THE UNIVERSITY OF CONNECTICUT- 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-A 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 23, 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:

Best In Gourmet LLC
42 Van Zant Street
Norwalk, Connecticut 06855
Contact: Ariel Lucente
Phone: 203.978.0360
Cell:
Email: Ariel@bestingourmet.com

Payment Terms: 2% 15, Net 45

Pricing: Pricing remains fixed for the initial term of the contract. After the initial term, 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. Caterer 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

Servers are \$50.00 per hour with a four (4) hour minimum.



CONTINENTAL BREAKFAST

FRESH BLUEBERRY SCONES

ASSORTED HOT MUFFINS / CORN / BLUEBERRY / CHOCOLATE CHIP / HEALTHY HARVEST /

CRANBERRY ORANGE

FRESH BAGELS / PLAIN & FLAVORED CREAM CHEESE

FRESH BAKE CROISSANTS / DANISH

REGULAR & DECAF COFFEE, ASSORTED TEAS, BOTTLED WATER, ORANGE & CRANBERRY

JUICE

\$19.00



HOT BREAKFAST

FRESH BLUEBERRY SCONES

ASSORTED HOT MUFFINS

CORN / BLUEBERRY / CHOCOLATE CHIP / HEALTHY HARVEST / CRANBERRY ORANGE

FRESH BAGELS / PLAIN & FLAVORED CREAM CHEESES

FRESH BAKE CROISSANTS / DANISH

SCRAMBLED EGGS

EGG WHITE & VEGETABLE FRITTATA

FRENCH TOAST

HOME FRIES

BACON & SAUSAGE

REGULAR & DECAF COFFEE, ASSORTED TEAS, BOTTLED WATER, ORANGE & CRANBERRY JUICE

\$21.00



COLD LUNCH # 1

LUNCH BUFFET

RED OAK LEAF LETTUCE WITH DRIED CRANBERRIES, FETA CHEESE, ALMONDS, DRIED CRANBERRIES, SWEET
RED WINE VINAIGRETTE

TOASTED LEMON ORZO SALAD

SANDWICHES

HAM, SWISS & WHOLE GRAIN MUSTARD

GRILLED CHICKEN CLUB SANDWICH

GRILLED VEGETABLES & FRESH MOZZARELLA

PORTOBELLO MUSHROOM, ROASTED PEPPERS, ARUGULA, VEGAN PESTO ON BRIOCHE

SMOKED TURKEY & AVOCADO WRAP

COOKIES & BROWNIES & HOMEMADE POTATO CHIPS

PAPER PRODUCTS

WATER, SODA, ICED TEA, SELTZER, LEMONADE

\$27.00 PER PERSON



HOT LUNCH # 1

LUNCH BUFFET

CAESAR SALAD

QUINOA SALAD

HOT ENTREES

CHICKEN FRANCAISE

PENNE ALA VODKA

GRILLED SEASONAL VEGETABLES

RICE PILAF

COOKIES & BROWNIES & HOMEMADE POTATO CHIPS

PAPER PRODUCTS

WATER, SODA, ICED TEA, SELTZER, LEMONADE

\$29.00 PER PERSON



DINNER BUFFET

Salad

RED OAK LEAF AND BABY LETTUCE / TOASTED ALMONDS / FETA CHEESE / DRIED CRANBERRY / SHAVED RED ONION / SWEET RED WINE VINAIGRETTE

Entree

PAN SEARED FRENCH CUT CHICKEN BREAST / RED & YELLOW TOMATOES / GARLIC & FRESH BASIL / AGED BALSAMIC FIG GLAZE

PENNE ALA VODKA

POTATO DAUPHINOISE

SAUTÉED HERB VEGETABLE MEDLEY

SODA, WATER, ICED TEA, SELTZER

\$32.00 PER PERSON



DINNER BUFFET

Salad

RED OAK LEAF AND BABY LETTUCE / TOASTED ALMONDS / FETA CHEESE / DRIED CRANBERRY / SHAVED RED ONION / SWEET RED WINE VINAIGRETTE

Entree

PAN SEARED FRENCH CUT CHICKEN BREAST / RED & YELLOW TOMATOES / GARLIC & FRESH BASIL / AGED BALSAMIC FIG GLAZE

PAN SEARED FILET MIGNON / PORT WINE DEMI / PINE NUTS /SCALLIONS

PAN SEARED SALMON / SOY GINGER HONEY GLAZE

POTATO DAUPHINOISE

SAUTÉED HERB VEGETABLE MEDLEY

SODA, WATER, ICED TEA, SELTZER

\$53.00 PER PERSON



STATIONARY APPETIZER PLATTER

GRILLED VEGETABLE KEBABS WITH CHIMICHURRI

THAI CHICKEN SATE / PEANUT DIPPING SAUCE

FILET MIGNON CROSTINI / CHIMICHURRI SAUCE

IMPORTED CHEESE PLATTER WITH FRESH & DRIED FRUITS

INDIVIDUAL CRUDITÉ CUPS WITH HUMMUS

FRESH FRUIT KEBABS

SODA, WATER, ICED TEA , SELTZER

\$33.00 PER PERSON



SNACKS

NUTS

COOKIES

TRAIL MIX

FRESH FRUIT

\$16.00 PER PERSON