

RFP Bid Results for Camp Caterer						
Vendor Name	Bidder Name	Bid Amount per Participant	Other (Please Explain)	Address	Email	Phone
Bard Catering	John Bard	\$135.00	\$600.00 kitchen, storage, dining hall set-up	79 East Daily Drive #297 Camarillo, CA 92010	info@bardcatering.com	310-384-2827
UCS Global Americas LLC	Sam Ali	\$125.00	\$5.00 small wares if needed	18100 von Karman Ave	Sam@Ucsamericas.com	310-804-7752
Choux Choux Inc	Aleta Parrish	\$98.00	x	29138 Pacific Coast Hwy	aleta@chouxchouxLA.com	310-456-2442

Original Bids Received by 12/20/19 12pm

BID SUBMISSION FORM

BID FORM FOR: Catering for Outdoor Camp per IFB dated December 6, 2019

A PROJECT OF: MOUNTAINS RECREATION AND CONSERVATION AUTHORITY
570 West Avenue 26, Suite 100
Los Angeles, CA 90065

VENDOR INFORMATION

Vendor Name: Choux Choux, Inc. Check One: ☒ Corporation
☐ Partnership
☐ Sole Proprietor

Contact Person: Aleta Parrish

Address: 29138 Pacific Coast Hwy., #106
Malibu, California 90265

Phone: 310-456-2442 Fax: _____

Tax ID: 46-5739009 Email: aleta@chouxchoux.com

If firm is a sole proprietor or partnership:

Owner(s) of Company _____

SCHEDULE OF BID ITEMS

ITEM		PRICE PER PARTICIPANT
Provide meal service for 5-day, 4-night meal camp (12 meals)	EACH	\$ 98.00 per person
SALES TAX RATE:		9.5 %
OTHER (EXPLAIN):		\$

In order for a bid to be responsive, all listed items, unit prices, and requested data must be quoted and correspond to bid amount.

The MRCA reserves the right to reject any and all bids, to accept other than the lowest bid, and to waive any informality or irregularity in the bids.

The undersigned as bidder declares that he/she has carefully examined the description of the proposed goods and services, that he/she has examined the Contract Documents (if applicable) and read the accompanying Invitation for Bids, and hereby proposes and agrees, if the proposal is accepted, to furnish all materials and do all work required to complete the said work in accordance with the said Invitation for Bids in the time and manner therein prescribed for the price set forth in the following schedule. The bidder is responsible for all quantity take-offs and accuracy of those calculations. The undersigned has checked all words and figures inserted in the bid

BIDDER NAME: Choux Choux, Inc.
BID SUBMISSION FORM – Caterer for Outdoor Camp 2020

submittal, and understands that the MRCA will make no allowance for any error or omission on the part of the undersigned.

The bidder represents and warrants that they are an equal opportunity employer, and will not discriminate with regard to race, religion, color, national origin and sex in the performance of any contract or order resulting from this bid.

By submission of this bid, the bidder certifies, and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

- (a) The prices in this bid have been arrived at independently, without consultation, communication, or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other bidder or with any competitor;
- (b) Unless otherwise required by law, the prices which have been bid herein have not knowingly been disclosed by the bidder and will not knowingly be disclosed by the bidder prior to opening of bids directly or indirectly to any other bidder or competitor; and
- (c) No attempt has been made by the bidder to induce any other person or firm to submit or not to submit a bid for the purpose of restricting competition.

The bidder represents and warrants that they, he, she, or the officers, directors, and/or employees of bidder are not related by blood or marriage to any member of the governing boards of the Santa Monica Mountains Conservancy, the Santa Monica Mountains Conservancy Advisory Committee, the Mountains Recreation and Conservation Authority, or any other joint powers authority for which the Santa Monica Mountains Conservancy is a constituent member, Community Nature Connection, or to any officer, director or staff member with discretion over the contract of any of the aforesaid public agencies. "Related by blood or marriage" is defined as being a parent, child (including step children), sibling, grandparent, grandchild, aunt, uncle, niece, nephew, spouse, domestic partner, father-in-law, mother-in-law, sister-in-law or brother-in-law. The MRCA reserves the right to immediately cancel any contract entered into if it discovers a breach of this warranty and representation. Bidder shall be liable for all damages sustained by the MRCA as a result of the breach.

I declare under the penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Authorized Signature 

Name: Aleta Parrish

Title: OWNER

Executed this 19th day of DECEMBER, 2019 at Malibu, California.

BIDDER NAME: Choux Choux, Inc.
BID SUBMISSION FORM – Caterer for Outdoor Camp 2020



Catering & Events

**Catering Proposal to Community Nature Connection
for Residential Outdoor Camp February 24, 2020 - May 8, 2020**

CHOUX CHOUX, INC.

29138 Pacific Coast Highway, #106, Malibu, CA 90265

(O) 310-844-3118 (C) 310-456-2442

Contact: Aleta Parrish (Owner)

aleta@chouxchouxla.com

Choux Choux, Inc., is honored to submit this catering proposal to Community Nature Connection for the 2020 season of the Residential Outdoor Camp at King Gillette Ranch.

PROGRAM SCHEDULE

Feb. 24 – Feb. 28, 2020 March 2 – 6, 2020 March 9 – 13, 2020 March 23 - 27, 2020 March 30 – April 3, 2020 April 20 - 24, 2020

April 27 – May 1, 2020 May 4 – May 8, 2020

***Vendor shall prepare the kitchen & cafeteria prior to February 24th, 2020 and clean up May 9th**

Menu Cost-\$98.00 per person + 9.5% CA State Tax

MENU

BREAKFAST-Everyday, breakfast will be served with all of these side items

Fresh Fruit
Homemade Granola (no nuts)
Bircher Muesli (no nuts or coconut)
Assorted Cereals
Hot Oatmeal w/Syrup, Raisins & Brown Sugar, on the side
Yogurt
Toast
Jelly
Honey
Margarine, Butter, Vegan Butter
Milk/Soy Milk
Orange Juice
Apple Juice
Water
Coffee & Tea Service

Tuesday: Omelette Bar, with selection of fillings, Bacon, Mushrooms, Onions, Tomatoes, Spinach & Cheese, Homestyle Potatoes (whole eggs & egg whites available)

Wednesday: Pancakes & syrup, Crisp Bacon, Scrambled Eggs & Tofu Scramble

Thursday: Baked French toast w/Syrup, Crisp Hash Browns, Fresh Berry Smoothies & Breakfast Sausage

Friday: Waffles & Fresh Fruit, Honey Glazed Ham, Eggs Scrambled with Cheddar Cheese

***Breakfast Notes-**At each meal, the following meal substitutions will be available for the following dietary needs: Gluten free, kosher style, vegetarian, vegan, soy free, nut free and dairy free. We would need a count of number of students each week, who will require special dietary menu items.

- Egg dishes can be done with egg beaters and we can omit any seasoning or dairy when necessary
- Gluten free sliced bread for toast
- Fresh fruit with no sugar added
- Potatoes prepared with canola oil
- Avocado toast will be an option at each breakfast, served on gluten free toast when necessary
- Dairy free and sugar free smoothies

LUNCH-All lunches will be served with these side items:

Mayonnaise, Mustard, Relish & Ketchup
Dressings-Ranch, Italian, Vinegar & Oil, Lemon Juice & Olive Oil
Milk, Lactose Free Milk, 1%, Fat Free Milk
Lemon water
Apple juice

Monday: Crisp Chicken Sandwich w/Deli Style Bun, Shredded Lettuce, Tomato & Melted Cheddar Cheese, Red Potato Salad, Fresh Washington Grown Apple Slices & Home Baked Brownies

Tuesday: Cheese & Pepperoni Pizzas, Classic Caesar Salad w/Toasted Croutons & Parmesan, Garlic Bread w/Marinara Dip, Watermelon Slices, Italian Style Cheesecake with Strawberry topping

Wednesday: BBQ Pulled Pork Sliders and BBQ Shredded Chicken Sliders, Sweet Apple & Cabbage Slaw, Crispy warm Tater Tots, Steamed Broccoli Buds drizzled with melted Butter & Rice Krispy Treats with M&M's

Thursday: Crispy Chicken Taquitos with Salsa Fresca, Refried Pinto Beans topped with Queso Blanco, Mexican Style Red Rice, Fresh Garden Salad & Cinnamon Churros

***"To-go" Box Lunches:** *Ready for pickup at 9:00 am on Tuesday, Wednesday, and Thursday during the five-day programs.*

Caesar Salad & Chicken Wraps, Tortilla Chips & Salsa, Fresh Fruit, Granola Bar, Chocolate chip Cookie, Bottled Water

***Lunch Notes-**At each meal, the following meal substitutions will be available for the following dietary needs: Gluten free, kosher style, vegetarian, vegan, soy free, and dairy free. We would need a count of number of students each week, who will require special dietary menu items.

- Chicken can be grilled instead of coated with panko bread crumbs
- Sandwiches can be served on gluten free bread or lettuce wrap
- Potato salad can be made dairy free
- Pizza can be done with gluten free crust and can use vegan cheese
- Caesar can be done with gluten free croutons & a vegan dressing
- Sliders can be served on gluten free bread & the meats will be cooked with gluten free sauces
- Slaw can be done non-dairy
- Broccoli can be steamed with no butter
- Taquitos can be done with vegan cheese
- Pinto beans and rice are vegan and dairy free if needed
- Gluten free, dairy free and vegan desserts available

DAILY SNACKS-Choux Choux will provide healthy snacks during each day of camp, a listing of these snacks will include:

Pretzels

Whole Fresh Fruits

Vegetable Crudité

Cheese & Crackers

Granola Bars

Homemade Trail Mix

Fruit Smoothies

Popcorn

Chips & Salsa

Hummus & Pita Chips

DINNER-Dinner service will be served with all of the side items listed below

Mayonnaise, Mustard, Relish & Ketchup

Dressings-Ranch, Italian, Vinegar & Oil, Lemon Juice & Olive Oil

Milk, Lactose Free Milk, 1%, Fat Free Milk

Yogurt

Lemon water

Apple juice

Monday: Café LA Burger or Cheese Burger, Crisp Curley Fries, Garden Vegetable Chopped Salad, Campfire Baked Beans, Strawberry Shortcake with fresh Whipped Cream

Tuesday: Mediterranean Grilled Chicken, Grilled Peppers & Onion, Hummus & Cucumber Yogurt Dip, Warm Pita Bread, Fluffy Rice Pilaf, Peach Crumble

Wednesday: Mom's Home Style Meatloaf & Gravy, Creamy Mashed Potatoes, Cheesy Mac, Peas & Carrots, Fresh Garden Salad, Warm Apple Pie with Vanilla Ice Cream

Thursday: Grilled Pork Chops with Apple Chutney, Creamy Potato Gratin, Fresh Vegetable Medley, Artisan Rolls, Double Chocolate Cake

***Dinner Notes-**At each meal, the following meal substitutions will be available for the following dietary needs: Gluten free, kosher style, vegetarian, vegan, soy free, nut free, and dairy free. We would need a count of number of students each week, who will require special dietary menu items.

- Will provide garden burgers as meat alternative
- Chopped salad can be provided with no cheese and (DF) dressing
- Beans that contain no meat or soy products
- Peach crumble can be made gluten free
- Can provide veggie loaf in place of meat loaf, gluten and dairy free
- Mashed potatoes can be made (DF)
- Mac and cheese can be done as macaroni salad, with (GF) pasta, and (DF)
- Can make (GF) apple pie, also dairy free (DF)
- Pork can be replaced with tofu
- Can do roast potatoes in place of gratin
- Chocolate cake can be done (GF)

***Special Notes-**All special dietary needs shall be addressed with students. Catering staff shall introduce themselves during Monday lunch, and talk with them prior to each meal about their dietary needs.

We understand that some parents will send a cooler of prepackaged food that the catering staff will prepare and serve to those individual students.

Our kitchen shall be nut and coconut free.

We use farm fresh local produce and organic products as much as possible.

Position Summary: We acknowledge the food & beverage service days for the participating students, for a total of 12 meals to be served for the 5-day, 4-night program. Our menu will include special dietary options for participating students. We also understand that the catering company would be responsible for all purchasing, cooking, serving and cleaning of all related meals.

Responsibilities:

Number of participants-We acknowledge the camp participants would include 5th grade students, high school seniors, teachers and CNC staff. And that the camp runs Monday-Friday, varying from 80-150 participants each week, as well as the three-day programs running Wednesday-Friday on such stated dates.

Setup & Closing-We are aware that the camp begins February 24th, with the final day of programs being May 8th.

Kitchen & Cafeteria Facilities-We accept the responsibility of using the kitchen equipment in a responsible manner and are responsible for the repair of any equipment that has been used improperly. It is understood that the kitchen would be under the vendors sole control Monday-Fridays and made available to MRCA and Camp Operator staff as needed for inspections and shared between vendors. It is understood that the vendor is responsible for cleaning and sanitizing the kitchen and cafeteria prior to camp opening and the duration of the contract. Vendor is also responsible for sanitizing the kitchen and cafeteria prior to camp opening and throughout the duration of the contract. It is acknowledged that the vendor is responsible for preparing and serving food, and clean up including mopping between lunch and dinner.

Electricity outage plan-Solar Generator back up available

*Vendor will be responsible for taking all deliveries.

Parent Communication-We would designate our catering director to field parent calls and answer any and all questions that they may have regarding food items. We would indeed provide the reassurance to these parents that their children will receive nutritious meals and we would be extremely accommodating to the children's dietary restrictions.

Meal Schedules & Info-

Five-day programs:

Monday: Lunch & dinner

Tuesday, Wednesday & Thursday: Breakfast, lunch, & dinner

Friday: Breakfast

Three-day programs:

Wednesday: Lunch & dinner

Thursday: Breakfast, lunch & dinner

Friday: Breakfast & "to-go" lunch

Meal Serving Times-

Breakfast: 8:00 am

Lunch: 12:15 pm

Dinner: 6:00 pm

Meal Locations:

Breakfast & dinner served family style inside the cafeteria.

Lunches served outside, picnic style, in the grassy field on the northeast side of Wisdom Hall. (Lunches will be in the cafeteria on rainy days.)

Additional Information: *The following outline of prerequisites are understood and would be scheduled and supplied accordingly.*

Students on the five-day programs' all-day hikes, Tuesdays, Wednesdays and Thursdays will receive a "to-go" lunch. These 'to-go' lunches would be ready for pickup at 9:00 am. Those remaining on-site would receive the regular lunch at 12:15 pm.

Snacks: Snacks would be provided in between meals.

Supplies: Additional supplies (plates, bowls, cups, silverware, etc.) would be provided by the kitchen on site in the event that additional supplies should be needed to cover any shortages that may occur.

The "to-go" lunches would be ready for pickup at 9:00 am on Fridays during the three-day programs.

Required Qualifications: *We acknowledge all of the following and would agree to fulfill the requirements as stated below.*

- Dates of contract are February 24 – May 8, 2020.
- All cooks and kitchen personnel are food safety certified.
- Proof of general liability insurance. *(see attached)
- Submit fingerprints to the Department of Justice via Live Scan.
- Have a record clean of violent or serious felonies as defined in California Penal Code Sections 667.5 and subdivision (c) 1192.7.
- Satisfactorily pass a background check including fingerprinting, drug test, & TB test.
- Must be eligible to work in the United States.
- Work location: Calabasas, CA.

***Certificate of Liability Insurance-See attached**

Preferred Qualifications: Chef Richard Kitos of Choux Choux would be heading up the food & beverage program at the camp. He has run camp kitchens in the past, has run cafeteria style operations and on & off premise catering in the span of his 30+ year career in the foodservice industry. Chef Kitos has three young daughters for whom he makes healthy lunches for each school day, and is very familiar with providing gluten free, kosher, vegetarian, vegan, soy free, nut free and dairy free cooking. He has also taught kids' cooking classes. Our staff will be available seven days a week to discuss dietary needs with the parents/guardians. Our entire staff meet all required and preferred

qualifications, and are very personable and friendly. We have the innate ability to adapt to challenges that may arise from the camp setting and we rise to the occasion to serve.

References: Glen Gerson/Owner-Calamigos Ranch, Malibu

Jim Choura/Owner-Grand Food & Beverage, Long Beach

We would love the opportunity to participate with Community Nature Connection for this upcoming camp and we hope that you will consider Choux Choux, Inc. as your food service provider. We had the pleasure of catering the camp for three weeks of the 2018 series and loved it. We have thirty-five years of catering and venue operations. We know that you will be pleased with our services. Thank you again, and we look forward to the possibilities with you.

Sincerely,

Aleta Parrish

CHOUX CHOUX

Director of Events

m 310-456-2442

aleta@chouxchouxla.com

www.chouxchouxla.com

