# CATERING CONTRACT 

Michelle Powell
Camp Caterer
1997 County Road 111
Albertville, AL 35951
256-659-7009
256-557-0769
bamafan1969@hotmail.com
Date of retreat $\qquad$
Sponsoring
organization
Age Group: Elementary $\square$ MS $\square \quad$ HS $\square$ Adults $\square$

Address: $\qquad$
Phone \# and
email $\qquad$
Time of meals : Breakfast: $\qquad$ Lunch: $\qquad$ Dinner: $\qquad$
Number of attendees $\qquad$ Fees: $\$ 8.75$ per person per meal

A 50\% deposit must be mailed along with this signed contract to the caterer at above address two weeks prior to arrival date. Remainder due at camp.

Please notify caterer no later than a week prior to arrival if number of attendees changes. You are responsible to pay for the amount of people you put on contract. This is the least you will pay. If number attending increases the price can be added to final payment. If cancellation occurs the deposit is nonrefundable.

As a contact person, I understand and accept the conditions of this contract on behalf of the user group. I accept responsibility for interpreting the fees to participants and seeing that camp caterer receives payment in full.

Signature:

## Catering Menu

Michelle Powell 256-659-7009 or 256-557-0769

## Breakfast Options

# All Breakfasts are served with Coffee, Juice, Milk, Fruit and Cereal 

Biscuits and Sausage Gravy with Eggs

Pancakes with toppings of choice and Sausage

Breakfast Casserole with Muffins and Yogurt

French Toast with Toppings of choice and Bacon

Sausage Biscuits and Bacon Biscuits with Hash Browns

## Lunch Options

## All Lunches are served with Tea, Kool-aid, and Dessert

Hotdogs and Hamburgers, Chips and Baked Beans

Taco Salad with Toppings

## Pizza and Salad

Sub sandwiches with Chips and Home Style Chicken Soup

Barbecue Sandwiches with Potato Salad or Chips and Coleslaw

## Dinner Options

## All Dinners are served with rolls or cornbread, Dessert, Tea and Kool-aid

Chicken Fingers with Mashed Potatoes, Green Beans and Mac and Cheese

> Spaghetti with Salad and Garlic Bread

Baked Ham with Scalloped Potatoes, Peas and Corn

Creamy Oven Chicken with Roasted Potatoes and Mixed Vegetables

Pork Loin with Mushroom Gravy , Roasted Potatoes and Black Eyed Peas

Roast Beef or Cajun Roast Beef with Carrots and Potatoes

Grilled Chicken with Party Potatoes and Green Beans

