

CONTRACT

Michelle Powell
Private Chef
1997 County Road 111
Albertville, AL 35951
256-557-0769
campcateringbymichelle@gmail.com

Date of retreat _____

Sponsoring organization _____

Facility : Woodlands ☐ Big Sky ☐ Founder's ☐

Age Group: Elementary ☐ MS ☐ HS ☐ Adults ☐

Address: _____

Phone # and email _____

Time of meals : Breakfast: _____ Lunch: _____ Dinner: _____

Number of attendees _____ Fees: \$8.75 per person per meal

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

Please notify Michelle 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 Michelle Powell receives payment in full.

Signature: _____

Menu

Michelle Powell 256-557-0769

Breakfast Options

All Breakfasts are served with Coffee, Juice, Milk, Fruit, & 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
- Eggs with Bacon and Toast

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
- Pulled Pork and Baked Potatoes with Salad
- Grilled Chicken with Party Potatoes and Green Beans