**Attachment B - Specifications**

**Title: Rebid - Meal Service for the Recruit Academy – DPS/FETA**

**RFx # 3000023356**

**Current Dates of the Training Academy:**

September 9 – December 13, 2024

January 13 – April 18, 2025

\*Maximum of 30 Recruits

**Breakfast**

**Instructions:** Breakfast should be delivered at 7:30 AM to 6868 Nicholson Dr., Baton Rouge, LA. 70820.  All disposable utensils and napkins are to be provided by the vendor with each meal.

**Descriptions:**

**Breakfast Sandwich:** Choice of nitrite-free ham, breakfast sausage, or bacon with fresh cracked eggs. Melted cheddar cheese, served on an organic grain bun or a butter croissant. The breakfast sandwich shall be served with a fresh fruit cup and a bottle of water. The calories for this meal shall consist of approximately 240 -1,180 per person.

**Breakfast Wrap:** Breakfast wrap shall consist of fresh Pico de Gallo, fresh eggs, cheese, and a choice of nitrite-free ham, breakfast sausage, or bacon. The breakfast wrap shall be served with salsa, a fresh fruit cup, and a bottle of water. The calories for this meal shall consist of approximately 240 -1,180 per person.

**Continental Breakfast:** Choice of two pastries from muffins, togas, and beignets. The continental breakfast shall be served with a fresh fruit cup, creamy fruit dip, and a bottle of water. The calories for this meal shall consist of approximately 240 -1,180 per person.

**Flatbread Sandwich:** Flatbread Sandwich shall consist of fresh eggs, melted Muenster cheese, and the choice of nitrite-free ham, breakfast sausage or bacon, or meatless. The flatbread sandwich shall be served with a fresh fruit cup and a bottle of water. The calories for this meal shall consist of approximately 240 -1,180 per person.

**Special considerations:** The vendor shall offer additional options for the recruits with food allergies. The vendor should submit these additional options to DPS/FETA within five business days after request.

**State of refrigeration:** All food shall be prepared daily and shall be fresh upon arrival. It shall also be cooked to the minimum internal temperatures set forth by the USDA standard.

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**Lunch**

**Instructions:** Lunch should be delivered at 11:30 AM to 6868 Nicholson Dr., Baton Rouge, LA. 70820.  All disposable utensils and napkins are to be provided by the vendor with each meal.

**Descriptions:**

**Standard Box Lunch:** The meat choice shall be nitrite-free for all choices and shall consist of roasted turkey, smoked turkey breast, roast beef, ham, freshly made chicken salad, and tuna salad with eggs. Bread choices shall be multigrain wheat and white bread. The sandwich shall come dressed as follows: leafy lettuce and tomato served with chips, pickle, dessert, and bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**California Club:** Nitrite-free roasted turkey breast, fresh-made guacamole, tomato, organic field greens, bacon, and swiss cheese on an all-butter croissant. The sandwich shall be served with chips, pickle, dessert, and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Three Meat Sandwich:** Three types of meat: Salami, Pepperoni and nitrite-free ham with melted provolone cheese, spicy piquillo pepper relish and mayo on a toasted sourdough bun. The sandwich shall be served with chips, pickle, dessert, and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Turkey Sandwich:** Nitrite-free smoked turkey breast and ham, bacon, swiss, cheddar cheese, leafy lettuce, tomato and honey mustard on a toasted croissant. The sandwich shall be served with chips, pickle, dessert, and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Chicken Alfredo Pasta:** Grilled 100% antibiotic-free chicken breast, alfredo sauce, and asiago cheese on penne pasta. The pasta should be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Primo Chicken Pasta:** Grilled 100% antibiotic-free chicken breast, tomato-basil sauce, and asiago cheese on penne pasta. The pasta shall be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Penne Pasta and Meatballs:** Meatballs with marinara and asiago cheese on penne pasta. The pasta shall be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Salad Bowls:** Nitrite-free ham, roasted turkey breast, grape tomatoes, kalamata olives, hard-boiled egg, mixed salad greens, cheddar and asiago cheese with fresh-made ranch dressing. The salad shall be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Chicken Salad Boxes:**

* Grilled 100% antibiotic-free chicken breast, grape tomatoes, sliced avocado, bacon, mixed salad greens, cheddar cheese, and asiago cheese with freshly made ranch dressing. The salad shall be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.
* Grilled 100% antibiotic-free chicken breast, grapes, organic apples, cranberry-walnut mix, organic field greens, and feta with balsamic vinaigrette. The salad shall be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.
* Grilled 100% antibiotic-free chicken breast, chopped avocado, roasted corn & black bean mix, grape tomatoes, mixed salad greens, and cheddar cheese with fresh-made jalapeño ranch dressing. The salad should be served with a cookie and a bottle of water. The calories for this meal shall consist of approximately 300-1,570 per person.

**Special considerations:** The vendor shall offer additional options for recruits with food allergies. The vendor should submit these additional options to DPS/FETA within five business days after request.

**State of refrigeration:** All food shall be prepared daily and shall be fresh upon arrival. It shall also be cooked to the minimum internal temperatures set forth by the USDA standard.

**References:** The vendor should submit a minimum of three references with at least one year of catering experience with their bid response. If not submitted with the bid response, the vendor shall submit this information to DPS/FETA within five business days after request. The information provided for each reference should include the reference’s name, phone number and email address.