



Carolina Catering Corporation

Food Service Proposal

Puerto Rico Department of Education





Carolina Catering Corporation

Puerto Rico Department of Education (or other concerned organization) ,

Thank you for the opportunity to supply fresh meals to the participants of the Puerto Rico educational system during these challenging times. Carolina Catering Corp. is fully committed to provide healthy and nutritious foodservice alternatives to those locally in need as a result of the COVID-19 pandemic.

Our operations meet the highest standards of safety and sanitation, and we strive to meet and exceed our customer's expectations.

Our menu offerings meet applicable nutritional standards and have been prepared by our licensed dietitians and nutritionists. Our meals are prepared by local employees to satisfy local tastes and preferences.

Thanks you for this opportunity. We would be honored to assist the Department's efforts in facing the Island-wide emergency.

José A. Algarín
President



CCC strives to provide the Department with healthy, fresh and nutritious foodservice alternatives for the participants that may lack adequate meals as a result of the school shutdown as a result of the government mandated lockdown.

We are proud to present this proposal and welcome this opportunity to develop a working relationship with the agency. We have prepared this proposal carefully, according to the present needs of the Puerto Rico Department of Education and in line with our decades-long experience and present capabilities.

Our proposal includes a menu offering featuring a selection of traditional choices for breakfast and lunch.

Our offer is based on the following parameters:

- ✓ 20K packed daily meals - Breakfast
- ✓ 20k packed daily meals - Lunch
- ✓ Delivery at our Facilities with the option of delivery at selected Points
- ✓ 45 days of services (or as needed) - Monday to Sunday

We will provide to the Puerto Rico Department of Education:

- ✓ Certified Menus
- ✓ Variety of Breakfast and Lunch throughout the duration of the program
- ✓ Superior safety, sanitation and culinary standards

Our financial proposal centers on key objectives and we understand that it presents a value proposition.

Contact information:

jalgarin@mgicaribe.com
wvazquez@mgicaribe.com
adatorres@mgicaribe.com



Breakfast:

- ✓ Suggested menu item combinations
- ✓ Drink (Juice or Milk)
- ✓ Variety sandwich / Bread / Eggs / Cheeses / cereals
- ✓ Fruits

Lunch:

- ✓ Suggested menu item combinations:
- ✓ Protein (Meats)
- ✓ Carbohydrates
- ✓ Fruits or Dessert
- ✓ Bread
- ✓ 1 Side
- ✓ Drink (Water or Juice or Milk)



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Suggested Menu: I



SEMANA I- MENÚ REGULAR



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	LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES	SÁBADO	DOMINGO
DESAYUNO	4 OZ COCKTAIL DE FRUTAS 1 EA SANDWICH PAVO Y QUESO SUIZO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE CHINA 1 OZ SALCHICHAS 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE FRUTAS 1 OZ QUESO AMERICANO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE MANZANA 1 HUEVO HERVIDO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	1 MANZANA 1 EA SANDWICH JAMÓN Y QUESO AMERICANO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE UVAS 1 OZ QUESO SUIZO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO PIÑA 1 OZ JAMÓN DE PAVO 1 PK GALLETAS DE SODA 1 CDTA MARGARINA 8 OZ LECHE
ALMUERZO	3 OZ POLLO EN SALSA ½ TZ ARROZ BLANCO ½ TZ GUISANTES Y ZANAHORIA 1 PANECILLO ½ TZ APPLESAUCE 8 OZ LECHE	3 OZ CERDO ESTOFADO ½ TZ PAPAS MAJADAS ½ TZ HABICHUELAS 1 TIERNAS 1 PANECILLO ½ TZ PUDDING VAINILLA 8 OZ LECHE	2 HOT DOG 2 PANES ½ TZ SAUERKRAUT ½ TZ MELOCOTÓN 8 OZ LECHE	1 TZ ARROZ CON POLLO ½ TZ VEGETALES MIXTOS 1 PANECILLO ½ TZ APRICOT 8 OZ LECHE	1 EA CHEESEBURGER ½ TZ COLESLAW ½ TZ PERAS 8 OZ LECHE	1 TZ PASTA C/CARNE ½ TZ REMOLACHA Y MAÍZ 1 PANECILLO ½ TZ TROPICAL FRUIT 8 OZ LECHE	3 OZ CERDO ESTOFADO 1 PLANTILLA BURRITO ½ TZ ZANAHORIA ½ TZ MANDARINAS 8 OZ LECHE

Lcda. Mireyda Báez López, LND 1339
ABRIL 2020





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Suggested Menu: II



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SEMANA II - MENÚ REGULAR

	LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES	SÁBADO	DOMINGO
DESAYUNO	4 OZ JUGO DE CHINA 1 OZ QUESO DE PAPA ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ PIÑA 1 EA SANDWICH JAMÓN Y QUESO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE FRUTAS 1 OZ JAMÓN DE PAVO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE MANZANA 1 OZ QUESO SUIZO 1 PK GALLETAS DE SODA 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE UVAS 1 HUEVO HERVIDO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	8 OZ JUGO DE PIÑA 1 OZ QUESO AMERICANO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	1 MANZANA 1 EA SANDWICH PAVO Y QUESO SUIZO 1 CDTA MARGARINA 8 OZ LECHE
ALMUERZO	3 OZ PICADILLO CRIOLLO ½ TZ ARROZ BLANCO ½ TZ ZANAHORIA 1 PANECILLO ½ TZ PAPAYA 8 OZ LECHE	3 OZ POLLO AGRIDULCE ½ TZ PAPAS MAJADAS ½ TZ HABICHUELAS TIERNAS 1 PANECILLO ½ TZ APPLESAUCE 8 OZ LECHE	1 TZ PASTA C/ POLLO EN SALSA BLANCA ½ TZ GUISANTES Y ZANAHORIA 1 PANECILLO ½ TZ MELOCOTÓN 8 OZ LECHE	3 OZ CORNED BEEF ½ TZ ARROZ BLANCO ½ TZ VEGETALES MIXTOS 1 PANECILLO ½ TZ PUDDING CHOCOLATE 8 OZ LECHE	1 EA SANDWICH DE POLLO ESTOFADO ½ TZ COLESLAW ½ TZ PERAS 8 OZ LECHE	1 TZ PASTA CON CARNE ½ TZ ZANAHORIA Y MAÍZ 1 PANECILLO ½ TZ COCKTAIL DE FRUTAS 8 OZ LECHE	1 TZ ARROZ CON CERDO ½ TZ REMOLACHA ½ TZ APRICOT 1 PANECILLO 8 OZ LECHE

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Suggested Menu: III



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SEMANA III - MENÚ REGULAR

	LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES	SÁBADO	DOMINGO
DESAYUNO	4 OZ JUGO DE CHINA 1 OZ QUESO AMERICANO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE FRUTAS 1 OZ JAMÓN DE PAVO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ COCKTAIL DE FRUTAS 1 EA SANDWICH JAMÓN Y QUESO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE MANZANA 1 OZ SALCHICHAS 1 PK GALLETAS DE SODA 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE UVAS 1 OZ QUESO AMERICANO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE PIÑA 1 HUEVO HERVIDO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	1 MANZANA 1 EA SANDWICH PAVO Y QUESO SUIZO 1 CDTA MARGARINA 8 OZ LECHE
ALMUERZO	3 OZ POLLO ESTOFADO 1 PLANTILLA BURRITO ½ TZ GUISANTES Y ZANAHORIA ½ TZ PIÑA 8 OZ LECHE	1 TZ PASTA CON CERDO Y SALSA PESTO ½ TZ HAICHUELAS TIERNAS 1 PANECILLO ½ TZ APPLESAUCE 8 OZ LECHE	3 OZ ATUN GUIADO ½ TZ ARROZ BLANCO ½ TZ VEGETALES MIXTOS 1 PANECILLO ½ TZ MELOCOTÓN 8 OZ LECHE	3 OZ CERDO AGRIDULCE ½ TZ PAPAS MAJADAS ½ TZ ZANAHORIAS 1 PANECILLO ½ TZ PUDDING VAINILLA 8 OZ LECHE	1 TZ ARROZ CON SALCHICHAS ½ TZ REMOLACHA 1 PANECILLO ½ TZ PERAS 8 OZ LECHE	1 TZ PASTA C/ CARNE 1 TZ ZANAHORIA Y MAÍZ 1 PANECILLO ½ TZ MANDARINAS 8 OZ LECHE	2 HOT DOGS 2 PANES DE HOT DOG ½ TZ SAUERKRAUT ½ TZ DULCE DE PAPAYA 8 OZ LECHE

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Suggested Menu: IV



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SEMANA IV - MENÚ REGULAR

	LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES	SÁBADO	DOMINGO
DESAYUNO	4 OZ JUGO DE CHINA 1 OZ QUESO SUIZO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE FRUTAS 1 HUEVO HERVIDO 1 PK GALLETAS DE SODA 1 CDTA MARGARINA 8 OZ LECHE	¼ TZ PIÑA 1 SANDWICH JAMON Y QUESO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE MANZANA 1 OZ JAMON DE PAVO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE UVAS 1 OZ QUESO PAPA ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE PIÑA 1 OZ JAMÓN 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	1 MANZANA 1 SANDWICH PAVO Y QUESO SUIZO 1 CDTA MARGARINA 8 OZ LECHE
ALMUERZO	3 OZ POLLO AL AJILLO ¼ TZ ARROZ C/ HABICHUELAS ¼ TZ GUISANTES Y ZANAHORIA 1 PANECILLO ¼ TZ APPLESAUCE 8 OZ LECHE	3 OZ CERDO ENCEBOLLADO ¼ TZ PAPAS MAJADAS ¼ TZ HABICHUELAS TIERNAS 1 PANECILLO ¼ TZ MELOCOTON 8 OZ LECHE	1 TZ PASTA CON POLLO EN SALSA ROSADA ¼ TZ ZANAHORIA 1 PANECILLO ¼ TZ PUDDING DE VAINILLA 8 OZ LECHE	3 OZ POLLO EN SALSA 1 PLANTILLA BURRITO 1 TZ REMOLACHA Y MAÍZ ¼ TZ PERAS 8 OZ LECHE	3 OZ CORNED BEEF ¼ TZ ARROZ BLANCO ¼ TZ VEGETALES MIXTOS 1 PANECILLO ¼ TZ PIÑA 8 OZ LECHE	1 CHEESEBURGER ¼ TZ COLESLAW ¼ TZ PUDDING CHOCOLATE 8 OZ LECHE	1 TZ PASTA CON CARNE ¼ TZ ZANAHORIAS 1 PANECILLO ¼ TZ TROPICAL FRUITS 8 OZ LECHE

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Suggested Menu: V



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SEMANA V - MENÚ REGULAR

	LUNES	MARTES	MIÉRCOLES	JUEVES	VIERNES	SÁBADO	DOMINGO
DESAYUNO	4 OZ JUGO DE CHINA 1 HUEVO HERVIDO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ COCKTAIL DE FRUTAS 1 SANDWICH JAMON Y QUESO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE FRUTAS 1 OZ JAMÓN DE PAVO 2 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE MANZANA 1 OZ QUESO AMERICANO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE UVAS 1 OZ SALCHICHAS 1 PK GALLETAS DE SODA 1 CDTA MARGARINA 8 OZ LECHE	1 MANZANA 1 SANDWICH PAVO Y QUESO SUIZO 1 CDTA MARGARINA 8 OZ LECHE	4 OZ JUGO DE PIÑA 1 OZ QUESO SUIZO ¼ TZ CORN FLAKES 1 REB PAN 1 CDTA MARGARINA 8 OZ LECHE
ALMUERZO	1 TZ ARROZ CON POLLO ½ TZ ZANAHORIA Y GUISANTES 1 PANECILLO ½ TZ PAPAYA 8 OZ LECHE	1 SANDWICH CARNE ESTOFADA ½ TZ HABICHUELAS TIERNAS ½ TZ APPLESAUCE 8 OZ LECHE	1 TZ PASTA CON POLLO Y SALSA BLANCA ½ TZ VEGETALES MIXTOS 1 PANECILLO ½ TZ MELOCOTÓN 8 OZ LECHE	3 OZ CERDO AGRIDULCE ½ TZ PAPAS MAJADAS ½ TZ COLESLAW 1 PANECILLO ½ TZ PUDDING DE VAINILLA 8 OZ LECHE	3 OZ PICADILLO CRIOLLO 1 PLANTILLA BURRITO ½ TZ REMOLACHA ½ TZ PERAS 8 OZ LECHE	1 TZ ARROZ CON JAMÓN Y SALCHICHAS ½ TZ ZANAHORIAS 1 PANECILLO ½ TZ APRICOT 8 OZ LECHE	1 TZ PASTA C/ CARNE ½ TZ HABICHUELAS TIERNAS Y MAÍZ 1 PANECILLO ½ TZ TROPICAL FRUITS 8 OZ LECHE

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Carolina Catering Corporation

About us...



Over
50year
trajectory



Part of



a Puerto Rican conglomerate
that owns and manages a
portfolio of affiliated
companies committed to
provide the finest service
experience within the Food
Service, Food and beverage
and Aviation industries.



OPERATIONS



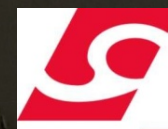


Food service industry

- Food and beverage airport concessions
- Franchised restaurants
- Casual Dining, Fine Dining and Coffee Shops
- Institutional clients: Hospitals and correctional facilities, etc.
- In-flight catering services to major commercial airlines



**365
DAYS**



Carolina Catering Corporation

Food preparation and distribution services in Puerto Rico



Commercial Airlines



Corporate Aircraft



Institutional clients



Hospitals



Correctional facilities



Cafeterias



Hotels



Ready-to-eat products



Carolina Catering Corporation



The Healthy Side of Good Food

Manufacturing services must have a clear objective: to provide **tasty and attractive finished products**, to ensure our **customer's expectations**, and to meet specific **nutritional needs**.

The **ingredients** used in the preparation of the products are as important as the method of **preparation** and scrupulous care to ensure that the products retain the maximum amount of **nutrients**.

Our **expert** leaders and managers ensure that all food preparation and management protocols are followed, in full compliance with all nutritional and food safety guidelines, while:

- Planning / Understanding customer expectations
- Buy ingredients
- Supervise the preparation process





Quality Department

The Quality Department works closely with all relevant government agencies to assure preventative measures and comply with the most rigorous procedures.

- ✓ **FDA** – US Food and Drug Administration
- ✓ **USDA** - United States Department of Agriculture
- ✓ **DOT** – US Department of Transportation
- ✓ **TSA** – Transportation Security Administration
- ✓ **DHS** – Department of Homeland Security
- ✓ **EPA** – US Environmental Protection Agency
- ✓ **OSHA** – Occupational Safety and Health Administration
- ✓ Puerto Rico Health Department
- ✓ Solid Waste Authority of PR – *Recycling Program*





Carolina Catering Corporation



For information regarding about this proposal or other solutions for your organization, please contact:

787-253-0129

787-791-8500

info@skycatererspr.com

<http://www.mgicaribe.com/>

<https://www.skycatererspr.com>

