



GENESEE COUNTY PURCHASING DEPARTMENT

ROOM 200, COUNTY ADMINISTRATION BLDG.
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FLINT, MICHIGAN 48502

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ERIC F. HOPSON
Purchasing Director

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Purchasing Manager

January 14, 2009

ADDENDUM #1

**REQUEST FOR PROPOSALS (RFP) #08-031
CAFETERIA, CATERING AND CONCESSION SERVICES FOR
GENESEE COUNTY PARKS AND RECREATION COMMISSION**

1. Please include the attached Pre-proposal minutes and questions and answers as part of the above referenced RFP.
2. Please include the following attachments in the above referenced RFP:
 - Sales figures for Crossroads Village dining facilities
 - 7 Menus

Indicate on the Signature Page item #5 and the exterior of the envelope containing your proposal:

“ADDENDUM #1 RECEIVED”

**ALL PROPOSALS MUST BE RECEIVED AT:
GENESEE COUNTY PURCHASING DEPARTMENT
1101 BEACH STREET, ROOM 200
FLINT, MI 48502**

Eric F. Hopson

Eric F. Hopson, Purchasing Director
G:/bid2/2008/08-031add1

**PRE-PROPOSAL MEETING
WEDNESDAY, JANUARY 7, 2009**

**08-031 CAFETERIA, CATERING AND CONCESSION SERVICES FOR
GENESEE COUNTY PARKS AND RECREATION COMMISSION**

Genesee County Staff Present:

Cindy Carnes, Genesee County Purchasing
Amy McMillan, Director, Genesee County Parks
Ron Walker, Deputy Director, Genesee County Parks
Garry Pringle, Crossroads Village Manger
Leisa Gagne, Financial Officer, Genesee County Parks
Deborah Wilkes, Recording Secretary, Genesee County Parks

Amy McMillan opened the meeting by introducing Park staff and Cindy Carnes from the Purchasing Department. On behalf of our commission and staff we appreciate the great interest that is being shown in the request for proposals for food services at Crossroads Village & Huckleberry Railroad. Cindy Carnes, from the Genesee County Purchasing Department, will be reviewing the proposal with those present. Records will be taken of all the questions asked today and everyone will have the opportunity to view the questions and answers asked today so everybody has the same information available to them in order to put together a proposal that is responsive to our request. Only the companies who sent a representative here this morning are eligible to submit proposals for consideration.

Ms. Carnes explained that she will review and clarify everything that needs to be included in the proposals to be considered a responsive proposal.

Cindy Carnes reminded attendees that this is a mandatory pre-proposal meeting and all attendees who wish to be considered to submit a proposal must sign in. She asked attendees to leave a business card if they have one available and also offered a green sticker for them to place on their proposal when it is submitted, making their paperwork easily identified as a proposal. Proposals are checked against the list of people that have signed in today, and proposals will not be accepted if the company wasn't represented at today's meeting.

IMPORTANT: Due date of all proposals is **Thursday, January 22, 2009 at 3:00 p.m.** **NO LATE PROPOSALS WILL BE ACCEPTED.** All proposals should be delivered by mail or in person to the Purchasing Department, Room 200, 1101 Beach Street, Flint MI 48502. All proposals are date-stamped and once the clock turns to 3:01, no proposals will be accepted. You can turn the proposals in early. Do not bring your proposals to the Parks and Recreation building. They cannot be accepted at that location.

Once the minutes of this meeting and the walk-thru are complete they will be posted on line and you must check the web-site for updates and addenda with any pertinent information affecting this proposal.

Ron Walker, Deputy Director announced that after this meeting we will allow all attendees to walk through the Village food service buildings with Village Manager Garry Pringle. He will answer all your questions and you will have the opportunity to see the facilities and equipment.

INSTRUCTIONS TO PROPOSERS pages 3 & 4

#3 5 copies are necessary, one of which is labeled original with the original signature and one electronic copy, including all pages 1-41. You may provide the Purchasing Department with a copy of the proposal on either a flash drive or compact disc. We cannot accept a submission of a proposal by email at this time.

#4 Attachment 2 is the model Equity & Diversity plan the plan is turned into the Equity & Diversity department.

#5 Standard Professional Services contract is attachment 1. If you have any exceptions to this standard contract you may state and submit your concerns along with your proposal response.

#6 There is a format available of what to return with the proposal (see page 4). Check the Genesee County web site <http://www.co.genesee.mi.us/Purchasing/currentbids.htm> for all updates and addendums. You can review everything that was covered at this meeting and walk- through. The addendum will be available within a few days. Continue to check the web site for subsequent updates.

#7 Bidders insurance checklist – pg 19. Read through this page carefully and talk to your insurance agent to determine if any additional insurance expenses are warranted; know your expenses up front.

#8 Proposal Format – Please review pages 20-21 to insure that all the necessary pages are included in your proposal.

STANDARD TERMS AND CONDITIONS pages 4-7.

Please review this section carefully.

ADDITIONAL TERMS AND CONDITIONS pages 7-10

#3 Inquiries: All questions submitted after today's walk-through must be submitted to Cindy Carnes in the Purchasing Department. You may contact her via email (there are business cards available today) or by telephone. The deadline for all questions is Wednesday, January 15, 2009 at 5:00 p.m.

#4 Addenda and acknowledge on the Signature Page: Your signature page acknowledges that you have seen and read all addenda.

#11 Disclosure: All proposals submitted are subject to public disclosure under the Freedom of Information Act (FOIA)

#13 Best and Final Offers: Proposals will be opened on January 22, 2009. This will not be a public opening and the County reserves the right to select proposals in order to ask additional questions for clarifications and interview these proposers before a decision is made to choose a contractor.

SCOPE OF WORK / PURPOSE

General Information: This section describes all facilities within the Genesee County Parks and Recreation Commission (GCPRC) that serve food.

Scope of Services: This section explains which of the facilities, listed in general information, that are included as part of this agreement and which facilities are excluded.

SPECIFICATIONS

This section explains the responsibilities as they relate to the contractor chosen to provide services and the responsibilities of the Genesee County Parks & Recreation Commission.

STATEMENT OF APPROACH

This part of your proposal should state how you would provide the services requested. You should be able to show that your organization is financially stable, is competent and experienced, that your staff is experienced, what your customer service standards are and any prior experience your organization has in cafeteria, catering and concession services.

You should also provide references. These can be from suppliers, customers and any sources that could support your organizations ability to perform the services requested in this proposal.

The following questions were asked during this meeting.

Q: Is a Class C liquor license required and who currently holds the liquor license?

A: The selected proposer would provide the license.

Q: What is the time frame to obtain the license, because he (the person commenting) found that it took six months to obtain a license.

A: A reasonable amount of time would be allowed.

Q: Why is 1 million dollars of insurance liability required rather than the fifty thousand the State requires?

A: The County's Risk Management department sets this amount.

Q: With regard to the best and final offer consideration, who is considered? Is it the lowest bidders?

A: Among the criteria being considered is the soundness and merit of the proposal, the financial benefit to the County and services offered.

Q: Is there an existing menu to be followed?

A: The proposers will submit their own menu, but the Parks would be able to provide past menus and pricing.

Q: Are past sales figures available?

A: The Parks can provide the sales figures and may be able to provide breakdown by location. If the Parks is unable to provide the breakdown by location it will be noted.

Q: Why has this been opened to the public for bids?

A: For the last two years the GCPRC has worked with a contractor. Food service is not our core service, parks and recreation is our focus. It was decided two years ago to leave the aspect of food service to the experts in the field. It has worked well and is a viable way for us to continue to provide food service.

Q: How much is the monthly rent?

A: That issue would be something that would be part of your overall proposal.

Q: Are the Parks looking for both concession and catering?

A: Yes, but the proposer has the option to submit a proposal on one or both services. This RFP allows for the possibility of being fulfilled by a single contractor or multiple contractors.

Q: Who has the current contract?

A: Stonegate Banquet Centre from Davison.

Q: How long was the contract?

A: Two years with the option to renew for one year.

Q: Who makes the decision to exercise the option?

A: It is a mutual decision.

Q: Will there be only one caterer?

A: Define in the proposal what you would do with regard to the catering part of the proposal and we would consider it as part of the proposal. The intent is to have only one contractor for the catering portion.

Q: Are there previously booked events already?

A: Yes, the parks would provide that information and these customers have not been promised a particular caterer.

Q: When does the season start?

A: Crossroads Village is open May through Labor Day. It reopens for the Halloween season, closes, and then reopens for Christmas on the day after Thanksgiving. Please take a brochure we have provided for details on past dates of operations. When the Village is open for the summer season it is open Wednesday thru Sunday from 10 am until 5 pm. There are also some special events that take place outside of normal seasonal business hours that are scheduled. There could also be some large corporate events that may wish to provide their own food services, or they may contact the successful proposer.

Q: So this is not an exclusive contract?

A: No, it has been in the past, but with some larger events, the customer may wish to have their own caterer or you could be working with the customer's event coordinator and acting as the caterer, so it may not be the same as the past. Although it is not an exclusive contract we would certainly provide information about our catering services and provide our caterer an opportunity to meet with any corporate events that book the Village.

Q: Is the contract exclusive with regard to alcohol? Would anybody be allowed to bring in their own alcohol?

A: Yes, it is exclusive with regard to alcohol. No one else would be allowed to bring in their own alcohol, we comply with all State regulations. We actually do not have a lot of alcohol events.

Q: What is the attendance in the park? What are your projections?

A: Attendance is affected by both weather and the day of the week. We can provide attendance figures for the last 5 years. Our business is influenced by the weather. Our attendance has not been down to the extent other entertainment attractions have been down over the course of the last year. We expected a drop due to the economy but we were ahead of most other entertainment venues.

Q: Are you looking for concessions full time during all open business hours or just special events?

A: If you read the RFP, it should answer that question directly with regard to our expectations of hours of service and locations open and available for food services. There may or may not be opportunities, depending on the proposals we receive, for outside vendors to come in during a large special event, such as Day Out With Thomas. For instance: If the successful proposer says they can do everything but sell water at an event, we would be looking for someone to come in and sell bottled water for the event.

Q: Is the cider and donuts during Halloween done by the caterer or is that done by the County.

A: The Parks do that as part of our operations and staff. The caterer would not be doing this unless it was financially advantageous for the Parks to let the caterer do that event. We could ask the successful proposer a price for donuts, if the

successful proposer could purchase donuts for a lesser amount than we could negotiate, it would be to our benefit to let the successful proposer handle the event. We would consider that option.

Q: How would the proposers obtain the attendance data?

A: This information would become part of the addendum minutes from this meeting.

Ron Walker stated that Stepping Stone Falls has been secured and winterized for the season but is available for viewing if anyone is interested.

To reiterate, bids will not be accepted past 3:00 on January 22, 2009 at the Purchasing Department at 1101 Beach Street, Flint, MI.

Garry Pringle gave directions to Crossroads Village and Huckleberry Railroad and noted that the roads going into the Village could be slippery, so please be careful when entering the parking lots and walking in the park.

CROSSROADS CAFÉ BUILDING:

Garry Pringle took the group for a tour of the Crossroads Café, showing the building, equipment, freezer unit, and storage areas for anybody interested to take pictures and inspect.

Q: Is there any air conditioning in the Café?

A: No, the only food service facility that is air conditioned is the Mill Street Warehouse and Dining Room.

Q: Who would be responsible for the maintenance of the equipment?

A: The proposal addresses the issue of maintenance of the equipment.

Garry: There is currently a fryer in this building that does not belong to the Parks. The building is not equipped for a fryer.

Q: So the fryer will not stay?

A: Correct, the fryer is not allowed due to ventilation issues. The grill will stay and is allowed.

Q: Who do the cash registers belong to?

A: The Parks own the cash registers; they are the same ones used throughout the Village. That is something the proposals should address, whether you would use your own registers or ours.

Q: Are there bun warmers or a steam table?

A: No

Q: What is under the grill?

A: Storage, you are welcome to look at it. If anyone wants to come back behind the counter and look at the equipment please feel free to do so. The equipment you see in this building belongs to the Parks with the exception of the fryer, and Pepsi coolers and coffee makers from Sysco. Whether you deal with Sysco or Gordon's or which soda pop providers you choose to work with could determine what equipment they would provide.

Q: How is the food service license handled?

A: The Parks holds the food service licenses for each location.

Q: How is the maintenance of the equipment handled?

A: That is addressed in the scope of the project in the RFP (request for proposal). The major appliances and equipment are the Parks responsibility. The coolers, tables, chairs, etc belong to the Parks. The smaller items, would probably be the contractor's responsibility. For instance, would we consider fixing a small coffee maker, probably not, but the larger equipment we would fix. However, all maintenance would be covered under appropriate use, if negligence was involved, it would absolutely be the responsibility of the contractor. We don't want to be too broad with what the Parks will take care of. Expendable items would be the contractor's responsibility and the non-expendable items would be the Parks responsibility.

Q: Does the park set the menu prices or does the provider?

A: The successful proposer would recommend the price but the Parks will provide some guidelines. If there were two contractors in the Village we would want to insure that the same prices for a bottle of water was being charged by both. If prices are out of line the Parks would certainly suggest the prices be brought in line with what is acceptable. In the last two years since we have used a contractor there was probably one or two items that we took issue with and they were changed.

Q: What about the boat cruises?

A: The RFP did not list the boat cruises. We no longer do dinner cruises. We did lunch cruises last year and, this year, if lunch cruises are done, there is nothing implied but if we had someone here that could provide the meals we would rather use someone here than find someone else. If we can direct business to the provider, why not use them, as opposed to using someone else. It's a win-win situation - if we can direct the business your way and you can make more money and we get better service for our customers.

Q: Is the food cooked in this building or brought from another building?

A: Yes you may cook here.

Q: So French fries will not be allowed in here?

A: That is correct.

Q: Would the provider be allowed to bring in equipment?

A: Yes, as long as it can be hooked up and the wiring and ventilation can handle the equipment safely.

Q: How is that handled with the health department? If new equipment is brought in, does it need to go through a plan review?

A: We are not the food experts, the provider would have to check with the health department to see what is required. Any equipment that was brought in by the last provider were not major changes and were not an issue with the health department during their inspections. Any major menu or equipment changes you wish to make may have to be addressed by the health department. If you wanted to change it from the existing cafeteria style set up, you may have to check with the health department first.

Q: Is there any place for a trailer-type operation?

A: No. As Ms. McMillan stated in the earlier meeting, if you are only interested in that type of operation, you could propose that and there could be opportunities during special events for those type of concessions to come into the Village. The locations you are being shown today are the facilities that would be open during our hours of operation, which is about 120 days during the summer and catering could be outside of our normal daily hours.

MILL STREET WAREHOUSE AND DINING ROOM BUILDING:

The Mill Street Warehouse is open to the public during normal business hours. The Mill Street Dining Room is available for special catered events. Either building can be rented. Both sides have been rented for weddings and special events in the past.

Mr. Pringle escorted the group to the area behind the concession window and through the kitchen and storage areas. He noted that the last provider replaced a larger stove with a smaller one to allow room for a fryer to be brought in. The fryer and the smaller stove belong to the current provider and would be removed. The rest of the equipment you see belongs to the Parks.

Q: Is there 220 or 110 wiring?

A: It is believed there are both, since some of the larger ovens, etc would run on 220.

Q: Will the larger stove be brought back in?

A: Yes

Q: Can a ventless oven be brought in?

A: Yes, as long as there are no problems with space and wiring.

Q: Are guests allowed to bring in food for events (such as weddings)?

A: Probably not with regard to guests, it has not been allowed in the past. That may be something that could be negotiated. However, are you always going to be the only person providing food in the Village? Probably not.

Q: Are the pans, etc included?

A: The majority of what you see belongs to the Parks.

Q: Liquor licenses are by “premises”, how is it possible to have another license for the same facility?

A: This is not the parks area of expertise. The proposer should research the issue with the proper state agencies (liquor control commission) for the proper answers to liquor licensing for events. The County will not be making their liquor license available to the contractor.

Q: Is there a floor plan available for the sites - dimensions of kitchen and rooms?

A: Probably not with regard to the kitchen size. The parks will try to provide this information if available.

Q: How many people does each room hold?

A: 300-350 each side.

Q: Could the proposers come back and measure areas?

A: As long as it is ok with the purchasing department, he doesn't see a problem with anybody returning to take measurements. You may call the main office at 736-7100 to ask someone to meet you here to take any measurements you need. Any floor plans we have in print would be for the rooms (provided for people interested in renting the rooms) not the kitchen area.

Q: Is the dining room available all the time?

A: The Parks does not rent the Mill Street Dining Room from January – March due to the inclement weather. It is available from April – December for special events. There are some dates that it would not be available in which the Village has scheduled events. During Day Out With Thomas the dining room is turned into a retail store. There are possibilities that there could be other dates when the Parks has special events planned that would prohibit customers from renting the space.

Q: What about the concession area?

A: The concession side is always available to the public (except January-March) During Halloween we have approximately 40,000 people coming through the concession area. We use half the concession area (for cider and donuts) and the provider would have the other half. That is a potential 40,000 people walking past your concession stand. We go from small days to very busy days. In the concession business you obviously would learn to prepare for those types of conditions. We watch reservations to estimate our attendance, as well as watching the weather reports.

Q: Does the contractor provide china?

A: Yes. We do have some china available, but we are getting out of the catering business, so we will not continue to supply and replace china. What is available may be used, but if there is not enough, the Parks will not be providing additional china and flatware. It would be the responsibility of the successful proposer. Any china that is damaged or missing due to negligence on the part of the contractor would be the responsibility of the contractor to replace.

Q: Is there 220 or 110 wiring available at Stepping Stone Falls?

A: Yes

Q: Did Stonegate go through the RFP process two years ago?

A: Yes

Q: It sounded like the contract was an automatic renewal. Did they decide not to exercise the renewal?

A: It was not an automatic renewal, it was optional.

Q: Are they bidding?

A: They are here today.

Q: Is a gross percentage of sales the only way payment can be determined?

A: That is the way the RFP is set up, however you may propose other financial arrangements in your proposal.

Q: Who is responsible for booking the Mill Street Dining Room?

A: The reservations department of the Genesee County Parks will make all reservations and handle any bookings. Our reservation staff works with both the customer and the contractor to relay information.

Q: Can the successful contractor bring customers to the venue?

A: Yes, the contractor is encouraged to solicit events.

Q: Regarding the menus posted at each location, if the menu or prices are different with the new season, who is responsible for posting new signage.

A: The contractor is responsible for menu signage.

LAKESIDE GRILL:

Garry Pringle: Vehicles are allowed through the back gates outside of normal business hours to deliver and shuttle supplies between buildings. Back gates are locked 15 minutes prior to the entrance of customers to the Village. The train engineers cannot have a vehicle blocking the tracks when they have 400 customers on the train. *No vehicles are allowed in the Village during public hours of operation.*

The Lakeside Grill is in the back of the Village. Most customers spend approximately 4 or more hours in the Village per visit. If you stop to talk to all of the Village interpreters, ride the train and the boat it could be longer.

The previous contractor chose to provide hand-dipped ice cream in this location.

Q: Can a list be provided of the buildings with 220 wiring?

A: All buildings have 220 wiring available but contractor would have to make the connections.

Q: Will floor plans be provided in the addendum?

**A: Measurements are: LakeSide Grill is 35 ft x 22 ft
Mill Street Warehouse Kitchen is 15 ft x 36 ft
Mill Street Dining Room Kitchen is 20 ft x 60 ft**

Q: How would a copy of the current contractor's contract be accessed?

A: Request a copy through the Freedom of Information Act.

Deborah Wilkes:

This concludes the tour of the Village food service facilities. Is anyone interested in visiting Stepping Stone Falls? (No one expressed an interest to see that facility)

Garry: Stepping Stone Falls was not used for concessions last year.

Q: What is at Stepping Stone Falls?

A: No permanent cooking equipment, a building with concession window and restrooms.

Q: Does the County have any equipment available for that building?

A: No

Q: What's the attraction at Stepping Stone Falls?

A: It's a man-made waterfalls feature, the Genesee Belle departs from this location on Sunday nights and it is a picnic area, there is also a nice walking area.

Sales figures for Crossroads Village dining facilities

Mill Street Warehouse

2007 – Summer - \$39,704, Halloween - \$14,818, Christmas - \$20,124,

2008 – Summer - \$36,367, Halloween - \$12,975, Christmas - \$13,043

Cafe

2007 - Summer - \$59,184, Halloween - \$11,677, Christmas - \$15,192,

2008 - Summer - \$51,093, Halloween - \$ 9,195, Christmas - \$10,983

Lakeside

2007 – Summer - \$68,712, Halloween - \$12,189,

2008 – Summer - \$60,732, Halloween - \$ 6,605

**Mill Street Food Warehouse
2008 Concession Menu**

**Hours of Operation
Saturday and Sunday
11 p.m-3 p.m.**

Hot Foods

Hot Dog	\$2.25
Chili Dog	\$3.00
Polish Dog	\$3.25
Slice of Pepperoni Pizza	\$2.50
French Fries	\$2.50

Deli

HOBODANA LUNCHES \$5.95

Lunch includes:

Turkey Bologna or Peanut & Jelly Sandwich, Chips, Cookies, Raisins wrapped in a red hobo bandana tied to a stick

Huckle "Bagel" Sandwich \$5.00
(Turkey, Onion & Chive Cream cheese, Dijon Mustard on gourmet bagel bread)

Chicken Ranch Wrap \$5.00

Chicken Salad on Croissant \$4.75

Grilled Chicken Salad \$5.95

Broccoli Parmesan Salad \$4.95

Garden Salad \$3.95

Snacks and Treats

Soft Pretzel	\$2.50
Lemon Custard Squares	\$2.00 per slice
Cinnamon Rolls	\$2.00
Novelty Ice Cream	\$1.25 - \$2.00
Dill Pickle	\$1.25
Whole Fruit	\$1.00
Popcorn	\$1.00
Chips	\$1.00

Beverages

16.9oz. Bottled Water	\$1.50
16oz. Fountain Beverage	\$1.50
8oz. Coffee	\$1.25

Above prices are subject to 6% sales tax.

**Mill Street Food Warehouse
2008 Halloween Concession Menu**

**Hours of Operation
Monday-Friday 5 p.m. – 9pm**

**Saturday and Sunday
12 p.m. – 9pm**

Hot Foods

Hot Dog	\$2.25
Slice of Pepperoni Pizza	\$2.50
Onion Rings	\$2.50
French Fries	\$2.50
Chicken Strips	\$3.75
Hearty Chicken Noodle Chili	\$4.50 \$4.50

Snacks and Treats

Soft Pretzel	\$2.50
Cinnamon Rolls	\$2.00
Dill Pickle	\$1.25
Whole Fruit	\$1.00
Popcorn	\$1.00
Chips	\$1.00

Beverages

16.9oz. Bottled Water	\$1.50
16oz. Fountain Beverage	\$1.50
8oz. Coffee	\$1.25
8oz. Hot Chocolate	\$1.25

Above prices are subject to 6% sales tax.

Crossroads Cafe

2008 Summer Cafe Menu

Hours of Operation
Wednesday - Sunday
10 a.m-5 p.m.

GRILL ITEMS

Hamburger	\$3.50
with cheese	\$3.75
Turkey Burger	\$4.00
with cheese	\$4.25
The LumberJack	\$5.00
(2 -1/4 lb. hamburger, pickle, lettuce, tomato, onion)	
with cheese	\$5.25
Reuben Panini	\$5.00
Smoked Turkey Panini	\$5.00
Grilled Cheese Sandwich	\$2.50
with ham	\$3.50
Hot Dog	\$2.25
Mott Lake Lunch	\$5.75
(Hamburger, Chips, Bottled Soda)	

SNACKS AND TREATS

Cinnamon Roll	\$2.00
Novelty Ice Cream	\$1.25 - \$2.00
Assorted Chips	\$1.00

BEVERAGES

20oz. Bottled Soda	\$1.75
Bottled Water	\$1.50
Arizona Iced Tea	\$1.50
12 oz. Can Soda	\$1.25

Above prices are subject to 6% sales tax

Crossroads Cafe

2008 Halloween Menu

Hours:

Monday - Friday 5 p.m. - 9 p.m.

Saturday - Sunday 12 p.m. - 9 p.m.

HOT FOOD ITEMS

Hamburger	\$3.50
with cheese	\$3.75
Turkey Burger	\$4.00
with cheese	\$4.25
The LumberJack	\$5.00
(2-1/4 lb. hamburger, pickle, lettuce, tomato, onion)	
with cheese	\$5.25
Reuben Panini	\$5.00
Smoked Turkey Panini	\$5.00
Grilled Cheese Sandwich	\$2.50
with ham	\$3.50
Hot Dog	\$2.25
Mott Lake Lunch	\$5.75
(Hamburger, Chips, Bottled Soda)	



Soups

Hearty Chicken Noodle	\$4.50
Chili	\$4.50

SNACKS AND TREATS

Cinnamon Roll	\$2.00
Assorted Chips	\$1.00

BEVERAGES

20oz. Bottled Soda	\$1.75
Bottled Water	\$1.50
Hot Chocolate	\$1.25
Coffee	\$1.25

Above prices are subject to 6% sales tax

Lakeside Ice Cream and Grill
2007 Summer Menu

Hours:
Wednesday – Sunday
11 a.m. – 5 p.m.

Grill Items

Hamburger	\$3.50
Cheeseburger	\$3.75
Onion Rings	\$2.50
Fish & Chips	\$5.95
Hot Dog	\$2.25
French Fries	\$2.50

Hand Dipped Ice Cream

Flavors:

**Chocolate, Sugar Free Butter Pecan, Chocolate Chip
Cookie Dough, Vanilla, Moose Tracks, Mint Chocolate
Chip, Superman, Road Runner Raspberry, Strawberry**

Single Dip **\$2.75**

Double Dip **\$3.75**

Waffle Cone-Add **\$.75**

Sundaes **\$3.00**
Strawberry, Chocolate, Caramel

Sundae Toppings, Add: **\$0.50**
Whipped Cream, Nuts, Candy

Floats, Milk Shakes, Malts and Cold Drinks

Root Beer Float	\$3.25
Boston Cooler	\$3.25
Vanilla, Strawberry, or Chocolate Shake	\$3.50
Fruit Smoothies	\$3.00
16.9 oz. Bottled Water	\$1.25
12 oz. Canned Pop	\$1.25

Lakeside Grill

2008 Halloween Menu

Hours of Operation

Saturday and Sunday
1 p.m. – 8 p.m.

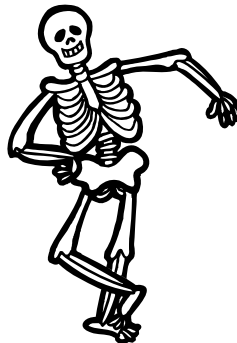
Grill Items

Philly Steak & Cheese	\$4.50
Cheeseburger	\$3.75
Hamburger	\$3.50
French Fries	\$2.50
Onion Rings	\$2.50
Hot Dog	\$2.25
Wing Dings	\$3.75
Corn Dogs	\$2.50

Beverages

Bottled Water	\$1.50
Canned Pop	\$1.25
16.9oz. Bottled Water	\$1.50
16oz. Fountain Beverage	\$1.50
8oz. Coffee	\$1.25
8oz. Hot Chocolate	\$1.25

Above prices are subject to 6% sales tax



*Mill Street Warehouse
2008 Christmas Concession Menu*

Hot Foods

Chicken Nuggets	\$3.75
Slice of Pepperoni Pizza	\$2.50
Onion Rings	\$2.50
French Fries	\$2.50
Hot Dog	\$2.25

Snacks

Soft Pretzel	\$2.50
Cinnamon Rolls	\$2.00
Dill Pickle	\$1.25
Chips	\$1.00
Popcorn	\$1.00

Soups

Hearty Chicken Noodle	\$4.50
Chili	\$4.50

Sandwiches

Chicken Ranch Wrap	\$5.00
Chicken Salad on Croissant	\$4.75

Salads

Grilled Chicken Caesar Salad	\$5.95
Garden Salad	\$3.95

Beverages

16 oz. Fountain Beverage	\$1.50
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Coffee

16 oz.	\$1.75
8oz.	\$1.25

Hot Chocolate

16 oz.	\$1.75
8 oz.	\$1.25

Bottled Water	\$1.50
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Hours of Operation
4pm – 9pm

Above prices are subject to 6% sales tax.

Crossroads Cafe
2008 Christmas Menu

HOT FOOD ITEMS

Hamburger		\$3.50
with cheese		\$3.75
Turkey Burger		\$4.00
with cheese		\$4.25
The LumberJack		\$5.00
(2 -1/4 lb. hamburgers, pickle, lettuce, tomato, onion)		
with cheese		\$5.25
Reuben Panini		\$5.00
Smoked Turkey Panini		\$5.00
Grilled Cheese Sandwich		\$2.50
with ham		\$3.50
Hot Dog		\$2.25
Mott Lake Lunch		\$5.75
(Hamburger, Chips, Soda)		
<u>Soups</u>		
Hearty Chicken Noodle		\$4.50
Chili		\$4.50



Hours of Operation 4pm – 9pm
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BEVERAGES

Bottled Soda		\$1.75
Can Soda		\$1.25
Hot Chocolate	16oz.	\$1.75
	8 oz.	\$1.25
Coffee	16oz.	\$1.75
	8 oz.	\$1.25
Bottled Water		\$1.50

Above prices are subject to 6% sales tax