



Forty One Catering LLC
dba Mattison's 41
7275 South Tamiami Trail
Sarasota, FL 34231
941-921-3400

RFP No. 20260189

Emergency Operations Center (EOC) Facility Emergency Food Catering – Annual Contract

ORIGINAL



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Mattison's Restaurants & Catering Company is a local, chef owned restaurant and catering company presenting fresh ingredients, innovative cuisine and exceptional service while supporting our local farmers, culinary suppliers, and the community. Mattison's has earned an outstanding reputation as one the finest restaurants and catering company in Southwest Florida. We achieve this by exceeding the expectations of our guests through excellent food and service.

Chef Paul Mattison's involvement in the community has assembled a reliable and professional team that is stronger than ever. Chef Paul has developed a working relationship with all his team members, creating a desirable work establishment. One of the most important considerations to make when selecting a catering company is who will be performing the work and what commitment is made for staff continuity. Chef Paul believes in surrounding himself with the most talented professionals, while leading by example. Our team is trained and committed to provide excellent service from the first phone call to the execution of the event.

Beyond exceptional service, Mattison's has applied the highest standard of excellence to the purchasing, preparing and delivery of our exceptionally unique and delicious cuisine. Using local foods, when possible, we are committed to utilizing the highest quality products. Our proteins are "never-ever"; raised on sustainable family farms, have never-ever been given antibiotics, steroids, growth stimulants or hormones, fed 100% vegetarian feed, no pesticides, no preservatives, no artificial ingredients.

Mattison's has developed and maintained a great relationship with additional government sanctioned facilities including the Charlotte County, City of Sarasota, Sarasota County, Manatee County, Lee County and Collier County. Mattison's also has a great affiliation with local vendors for kitchen remodels to full event rental items. It is through this rapport that Mattison's has created a proven response time from restaurant openings to disaster relief catering and everything in between.

Mattison's is equipped to handle all entities included in this proposal and will provide the same level of customer service throughout the operation. It is the goal of our team at Mattison's to apply only the highest standards of excellence to every entity to which we operate. We look forward to the opportunity and know we will continue to contribute to Charlotte County in a positive and profitable way.

Mattison's has been providing emergency food services to government and private companies from 2005 to as recent as November 2024. The majority of these services are for

hurricane/tropical storm disasters; however, we have been activated for other reasons, particularly and more recently for a Covid-19 vaccination site. Our preparation depends on the client request, type of emergency and number of meals required. We have delivered boxed meals to multiple locations for hundreds of emergency service employees, set up a full site including kitchen equipment and tents to service thousands, and had a team lock in Emergency Operations Centers for multiple days. Our team understands the importance of emergency catering and the work that is entailed to provide excellent service in a timely manner.

To efficiently operate the business, Chef Paul Mattison has assembled a reliable and professional team consisting of a Marketing, Public Relations, and Design Department (including social media and website); Community Outreach Department, Catering Department; Accounting Department; and Restaurant Management Department. Each Department stays up to date on the latest technology and information – operating in a focused, systematic way to accomplish the daily tasks and grow the company. Mattison's Restaurants & Catering was founded 2001 and currently operates with 150-180 employees (seasonal) throughout the company.

This response to proposal is made without collusion with any other person or entity submitting a proposal pursuant to this RFP.

A. Company Relevant Experience and Reference:

- 1. Hurricane Helene & Milton 2024, Duration: 12 Days
 - 2. Charlotte County, 20212 Peachland Blvd, Port Charlotte, FL 33954
 - 3. Ellen Pinder, Emergency Management Coordinator, 941-833-4000
 - 4. Mattison's Team was deployed as the initial storm Helene was approaching and due to the impact on the area, continued service for breakfast, lunch, and dinner for 8 days before Hurricane Milton hit, which continued our service another 4 days. Our team was able to move locations as needed and set up for various service in the county. Our dates on site were September 25 – October 11, 2024.
 - 5. Disaster Relief Catering
 - 6. 180-250
 - 7. 4,360 Meals served

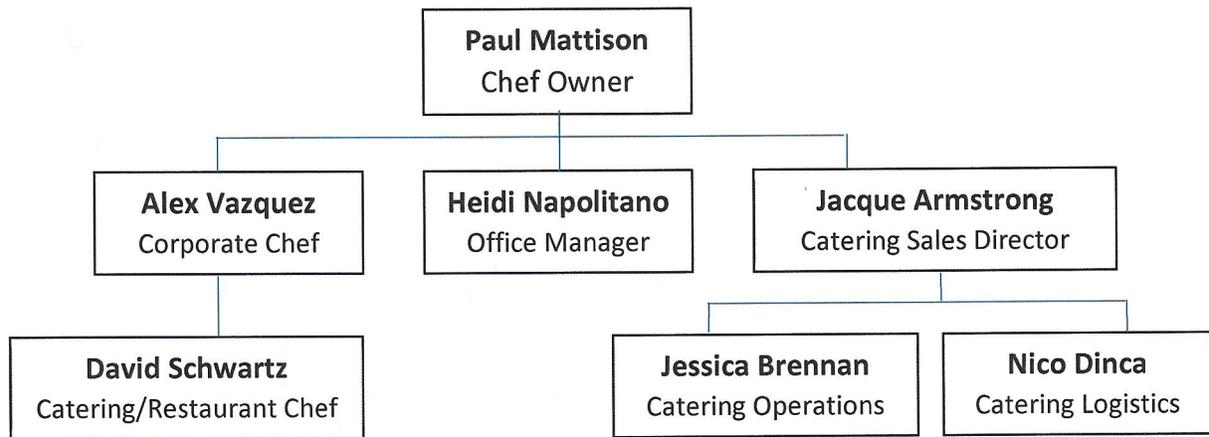
- 1. Hurricane Helene & Milton 2024, Duration: 22 Days
 - 2. Sarasota County EOC, 6050 Porter Way, Sarasota, FL 34232
 - 3. Andrew Svilokos, Logistics Officer, 941-861-5930, asvilokos@scgov.net
 - 4. Mattison's Team was deployed as the initial storm Helene was approaching and continued service for breakfast, lunch, dinner and a late-night meal for 10 days before Hurricane Milton hit, which continued our service another 12 days. Our dates on site were September 24 – October 18, 2024.
 - 5. Disaster Relief Catering
 - 6. 250-350
 - 7. 18,039 Meals served

- 1. Hurricane Ian 2022, Duration: 23 Days
 - 2. Lee County EOC, 2665 Ortiz Ave, Fort Myers, FL 33905
 - 3. Lee County Emergency Services, Jonathan Diamond, 239-533-0601, jdiamond@leegov.com
 - 4. Mattison's Team was deployed as the storm was approaching and due to the impact on the area, continued service for breakfast, lunch, and dinner for 23 days. Our team serviced surrounding agencies as well including Sheriff's Office, Firefighters, Public Safety, etc. Our dates on site were September 27 – October 20, 2022.
 - 5. Disaster Relief Catering
 - 6. 500 – 1800
 - 7. 71,718 Meals served

- 1. Hurricane Ian 2022, Duration: 4 days
 - 2. Manatee County EOC, 2101 47th Terrace East, Bradenton, FL 34203

3. Manatee County Emergency, Kathi Brown, 941-749-3560, kathi.brown@mymanatee.org
 4. Mattison's Team was deployed prior to the storm hitting the Manatee area. We were set up to serve dinner and began serving breakfast, lunch, dinner, and a late-night meal for three more days. Our crew remained on site, locked in at the EOC center. Our dates on site were September 27 – September 30, 2022.
 5. Disaster Relief Catering
 6. 200
 7. 2600 Meals served
- 1. Covid Vaccination Site, Duration: 5 months, 21 weeks
 - 2. Southwest International Airport & Edison Mall, Lee County
 - 3. Lee County Emergency Services, Jonathan Diamond, 239-533-0601, jdiamond@leegov.com
 - 4. Mattison's Team was contracted for a covid vaccination site in Lee County. We were on site Monday-Friday for 21 weeks, serving breakfast and lunch. Our dates on site were January 27 – June 18, 2022.
 - 5. Government
 - 6. 100-150
 - 7. Over 21,000 Meals served

B. Proposed Team:



Chef Paul Mattison: Executive Chef & Owner. Oversees all operations. Owner will comply with all applicable federal, state, and local laws and regulations. Owner will oversee all logistical elements to prepare and mobilize a self-sustaining operation at all offsite catering events.

Heidi Napolitano: Office Manager. Assist with event details/communication, accounting (accounts payable and receivable), and venue commission reports.

Jacque Armstrong: Catering Sales Director. Catering Sales for all offsite catering events. Communication and coordination with clients (private and government). Communication with the City of Sarasota staff on any upcoming requirements.

Alex Vazquez: Corporate Restaurant Chef. Alex oversees all restaurant kitchens and operations for Mattison's. Alex works directly with each restaurant chef and vendor to ensure quality and consistency throughout the company.

David Schwartz: Catering Chef. Manages product and equipment procurement. Chef works with sales team and client to assist in the creation and execution of all catering menus. Chef oversees safe handling of all food processes. Chef hires and trains all kitchen staff. Chef will assist with the meal count process and provide an accurate meal count to the City no later than two hours after each completed meal service. Chef determines what leftover food product may be safely donated to the Salvation Army. Check in all incoming food orders, control inventory, set up sanitary mobile kitchens, communicate with purveyors to ensure local and sustainable options when attainable, oversee Van Wezel operations in addition to Mattison's Forty-One and Mattison's Catering, ensure proper food handling in restaurant, off site and during transit, coordinate food, beverage and dry good operations for disaster relief catering.

Jessica Brennan: Catering Operations. Coordinate with logistics and sales team on staff scheduling and supplemental rental orders.

Nico Dinca: Catering Logistics. Communications with sales team on event related details, logistics for day of event, making sure all equipment is loaded and arrives on site, supervising

staff and overseeing set up at event site, ensuring event runs smoothly and coordinating front of house with back of house, making sure all client needs are met.

Mattison's Principal and Employees Authorized to enter a contract on behalf of the company:

Paul Mattison, Chef-Owner

Heidi Napolitano, Office Manager

Jacque Armstrong, Catering Sales Director

These employees will not be substituted without the express permission of the County.

C. Proposed Fee Schedule & Cost Proposal

Description	Unit of Measure	Estimated Per Day Quantity*	Unit Price	Extended Price
Hot Breakfast	Per Meal	200	\$19.00	\$3,600.00
Cold Breakfast	Per Meal	200	\$17.00	\$3,100.00
Hot Lunch	Per Meal	200	\$22.50	\$4,300.00
Cold Lunch	Per Meal	200	\$19.00	\$3,600.00
Hot Dinner	Per Meal	200	\$34.00	\$6,400.00
Cold Dinner	Per Meal	200	\$31.50	\$5,800.00
Overnight Meal	Per Meal	200	\$21.50	\$3,900.00

*Meal counts are an estimate only and will be determined upon the County's request upon activation.

D: Timeframe:

Mattison's can perform all tasks listed in our proposal with efficiency, attention to every detail and with an up-beat friendly attitude. Our team will set up a meeting with the County to discuss their vision, requirements and overall plan for emergency services. Our team can react within hours of activation with basic meals and be fully set up for service within 24 hours as needed. All invoicing will be based upon contract pricing and meal counts agreed upon by the County and Mattison's.

Mattison's standards for client service will be the same for County representatives as it is for outside wedding, corporate and social clients. Communication will begin in our catering office with our County representative and continue with our lead onsite team.

Mattison's has been working in emergency food services since 2005, providing multiple meals a day to large quantities of emergency teams at an affordable and efficient rate. Every year our management team works closely with our purveyors to determine menu items to maintain pricing to better serve our clients and community. It is through our commitment to our vendors throughout the year that we are able to maintain this partnership.

Our food preparation for boxed meals will begin at our catering kitchen at our Mattison's Forty-One location. Contingent on the requirements of the emergency, our team will set up an assembly for preparing and packaging. Our kitchen team will strategically coordinate the food preparation while our operations team begins setting up to accept the food for packaging and delivering. This includes organizing and packing our trucks. Once the food is prepared and boxed, our team organizes the boxes by the guest count on pallets, wraps the boxes for transportation and loads the pallets onto our trucks for delivery. We have refrigerated trucks as well as cooler blankets to safely transport perishable meals.

For onsite service, our team will either begin food preparations at our facility or set up on site to prepare. This will be determined based on the start time as well as the complexity of the emergency.

Mattison's will follow all current and applicable federal, state, county, city laws, ordinances, orders, codes, rules and regulations of all authorities having jurisdiction over the type of food service. All food products will be stored at a safe acceptable temperature. The serving lines are equipped to keep food hot or cold. Mattison's will maintain proper serving temperatures throughout the serving periods.

Mattison's management team will be monitoring any disaster situation prior to its onset when applicable, i.e. hurricane, fires, etc. upon receiving the initial call from the County, our team

will begin preparations. All departments are always equipped with emergency service preparations lists.

Within 1 Hour: Our chef team will notify our food purveyors on products, quantities, and delivery locations. Our purveyors are already equipped with our disaster menu and insurance requirements. Our logistics team will pull all necessary equipment for a full site set up and begin loading our truck(s).

Within 4 Hours: All departments are packed and ready to go. Based upon the emergency needs and site availability, our team will begin putting together boxed meals at our location to be delivered or begin driving to the site location to set up.

Within 6 Hours: Our team will be ready to deliver boxed meals or already arriving at site location. Our site can be built within 2 hours and food preparations can begin.

Within 8 Hours: Our team will be set up and ready to serve the required meal and during service will begin preparations for the following meal as needed.

Meal plans are included below for all service types. All menus are subject to change based upon availability at time of service. We are happy to revise these menus upon request, within negotiated price parameters. All menus include options for gluten free, dairy free and vegetarian diets. Additional allergies and special diets will be accommodated upon request. Sample menus have been included as well.

Hot Breakfast: eggs, potatoes, grits, bacon, sausage, dry cereal, bread, biscuit and gravy, fruit, pancakes; Drinks: regular and decaf coffee, milk, juice, water

Continental Breakfast: assorted breakfast breads, muffins, fruit; Drinks: regular and decaf coffee, milk, juice, water

Hot Lunch: meat and vegetarian lasagna, garden salad, dessert; Drinks: assorted sodas, water, Powerade

Cold Lunch: deli sandwiches (ham, turkey & cheese), vegetarian sandwiches, pudding pack, chips, whole fruit; Drinks: assorted sodas, water, Powerade

Hot Dinner: barbecue chicken and ribs, mashed potatoes, vegetables, garden salad, dessert; Drinks: assorted sodas, water, iced tea

Cold Dinner: assorted salads (chicken, tuna, egg, and/or potato), vegetables, cold Tuscan pasta, dessert; Drinks: assorted sodas, water, Powerade

Overnight Snack: assorted pizzas, brownies; Drinks: assorted sodas, water, Powerade, regular and decaf coffee

Mattison's team will prepare based upon the count provided by the County representative. Our billing will reflect this count as well as any additional that may be requested upon arrival. Mattison's cancelation policy for canceled meals during emergency catering is as follows:

- Meals canceled within 24 hours will be charged at full price.
- Meals canceled within 24-48 hours will be charged at 50%.
- Meals canceled within 48-72 hours will be charged at 25%.
- Meals canceled within 72 hours will be charged at 10%.

At Mattison's, hospitality and client satisfaction come first. We have always gone above and beyond for our clients and will undoubtedly give the County the same experience.

E: References

Kathi Brown
Manatee County Emergency Operations Center
941-749-3560
Kathi.brown@mymanatee.org

Mike Nevarez
Deputy Emergency Manager
Lee County Emergency Operations Center
941-740-2912
mnevarez@northportfl.gov

Sandra Tapfumaneyi
Emergency Management Chief
Sarasota County Emergency Operations Center
941-861-5495
stapfumaneyi@sccgov.net

DRUG FREE WORKPLACE FORM

The undersigned vendor in accordance with Florida Statute 287.087 hereby certifies that Mattison's 41
does: (name of business)

1. Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
2. Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
3. Give each employee engaged in providing the commodities or contractual services that are under bid a copy of the statement specified in subsection (1).
4. In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under bid, the employee will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
5. Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
6. Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.



Proposer's Signature

January 29, 2016
Date

END OF PART V

(This form must be completed & returned)

BYRD ANTI-LOBBYING CERTIFICATION

Certification for Contracts, Grants, Loans, and Cooperative Agreements

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of an Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

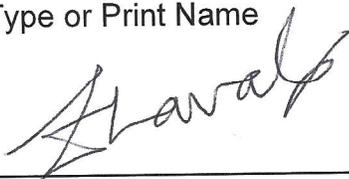
(2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by Section 1352, Title 31, U.S.C. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

January 29, 2026
Date

Dharal Patel
Type or Print Name


Signature

Owner, Managing Partner
Title

(This form must be completed & returned)