



Contra Costa Community College District
500 Court Street
Martinez, California 94553
925.229.1000 www.4cd.edu

Contra Costa Community College District Bid No. 4CD-110
CCC Food/Cafe Services RFP
July 16, 2024
ADDENDUM NO. 2

A. QUESTIONS & ANSWERS

1. Terra Grill hours of operation?

Answer: Aqua Terra Grill is operated through our Culinary Arts program. They open two weeks after the beginning of the semester. (Tuesday – Thursday, 11:30 a.m. to 1:30 p.m.)

2. Terra Grill menu and pricing?

Answer: Please see next page for most recent menu and pricing. Please note that menu and pricing changes frequently throughout the semester.

Please make sure to acknowledge receipt of this addendum by marking the addenda/amendments acknowledgment portion of the **SUMMARY OF PROPOSAL PRICING AND SIGNATURE PAGES (EXHIBIT A, page 20)** of the RFP.

All other facts and specifications to this bid remain unchanged.

Rod Herrera
Contra Costa Community College District

Governing Board

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Andy Li *Vice President*
Judy E. Walters, Ph.D. *Secretary*
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Chancellor

Mojdeh Mehdizadeh

College Presidents

Kimberly R. Rogers, Ph.D. Contra Costa College
Susan E. Lamb Diablo Valley College
Pamela Ralston, Ph.D. Los Medanos College



OPEN FOR LUNCH

On Premise Dining & Take-out

Operation Hours: 11 a.m. to 1:00 p.m.

Reservations Recommended: (510) 215-3846

FEBRUARY & MARCH LUNCH & TO-GO MENU

Welcome to Aqua Terra Grill, a restaurant fully operated by students from Contra Costa College's Culinary Academy. We encourage you to order and share multiple menu items to support our students' learning in the kitchen and dining room laboratory, and to provide you with a complete dining experience.

EARLY SPRING MENU

SOUP OF THE DAY 2.50



VEGAN
option

ROASTED BRUSSELS SPROUTS WITH LOCAL HONEY 3.00

GREEK-STYLE NOBU CEVICHE 4.00

BABY CALAMARI WITH GINGER SALSA 4.50

SHRIMP KAKIAGE WITH PARMESAN CHEESE 3.50

TERIYAKI GLAZED SALMON WITH OYSTER MUSHROOMS AND GINGER-PEA RICE 8.50



Option

TEMPURA RED SNAPPER WITH ROOT VEGETABLE SLAW AND SWEET BASIL AIOLI 8.00



Option

SMOKED CHICKEN BREAST WITH TABBOULEH AND TOMATO-HERB VINAIGRETTE 7.50

SEARED TUNA WITH SWEET POTATO MASH AND GINGER, GREEN ONION DRESSING 9.00



POPPY SEED CHICKEN BREAST WITH AVOCADO AND MANGO BALSAMIC DRESSIN 7.50

NEAPOLITAN STEWED EEL ROLL UPS WITH PASTA 7.00

BURGER AND FRIES

CHILE CHICKEN BURGER WITH SPICY-MAYO, THREE-PEPPER CHEESE SPREAD AND FRIES 6.00

CUBAN BEEF BURGER WITH GRILLED HAM, CHEESE AND FRIES 6.00

DESSERT

DAILY CHANGING DESSERT SELECTION, PLEASE CHECK FOR AVAILABILITY 3.00

HOMEMADE ROLL WITH BUTTER 0.75

Please inform your server of any known food allergies or preferences.
We gladly accept cash or checks, credit or debit cards are not accepted.
We utilize local, sustainable, and natural ingredients in all menu items when possible.

