

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT		1. CONTRACT ID CODE		PAGE 1 OF 10 PAGES	
2. AMENDMENT/MODIFICATION NO. A001		3. EFFECTIVE DATE April 22, 2013		4. REQUISITION/PURCHASE REQ. NO.	
5. PROJECT NO. (If applicable)		6. ISSUED BY American Embassy – GSO 91 Vas. Sophias Avenue 101 60 Athens		7. ADMINISTERED BY (If other than Item 6)	
8. NAME AND ADDRESS OF CONTRACTOR (NO., street,city,county,State,and ZIP Code)		9a. AMENDMENT OF SOLICITATION NO. SGR100-13-Q-0011		9b. DATED (SEE ITEM 11) 04/18/2013	
		10a. MODIFICATION OF CONTRACT/ORDER NO.		10b. DATED (SEE ITEM 13)	
11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS					
<p>[X] The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers [] is extended, [X] is not extended. Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods: (a) By completing Items 8 and 15, and returning <u> 1 </u> copies of the amendment;(b) By acknowledging receipt of this amendment on each copy of the offer submitted; or(c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.</p>					
12. ACCOUNTING AND APPROPRIATION DATA (If required)					
13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS, IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.					
A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.					
B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b)					
C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:					
D. OTHER (Specify type of modification and authority)					
E. IMPORTANT: Contractor [X] is not, [] is required to sign this document and return _____ copies to the issuing office.					
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)					
The purpose of this amendment is to revise the Performance Work Statement, as per attached.					
Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.					
15A. NAME AND TITLE OF SIGNER (Type or print)			16A. NAME OF CONTRACTING OFFICER Jami Papa		
15B. NAME OF CONTRACTOR/OFFEROR BY _____ (Signature of person authorized to sign)		15C. DATE SIGNED	16B. UNITED STATES OF AMERICA BY _____s (Signature of Contracting Officer)		16C. DATE SIGNED

Performance Work Statement

The event will take place on July 2, 2013, between 19.00 to 21.30 hours and will host approximately 1,100 persons (**approximately 6 bites per person**). The menu that has been selected for this event is as follows:

<u>Main Appetizers</u>	<u>No. of pieces</u>
- Boneless Chicken Wings*	<u>750</u>
- Taquitos*	<u>750</u>
- Vegetarian Sushi Roll*	<u>750</u>
- Swedish Meatballs*	<u>750</u>
- Korean Soft Tacos*	<u>750</u>
<u>Side Appetizers</u>	
- Soft Pretzel Bites*	<u>750</u>

Drinks

Lemonade*

Ice Tea (no flavors)

*Sample recipe provided in the solicitation

GUIDELINES:

1. The portions must be strictly **light finger food**, easy to hold while you shake a hand or hold a drink. They should be consumable in one or two small bites. Substitutes for the above items may be recommended and should identify which appetizer is being replaced.
2. The caterer will have servers available to pass various appetizers as well as of ice tea, lemonade, water and 3 cocktails provided by the U.S. Government.

REMARKS:

The U.S. Government will provide drinks such as water, soft drinks, wine, beer and cocktails.

The U.S. Government will provide up to a total of 10 refrigerators and freezers.

The caterer shall provide the glassware, ice for the Embassy-provided beverages and any other drinks, tables with tablecloths, necessary screening devices to hide service areas, ashtrays and trashcans as needed, eighteen (18) standard sized cocktail tables with tablecloths, and additional tablecloths for Embassy tables.

It is possible that local hotels will donate food to be served at the reception. This will be confirmed at a later date. The caterer is responsible for providing tables with cloths, etc. to accommodate and serve the donated food as well. The final quantity of donated food will be provided at a later date.

In addition, the Embassy will provide an amount of in-house produced food (approx. 3000 pieces) to be served by the caterer as well.

There are no facilities on site for food preparation. The caterer is not allowed to use propane warmers; only electric warmers.

PERSONNEL:

Waiters are expected to pass around all food and refreshments, including water, ice tea, lemonade, and cocktails.

TENTS:

Two (2) 6 x 3 m white tents with lights for the drink station and receiving line;

One (1) 9 x 3 m white tent with lights to cover the platform for the band;

UMBRELLAS:

Two (2) white umbrellas for the reception/main gate area;

Two (2) white umbrellas for the welcome drink station and hat rack.

All tents and umbrellas will be in very good condition. The U.S. Government will not accept tents and umbrellas which are stained or in bad shape.

PLATFORM:

One (1) 9 x 3 m platform suitable for dancing. The skirt of the platform should be solid and visually pleasing around the edges. A riser shall be provided at the front for access onto the platform.

Tents, platform and umbrellas can be assembled the previous day or contractor must have finished with the installation by 09.30 hours on July 2 in order for the Embassy to start decorating them. All tents, platform and any other remaining items should be removed from the residence between 10.00 - 14.00 hours on July 3. An escort will be provided by the Government to enter the premises.

DECORATION:

Tablecloths should be an equal mix of white and royal blue.

Ice decorations are not allowed due to the heat.

Trashcans will be decorated by the caterer with material furnished by the Embassy.

CLEANING:

The contractor shall leave the area in a clean, neat, and orderly condition satisfactory to the Government.



(Boneless) Buffalo Wings

Ingredients:

oil for deep frying
1 cup unbleached all-purpose flour
2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/4 teaspoon garlic powder
1/2 teaspoon paprika
1 egg
1 cup milk
3 skinless, boneless chicken breasts, cut into 1/2-inch strips

Ingredients for Wing Sauce:

1/2 cup butter
1/3 cup hot pepper sauce
1/3 cup ketchup
2 tablespoons honey

Preparation:

Combine flour, salt, black pepper, cayenne pepper, garlic powder, and paprika in a large bowl. Whisk together the egg and milk in a small bowl. Dip each piece of chicken in the egg mixture, and then roll in the flour blend. Repeat so that each piece of chicken is double coated. Refrigerate breaded chicken for 20 minutes.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Fry chicken in the hot oil, in batches. Cook until the exterior is nicely browned, and the juices run clear, 5 to 6 minutes a batch.

Combine the butter, hot sauce, ketchup, and honey in a small saucepan. Bring to a boil over medium-high heat. Reduce heat to low and simmer for 15 minutes. Pour sauce over the cooked chicken; mix to coat.



Taquitos

Ingredients:

- 1 whole roasted chicken
- 1 cup favorite barbecue sauce
- 1 (16-ounce) container sour cream
- 1 (4 1/2-ounce) can chopped green chiles
- 2 cups frozen corn, thawed
- 1 small red onion, diced
- 1 clove garlic, peeled, crushed, and minced
- 1 cup shredded smoked Gouda cheese
- 2 cups shredded Monterey Jack cheese
- 1 teaspoon cumin
- 1 teaspoon chile powder
- 1 tablespoon freshly ground black pepper
- 24 flour tortillas
- 1 cup vegetable oil, for frying

Preparation:

In a large bowl, debone the chicken and shred the meat. Add the barbecue sauce, sour cream, chopped green chiles, corn, red onion, garlic, both cheeses, and spices. Toss well.

In a large pan over moderate heat, warm 1/4 cup of oil until it sizzles. Meanwhile, put 2 tablespoons of the chicken filling into each tortilla, roll, and secure with a toothpick. Working in 4 batches (wipe the pan clean and add 1/4 cup fresh oil between batches), pan-fry until the tortillas are golden brown and the mixture is warm, about 3 minutes per side. Drain on a paper towel.



Vegetarian Sushi Roll

Ingredients:

Sushi Rice

1/3 cup seasoned rice vinegar	2 teaspoons sugar
1 teaspoon salt	1 1/2 cups short-grained sushi rice
1 1/2 cups water	4 sheets toasted nori (sushi sheets)

Fillings

1 cucumber seeded and cut into matchsticks
1 small red bell pepper, stemmed, seeded and cut into matchsticks
1/2 firm-ripe avocado, peeled, thinly sliced lengthwise, sprinkled with lemon juice
Soy sauce
Bamboo sushi mat

Preparation

For the rice:

Mix together vinegar, sugar, and salt. Rinse the rice in colander and drain. Put the rice and water in medium saucepan with a tight fitting lid. Bring to a boil over high heat, reduce heat to very low and simmer, tightly covered. (For a good seal wrap the pan's lid tightly with a small kitchen towel and cover the saucepan. Make sure the towel's edges are folded up well away from the heat.) Cook until all the water is absorbed, about 15 minutes. Remove the rice from the heat (don't uncover) and set aside for 10 minutes.

Fluff the rice with a fork and transfer it to a large bowl. Add the vinegar mixture and toss with the rice, using a wooden spoon. Spread it out on a parchment paper-lined baking sheet. Fan the rice continuously with a fan or magazine until cooled. Cover the rice with a damp towel.

To assemble rolls:

Place the sushi mat with the slats running crosswise directly in front of you on a clean work space. Lay a sheet of nori shiny-side down and lined up with the closest edge of the mat. Lightly moisten fingers with water, and evenly press about 1/4 of the rice onto the nori, with 1 1/2-inches uncovered at the far edge. Line up the fillings about 1-inch from the closest near edge, evenly across the rice. Leave 1-inch of rice uncovered at the far edge.

Beginning with the near edge of the mat, tightly roll up the nori, rice, and fillings into a cylinder. Firmly tug on the rounded mat over the roll as you pull on the far edge of the mat to tighten the roll. Open the mat, dab unsealed edge of nori with a bit of water and roll the sushi forward to seal. Transfer the sushi to a plate and cover with damp paper towels. Repeat with remaining rice and fillings. Cut each sushi roll, crosswise, into 8 pieces with a sharp wet knife. Drizzle with soy sauce.



Swedish Meatballs

Ingredients:

- 1 cup fresh breadcrumbs
- 2 1/3 cups low-salt beef stock, divided
- 4 tablespoons unsalted butter, divided
- 1 cup minced onion
- 2 thick slices bacon, minced
- 1 pound ground beef
- 3/4 pound ground pork
- 3 large eggs, lightly beaten
- 1 tablespoon kosher salt
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 teaspoons sugar
- 1 teaspoon ground allspice
- 1/2 teaspoon ground nutmeg
- 2 tablespoons all-purpose flour
- 2 tablespoons sour cream, whisked

Preparation:

Mix breadcrumbs and 1/3 cup stock in a small bowl. Set aside. Melt 1 tablespoon butter in a medium skillet over medium heat. Add onion and sauté until browned, about 10 minutes. Transfer onion to a large bowl.

Wipe out pan and return to medium heat. Add bacon and cook until crisp. Using a slotted spoon, transfer bacon to bowl with onion. (Reserve bacon fat.) Add next 8 ingredients to bowl with onion mixture, mixing with your hands to blend. Fold in breadcrumb mixture. Using a 1 tablespoon measure, roll meat mixture into balls; transfer to a rimmed baking sheet.

Melt 1 tablespoon butter with reserved bacon fat in a large heavy pot over medium-low heat. Working in 3 batches and adding 1 tablespoon butter between batches, brown meatballs on all sides, about 6–8 minutes per batch. Transfer meatballs to a plate. Drain all but 2 tablespoons drippings from pot. Whisk in flour until smooth paste forms. Stir in 2 cups stock; bring to a simmer, whisking often. Return meatballs to pot. Cover; simmer until meatballs are cooked, 5-6 minutes. Remove from heat, whisk in sour cream, and stir to coat meatballs.



Korean Soft Tacos

Ingredients:

1/3 cup sugar
5 tablespoons soy sauce
1 1/2 tablespoons chili paste
1 tablespoon fresh lime juice
1 tablespoon dark sesame oil
4 garlic cloves, minced
12 ounces flank steak, sliced against the grain into thin strips
1/8 teaspoon salt
Cooking spray
Flour tortillas
3 tablespoons sliced green onions
Cucumber Pickle (see below for Recipe)

Cucumber Pickle:

1 large cucumber sliced very thinly
2 tablespoons rice vinegar
1/2 teaspoon sugar
1/2 teaspoon finely minced fresh chili pepper
generous pinch of salt
Mix together all ingredients. Chill for one hour in refrigerator.

Preparation:

Combine first 6 ingredients in a shallow dish. Add steak to dish; cover. Marinate in refrigerator for 1 hour, turning after 30 minutes.

Preheat grill to medium-high heat.

Remove steak from marinade, and discard marinade. Thread steak onto 8 (8-inch) skewers; sprinkle with salt. Place skewers on grill rack coated with cooking spray. Grill 2 minutes on each side or until desired degree of doneness. Grill tortillas 30 seconds on each side or until lightly charred; keep warm. Divide steak evenly among tortillas. Divide the Cucumber Pickle evenly among tacos; sprinkle with onions.



Soft Pretzel Bites

Ingredients:

Pretzels:

1 .25-ounce package active dry yeast
1 cup warm water
1/4 cup white granulated sugar
2 1/2 cups all-purpose flour, plus more if needed
1 t. salt
7 cups water
1/2 cup baking soda
Coarse sea salt, for sprinkling

Honey Mustard Sauce:

One part Honey
One Part Mustard

Preparation:

In a large mixing bowl, combine the yeast, warm water and sugar, agitating until the yeast is dissolve. Let stand for 5 minutes, or until the mixture is bubbly. Add the flour gradually until forming a soft dough that is neither sticky nor dry, adding extra flour if necessary. Turn the dough out onto a clean work surface and knead until elastic and smooth, about 3-4 minutes. Place in a lightly oiled bowl, cover, and let rise in a warm place for about 1 hour or until doubled in bulk.

Preheat the oven to 400 F. Lightly oil a large baking sheet and set aside.

Bring the 7 cups of water and baking soda to a rolling boil in a medium-large saucepan over medium-high heat. Punch the dough down and turn out onto a clean work surface. Separate the dough into 8 pieces and roll each into a rope about 1/2" thick. Using a pizza cutter or sharp knife, cut the ropes into pieces about 1/2"-1" in length.

Drop about 3-4 pieces of dough at a time into the boiling water. Boil for about 30 seconds, remove using a slotted spoon, and transfer to the prepared baking sheet. Repeat this until all of your pieces of dough have been boiled. Sprinkle with coarse salt and bake until golden brown, about 10-12 minutes. Allow pretzel bites to cool slightly before serving. Mix honey with mustard. Add honey until sauce pourable. Drizzle sauce over the bites.



Lemonade

Ingredients:

$\frac{3}{4}$ cup sugar

1 cup water

1 cup lemon juice

3 to 4 cups cold water (to dilute)

Sliced lemons

Preparation:

Make simple syrup by heating the sugar and water in a small saucepan until the sugar is dissolved completely. Allow the syrup to cool.

Extract the juice from 4 to 6 lemons, enough for one cup of juice.

Add the juice and the syrup to a pitcher. Add 3 to 4 cups of cold water, more or less to the desired strength. Add the sliced lemons. Refrigerate 30 to 40 minutes.

Serve with ice.