

Victoria James (aka Sugar)

Owner, Sugar's Short Stop LLC

"We should enjoy food and have +fun. It is one of the nicest pleasures in life." . . . Julia Child

My Background

- Owned and operated Sugar's Short Stop, LLC in Holiday Island for four years, creating food on-the-go, senior meals and catering.
- 10 months experience catering breakfast and lunch for the rehab center in Holiday Island, seven days a week.
- 16 years as a nurse.
- 12 years holistic health.
- 10 years experience in the hospitality industry.

I welcome the opportunity to develop the Holiday Island Country Club space, catering to the needs of the golfing and general community, with a focus on all ages.

My Proposal

To open full food and beverage service, seven days a week as Sugar's Hot Spot. I am a hands-on chef who aims to refine menus to the needs and desires of Holiday Island residents, young and old, as well as guests and tourists.

Hours of operation Monday through Sunday, 7 a.m. to 7 p.m. for food service, bar hours would be 11 a.m. to 10 p.m. Monday through Saturdays. Sunday closing time will be determined by need.

Sample Menu (which may vary) is as follows:

A.m. Grab and Go foods available

Breakfast Sandwiches

Burritos

Mini Quiche

Assorted Baked Goods

Breakfast Buffet to include the usual fare, Monday through Saturday, with upscale Sunday Brunch.

Lunch

Soup and Salad Bar

Sandwich menu available

French dip

Reuben

Hamburgers

Hot Dogs

Dinner

Salad Bar with Soup

Feature Meal or Special for Dinner (which will also serve as the Senior Meal available for pick-up):

Chicken Cordon Blue

Salmon

Lasagna

Feature Meals for Special Meals at the Country Club may include:

Monday – Mediterranean Stuffed Chicken Breast with Pasta

Tuesday – Taco Tuesday and Potato Bar (senior feature Taco Lasagna)

Wednesday – Pasta Bar, choice of pasta and sauces and proteins

Thursday – Asian-inspired dishes such as Orange Chicken with stir-fry, beef and broccoli,

Date Night Dining Friday and Saturday

Friday and Saturday night with Live Music! Reservations will be required. Upscale menu. Regular menu would be available as well.

Sunday Brunch from 9 a.m. until 2 p.m.

Carving Station, Omelet Station, Benedicts (traditional and vegetarian), Quiche, Monte Cristo, Bagels and Lox, Fruit and Breakfast Pastries

Daily 4 O'Clockers Happy Hour

High Tea

Mocktails and Cocktails

Live Jazz

Lite Bites (such as tea sandwiches, nachos,

Full Bar (with full liquor license) and coffee bar to be located in former merchandise area

Holiday Party Days

Special set menu

Staff will bring families to eat on holidays

Additional Considerations

If needed, I have some large kitchen equipment (fryer, range, flat top grill, as well as miscellaneous kitchen needs).

I propose to move the food truck to the Nine Hole Golf Course/Rec Center, selling cold drinks, ice cream and snacks, 10 a.m. to 5 p.m. seasonally. This location will also serve as a pick-up point for Senior Meals.

My vision further includes cooking classes on-site, including local chefs for special menu nights, catering events in the ballroom, yoga classes, including the young people of Holiday Island with community activities

I propose to work with the Chamber of Commerce and local news outlets, as well as social media for publicity.

This proposal would be \$1.00 for the first year's lease, including electricity, water and utilities. I would like to renegotiate Year No. 2, for a five-year lease.

In closing, food brings people together; let's heal the divide. I have many supporters in this endeavor and look forward to a mutually beneficial partnership with HISID. Thank you for the opportunity to present my proposal.