



**Chef Win Meadows**

# CAPABILITY STATEMENT **Official Caterer of Sun Country Airlines**

**CORPORATE PROFILE**:

**DUNS**: 104626436 **CAGE CODE**: 99DX0

**UNIQUE ID**: UM8QSEZ1R3K4

**Company**: It’s a Win-Win Catering, LLC

**Physical Address**: 3555 Dorchester Road North Charleston, SC 29406

**Mailing Address**: 109 Thousand Oaks Ct. Summerville, SC 29485

**Owner**: Winford Meadows

**Phone**: 843-822-7636

**Email**: itsawinwincatering@gmail.com

**Website**: itsawinwincatering.com

**KEY PERSONNEL:**

College Owner, Chef Winford Meadows, has operated It’s a Win-Win Catering, LLC since 2017. Chef Win received his national CPCE certification (Certified Professional in Catering and Events). He has operated several restaurants from Greensboro, NC to Charleston, SC. He has his culinary studies from Trident Technical.

**CORE COMPETENCIES**:

* Quick response, resolution, turnaround, and follow-up •
* Early delivery/setup arrival to ensure 97% on-time delivery
* Follow-up to ensure 100% satisfaction
* Assigned Dedicated team member
* Vetted and trained staff team
* Healthy Menu Options
* Dietary Needs Accommodated
* Contemporary Southern Cuisine with a creative twist

**COMPANY DATA:**

Established in 2017, It’s a Win-Win

Catering, LLC, Minority owned Full Service Off-Premises Catering Company. • Services provided for private, corporate and government entities in the Charleston market.

* events up to 300 guests
* Drop-Off Catering, Box Lunches,

Full-Service Catering, Casual & Upscale

Cocktail & Dinner Parties

* Minority Business Certification
* Woman owned and operated
* General & Professional Insured
* Credit Cards accepted **NAICS:**

722320 – Caterers

722310 – Food Service Contractors

722330 – Mobile Food Services

532299 – All Other Consumer Goods Rental

311991 – Perishable Prepared Food

Manufacturing

541618 – Other Management Consulting

Services

**Differentiators**:

* Attributes of punctuality, discipline, and attention to detail among other qualities
* Serv-Safe Food Handling

Certification

* Dietary Restriction Menu selections accommodating, Vegetarian, Gluten Free and others.
* Guest count up to 250 guests and as small as 15 guests for corporate catering or 2 guests for private catering
* Licensed Commercial Kitchen
* Centrally located facility between Airport and Downtown, (5 miles from downtown) easy access to I-26
* caterers resulting in higher quality at competitive pricing
* Team size and structural hierarchy less complicated than larger caterers, resulting in quick decision making and rapid response.
* Vetted Staff team members

**Past Performance:**

Nissan

City of Goose Creek

Charleston Waterworks

Walmart

Youth Empowerment Services

Ponds

Wachovia

Vermeer

BNI

Project Love

North Charleston Coliseum