

OUR COMMITMENT TO YOU

- Menus are created on your campus, specifically designed for your dining facility and your community's needs. Vegan and Vegetarian offerings are always available and menus reflect seasonal changes. Parents and students are welcome to tour the foodservice facility and their suggestions are encouraged.
- Our Nutrition Specialist is available to review menus, consult on disordered eating habits, provide nutrition education and assist communities that need to become more "aware" of particular dietary concerns such as allergies, celiac disease and food sensitivities.
- We prepare our foods from whole fresh ingredients, limiting the use of processed foods and avoiding products containing artificial flavorings, M.S.G., preservatives and high levels of sodium.
- We use minimal amounts of fat in food preparations. We primarily use olive and canola oils, which have a healthier blend of fatty acids than other cooking oils.
- Our salad bar items are prepared fresh on premise. Low-fat dressings, cheese, and yogurt are available daily.
- 100% fruit juice, low-fat milk and water are available daily.
- A variety of fruits and vegetables are offered daily. Local farmers practicing sustainable farming methods are utilized whenever possible.
- We serve seafood purchased in accordance with the Monterey Bay Seafood Watch guidelines for sustainability.
- We purchase meats graded "choice" or higher. Where space and facilities permit, we roast our deli beef and turkey on premise.