

WELCOME

TO THE 2016-2017 SCHOOL YEAR!

We look forward to partnering with you for an exciting year of exceptional dining experiences featuring:

- Fresh ingredients sourced from local farmers and vendors;
- Creative menus with authentic Asian dishes, Latin American cuisine, and vegetarian and vegan fare;
- Educational Seasonings programs that explore the culture and history of food.



Our chefs and dietitians have tailored a menu for your community that proudly upholds SAGE's culinary standards. We:

- Cook from scratch, using local and campus-grown ingredients where possible;
- Use fresh fruits and vegetables;
- Offer fresh salads and house-made dressings;
- Offer a variety of whole grain breads, bagels, and rolls;
- Roasted deli meats in-house;
- Cook with trans fat-free oils and MSG-free seasonings;
- Serve antibiotic- and hormone-free milk;
- Source antibiotic-free chicken;
- Use cage-free, Certified Humane® eggs;
- Offer substantial vegetarian and vegan options.

Visit SAGEDINING.COM/NUTRITION#SAGE_STANDARDS.

ACCESSIBLE NUTRITION INFORMATION

The SAGE Spotlight Program® ensures all menus have variety, balance, and moderation. Green-dot foods are recommended for at least half a plate, yellow-dot foods for one fourth to one half a plate, and red-dot foods in smaller portions or less often. Visit SAGEDINING.COM/EDUCATION#SPOTLIGHT_PROGRAM.

A LEADER IN ALLERGEN AWARENESS AND EDUCATION

SAGE provides national expertise on allergy accommodations and ADA compliance. All SAGE Team Members are extensively trained in food allergy awareness. Parents are welcome to schedule times to visit kitchens and ask about inventories and preparation methods. Our innovative online allergen filter and comprehensive ingredient list allow you to plan ahead every day.

SAGE
DINING SERVICES®



SAGEDINING.COM