



SAGE is committed to serving the freshest food in the most visually appealing manner at all dining occasions. We take pride in our work, and want our product to represent the best we have to offer every day.

We don't take short-cuts. We are dedicated to doing the little things right. As a result, we are committed to:

- Offering a large variety of popular choices to please every appetite.
- Cooking and baking from scratch.
- Avoiding convenience or pre-prepared foods.
- Broiling, baking and stir frying to avoid the high fat of deep frying. When SAGE prepares fried foods, we always use trans fat free oil. This oil is cholesterol free and does not contain partially hydrogenated oils.
- Serving 3 kinds of fresh fruit per meal, according to season.
- Soups made from fresh ingredients. Our soups never contain MSG.
- Our Classic Cuts Deli® features quality sliced meats, homemade salads and assorted breads and wraps.
- The Salad Works®, features meatless protein options and freshly made vegetable and pasta salads. Assorted fresh salad greens and spinach are served daily.
- Clearly labeling all serving stations with nutritional signs.
- Displaying nutrition education materials at a prominent place in the dining room, which will allow students to evaluate their entire diet and make nutrition-conscious choices.

At SAGE, we believe in offering healthy choices at every meal so that diners can choose balanced and nutritious meals.

