



SAGE Dining Services®
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FOR IMMEDIATE RELEASE

New menu options at The Vanguard School

From gluten-free to vegetarian, SAGE Dining Services® is giving students more choices.

Lake Wales, FL (September 13, 2013) – SAGE Dining Services® is making things easier for students with dietary restrictions at The Vanguard School this year. SAGE is offering a Gluten-Free Station, a Vegetarian Station, and for those who have lactose issues, a soy or almond milk option.

“Meeting the needs of our students is important,” says SAGE District Manager Ross Gelb. “Our philosophy is to provide a wide variety of choices so we can accommodate the needs of all our customers.”

On the vegetarian menu, SAGE will be serving eggplant parmigiana, falafel, rice and beans, baked potatoes, and more. Those who follow a gluten-free diet can enjoy house-roasted deli meats on gluten-free bread, corn tortillas or rice cakes, plus a variety of soups, entrees and desserts.

Having great made-from-scratch food that students want and is safe to eat is important to SAGE. “SAGE takes food allergies very seriously,” says Registered Dietitian Hannah Rowley. “We work to make sure there is no cross-contact that could make a child sick.” In addition to the gluten-free and vegetarian options, SAGE has also added a quesadilla station this year that is gaining a lot of popularity.

About SAGE Dining Services®

SAGE Dining Services®, established in 1990, is the leading food service provider for independent schools and colleges throughout North America. SAGE's unparalleled expertise in nutrition, sustainability, and culinary trends produces exceptional dining experiences that delight the senses, inspire minds, and foster community. Learn more at sagedining.com.