



Dear Community Members,

We're pleased to announce that we're partnering with SAGE Dining Services® to offer you improved food service beginning the fall of 2022!

SAGE, founded in 1990, is the leading food service provider for independent schools and private colleges throughout North America. SAGE focuses on quality service, nutrition, sustainability, and delicious food made from scratch using seasonal and locally sourced ingredients. An on-site Chef will get to know our community and design a unique menu based on our preferences.







One of SAGE's biggest strengths is attention to safety, which has become increasingly important in the wake of the COVID-19 pandemic. We're confident that their service protocols will allow our students to safely enjoy outstanding meals!

We'll also enjoy improved variety, quality, and service. We'll still receive fresh-made menu items, including a nourishing main dish with a variety of starches and fresh vegetables as sides; salad, deli, and soup options; creative, food truck-style fare; authentic Latin and Asian dishes; and expanded vegetarian options.







SAGE provides expertise in allergy accommodations. All Team Members are extensively trained in food allergy awareness and the menus provide enough variety to keep everyone happy. SAGE's comprehensive allergen filter, which you can access through the online menu and the free Touch of SAGE™ Mobile App, makes planning meals easy.

SAGE's nutrition philosophy is that All Foods Fit and that food supports physical, social, emotional, mental, and cultural well-being — which support overall health. Their Spotlight Program provides nutritional guidance with a color-coded system that will help us find a variety of nourishing, tasty, and enjoyable foods. Their Performance Spotlight® program makes it easy for athletes to get the fuel they need on training and game days.

Finally, we will learn about historical, cultural, and culinary topics related to food each month through their Educational Seasonings program. Through informational guides, creative displays, taste-testing, and hands-on preparation, SAGE will present a variety of topics this academic year, including: Vietnamese Cuisine, A World of Curry, Pear Party, and more!

For more information and videos about what SAGE has to offer, please visit <u>sagedining.com</u>. We can't wait for you to see our new dining program!





