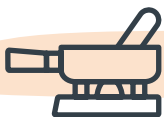


WELCOME BACK

*to what may be your favorite part of the day:
dining with SAGE! We have another exciting
year in store for you.*

WE'LL DELIVER:



Delicious meals cooked from scratch in small batches for freshness and flavor.



Diverse menus built by your SAGE Manager, based on your preferences.



Ingredients that are sourced locally and seasonally.



Fun educational events and special build-your-own experiences.



Accommodations for food allergies, eating patterns, and specific dietary needs.

WE'RE ALL ABOUT EXPLORING NEW FLAVORS!

We've added some of the latest food trends to the menu, such as:

- New twists on comfort foods, including cheeseburger quesadillas, pizza pot pie, and carbonara ramen.
- Authentic Korean, Venezuelan, and Mediterranean dishes.
- Tropical flavors, like grilled pineapple and coconut chicken.
- Crunchy sandwiches and a variety of noodles.
- New ways of using Caesar and ranch dressings to amplify flavors.



PRACTICING SUSTAINABILITY

We partner with your community to develop innovative solutions that benefit people and the planet. This includes teaming up with eco-friendly vendors and local farmers, as well as helping reduce food waste through our U+SAGE™ program.



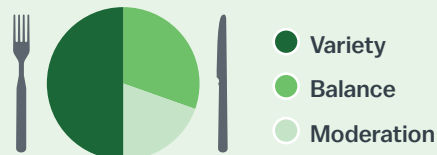
ALEXANDER ZAMORA-BARRIOS

Food Service Director

PROVIDING NUTRITION GUIDANCE

SAGE's All Foods Fit nutrition philosophy celebrates all the reasons we eat and emphasizes how food supports our overall well-being. We encourage variety because we believe all foods have a place on the plate, and what might not suit one student could be ideal for another.

Our SAGE Spotlight Program® provides guidance on creating nutrient-dense meals. Look for the Spotlights on the menu and on signs in the dining hall to build a plate that aligns with your needs and values.



**FUEL CULTURE
EXPLORATION
TOGETHERNESS
ENJOYMENT**

MANAGING FOOD ALLERGIES

ALLERGEN TAGGING

Our Registered Dietitians review every ingredient used in our recipes and tag menu items that contain one or more of the 12 most common allergens.

NUT-FREE POLICY

We maintain a nut-free environment to ensure the safety of all community members. We don't purchase items manufactured in facilities with peanuts or tree nuts unless the manufacturer meets our standards for preventing cross-contact.

SAFETY PROTOCOLS

SAGE Managers and Team Members complete comprehensive food safety training and follow strict protocols for food storage, preparation, service, and cleanup. Additionally, Managers check all product deliveries and keep records of product labels.



wheat



gluten



eggs



fish



milk



sesame



soy



shellfish



peanuts



tree nuts



mustard

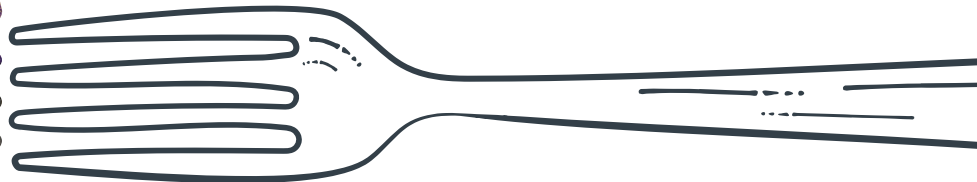


sulfites

TOP-ALLERGEN-FREE STATION

Stop by Free Style®, our concept that serves dishes made without the top 12 allergens! Here, you can easily build a complete meal that satisfies your dietary needs.

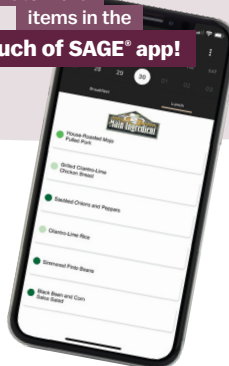
FreeStyle™



ACCESSING YOUR MENU

Check your menu, which features special dishes and events, at any time through the Touch of SAGE® app. You can also filter for allergens and eating patterns, get ingredient information, and rate menu items. You can also view the menu at sagedining.com/sites/princeavenuechristianschool/menu/

Rate menu items in the
Touch of SAGE® app!



DOWNLOAD NOW



Download on the
App Store



GET IT ON
Google Play



Keep in touch, give us feedback or ask any questions, and enjoy every meal!

**FLAVORFULLY,
YOUR SAGE TEAM**

35 YEARS | SAGE
DINING SERVICES®