



# OUR FRESH FOOD PLEDGE

## From Scratch

- Entrees, soups, gravies, salad dressings, potato dishes and baked goods are prepared in house using fresh ingredients
- Fresh herbs, spices and seasonings are utilized to enhance flavors and reduce salt and sugar
- Deli meats such as beef, turkey and chicken are roasted and prepared in house
- Always fresh burgers and fresh prepared mashed potatoes
- Homemade whipped toppings
- Always fresh produce (except corn when not in season, peas, pearl onions & lima beans)

## Responsibly Sourced

- We use only U.S.D.A inspected beef, lamb, pork, veal, turkey, chicken or poultry and dairy products are from RBST growth hormone free cows
- Our meats are free from growth hormones and antibiotics and do not contain fillers
- Always cage free eggs
- We use only Monterey Bay approved sustainable seafood
- Only hormone free milk and yogurts

## Environmentally Conscious

- We are committed to operating procedures that reduce the use of paper and disposable products
- We support our client in recycling and composting programs
- We plant and maintain onsite gardens for fresh vegetables and herbs wherever feasible

## Seasonal and Local

- Menus give emphasis to locally and regionally sourced products and ingredients
- Where available we use locally sourced seafood
- Menus reflect seasonally available fruits, vegetables and other ingredients

## Healthful Offerings

- Healthful and vegetarian options are abundant throughout our menus
- We use only trans-fat free cooking oils and fat in our kitchens
- We offer fruit/vegetable infused, sugar free and reduced calorie beverage options
- We provide nutritional data for menu offerings
- No artificial colors or flavors

All team members sign the Fresh Food Pledge as part of our commitment to our clients and guests.



PLEDGE

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## OUR CULINARY PHILOSOPHY

We recognize and honor culinary traditions through the **authenticity** of our ingredients and our **people**.

We create culinary **experiences** that enrich lives every day.

We **empower** our team members to showcase their **passion** to lead with a flavors-first culture, while embracing the **menus of change**.

