

# CREATING EXCEPTIONAL DINING EXPERIENCES WITH SAGE!

## IT'S ALL ABOUT THE FOOD!

It's time for another year of **delicious meals cooked from scratch!** Your program will feature community favourites, fun events and special stations, the latest culinary trends, and **lots of variety** to please all palates and meet a range of dietary needs.

## ACCESSING YOUR MENU

Find the full menu in the **Touch of SAGE® app!** You can also filter allergens and eating patterns, rate menu items, and contact your SAGE Manager.

## MANAGING FOOD ALLERGIES AND SAFETY

### Allergen Labelling

Our Registered Dietitians review every ingredient used in our recipes and tag any menu item that contains one or more of the 12 priority allergens:



wheat



gluten



eggs



fish



milk



sesame



soy



shellfish



peanuts



tree nuts



mustard



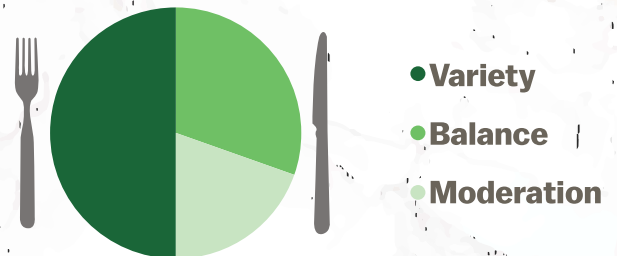
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### Nut-Free Policy

We don't serve peanut or tree nut products or purchase items manufactured in facilities with peanuts or tree nuts unless a client specifically requests them.

## PROVIDING NUTRITION GUIDANCE

The **SAGE Spotlight Program®** guides community members on building nutritionally balanced plates and fosters a positive relationship with food.



## PRACTICING SUSTAINABILITY

We **source locally** as much as possible, team up with eco-friendly vendors, and work to reduce food waste through our **U+SAGE™** program.

**SAGE**  
DINING CANADA  
DEFINING THE STANDARD