

It's time for a year of exceptional dining experiences!



DELICIOUS MENU ITEMS

Your menu will feature community favorites, the latest culinary trends, and lots of variety to please all palates and meet a range of dietary needs.

You'll enjoy:

- Hot entrées and comfort foods.
- Build-your-own salads.
- Sandwiches with house-roasted meats.
- House-made soups.
- Allergy-friendly choices.
- Authentic international cuisine.
- Fun food truck-inspired dishes.
- Vegetarian and vegan options.
- Build-your-own stations and display cooking.
- Special selections for athletes and physically active students.

Your online menu will allow you to see menu items by category, such as entrées, salads, desserts, and specials, or by station, including The Main Ingredient®, Improvisations®, The Stock Exchange, and more. You can also view your entire menu for the week.

Take a look in advance so you'll know where to go when you get to the dining hall and build a plate you'll really enjoy!

SAGE DINING SERVICES®
DEFINING THE STANDARD

SAGE SPOTLIGHT PROGRAM*
Variety Balance Moderation

CLICK FOR WEEKLY OR MONTHLY VIEW

TODAY'S MENU **ADDITIONAL DAILY OFFERINGS** **ALLERGENS & EATING PATTERNS**

LUNCH

SOUPS
● Corn Salsa Chowder
- The Stock Exchange

SALADS
● ● Build-Your-Own Greek Salad
- Improvisations®
● Lemon-Mint Quinoa Tabbouleh
- Improvisations®
● Mediterranean Couscous Salad
- Improvisations®
● Vegetarian Taco Salad
- Seasonings®

DELI
● Sweet and Spicy Smoked Chicken Breast
- The Classic Cuts Deli®
● American Cheese
- The Classic Cuts Deli®
● Ham
- The Classic Cuts Deli®
● House-Roasted Beef
- The Classic Cuts Deli®
● Swiss Cheese
- The Classic Cuts Deli®
● Sun-Dried Tomato Hummus
- The Classic Cuts Deli®

ENTRÉES
● Chipotle Beef Tacos
- The Main Ingredient®
● Vegetable Wrap with Salsa and Guacamole
- The Main Ingredient®
● Vegan Three Bean Tacos
- The Main Ingredient®

SIDES AND VEGETABLES
● Roasted Vegetables
- The Main Ingredient®
● Cilantro-Lime Corn
- The Main Ingredient®



SAGE
DINING SERVICES®
DEFINING THE STANDARD

ALLERGIES AND FOOD SAFETY

Safety Protocols

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

Allergen Labeling

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



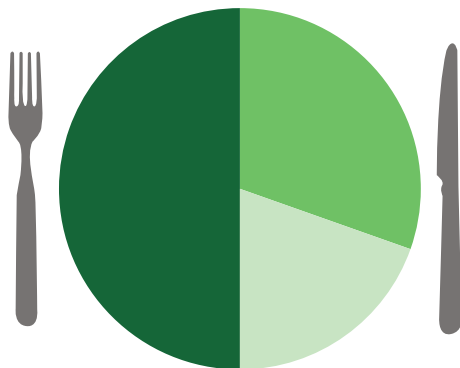
Nut-Free Policy

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.

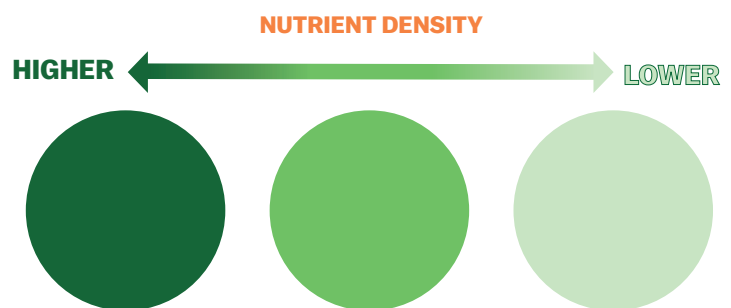
NUTRITIONAL GUIDANCE

Our nutrition philosophy is All Foods Fit.

- Food supports physical, social, emotional, mental, and cultural well-being — which support overall health.
- SAGE Spotlight Program® focuses on creating a positive relationship with food and guides community members on building nutritionally balanced plates.
- Each menu item is marked with a Spotlight to show how nutrient dense that food is, based on the Dietary Guidelines for Americans. Foods higher in nutrient density contain more of the nutrition the body needs to function.



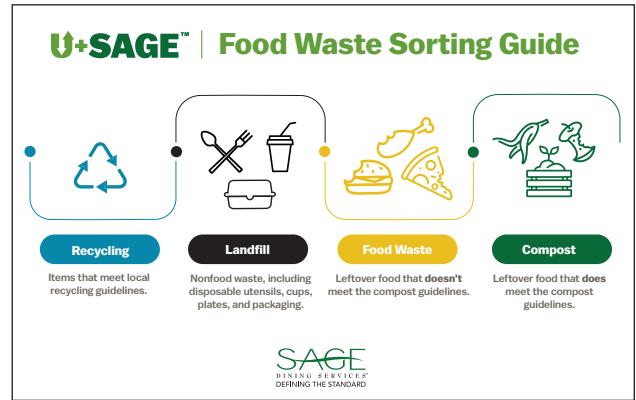
**Choose foods you
enjoy using this
plate as a guide.**



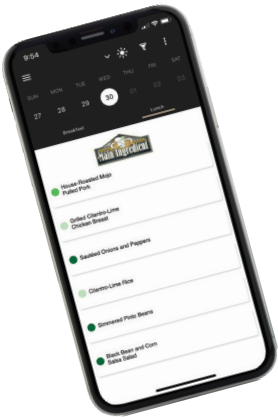
SUSTAINABILITY

On average, 40% of our purchases are manufactured, produced, or grown within 150 miles of where we serve them.

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



KEEPING YOU INFORMED



Use the Touch of SAGE® Mobile App to:

- Explore the menu.
- Filter allergens and eating patterns.
- Rate items and give feedback.
- Contact your SAGE Manager.
- View events.

We want to hear from you so we can create a menu you'll love!



Ask your SAGE Manager if there's an Instagram account for your dining program to see what's happening in your community!

We can't wait to serve you!

Sincerely,



Paco Rodriguez
Co-Founder and President



Tina Rodriguez
Co-Founder, CFO, and General Counsel