

CREATING EXCEPTIONAL DINING EXPERIENCES WITH SAGE!

IT'S ALL ABOUT THE FOOD!

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

Look for some of these new items in your dining hall this year!

- Loaded french fries and potato chips with a variety of seasonings.
- Tasty refreshers and unique milkshakes.
- New takes on toast, featuring flavorful spreads and dips.
- Choose-your-own spice mixes.
- Trendy grab-and-go fruit cup options.

ACCESSING YOUR MENU

Find the full menu, including featured items and events, on your community website or 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 Labeling

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



wheat



gluten



eggs



fish



milk



sesame



soy



shellfish



peanuts



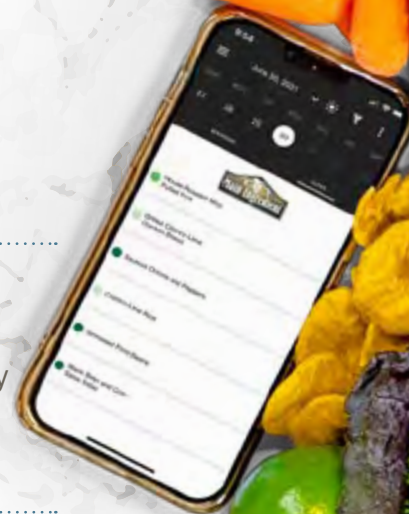
tree nuts



mustard



sulfites



Nut-Free Policy

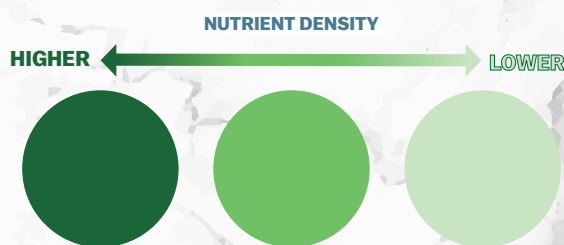
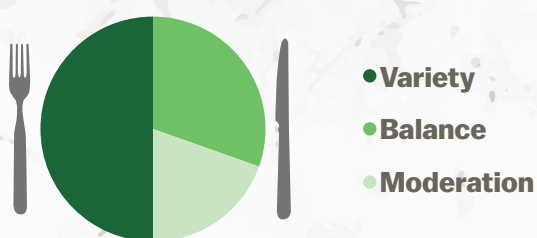
We don't serve peanut or tree nut products or purchase items manufactured in facilities with peanuts or tree nuts unless a client specifically requests them.

Safety Protocols

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

PROVIDING NUTRITION GUIDANCE

Our **All Foods Fit** nutrition philosophy encourages community members to focus on how food supports us holistically, including the physical, social, emotional, mental, and cultural aspects. All Foods Fit aligns with the **SAGE Spotlight Program®**, which guides community members on building nutritionally balanced plates and fosters a positive relationship with food.



PRACTICING SUSTAINABILITY

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

Get more information at

WWW.SAGEDINING.COM/SITES/STBRENDANHIGHSCHOOL

We can't wait to serve you!

Sincerely,
Your SAGE Team

SAGE
DINING SERVICES®
DEFINING THE STANDARD