



August 2024

Welcome to Locally Grown Kids!

We hope you are having a wonderful start to the summer. We are a small, local company dedicated to serving kids the very best in high quality lunches. Our goal is to change the way kids eat by providing healthy meals that are absolutely delicious and we are excited to start the kitchen back up and get cooking! Our founder is a classically trained chef and an advocate for eating organic and locally sourced food. He is a father of five kids and knows what kids like to eat! He created this program 9 years ago to feed his own kids proper lunches. We have grown, but we remain a small, specialized company dedicated to this single objective. Our menu is large, with tons of options, and our food is top notch. In addition to our excellent food, we are enormously proud of our superb customer service, our timely deliveries, and our user-friendly ordering platform.

Our program is different from any other hot lunch program that exists. Instead of a minimal rotating menu that often leaves kids or faculty without any options that satisfy them, we offer a restaurant-style menu where every item is available every single day. Our goal is always to make the menu exciting for everyone by offering a wide enough variety to entice even the pickiest child, while tempting the adult educator with a discerning palate.

We live in an amazing area here on the central coast where some of the world's best ingredients are available to us. At Locally Grown Kids, we take full advantage and embrace all that our farms and purveyors have to offer. In addition to the many salads, sandwiches, pastas, fresh meat and fish options, we also serve favorites like fried chicken, fries, and hot dogs. Though these foods come with a bad reputation, they are popular among children and important to parents who struggle to get their children to eat enough lunch at school. We want kids to eat healthy, but we also want kids to eat! Thus, we do our part in creating crowd pleasers in their healthiest form. For example, hot dogs are not the typical variety made with mixed meat preserved with artificial nitrate compounds. Instead, they are 100% natural beef that is both uncured and hormone and antibiotic free. Our chicken is antibiotic free, and we flash fry at an extra hot temperature in order to limit oil absorption and create a lighter and healthier dish. There is always a healthier and more wholesome approach to cooking, whether you're making buttered noodles, an entrée salad, or fries. We always follow that mindset while maintaining a price point that we feel is acceptable to parents and faculty.

We hope to work with you in the future. Please feel free to email us at LocallyGrownKidssb@gmail.com or contact Markus Kirsch at 805-895-5508 for further information.

We hope to prepare our meals for you this fall!

Locally Grown Kids

