



Bronxville Union Free School District

Dining Highlights

What separates Bronxville dining services from other public schools in the country is our quality of food, our scratch cooking and baking, high quality food standards, educational activities, and our highly trained and experienced staff. Improvements and updates are made each year to improve our program.

Although we are all one community here at Bronxville, we have two separate programs and cafes to effectively and safely offer food to all students and staff. One program is tailored to our elementary K-5th graders and our other program is tailored to secondary 6-12th graders in addition to faculty and staff.

Our Food Here at Bronxville

- Scratch cooking daily with fresh ingredients
- Premium products and ingredients from approved vendors
- Sushi offered weekly at secondary level and periodically to elementary level
- Whole muscle, hormone and antibiotic free chicken products
- Organic & locally sourced products and produce when available
- Vegetarian and fresh vegetable-based options offered daily
- Premium deli meats cut fresh in house daily

Talented Team

Bronxville Dining is lucky to have a team that is made up of talented, dedicated, and experienced individuals.

- Chef, Lawrence Lizarra Cruz, with many years experience leading the scratch cooking and meal preparation daily.
- Dining Director, David DiNuzzo, with over 20 years experience in the food service industry leading the team with excitement and innovation.
- Registered Dietitian, Nicole McIntyre, bringing extensive nutrition knowledge and providing yearly & periodic allergy training to all staff.

Customized Pre-Ordering

Both dining programs have online menus displaying food options, allergens, and pre-ordering available.

- Our elementary program is exclusively pre-order based allowing parents and guardians to select what meals and/or snacks they want their child to have.
- The secondary program encourages pre-ordering meals to avoid the lines but is not required. Students and staff can walk-in the café during any open hours to get meals, snacks, and beverages.

Partnerships

- Bi-Monthly newsletters distributed to our community to keep up to date on BXV dining food offerings, updates, and highlights
- Partnered with the sustainability committee and plans to continually improve sustainability practices
 - Hosted several SLF externship fellows interested in the culinary field
 - Catering offered throughout the district
- United with the athletics department to offer after school nutritious snack bags to BXV's athletes



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chartwells 
serving up happy & healthy

Secondary Café: Serving Grades 6-12, Faculty, and Staff

DISCOVERY KITCHEN FUN

Discovery Kitchen is designed to ignite each student's sense of adventure through engaging cooking demonstrations, food tastings, experiential learning activities, and monthly promotions. This flagship program generates fun and fuels happiness in the cafeteria, the classroom, and beyond. All students and staff are welcome and a variety of samples have been offered throughout the recent years.



Popular Item!

Our secondary café has fresh fruit & vegetables available for made to order acai bowls and smoothies.



Global Eats

Foods influenced from around the country and globe are highlighted here in the Bronxville Cafe. Our program introduces new foods and flavors to students without having to leave the café. Different herbs and spices are used and highlighted in our meals leading to better flavor without sacrificing the nutritional value. Some types of cuisines we have been able to prepare for our district include: Greek, Cuban, Caribbean, Southern, Mexican, Asian, Italian, Indian, Mediterranean, and more!

Skip the line! Our online pre-ordering menu system allows students and staff to pre-order meals and avoid waiting in line! Link [Nutrislice](#)

Our Food:

Food is made daily with scratch made ingredients when possible such as this orange chicken sauce



Vegetarian options daily - here is a falafel pita bar! In addition, a full stocked salad bar, smoothie and acai station & deli bar offered daily



Breakfast for lunch is a student favorite! French toast and sweet potato hash are homemade!



This institution is an equal opportunity provider.

Elementary Café: Serving Grades K-5

DISCOVERY KITCHEN FUN

Discovery Kitchen is designed to ignite each student's sense of adventure through engaging food tasting demonstrations, experiential learning activities, and monthly promotions. This flagship program generates fun and fuels happiness in the cafeteria, the classroom, and beyond.

Stay tuned for the next event coming!



Fresh & Sustainable!

Foods from around the country and globe are highlighted here at Bronxville. Our program introduces new foods and flavors to students without having to leave the café. Different herbs and spices are used and highlighted in our foods leading to better flavor while sacrificing the nutritional value of our foods. Here is one of our Elementary Greek influenced meals serving a gyro pita with homemade mediterranean salad and homemade tzatziki.

The Bronxville Elementary Café has partnered with the sustainability committee in the last couple years to transition our program into a more sustainable café. The elementary café now uses all compostable utensils and compostable pre-packaged food containers. Compost bins available in the café!



Our Food:

Food made daily with top quality ingredients including our grilled chicken salad meal option.



Vegetarian options offered daily- here is cheese stuffed tortellini meal.



Locally grown produce offered when available including this squash medley served with chicken meatballs.



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