

EXCEPTIONAL DINING EXPERIENCES WITH SAGE 2021-22



SAGE
DINING SERVICES
DEFINING THE STANDARD



WELCOME BACK!

We can't wait to see everyone! What could be better than reconnecting with friends while enjoying delicious food?

This year, look for added variety, the return of community favorites, as well as new and exciting elements to delight your senses. We'll focus on menu variety, seasonal ingredients, themed offerings, and build-your-own options as we shift away from COVID-19 service methods while continuing to keep your community safe.

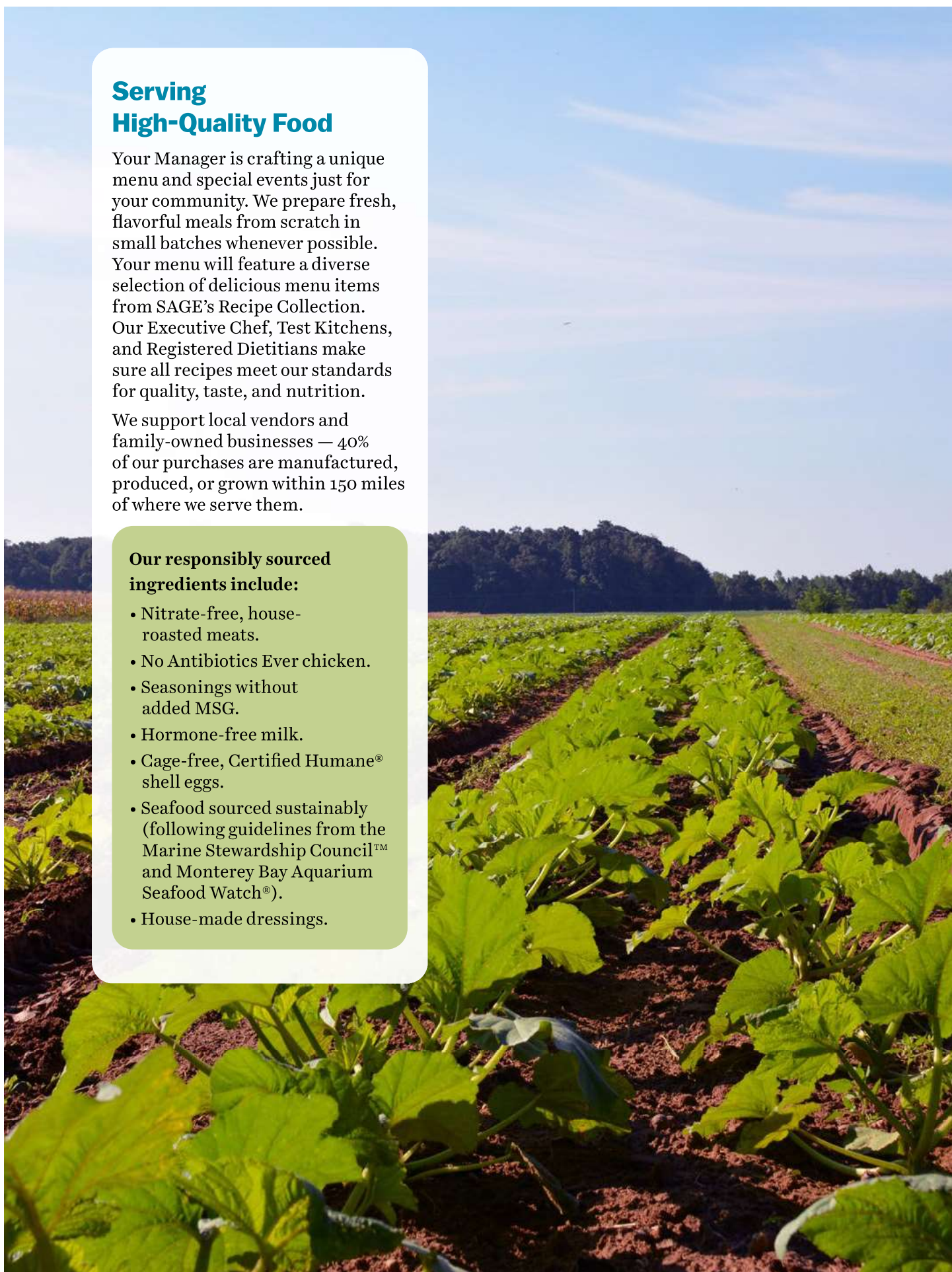
Serving High-Quality Food

Your Manager is crafting a unique menu and special events just for your community. We prepare fresh, flavorful meals from scratch in small batches whenever possible. Your menu will feature a diverse selection of delicious menu items from SAGE's Recipe Collection. Our Executive Chef, Test Kitchens, and Registered Dietitians make sure all recipes meet our standards for quality, taste, and nutrition.

We support local vendors and family-owned businesses — 40% of our purchases are manufactured, produced, or grown within 150 miles of where we serve them.

Our responsibly sourced ingredients include:

- Nitrate-free, house-roasted meats.
- No Antibiotics Ever chicken.
- Seasonings without added MSG.
- Hormone-free milk.
- Cage-free, Certified Humane® shell eggs.
- Seafood sourced sustainably (following guidelines from the Marine Stewardship Council™ and Monterey Bay Aquarium Seafood Watch®).
- House-made dressings.





Keeping You Informed



Your menu will have a new look to make it easier, more enjoyable, and safer for those with food allergies. The setup will be like what you'd find in a restaurant. You'll see the following sections and the station where you can find each dish.

- Specials.
- Soups.
- Salads.
- Deli.
- Entrées.
- Sides and vegetables.
- Desserts.

Check the dining page of your location's website for the menu link.

The menu is also available in the Touch of SAGE™ Mobile App, where you can rate meals and share feedback. The more we hear from you, the more we can tailor the dining program for your community! You can also contact us and keep up with SAGE through your community website. Look for the link on your school's website.

Ask your Manager whether there's a SAGE Instagram account for your school to see what's happening in the dining hall. For more about our company, follow [@SAGEDining](#) on Facebook, [@sagediningservices](#) on Instagram, and [@sagedining](#) on Twitter.



Building Your Menu

It's all about choices! Your menu will feature community favorites, the latest culinary trends, and lots of variety from station to station and week to week.

Our seasonal menus make best use of nature's bounty. Our Seasonings® events feature finishing stations, build-your-own bars, and special items to celebrate holidays and events.

You'll also enjoy:

- The Main Ingredient®: Hot entrées.
- Improvisations®: Salads with house-made dressings.
- The Classic Cuts Deli®: Sandwiches with house-roasted meats.
- The Stock Exchange: House-made soups.
- Mangia! Mangia!: Mediterranean cuisine.

SAGE at Home Recipe Videos

We're bringing the taste of SAGE directly to your table with simple recipes, useful cooking tips, and instructions for keeping your kitchen clean and safe.

These [Braised Beef Tips](#), paired with roasted potatoes and your favorite green vegetable, provide a quick, easy, and nutrient-dense weeknight meal.

Check out the [complete recipe video library](#)!



Managing Food Allergies

Your child is safe with us! We work closely with school nurses and administrators to identify and look out for all community members with food allergies. Our policies and menu tools make it easy to find safe and tasty allergen-free options.

Allergen Labeling and Filter

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

T

Tree nuts

P

Peanuts

Mi

Milk

Sh

Shellfish

G

Gluten

E

Eggs

F

Fish

W

Wheat

Se

Sesame

So

Sov

Mu

Mustard

Su

Sulfites

- Community members with food allergies can quickly see which menu items meet their needs by using our allergen filter online or in the Touch of SAGE™ Mobile App.



Our Allergen Filter Explained



Nut-Free Policy

- We don't serve peanut or tree nut products, unless a client specifically requests them.
- We carefully evaluate our suppliers' manufacturing processes to minimize cross-contact risk during handling, storage, processing, and packaging.

Open-Kitchen Policy

- Team Members can show parents and students ingredient labels.
- Digital signs at point of service explain which allergens may be in a menu item.
- Managers can give parents and students a tour of the kitchen and answer questions about how we manage food allergies.

Safety Protocols

- Your Manager checks all product deliveries and keeps records of all product labels.
- Our Registered Dietitians track recalls by closely monitoring allergy alerts from Food Allergy Research & Education.
- All Team Members follow strict allergen protocols for food storage, preparation, service, and cleanup to prevent cross-contact.



Providing Nutritional Guidance

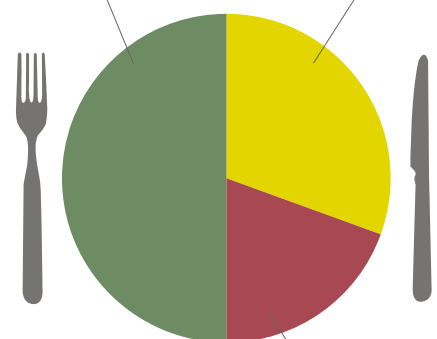
The SAGE Spotlight Program® highlights the importance of variety, balance, and moderation. Our Registered Dietitians review menus to ensure nutritional balance. Each menu item features a Spotlight color based on nutrient density and the Dietary Guidelines for Americans. These colors are displayed online, in the Touch of SAGE™ Mobile App, and at each station to help community members build balanced plates.

Watch [this video](#) to learn more about how this program guides food choices and helps community members build meals based on their personal and dietary preferences.



Green items
(high nutrient density):
Eat a variety.

Yellow items
(moderate nutrient density):
Strike a balance.



Red items (low nutrient density):
Enjoy in moderation.

Dietitians Corner

Explore [this collection](#) of nutrition, health, and wellness information from our team of Registered Dietitians.

The Power of Produce

Learn why it's so important to eat a variety of fruits and vegetables every day.

Check out the [complete video library](#)!



[The Power of Produce](#)



Watch [this video](#) for more information about how SAGE is Defining the Standard in school dining services.



Let's work together to bring joy to the dining hall!

Sincerely,

Co-Founder and President

Co-Founder, CFO, and
General Counsel



[SAGEDINING.COM/SITES/
WH SCHOOL/MENU](https://www.sagedining.com/sites/whschool/menu)

