



1. How does your program work?

- Our meals are cooked daily out of our flagship school on Capitol Hill and are delivered to your school right before lunch time stored in hot and cold temperature-holding containers to ensure food safety.
- New menus are posted on the 20th of the preceding month to give you time to plan.

2. What kind of menus do you serve?

- Our menus feature the highest quality, seasonal and sustainably farmed produce. Meats are sourced primarily from our beautiful Pacific Northwest.
- Each meal is thoughtfully crafted by our experienced culinary team, meeting and exceeding Washington state's nutritional requirements, while making delicious and engaging meals for picky eaters.
- Menus comprise of an entrée with vegetables, a grain and side serving of fruit.
- Our daily options are Protein (chicken or turkey), Vegetarian (tofu or beans), Dairy/Gluten-free (chicken or turkey) or Vegan/Gluten-free (tofu or beans).
- Our culinary team constantly add new menu items to the menu to reflect flavors from all over the world.

3. Do you provide Kosher/Halal food?

- Our kitchen is not a certified Kosher/Halal kitchen, but we do not serve pork or beef.

4. How do you handle dietary restrictions?

- 100% of our meals are nut, egg, pork and beef free.
- We also offer vegan/gluten-free, dairy/gluten-free and vegetarian alternative options for all our meals.
- Parents/guardian fill out each child's allergy restrictions when ordering lunch using our online ordering platform. If your allergen is not listed, please contact us and let us know.



5. Where does your food come from? Is the produce local?

- We source local produce as much as possible through our food providers, Charlie's Produce and US Foods, which are known to source locally as much as possible.
- We are vigilant in our procurement of non-GMO produce.

6. What is your policy on meal changes and cancellations?

- We set our kitchen schedule two days in advance. We require at least a two-day notice (i.e., 5 p.m. Wednesday for Friday lunch service) to make changes. Due to ordering timelines from our vendors, it is important we maintain this strict timeline to help prevent food waste.
- We understand surprises come up and encourage you to reach out and we will do our best to accommodate your needs.

7. Do you do Catering events?

- Although our services focus primarily on daily school lunches, we do offer one-time catering events on a case-by-case basis.

8. What kind of experience do your chefs have?

- Our chefs have experience from the finest culinary institutes. It's what allows us to have an ever-evolving menu featuring cuisine from all over the world.
- Our chefs have also worked in large scale catering, medical food service and have educational background in nutrition. They are very familiar with the restrictions and dietary requirements of young children.

9. Is your food healthier than the state/national standards? How is "healthier" measured?

- It starts with the product we source. We believe in providing the healthiest produce to create the healthiest meal. Our products are GMO-free, whenever possible.
- The state/national standards require specific quantities of protein, vegetable, fruit and grain. They do not dictate what is a healthy option.
- An example would be our pasta salad has beans incorporated for added protein and to ensure the kids can't just pick and choose the vital nutrients required by the state guidelines. It's that kind of thinking that ensures kids get the healthiest food even if they are a picky eater.