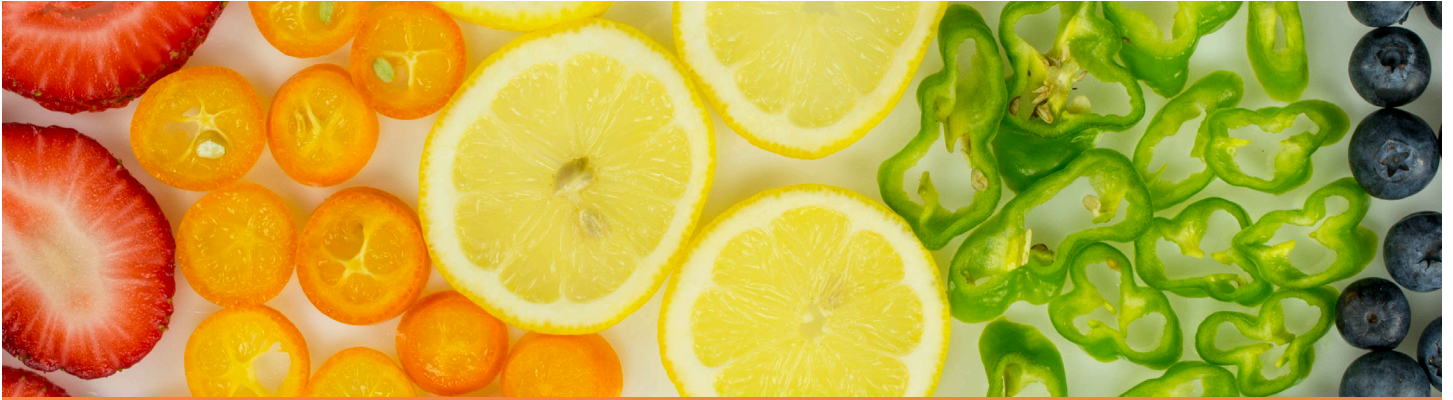


LUNCH MATTERS

YOUR MENU IS DESIGNED BY YOUR CHEF JUST FOR YOUR COMMUNITY.
Our Chefs get to know your preferences and provide meals to please a variety of palates and meet a range of dietary needs.



Fresh. From-scratch. Delicious.
SAGE.



SAGE
DINING SERVICES®
DEFINING THE STANDARD



The SAGE Spotlight Program® guides guests to build nutrient-dense plates.

Your exciting options include:

- Authentic international cuisine.
- Fun, food truck-inspired dishes.
- Vegetarian and vegan options.
- Build-your-own stations and display cooking.
- Curated selections for athletes.

You can count on us to prepare and use the best ingredients:

- House-roasted and nitrate-free deli meats.
- Trans fat-free oils and MSG-free seasonings.
- Hormone-free milk.
- No Antibiotics Ever (NAE) chicken.
- Cage-free, Certified Humane® eggs.
- Sustainably sourced seafood using guidelines from Marine Stewardship Council™ and Monterey Bay Aquarium Seafood Watch®.
- House-made dressings.

Nutrition and Wellness

We care about wellness. Our philosophy is that all foods fit, and The SAGE Spotlight Program® guides guests to build nutrient-dense plates and develop positive habits. Our guests look to the Spotlights to make sure they're getting balanced, Dietitian-recommended meals.

Our Performance Spotlight® program for athletes, developed by our Registered Dietitians and based on guidelines from the U.S. Olympic Committee and the NCAA, provides education for each performance phase — training, performance, and recovery. Your school's teams can also enjoy our house-made sports drinks and bars.

We're committed to:

- Sourcing locally.
- Partnering with eco-friendly vendors who use sustainable, fair trade practices.
- Purchasing ingredients that are humanely harvested.
- Supporting on-campus gardens.
- Cooking in small batches, producing less waste and fewer leftovers.
- Purchasing organic products when possible.

Food Allergy Management

SAGE's approach to food allergies values both safety and inclusivity:

- Every ingredient, recipe, and menu is reviewed and tagged with the top 12 allergens.
- Food-allergic guests can use the online allergen filter and ingredient lists to identify safe menu items.
- Team Members follow strict food allergy protocols.
- Students and parents are always welcome to visit the kitchen and ask about inventory and preparation methods.

Sustainability

Great food and sustainable practices go hand in hand. We work with your community to develop innovative solutions that have a positive impact on people and the planet, including sourcing from local farmers to increase the freshness and flavor of your food and reduce our carbon footprint.

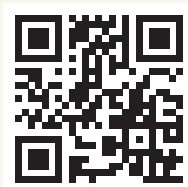
COVID-19 Response and Safety

We firmly believe that a SAGE dining program is the safest way to provide meals for campus communities, especially during the COVID-19 pandemic. We've rethought and reconfigured every element of the dining experience to minimize the risk of spreading the contagion, while still serving variety and excitement.

Our Team Members undergo daily health screenings and temperature checks, and in place of self-service stations, we've introduced multiple servery options to meet each community's differing needs.

Touch of SAGE™ Mobile App

SAGE's free app gives you a direct connection to your dining program. You and your student can filter for allergens and eating profiles (vegetarian and vegan) and rate and comment on menu items. Food-allergic community members can easily find safe meals by creating allergen profiles, and student athletes can find education and nutritional guidance for each performance phase.



Apple App store



Google Play store