

WELCOME TO SAGE!

2021-22





DEAR COMMUNITY MEMBERS,

We're excited to join your campus! For more than 30 years, SAGE's exceptional dining experiences have delighted the senses, inspired minds, and fostered community.

Since the start of the COVID-19 pandemic, we've taken many necessary precautions to keep our communities safe, including:

- Placing hand sanitizer at the entrance, stations, and tables.
- Maintaining proper distance while eating through alternative locations or schedules.
- Providing PPE for Team Members and taking temperatures daily.
- Increasing the frequency for cleaning the kitchen and dining hall.

Your Manager is crafting a unique menu and special events just for your community. Stay tuned for more information about what's in store, and please contact your SAGE team if you have any questions!

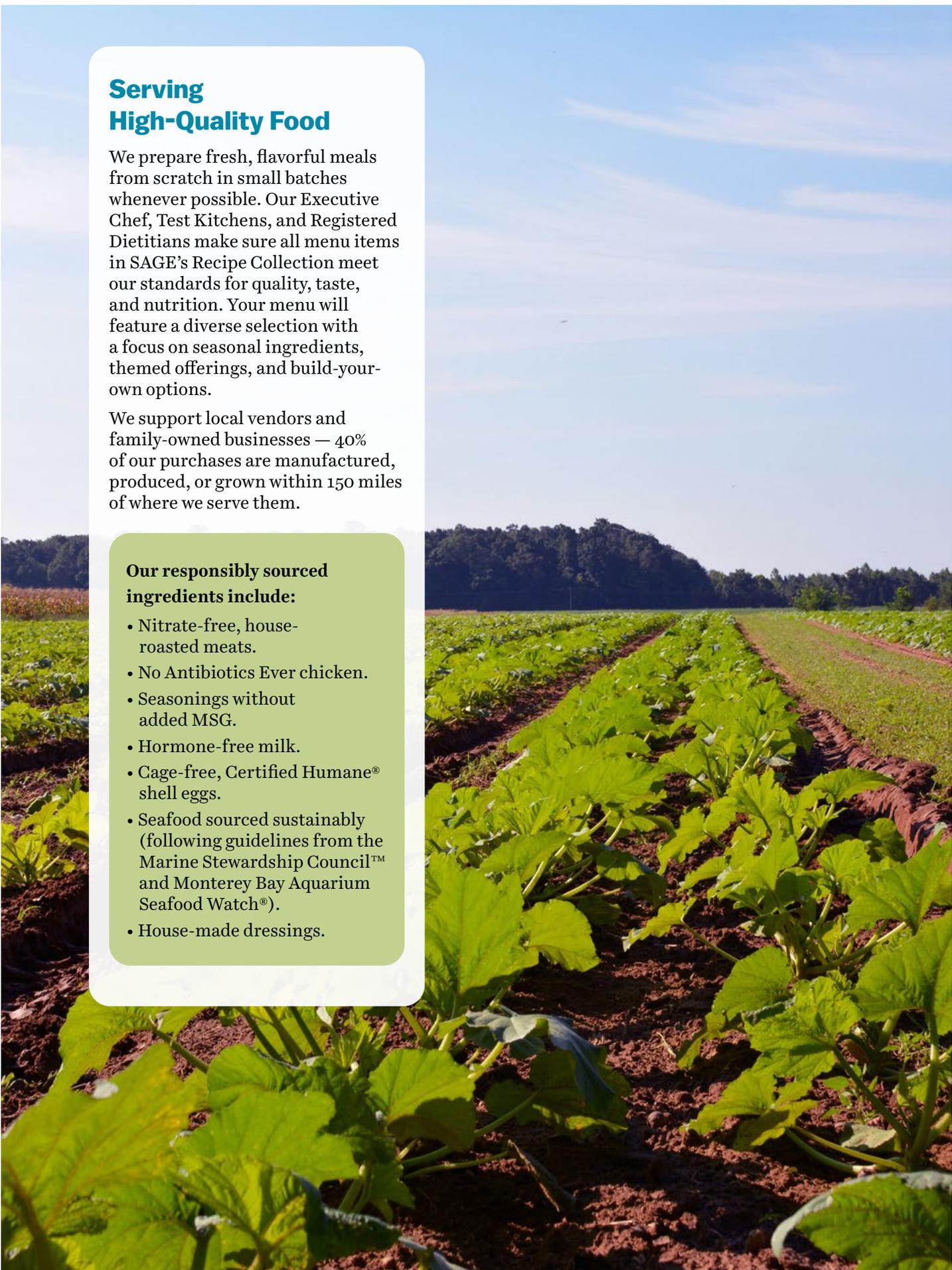
Serving High-Quality Food

We prepare fresh, flavorful meals from scratch in small batches whenever possible. Our Executive Chef, Test Kitchens, and Registered Dietitians make sure all menu items in SAGE's Recipe Collection meet our standards for quality, taste, and nutrition. Your menu will feature a diverse selection with a focus on seasonal ingredients, themed offerings, and build-your-own options.

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 setup will be like what you'd find in a restaurant to make it easy, enjoyable, and safe for those with food allergies. 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 will also be 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'll be able to 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 will 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](#)!





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 will feature a Spotlight color based on nutrient density and the Dietary Guidelines for Americans. These colors will be 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,

Pau Rodriguez

Co-Founder and President

Lina Rodriguez

Co-Founder, CFO, and
General Counsel

