

WELCOME TO SAGE

We look forward to serving you with exceptional dining experiences featuring:

- Fresh ingredients sourced from local farmers and vendors;
- Creative menus with authentic Asian dishes, Latin American cuisine, and vegetarian and vegan fare;
- Educational Seasonings programs that explore the culture and history of food.



Our Chefs and Dietitians will tailor a menu for your community that proudly upholds SAGE's culinary standards. We:

- Cook from scratch, using local and campus-grown ingredients where possible;
- Use fresh fruits and vegetables;
- Offer fresh salads and house-made dressings;
- Offer a variety of whole-grain breads, bagels, and rolls;
- Roast deli meats in-house;
- Cook with trans fat-free oils and MSG-free seasonings;
- Serve antibiotic- and hormone-free milk;
- Source antibiotic-free chicken;
- Use cage-free, Certified Humane® eggs;
- Offer substantial vegetarian and vegan options.

Visit [SAGEDINING.COM/NUTRITION#SAGE_STANDARDS](https://www.sagedining.com/nutrition#SAGE_STANDARDS).

A LEADER IN ALLERGEN AWARENESS AND EDUCATION

SAGE provides national expertise on allergy accommodations and ADA compliance. All SAGE Team Members are extensively trained in food allergy awareness. Our innovative online allergen filter and comprehensive ingredient list allow you to plan ahead every day.

ACCESSIBLE NUTRITION INFORMATION

The SAGE Spotlight Program® ensures all menus have variety, balance, and moderation. Green-dot foods are recommended for at least half a plate, yellow-dot foods for one-fourth to one-half a plate, and red-dot foods in smaller portions or less often. Visit [SAGEDINING.COM/EDUCATION#SPOTLIGHT_PROGRAM](https://www.sagedining.com/education#SPOTLIGHT_PROGRAM).



Visit [SAGEDINING.COM](https://www.sagedining.com) for more information and videos about SAGE.

SAGE
DINING SERVICES®



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