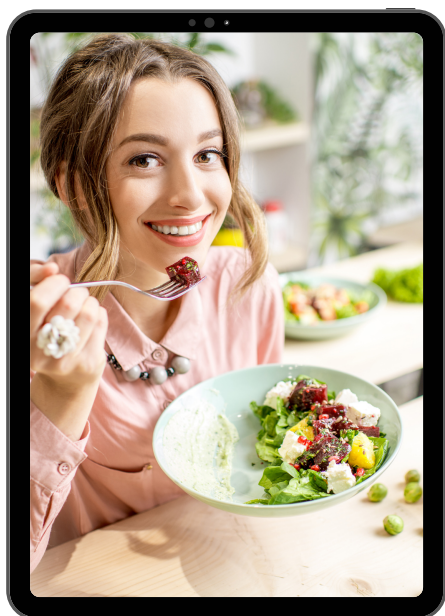


We are Epicurean Group

fresh. honest. local. food



For two decades, Epicurean Group has been supporting School Communities in the Bay Area and beyond!

We know how important food is to the overall student experience at your school. We know what it means for parents to be confident that their students have access to healthy, nutritious tasty food in an engaging environment that enhances student community life.

Our goal is to fuel your growing student with delicious wholesome food!

Epicurean Group is one of the first food service companies to be certified as a Green Business, recognized for community environmental responsibility, resource conservation, and pollution prevention.

OUR SUSTAINABILITY PLEDGE

- Food is purchased local and organic when possible.
- Local growers and artisan partners are chosen for their high-quality standards, environmental responsibility - with focus on locations within 150 miles of our restaurants.
- Menus are developed according to the season, featuring local food.
- Chicken is purchased free-range and antibiotic free.
- Tuna is purchased dolphin-free.
- 100% of Seafood is purchased according to the Monterey Bay Aquarium "Seafood Watch Guidelines"
- Hamburger is made with FRESH Ground, Grass-Fed or Niman Ranch Beef.
- Eggs are sourced Cage-Free.
- Fruits and vegetables are purchased fresh, seasonal, and whenever possible ORGANIC according to the Clean Fifteen and Dirty Dozen recommendations.
- Stocks are made from SCRATCH - never out of a can.
- Milk is free of antibiotics and artificial growth hormone.
- MSG is never used in our food preparation.
- All dressings are prepared from SCRATCH.
- Turkey and beef are roasted IN-HOUSE for deli meat selections.
- Only rice bran and olive oil are used for cooking.
- Mashed potatoes are prepared from REAL potatoes.
- Upon delivery, all FRESH products are checked for FRESHNESS, CERTIFIED ORGANIC and WHOLESOMENESS.