

# SAGE's Commitment to Sustainability

## Sourcing Standards

Every action, great and small, has an impact on our world. We at SAGE understand our responsibility for the stewardship of the earth's resources. We founded our company on the principles of quality, integrity and service: values that apply in every aspect of our organization.

Our Commitment to Sustainability begins with our choice of vendors, selection of products and design of the dining program. Here is just a taste of what you'll find in our kitchens:

- ✦ SAGE's trained chefs prepare all meals from scratch, on-site daily;
- ✦ Menus are custom-designed for each community. Menus change seasonally, to reflect the fresh product available in each local market;
- ✦ We batch cook, preparing small quantities of food throughout the meal period, to maximize flavor and minimize waste;
- ✦ Our offerings highlight healthy choices, with many vegetarian options;
- ✦ SAGE uses no trans fats and no MSG;
- ✦ We make our soups from scratch daily;
- ✦ We serve house-roasted turkey breast and roast beef, as well as a variety of locally baked breads;
- ✦ We feature house-made salads and salad dressings, made from scratch daily;
- ✦ SAGE promotes local and organic products, wherever possible;
- ✦ Our milk is antibiotic free and hormone free;
- ✦ We use shell eggs that are cage-free and Certified Humane;
- ✦ Our tuna is dolphin-safe, packed in water;
- ✦ SAGE supports the Monterey Bay Aquarium Seafood Watch guidelines and we strive to increase our purchases of sustainable seafood;
- ✦ We use fresh herbs to enhance flavor and garnish our displays. Wherever possible, we grow fresh herb and vegetable gardens and incorporate the produce into our menus.

