## QUEST FOOD **PHILOSOPHY**



Writing menus that feature seasonal and regionally available ingredients.



Offering a variety of vegetarian, vegan, and gluten-free options.

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Sourcing from local farmers and small

producers, and by participating in year-

round, community sourced agriculture

(CSA) programs.

Offering a variety of whole grain breads, pastas, and cereals.

- Purchasing sustainable seafood that follows the Marine Stewardship Council's guidelines and recommendations.
- Sourcing milk that is local and free of added growth hormones.
- Using trans-fat free oils, including non-GMO soy oil, that are produced in a green facility in Michigan.

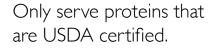


Never using MSG.



Serving produce that is fresh, fresh frozen or packed in 100% juice or water.





Accommodating nutritional 12 and dietary requests.



Offering organic, shade grown, fair trade, and rainforest alliance coffees and teas.