

QUEST FOOD PHILOSOPHY

- 1 Writing menus that feature seasonal and regionally available ingredients.
- 2 Offering a variety of vegetarian, vegan, and gluten-free options.
- 3 Offering a variety of whole grain breads, pastas, and cereals.
- 4 Purchasing sustainable seafood that follows the Marine Stewardship Council's guidelines and recommendations.
- 5 Sourcing from local farmers and small producers, and by participating in year-round, community sourced agriculture (CSA) programs.
- 6 Sourcing milk that is local and free of added growth hormones.
- 7 Using trans-fat free oils, including non-GMO soy oil, that are produced in a green facility in Michigan.
- 8 Never using MSG.
- 9 Only serve proteins that are USDA certified.
- 10 Offering organic, shade grown, fair trade, and rainforest alliance coffees and teas.
- 11 Serving produce that is fresh, fresh frozen or packed in 100% juice or water.
- 12 Accommodating nutritional and dietary requests.

