

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.

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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.

