



2022-2023  
DINING PROGRAM



# DINING PROGRAM



## WELCOME!

Welcome to a new school year and an exciting time of growth and learning! We are committed to providing a nutritious dining program that is designed to fuel our students with a variety of wholesome and great-tasting options. Our unique partnership with Quest Food features the following program highlights:

### Scratch-Made Food

High-quality, whole ingredients that are made-to-order using the freshest ingredients and chef-crafted recipes.

### Menu Variety

Seasonal and regional ingredients, local and global food concepts, and a variety of vegetarian, vegan and gluten-free options.

### Responsibly-Sourced

High standards for sourcing including milk without any added growth hormones, cage-free eggs, sustainable seafood and USDA-certified proteins.

### Localized Approach

A program that is tailored to our school community, gathering continued feedback from parents and students to meet our needs.

The following information includes details such as how to view weekly menus, access nutritionals and allergens, and set up your student's dining account. If you have additional questions, please don't hesitate to contact our Food Service Director or visit the school website.

#### Hours of Operation:

Winnetka: 7:00-12:35pm

Northfield: 7:00am-1:15 pm

Coffee Bar: 7:00am-4:00pm

Dining Program Website: [www.newtrier.k12.il.us/Page/144](http://www.newtrier.k12.il.us/Page/144)

Food Service Director: Dennis Karim, [dennis.karim@questfms.com](mailto:dennis.karim@questfms.com)

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## FOOD PHILOSOPHY

We are committed to offering a variety of wholesome options daily, with meals featuring lean proteins, whole grains, healthy fats, and fresh fruits and vegetables. Our recipes are chef-crafted and led by scratch-made cooking techniques, with nutritional needs and flavor always top of mind. Sustainability and quality standards drive how we source ingredients, purchasing local whenever possible and never serving trans fats, MSG or other harmful ingredients to our students.

### PROUD TO SERVE

- Produce that is fresh, fresh-frozen or packed in 100% juice or water.
- Cage-free eggs and milk that is free of added growth hormones.
- High-quality beef, chicken, and other proteins that are USDA-certified.
- Whole grain, vegetarian, vegan, gluten-free & allergen-sensitive options.
- Sustainable seafood that follows the Marine Stewardship Council guidelines.
- Single-origin & hand-harvested coffee beans, in support of local farmers.



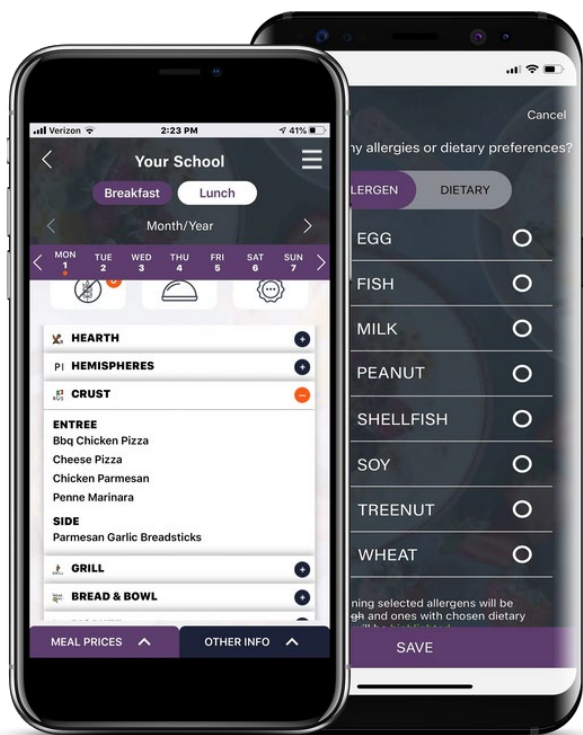
For more information about our Dining Program:

Food Service Director contact: Dennis Karim at [dennis.karim@questfms.com](mailto:dennis.karim@questfms.com)

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## MEAL PLANNING

Our school is utilizing the FD MealPlanner platform as a tool to provide families with easy access to weekly menus as well as nutritional data and allergen information. FD MealPlanner also allows you to view the ingredients of each meal in real-time and combine multiple menu items together to see total nutritional content.



### FD MEAL PLANNER



Scan the QR code above to download the FD MealPlanner App on your phone, or visit [www.fdmealplanner.com](http://www.fdmealplanner.com) and search for our school to get started.

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## ALLERGENS

Icons for the top nine allergens are visible in our dining areas at points of service and listed with individual menu item descriptions in FD MealPlanner. If your student needs further assistance, please contact the Food Service Director for more information and to discuss a meal plan. Our full allergen statement can be found at:

[www.questfms.com/allergens](http://www.questfms.com/allergens)

### ALLERGEN ICONS



The top nine allergens include Crustacean Shellfish, Eggs, Fish, Milk, Peanuts, Sesame, Soybeans, Tree Nuts & Wheat.

We cannot eliminate the risk of cross-contact or guarantee that any item is free of allergens due to the nature of our kitchens and our reliance on suppliers for accurate information.

Our kitchens are allergy aware, not allergy free.

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## FOOD STATIONS

Our Food Stations are designed to serve a wide variety of flavorful options, with dishes to correlate with each station's unique theme. From salads to sandwiches, burgers to veggie bowls, students can choose the meals & snacks that meet their cravings & nutritional needs.

### GOOD GREENS

Good Greens features fresh salads with a variety of colorful toppings, lean proteins & locally-sourced produce.

### GRILL

Burgers, chicken sandwiches & veggie patties, prepared with lean proteins, fresh toppings and gluten-free options.

### BREAD & BOWL

Bread & Bowl features made-to-order deli sandwiches, paninis & wraps with quality meats & cheeses and homemade soups.

### HEMISPHERES

Hemispheres serves a rotation of cuisines from around the world, focusing on robust global flavors and satisfying entrees.

### CRUST

Pizza with hand-tossed gourmet crust, pastas & calzones, including gluten-free options & served with favorite toppings.

### PICANTE

Made-to-order authentic Mexican cuisine, seasoned and roasted in-house with scratch-made salsa and served in a variety of ways.

### HEARTH

Traditional comfort foods, bringing a taste of home to the table with entrees designed to satisfy & warm the soul.

### DASH

Housemade grab-and-go sandwiches, salads, parfaits & protein boxes, providing quick meals & snacks.

### Additional Program Highlights:

Coffee Bar featuring coffee drinks, smoothies, milkshakes, sandwiches, salads and Snacks located in Trevian Commons at Winnetka Campus.

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## MEAL ACCOUNTS

### REVTRAK

Revtrak is our payment software system, allowing students to get through the line quickly, and parents to add dining funds, receive notifications, view balances and replenish accounts with ease.



Visit [newtrier.revtrak.net/fss](http://newtrier.revtrak.net/fss) to register and pay balances on your account.

### HOW-TO

#### Get Started:

Visit [www.vancopayments.net](http://www.vancopayments.net) to learn more about the program and its benefits.

#### Register:

Register and create your family account at [glenbrookfoodservice.revtrak.net](http://glenbrookfoodservice.revtrak.net). Add your students to the account via their student ID and verification code. A student specific verification code is needed and will be sent via email.

#### Make a Payment:

Revtrak allows for easy, onetime payments and a simple payment process. All payments are made through a central hub with easy fee reconciliation. Students can bring a check made out to Quest or cash to add to account via a cashier.

#### Low Balance:

Revtrak gives clients the option to set up Low Balance Alerts on student accounts as well as autoreplenish.

Need Help? Contact Food Service Solutions support at 888.237.7850

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## MENU PRICE LIST

### A LA CARTE

Hamburger: \$4.50  
Cheeseburger: \$5.00  
Chicken Sandwich: \$4.75  
Pizza: \$4.00  
Chicken Tenders: \$3.25  
Deli Sandwich: \$5.00  
Pasta: \$4.00  
Entree Salads: \$5.00  
Stir Fry: \$5.25  
Burrito: \$5.50

### SNACKS

Bagel: \$2.00  
Chips: \$1.80  
Yogurt Parfait: \$3.05  
Fruit Cup: \$2.15  
Whole Fruit: \$1.00  
Hummus and Pretzels: \$3.60  
Vegetable Crudite: \$2.75  
Clif/Kind Bar: \$2.35

### BEVERAGES

Milk Chug: \$2.25  
20 oz Bottled Water: \$1.75  
Soy/Almond Milk: \$2.70  
20oz Gatorade: \$2.85  
Lifewater: \$1.50  
Tropicana Juice: \$2.75  
Arnold Palmer: \$2.35  
Bubbly: \$1.60  
Naked Juice: \$4.50  
Bottled Soda: \$2.50  
Izze Sparkling Juice: \$2.25  
Iced Tea: \$2.95

### DESSERTS

Fresh Baked Muffin: \$2.25  
Fresh Baked Cookie: \$1.80  
Dessert Parfait: \$2.60  
Candy: \$1.80

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