

Proud to be the Preferred Food Service Vendor of Phi Gamma Delta!

WHAT WE DO

Upper Crust Food Service provides a turnkey solution for all of your kitchen management needs. We handle the daily logistics of running your kitchen including hiring and training staff, purchasing goods from vendors, cleaning the food service areas, creating delicious menus, handling insurance and workers comp, meeting with your students to gain feedback, and much more. When you make the decision to partner with Upper Crust Food Service you can leave all of your kitchen worries behind and allow the industry leading experts to take over. We are confident in what we do and we also realize that every chapter is unique. We customize your meal plan to your chapters needs and budget. Every program includes delicious options for meals along with our superior service. Our professional chefs, simple pricing, staff stability, special event catering, exclusive app, and performance reviews keep your food service program operating at top level.

MEAL PLANS

We offer a variety of meal plans tailored to your exact needs and budget. Meal schedules and dining times are based on the chapters needs and weekend service is available. We request that all in house members are on the same meal plan for consistency but we offer a variety of out of house meal plan options to encourage those members to eat at the house.



OUR MENUS

Trained chefs customize our menus to your chapters needs with the life of busy, hungry students in mind. Freshness is our guide. Our meals are made by chefs, from scratch daily. We cook with fresh meats, quality produce, and wholesome ingredients. Our program is tailored to your tastes, your preferences, and your schedule. The menu below is just an example of one of our fantastic weekly menus customized for one of our accounts.

Sample Fraternity Menu 1 Sample Fraternity Menu 2

Breakfast:

Made to Order Pancakes with Assorted Toppings, Scrambled Eggs, Sausage, Hash Browns, and Fresh Cut Fruit

Breakfast:

Breakfast Sandwiches with Bacon or Sausage, Egg and Cheese, Hash Browns, Assorted Muffins and Fresh Cut Fruit

Lunch:

Grilled Chicken Ciabatta Sandwiches with Spicy Aioli, Fried Green Beans, Hand Cut Potato Chips and Salad Bar

Lunch:

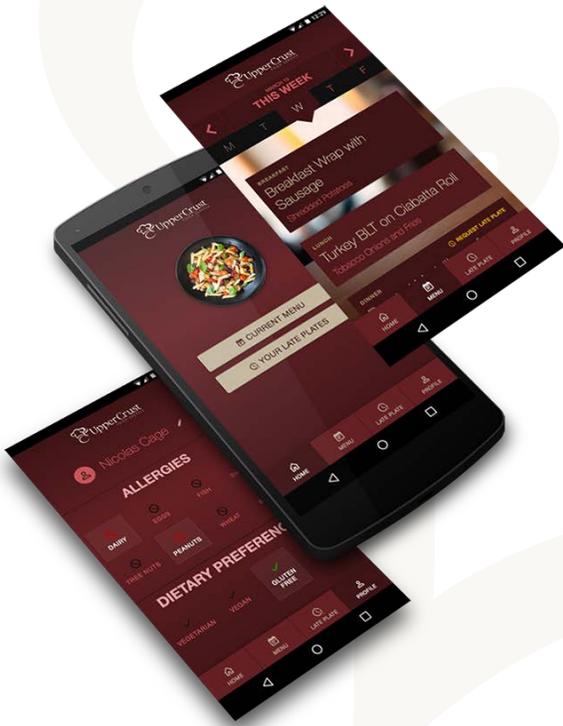
Pulled Pork Street Tacos Served with Black Beans, Cilantro Lime Rice, Spicy Slaw, Pico de Gallo, Chips, Salsa, White Queso, Salad.

Dinner:

Homemade Italian Sausage Lasagna, Grilled Italian Vegetables, Garlic Cheese Bread, Salad Bar, and Italian Cream Cake

Dinner:

Fried Chicken, Mashed Potatoes, White Pepper Gravy, Maple Glazed Carrots, Texas Toast, Salad Bar, and Apple Cobbler.



OUR MOBILE APP

The Upper Crust Food Service App is a revolutionary tool in the Greek food service industry. Our app allows for students to create a profile to let us know about any dietary restrictions that they might have. Users can also view their daily menus, provide feedback on menu items, and sign up for late plates all from the convenience of their smartphone.

You can check out all of the features of our app by searching "Upper Crust Food Service" in the app store and downloading the app. Create a profile and then enter "SAMPLE" as your house code to view sample menus.

WANT A HASSLE FREE QUOTE?

We would love to speak with you about how Upper Crust Food Service can start serving **awesome food** at your chapter! Please contact us today for a no obligation quote.

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