

# Upper Crust FOOD SERVICE



**Summer Camps**

# WELCOME TO UPPER CRUST FOOD SERVICE

Thank you for the opportunity to tell you about our company and services. We are excited about the opportunity to partner with your camp and bring fresh, healthy, and exciting meals to your campers and staff. Our company mission statement states that we will provide “excellence beyond expectations” and we look forward to sharing with you how we will accomplish that goal at your camp.

I founded Upper Crust Food Service in 2009 to solve a problem that I experienced as an undergraduate fraternity member. During my three years living in my fraternity house our chapter went through multiple cooks who provided a very inconsistent service to our members. I realized that this problem was not unique to my house and that many other chapters experienced this same issue. I knew that there had to be a better way and that is when Upper Crust Food Service was born.

From our humble beginnings serving two chapter houses on a Midwest campus we have grown to become the industry leader in Greek food service management and now also manage camp food during the summer months. Despite our growth we have not lost sight of personal service, customized menus, and of course, great, fresh food.

We are only as good as the people that work for us and I am very proud of the team of chefs and managers that provide “excellence beyond expectations” every day for our clients.

Please feel free to contact me directly anytime that I can be of assistance to you. Thank you for your consideration of our services and I look forward to welcoming you to the Upper Crust Food Service family!

Warm Regards,



A handwritten signature in black ink, appearing to read 'Adam Guy'.

Adam Guy, President  
Upper Crust Food Service



**CLICK HERE** to meet our talented team of professionals ready to serve your camp!





## Who We Are

Proudly serving the camp community, Upper Crust Food Service is known for freshness, quality, variety, and excellent customer service. Upper Crust Food Service began with a vision to solve a problem that many camps face. That problem is a lack of consistency and professionalism in the kitchen. With a focus on great food and personal service, we've remained true to our roots. Today, the chefs of Upper Crust Food Service prepare tens of thousands of meals weekly for students across the country.

## Our Mission Statement

We proudly support our customers and each other in an environment of professionalism, efficiency, and excellence beyond expectations.

**CLICK HERE** to learn more about "What We Do"

# WHY CHOOSE UPPER CRUST FOOD SERVICE?



### STAFF STABILITY

You will have a trained chef present at every meal.



### BUDGET CERTAINTY

You will have one simple contracted price and it will likely be equal to or less than you are paying now!



### REDUCTION OF LIABILITY

We employ all staff and provide workers compensation and medical insurance.



### ACCOUNTABILITY

You have a contractual guarantee that we will take care of your staff and campers.



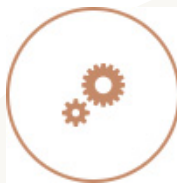
### AWESOME FOOD!

We source the highest quality ingredients and customize weekly menus to fit your camps needs.



### COMMUNICATION

Direct access to our company leadership 24/7/365.



### CUTTING EDGE

We embrace technology from our innovative app to online surveys.



### INDUSTRY LEADERS

We have become the preferred food service choice through our dedication to exceeding our customers expectations.

# OUR CUSTOMERS LOVE US!



We are proud to have more verified 5 Star online reviews from customers than all of our other competitors combined! We can tell you what we will do for your camp but the real proof is in our customer testimonials.



**CLICK HERE to Hear From Our Customers**

## **"We could not be happier"**

*Our relationship with Upper Crust has really turned our kitchen operation around. Before Upper Crust we had our own chef and our members did not like the food. Now we have full dining rooms and everyone attends the meals. We could not be happier.*

-Evan, Lambda Chi Alpha

## **"I highly recommend their Services"**

*I have serve on my fraternity board and never before seen a company really come up with a solution to the kitchen needs in the greek community. Upper Crust has done it and done it well. I highly recommend their services.*

-Jake, Delta Tau Delta

## **"they are professional"**

*Upper Crust Food Service does an incredible job preparing meals for our chapter. They are professional and easy to work with and we now have no complaints about quality of food. We have worked with them for 5 years and are looking forward to many more.*

-John, Beta Theta Pi



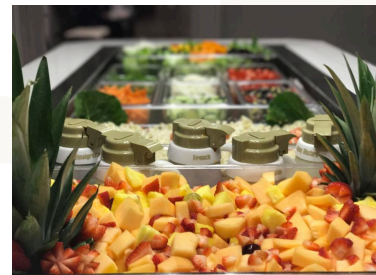
**CLICK HERE to View Google Reviews**



**CLICK HERE to View Facebook Reviews**

## **Camp Food Service Plans**

Our goal is to take the stress of running your camp kitchen off of your plate so that you can focus on what you do best! We can maintain your traditions while elevating the quality and consistency of your meals. We tailor our meal plans to fit your exact needs and budget and making a change to Upper Crust Food Service will reduce your kitchen liability.



**CLICK HERE** to learn more about our Camp Meal Plan Options



# OUR MENUS

At Upper Crust Food Service, we understand the needs of hungry campers. Our camp meal plans focus on hearty servings of fresh food that will leave your campers energized and satisfied. Variety is a key ingredient to our success and our camp chefs act upon the feedback received from your campers, staff, and leadership to customize weekly menus that exactly fit your needs. The menus to the right are simply to give you an example of a few popular menu items we serve our camp clients. Our staff is well versed

## Sample Camp Menu 1

### Breakfast:

*Fresh made Pancakes with Assorted Toppings, Scrambled Eggs, Sausage, Hash Browns, and Fresh Cut Fruit*

### Lunch:

*Variety of homemade pizzas with variety of toppings, fresh pineapple, and Salad Bar*

### Dinner:

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

## Sample Camp Menu 2

### Breakfast:

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

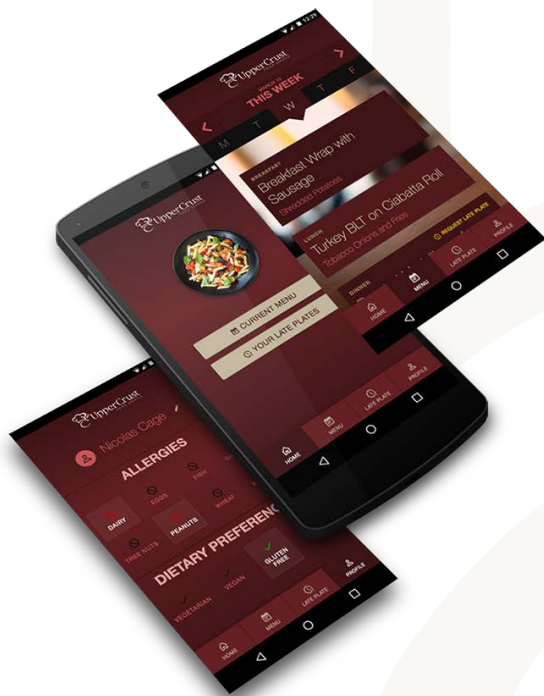
### Lunch:

*Beef Taco Bar Served with Black Beans, Cilantro Lime Rice, Pico de Gallo, Chips, Salsa, White Queso, Salad Bar.*

### Dinner:

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

*Additional Sample Menus Available Upon Request*



# OUR MOBILE APP

The Upper Crust Food Service App is a revolutionary tool in the food service industry. Our app allows for parents to create a profile to let us know about any dietary restrictions that their children might have. Parents can also view their daily menus, and staff can provide feedback on menu items.

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.



# DAILY OFFERINGS

**BREAKFAST** – We have two breakfast service options for your camp to choose from.

## Continental Breakfast

Our Continental Breakfast includes items such as fresh cut fruit, whole fruit, cereal, pastries, bagels and cream cheese, oatmeal, granola, and yogurt. Breakfast beverages include a variety of juices, coffee, and milk.

## Hot Breakfast

Our Hot Breakfast includes all of the Continental Breakfast options plus a delicious hot breakfast buffet. We also include complimenting sides and the ability to order eggs and omelets cooked to order from your chef.



**LUNCH** – We have two lunch service options for your camp to choose from. Each lunch option includes a full salad bar, variety of beverages, and dessert.



## Family Style

Our Family Style Lunch is the most traditional choice for camps. Our staff will prepare delicious food on trays and in bowls which will be placed on tables for campers and staff to serve themselves.

## Buffet Lunch

Our Buffet Lunch features the same great food as our family style meals but the meals are served by members going through a buffet line. Our staff can serve the campers or campers can serve themselves depending on camp and health regulations.

**DINNER** – We offer dinner as a buffet, family style, or plated meal. Each Dinner includes a full salad bar, variety of beverages, and dessert.

## Dinner Buffet

Our dinners consist of hearty servings of a delicious entrée. Each entrée is paired with two complimenting side dishes, bread, and dessert.

## Salad Bar

Our Salad Bar (available at lunch and dinner) is stocked with two types of lettuce, freshly cut veggies, fruits, and of course protein. Dried fruits, Nuts, Croutons, and a variety of dressings are also available daily. Our salad bar items can be customized to your camps requests.



Still have Questions? **CLICK HERE** to view our FAQ's online.



# PROPOSAL AND PRICING

We would love the opportunity to submit a food service proposal for your camp. We look forward to the opportunity to share with you how we can improve your food service operations. We are happy to customize a meal plan that exactly fits your needs and budget.

Our pricing will include the entire food service program including payroll, insurance, workers comp, purchasing, menu development, mobile app, etc. If you have any questions please do not hesitate to let us know. We are looking forward to serving your camp soon!

For more information or to request a proposal please contact one of our team members below:



Shana Smith  
Director of Strategic Partnerships  
573-874-3033 office  
205-861-8173 cell  
[shana@uppercrustfoodservice.com](mailto:shana@uppercrustfoodservice.com)