



SPRING NEWSLETTER

Introducing Chef Jen:

After many years collaborating with Bay Area chefs, in January, we brought on a full time executive chef. A graduate of the California Culinary Academy, Chef Jen has spent a decade working in healthy kitchens around the Bay Area including Whole Foods and Askew Grill. As the mother of a 5 year old son, Jen knows firsthand what children like to eat and how to use wholesome seasonal ingredients to make delicious, classic comfort foods kids will love. For the past few months Jen has been tweaking our recipes, adding a little basil here and a splash of olive oil there. You might have noticed a number of recent changes including our new blended rice, fruitier teriyaki sauce and sushi rolls. It's Jen doing her magic for us. Known for being able to do five things at the same time, Jen has been busy in the Kid Chow kitchen this winter, tinkering with our long time recipes and creating new items for our final menu of the year.

Check out our New Spring Menu items:

California Rolls Hand Rolled sushi w/lightly seasoned sushi rice, surimi & Haas avocado wrapped in nori.

Chicken Teriyaki Rolls Hand rolled sushi w/seasoned sushi rice, all natural chicken and crunchy cucumber wrapped in nori and drizzled with our yummy scratch made teriyaki sauce.

Chicken Pot Pie Chef Jen's traditional, scratch made, pot pie w/chunks of tender all natural chicken & veggies topped w/a flaky crust.

BBQ Beef Texas Style BBQ Beef, slightly sweet and smoky served w/ choice of baked potato or sweet potato fries and yummy cornbread.

Chicken Teriyaki Rice Bowl Chef Jen's slightly fruity teriyaki sauce served w/all natural chicken (or tofu) and our yummy blended rice.

Empanadas An Argentinean culinary tradition empanadas have a delicious flaky pastry folded around a savory filling and are baked until golden brown. (Choose from Beef, Spanish Chicken or Corn)

REMEMBER OUR EVERYDAY ITEMS: Chicken Tenders, Hot Dogs, Tamales, Fish Sticks & Pasta

Taking full advantage of Spring's abundant bounty we'll be offering **fresh organic melons, strawberries, sweet cherry tomatoes and crunchy red/orange bell peppers** in addition to apples, oranges, bananas, edamame and carrots. In our chips section, check out Pirate Booty, **PopChips** and **Caramel Popcorners**.

NEW COMMERCIAL KITCHEN FACILITY

This fall, after 8 years in San Francisco, we moved our commercial kitchen to a 12,000 square foot, state of the art kitchen, centrally located in South San Francisco. We love our new digs and have enjoyed hosting tastings and tours to students, (think Cub Scout badge opportunity) parents and administrators. Contact us if you would like to arrange a tour for parents or staff at your school.

2ND YEAR PARTNERSHIP WITH MAYOR'S OFFICE AS SAN FRANCISCO'S SFSP VENDOR

For the 2nd year in a row, Kid Chow has been awarded the San Francisco Summer Food Service Program. We have the privilege of serving 4,000 kids local, organic and seasonal fare every day. Partnering with the Mayor's Office for the City of San Francisco, we'll be delivering our yummy, healthy lunches to kids at more than 75 Boys and Girl's clubs and recreation centers around the City. It has been so rewarding to share our lunches with them, fulfilling our mission to serve as many kids as we can healthy lunches.

NSLP CERTIFICATION

This year we became certified as a National School Lunch Provider and proudly serve the San Carlos School District NSLP compliant lunches, the Kid Chow way!

COMMITMENT TO FRESH ORGANIC PRODUCE AND NATURAL FOODS

As always, we remain committed to offering the highest quality ingredients we possibly can, fresh organic fruits and vegetables, Clover milk, free range chicken, “never ever” beef products, nitrate free deli, at affordable pricing. We never compromise our health mission because we deeply care about the health and well-being of kids and continue to serve them the healthiest food possible.

SUSTAINABLE LUNCHES– DEEPENING LOCAL RELATIONSHIPS

We are immensely proud to source so much of our dairy, meats, produce and bread from local companies located right here in our abundant backyard! Partnering with other local businesses enables us to do our part to reduce our carbon footprint. We consciously choose partners who share our values; they prepare their foods with the freshest, all natural ingredients, employ responsible business practices and are committed to and have a talent for making healthy food taste great. Check out our Partner’s page on our website to learn more about our local purveyors. In the meantime, we’ll continue to do our part to offer you a socially responsible lunch program that is as committed to kids as it is to the planet.

PERSONALIZED LUNCHES AND THAT PERSONAL TOUCH

As we settle into our 9th year, we remain exclusively a Bay Area school lunch provider with ‘hands on’ owners who are personally involved in all aspects of our business. When you call or email, you still get the owners! We are deeply proud to be the only lunch provider that offers personalized lunches as though they were packed at home. By selecting the exact bread, sauce, condiments, fruits and veggies that each of their kids like, parents and kids experience the benefits of a lunch prepared from home -- made just the way their kids want it. Our motto at Kid Chow is “the type of bean in your kid’s burrito really does matter”. We continually receive feedback validating the core values of Kid Chow’s lunch program which seeks to celebrate the personal nature of food and inspire kids to eat nutritiously. Parents also appreciate the oversight Kid Chow’s program affords them to shape their children’s healthy food habits. As always we consider it a privilege to partner with you in nourishing your kids.