

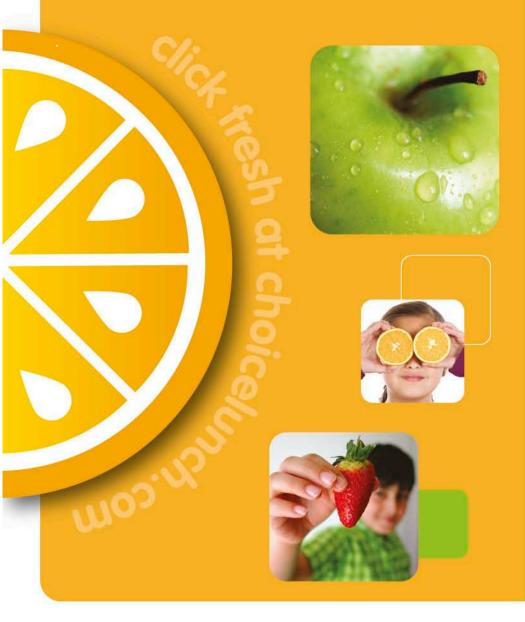
Bring Choicelunch to Your School!

Over the last few years, over 100 schools have joined the Choicelunch family. Whether you are an administrator, PTA member, teacher, or a new parent, it only takes one person in the community to get the ball rolling and affect change for your community.

We would be thrilled to help you along the school lunch journey that many have traveled before you. The great thing is you don't have to re-invent the wheel – we have everything ready for you.

One of our owners, Keith Cosbey, would be happy to help you with any questions you have along the way. He can be reached at:

kcosbey@choicelunch.com - (925) 208-2324



Our Ingredients

In a word, real. We don't believe in adding anything artificial to our food because real, when done right, is not just healthier, it tastes better. Our meat, poultry, and dairy come from suppliers that don't believe in hormones or antibiotics. There's no trans-fat. No MSG. No high fructose corn syrup. And no artificial colors, flavors, or sweeteners.

Our Chefs

Our executive chef, Chrissy Ogimachi, attended the best culinary school in the country, (the CIA), coowned a restaurant and worked for the legendary Michael Mina of Viognier.

Our Choices

Choicelunch is the main course and so much more. After you select your child's entrée, they get to choose their own snack, fruit or vegetable, and a drink all conveniently located in the lunch line. The variety is truly awesome. From apple slices, baby carrots and edamame, to Clif Organic Z Fruit and Popchips. Our sides tend to make kids - and parents - happy

Our Flexibility

Forget to order lunch? It happens to the best of us. Now you can order any morning before 6 a.m. and have it arrive the same day.

Our Value

Our true value is a carefully designed combination of healthy, nutrient-rich food, easy ordering and delivery. The Choicelunch difference.

choicelunch.com



sample entrée menu

Each entrée comes with a choice of fresh fruit, veggie, snack and a drink! choicelunch.com

Mon	Tue	Wed	Thu	Fri
• Four-Cheese Ravioli with Marinara • Chicken Fried Rice • Cheese Pizza • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)	NEW! Buttered Noodles Bean & Cheese Burrito Coleman Naturals Cheeseburger Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below)	 Chicken Chow Mein Beef Enchiladas Annie's Macaroni & Cheese Chicken Noodle Soup 12 Daily Cold Entrees (see below) 	 Chicken Baja Burrito Perfect Pesto Pasta Oven-Baked Chicken Tenders Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below) 	 Pan-Seared Potstickers Sweet and Tangy BBQ Chicken Cheese Pizza Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below)
 Zesty Chicken Melt Teriyaki Chicken Bowl Cheese Pizza Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below) 	 Hand-rolled Chicken Enchiladas Baked Ziti Coleman All-Natural Hamburger Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below) 	 Breakfast Burrito Shepherd's Pie Oven-Baked Chicken Tenders Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below) 	 Three Bean Chili Teriyaki Chicken Bowl NEW! Buttered Noodles Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below) 	• Chili Mac • Classic Spaghetti & Meatballs • Cheese Pizza • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)
• Gluten Free Chicken Strips • Tandoori Chicken • Cheese Pizza • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)	• Bean & Cheese Burrito • Three-Layer Beef Lasagna • Gluten Free Chicken Strips • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)	Chicken Baja Burrito Cheese Ravioli with Marinara Coleman All-Natural Cheeseburger Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below)	• Hand-Rolled Beef Enchiladas • Perfect Pesto Pasta • Teriyaki Chicken Bowl • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)	• Chicken Taquitos • Sweet and Tangy BBQ Chicken • Cheese Pizza • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)
• Hand-rolled Chicken Enchiladas • Grilled Veggie Burger • Cheese Pizza • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)	 Big and Beefy Burrito Cheese Tamale Pan-Seared Potstickers Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below) 	• Chicken Chow Mein • Coleman Natural Cheeseburger • Classic Spaghetti with Marinara • Annie's Macaroni & Cheese • 12 Daily Cold Entrees (see below)	Shepherd's Pie NEW! Buttered Noodles Oven-Baked Chicken Tenders Annie's Macaroni & Cheese 12 Daily Cold Entrees (see below)	• Cheese Ravioli with Marinara • • Zesty Chicken Melt • Cheese Pizza • • Annie's Macaroni & Cheese • • 12 Daily Cold Entrees (see below)

Daily Cold Entrées

Choicelunch is proud to offer a different selection of 12 cold entrées daily from the list below.

- Turkey Pesto Ciabatta
- Asian Chicken Salad
- Bagel with Cream Cheese
- BBQ Chicken Salad
- Sushi Avocado Roll
- Chicken Caesar Salad
- Chicken Caesar Salac
- Tuna Salad Sandwich
- Italian Sub
- NEW! Chef Salad

- Sushi California Roll
- Ham & Cheese Sandwich
- Turkey Sandwich
- GF Berry Yogurt Parfait
- Turkey Torpedo Sub
- Hummus and Pita Triangles
- Chicken Caesar Wrap
- Sushi Cucumber Roll
- NEW! Taco Salad

Indicates Vegetarian Entrée

IEW! Indicates New Entrée

All Choicelunch packaging, including hot and cold meal trays, utensils, and fruit and veggie bags are biodegradable!

About our meals

All meals include an entrée pre-ordered by the parent, with the child choosing from a varied **selection** of healthy snacks, cold beverages (including hormone-free milk), and freshly cut fruits and vegetables from local and organic farmers, whenever possible.

Pizza is delivered fresh from a local provider. All other entrées are made fresh in our kitchen, using "clean-label", natural ingredients.

Our menu features local, sustainable and organic ingredients whenever possible.

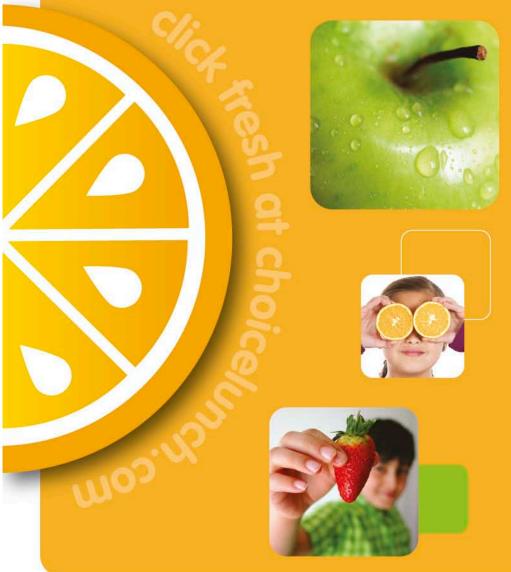


click fresh at choicelunch.com

Locally sourced, organic produce

By creating relationships with local farmers and growers, Choicelunch is in a unique position to be able to offer the locally sourced, organic fruits and vegetables our kids deserve. Organic produce is grown without the use of pesticides and artificial fertilizers. Local produce helps support regional agriculture and cuts down on "food miles."

In California, we are blessed with abundantly fertile land and a great climate, and we use this to our advantage by sourcing our produce as close to home as possible. We offer only pesticide-free produce from the Dirty Dozen list (a list of the most contaminated crops as defined by the Environmental Working Group) in our fresh cut fruit and veggie baskets. We believe that by focusing on locally grown, organic produce, we can offer our children the freshest tasting produce and promote principles that help ensure our lands remain fertile and fruitful for our children and our children's children.



Biodegradable program is as waste-free as possible

Choicelunch spent years searching for, and ultimately creating biodegradable meal trays which could stand up to our tests and meet our expectations. We led the industry in introducing 100% biodegradable meal containers for all of our hot and cold menu items. Our hand-cut fresh fruits and vegetables come in our own compostable 'baggies,' and we serve compostable utensils for all of our meals. We can even customize your schools' lunch program by modifying our snack and beverage program to include only compostable items!

Award-winning Green Business

After close collaboration with the Bay Area Green Business Program, Choicelunch is a Certified Green Business. The process of becoming a Certified Green Business involved indepth audits of all aspects of our day-to-day operations-from product sourcing to utility usage to waste management. Each day we serve thousands of kids and this means thousands of decisions, running our business. With each and every decision we make, Choicelunch works tirelessly to challenge the status quo and press forward as an innovator in sustainable school lunch.

We are proud to serve as a leader in both our industry and our local community, in environmentallysound business practices.

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Dr. Sears and Choicelunch, working together

Dr. Sears and his family have long been committed to helping parents raise healthy kids. One of his top passions is to help parents reshape their children's tastes to appreciate real food. It is this common purpose that unites Dr. Sears and Choicelunch. Here's what Dr. Sears had to say about our work together:

" As pediatricians and health practitioners working in children's hospitals around the world, my family and I have studied childhood nutrition for decades. Ten years ago, we noticed a startling increase in nutrition-related health concerns, which I call NDD - "Nutrition Deficit Disorder." Nutrition has become core to our mission.

And that is why I am so glad to be partnering with Choicelunch. They create complete, nutrient-dense meals from scratch which help kids play better, live better, and learn better.

When we first began working with Choicelunch, we fell in love with their concept of empowering kids to pick their own healthy snacks, fresh fruits and veggies, and drinks - what I call, "shaping kids tastes." As we started working closer with Choicelunch, we loved them even more because they are approaching school lunch then same way the Sears family would. They use local sustainable ingredients, offer a wide variety of fruits, vegetables and whole grains high in antioxidants and phytonutrients - all in compostable containers, baggies and utensils. We couldn't have planned it any better.

Cheers to the Healthy Choicelunch program! "

- Dr. Bill Sears

