

Tracy Casanova
Sales Manager
Quality Catering for Kids, Inc.
cell:
414-550-9392
e-mail:
tracy@qcforkids.com
web site:
www.qualitycateringforkids.com



This is the perception of

This is the reality of Quality Catering

BAG LUNCH vs HOT LUNCH

- Parents, your leftovers do cost money
- Average sack lunch exceeds \$3.00/child if daily requirements are met (this number doesn't include plastic, paper or lunch boxes)
- Figure in daily labor cost of parents, approximately 20 minutes/day=1.66 hours/week or 6.66 hours/month
- Wisconsin requirements can't be met in a cold sack lunch 250 days/year
- What is your back-up plan in case you forget to pack lunch or you don't have anything in your refrigerator?

- Fresh Fruit 3X/week
- Flash Frozen Vegetables not canned
- 87% consumption rate
- Tried and True recipes that kids love
- Highest Level of Safety-USDA
- 5 food groups every lunch
- Everyone eats the same which encourages sampling of new items
- Portion controlled
- No junk food, fast foods or desserts
- Expresses variety
- Daily Lesson Plans to educate children about nutrition instead of promote healthy eating
- Dietician for your use
- Menu's and Nutritional facts available on our website www.qualitycateringforkids.com
- For your convenience, you will be billed for hot lunches rather than worry about grocery shopping