



LocallyGrownKids@gmail.com

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ABOUT OUR COMPANY;

LOCALLY GROWN KIDS

Welcome to Locally Grown Kids! We are a small, local company dedicated to serving kids the very best in high quality lunches. Our goal is to change the way kids eat by providing healthy meals that are absolutely delicious! Our founder is a trained chef and an advocate for eating organic and locally sourced food. More importantly, he is a father of four kids who use this program every day. We are a small, specialized company dedicated to this single objective. Our menu is large, with tons of options, and our food is top notch. In addition to our excellent food, we are very proud of our superb customer service, our timely deliveries, and our user-friendly ordering platform.

Our program is different from any other hot lunch program that exists. Instead of a minimal rotating menu that often leaves kids or faculty without any options that satisfy them, we offer an extensive, restaurant-style menu, where every item is available every single day. Our goal is always to make the menu exciting for everyone by offering a wide enough variety to entice even the pickiest child, while tempting the adult educator with a discerning pallet.

We live in an amazing area here on the central coast where some of the world's best ingredients are available to us. At Locally Grown Kids, we take full advantage and embrace all that our farms and purveyors have to offer. In addition to the many salads, sandwiches, pastas, fresh meat and fish options we also serve favorites like pizza, fries and hot dogs. Though these foods come with a bad reputation, they are popular among children and important to parents who struggle to get their children to eat enough lunch at school. We want kids to eat healthy, but we also want kids to eat! Thus, we do our part in creating crowd pleasers in their healthiest form. For example, pizza is hand tossed with sauce made fresh from local tomatoes and fresh basil topped with antibiotic free part-skim mozzarella. Hot dogs are not the typical variety made with mixed meat preserved with artificial nitrate compounds. Instead, they are 100% natural beef that is both uncured and hormone and antibiotic free. There is always a healthier and more wholesome approach to cooking, whether you're making buttered noodles, salmon or fries. We always follow that mindset while maintaining a price point that we feel is acceptable to parents and faculty.

We look forward to working with you and please feel free to email us at LocallyGrownKids@gmail.com or contact our kitchen manager Markus Kirsch at 805-895-5508 with any questions.

Happy Eating!
Locally Grown Kids