

UpperCrust

FOOD SERVICE



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 chapter and bring fresh, healthy, and exciting meals to your members. 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 in your house.

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 manage hundreds of accounts coast to coast. 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 chapter!



Who We Are

Proudly serving Sororities and Fraternities, 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 Fraternity and Sorority houses 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.



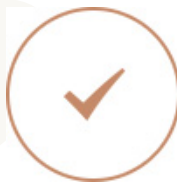
BUDGET CERTAINTY

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 members.



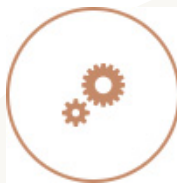
AWESOME FOOD!

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



COMMUNICATION

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



CUTTING EDGE

We embrace technology from our innovative app to chapter 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 chapter but the real proof is in our customer testimonials.



CLICK HERE to Hear From Our Customers

"my life is way easier"

Having a professional chef in our kitchen has transformed my daily duties as a house mother. Now all I have to do is attend and enjoy the meals. No more ordering, scheduling, etc. My life is way easier. Thanks UCFS!

-Elaine, Delta Delta Delta

"we are looking forward to many years to come"

I have to say that our board was skeptical of switching to a company to run our kitchen but we have been nothing but impressed with Upper Crust and their responses to our needs. We are looking forward to many years to come!

-Amy, Pi Beta Phi

"raving about fresh food"

We recently switched to Upper Crust and all of my sisters have been raving about how fresh all of the food is. We get fresh fruits daily and now our food is made from scratch! Our chapter could not be happier.

-Olivia, Alpha Xi Delta



CLICK HERE to View Google Reviews



CLICK HERE to View Facebook Reviews

Sorority Food Service Plans

Upper Crust Food Service sets the standard for Sorority food service with our customized chef-inspired menu items that are focused on quality ingredients and daily variety. Our Greek housing chefs take pride in providing meals that taste as good as they look and we are experienced in serving members with special dietary needs. We pride ourselves on providing college food catering services that include ingredients that are responsibly sourced including organic, locally grown, and hormone-free items.



CLICK HERE to learn more about our Sorority Meal Plan options.

OUR MENUS

At Upper Crust Food Service, we understand the needs of hungry fraternity members. Our Fraternity meal plans focus on hearty servings of fresh food that will leave your chapter satisfied. Variety is a key ingredient to our college catering success and our Greek housing chefs act upon the feedback received from your chapter to customize a weekly menu that exactly fits your needs. The menus to the right are simply to give you an example of a few popular menu items we serve our fraternity chapters.

Sample Sorority Menu 1

Breakfast:

Avocado Toast on Wheat Berry Bread with Poached Eggs, Breakfast Potatoes, Bacon, Oatmeal and Fresh Cut Fruit

Lunch:

Pita Bar with Chicken & Lamb, Homemade Hummus & Tabouli, Pita Chips, Tzatziki Sauce, Chopped Tomatoes, Red Onions, Feta Cheese, Salad Bar, and Butter Cookies Dipped in Chocolate.

Dinner:

Teriyaki Pork and Chicken, Coconut Rice, Tropical Vegetables, Black Beans, Fresh Rolls, Salad Bar, and Pineapple Upside Down Cake.

Sample Sorority Menu 2

Breakfast:

Honey Butter Chicken Biscuits with Made to Order Eggs, Fresh Cut Fruit, and Greek Yogurt Parfaits

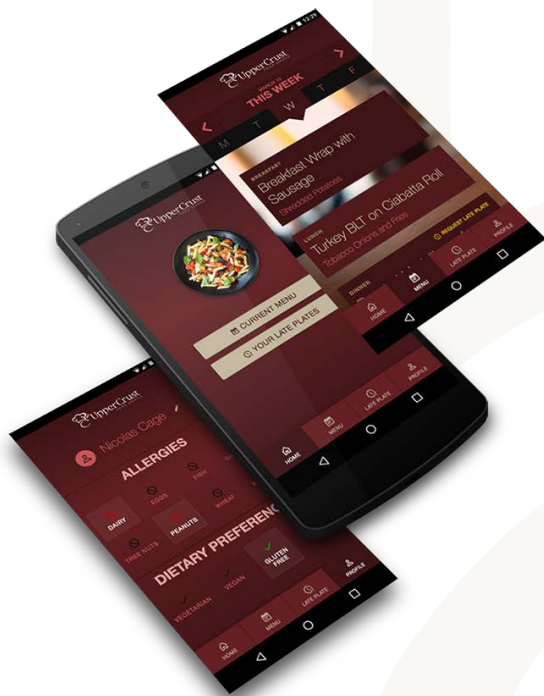
Lunch:

Granny Smith Apple Salad Bar served with Grilled Chicken, Bleu Cheese, Apples, Candied Pecans, Fresh Cut Fruit, Homemade Rolls and Salad Bar

Dinner:

Shrimp Scampi with Angel Hair Pasta, Roasted Asparagus, Caesar Salad, Toasted Baguettes, and Lemon Cheesecake Bars

**Additional Sample Menus Available Upon Request*



OUR MOBILE APP

The Upper Crust Food Service App is a revolutionary tool in the Greek food service industry. Our app allows for students to create a profile to let us know about any dietary restrictions that they might have. Users can also view their daily menus, provide feedback on menu items, and sign up for late plates all from the convenience of their smartphone.

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 sorority 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 – Lunch includes a full salad bar, variety of beverages, and dessert served twice per week. Late plates and sack lunches are also available daily via our mobile app. Special diet requests can be accommodated daily.



Buffet Lunch

Our Buffet Lunch includes a daily customized entree. Our chef will often create multiple entrees to increase variety and satisfy dietary needs. Entrees are paired with a minimum of two complimenting sides.

Deli Station

Our deli station adds another layer of variety with sliced deli meats, cheeses, breads, and condiments to create a customized sandwich or wrap.

Salad Bar

Our Salad Bar is stocked with two types of lettuce, freshly cut veggies, cheeses, fruits, proteins, composed salads, dried fruits, nuts, croutons, and a variety of dressings. Our salad bar items are unlimited and completely customizable based on the chapter requests.

DINNER – We offer dinner as a buffet, family style, or plated meal. Each Dinner includes a full salad bar, variety of beverages, and dessert served twice per week. Late plates are also available daily via our app. Special diets are accommodated.

Dinner Buffet

Our dinners consist of a delicious customized entrée. Our chef will often create multiple entrees to increase variety and satisfy dietary needs. Entrees are paired with two complimenting side dishes and bread.

Salad Bar

Our Salad Bar is stocked with two types of lettuce, freshly cut veggies, cheeses, fruits, proteins, composed salads, dried fruits, nuts, croutons, and a variety of dressings. Our salad bar items are unlimited and completely customizable based on the chapter requests.



PROPOSAL AND PRICING

We would love the opportunity to submit a food service proposal for your chapter. You can Request a Proposal online by [CLICKING HERE](#). 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 chapter soon!

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



Adam Guy
President
573-874-3033 office
573-268-4450 cell
adam@uppercrustfoodservice.com



Bob Tye
Director of Operations
573-874-3033 office
573-219-0489 cell
bob@uppercrustfoodservice.com



Satch Huizenga
Business Development
573-874-3033 office
646-246-0594 cell
satch@uppercrustfoodservice.com



Shana Smith
Director of Strategic Partnerships
573-874-3033 office
205-861-8173 cell
shana@uppercrustfoodservice.com