

Quest Food Management Services

Quest Food Management Services Inc. is the food services partner for the University Of Chicago Laboratory Schools. The variety of food, cuisine, and dining experiences students have available to them shouldn't stop at the doors of their school. That is why Quest believes in offering a program based on cooking fresh food from scratch, assembled-to-order menu options, healthy choices that are flavorful and appealing, and offering an inviting dining experience for all. As a leader in the K-12 school market, Quest is able to offer expertise in a variety of areas including nutrition, allergy awareness, educational support and student driven programs for the school.

Quest Food Management Services was founded in 1985 in Lombard, Illinois, with the goal of providing fresh, made from scratch food and intensely personal service. Today, Quest has grown to serve over 70 educational institutions in 110+ facilities across Chicagoland

In 2017, Quest was ranked #34 in Food Management Magazine's Top 50 food management companies in the United States and rated as one of the fastest growing companies in our industry.

To learn more about Quest, please visit their corporate website at www.questfms.com

(Insert Quest MVV Poster)

Our Food Philosophy

We are passionate about food and we believe in wholesome, nutritious ingredients. That is why we are committed to using items healthier for both our bodies and the planet. By purchasing with the following standards in mind, and preparing items so that they are as fresh as possible when served, we support local agriculture, increase nutrition, and intensify flavor.

(Insert Food Philosophy PDF)

Our Food Concept Stations



Harvest: Vegetarian and vegan menu options can be enjoyed by flexitarians and carnivores alike. Delicious, plant-based proteins combined with vegetables and grains provide well-balanced entrees to a typically under-served group. Additionally, this station will feature simple basics like: yogurt, granola, hummus, peanut butter, and tofu.



Bread & Bowl: Bread & Bowl features Made-to-order deli sandwiches, paninis, and homemade soups and breads. All of our sandwiches and wraps include options for students that are gluten-free. We top these options with high-quality meats and cheeses, fresh produce, and garnish with traditional and gourmet condiments.



Good Greens: Good Greens features fresh leafy greens with a variety of colorful fruit and vegetable toppings. In addition, students can find a variety of composed salads with animal and

plant based proteins with a variety of dressings. Our in-season and locally-sourced options make for a great foundation of our salad bar and fresh produce concept.



Picante: Picante is our made-to-order authentic Mexican concept station. We offer proteins seasoned and roasted in-house, and salsas made from scratch.



Grill: Burgers, chicken sandwiches, and sliders are all favorites off of the grill. We offer those as well as enhanced versions of traditional favorites. Because a cheeseburger is great, but a

jalapeno bacon cheeseburger is amazing. Featuring lean 100% beef, turkey, and vegetarian options, the Grill offers something for everyone.



Crust: Pizza is not just a staple for students, it's a Chicagoland staple. With traditional hand-tossed favorites, gourmet thin crust options, gluten-free options, calzones, and everything in between – The Crust offers more than just pizza.



Homegrown: Featuring the unique flavors, ingredients, and traditions found in regional, American cuisine. Our Homegrown concept features a rotating menu of Chicago staples; Kansas City, Memphis, and Texas BBQ; New England seafood classics; Carolina low-country fare; and the fresh, produce-centered favorites from Southern California.



Hemispheres: Food unites people and promotes a greater understanding of cultures that may be different than our own. And for international students, we strive to provide authentic international offerings that showcase and educate students about flavors from around the world.



Hearth: Everyone loves a home-cooked meal. Hearth aims to deliver just that. Featuring traditional favorite comfort foods, Hearth brings a taste of home to the table. The best part: you don't have to do the dishes!



Crave: Nothing compliments a great dining experience like a sweet finish to a delicious meal. Our dessert offerings will feature made-from-scratch, baked in-house items that are portable.



Dash: We understand that classes, work, and athletics can make an already busy schedule even busier. That's why Dash provides a variety of hot and cold grab & go items such as yogurt parfaits, protein boxes, sandwiches and wraps, and much more.