



2017-2018 School Year Updates:

Food For Thought has partnered with **BOONLI** to provide a secure, fast, and easy-to-use system that allows users to view menus, order, prepay, and manage lunches online.

GET STARTED

1. Go to <https://foodforthought.boonli.com>
2. Click "Create an Account." Password is: **Aurora**
3. Add account and profile(s) information
4. Sign in with your username & password
5. To begin ordering, navigate to the month, click on the menu, and click a date.

QUESTIONS?

- **Missed/Late Orders, Credits, and Changes/Cancellations:** email michael@f4tc.com or call (925) 876-3150 and they will get back to you right away.
- **Technical Support:** email support@boonli.com or call (800) 381-6511 x3
- **Payment Information:** The program accepts payment by debit card or credit card: Visa, AMEX, MasterCard, and Discover. ***Be sure to proceed to the checkout** and process your payment. Orders that are left in the shopping cart will NOT be processed, and will not be included in the lunch service.

PROCESSING FEE: A nominal processing fee is charged so that we can offer our lunch program online.

Continued benefits of using Food for Thought:

- Lunch is available to order 5 days a week
- Order deadline is 9:00 am the day before service
- All organic produce, 100% bio-compostable packaging, grass fed beef, and free range/hormone free chicken breasts
- Diverse menu including vegetarian options and tree nut-free and peanut-free meals and facilities.
- At least 12 entree choices per day, all made fresh from scratch, never frozen!
- Each meal includes an entree, drink selection, and side of fruit and/or vegetable
- Nutritional and allergen information is provided for each meal



Dear Parents, Students and Staff,

We wish to thank all of you who have used our services in the past and welcome all our new customers to our school lunch catering family. As seen in *Red Tricycle Magazine* August 2015, Food For Thought Catering has been recognized as the best school lunch catering company in the Bay Area.

Food For Thought Catering began in 1995 with a dream that we could provide meals to customers in offices that would enlighten their palates while protecting their paycheck. I started the company 2 weeks later, and it was an instant success.

The children's lunch program began 10 years ago when I saw what was being fed to school age children. I knew we could provide better quality meals and make it easy for parents to choose from a large selection. By partnering with local, sustainable, healthy providers, we set the standard for other lunch companies to follow. By making each meal the day of service, we stand out as the only Bay Area school lunch catering company that practices these principals.

Food For Thought Catering carefully prepares and delivers tasty, healthy meals with nutritional emphasis to schools within Northern California. We take painstaking pride in the food we serve and the menu preparation so that your child is receiving a well balanced, nutritious and great tasting meal. Having made over 4,500,000 meals over the last 22 years for communities within Contra Costa, Alameda, Marin, Sacramento and Solano Counties, we are fully prepared to provide quality school lunches for your child at a reasonable price.

Our commitment to giving our children a better planet begins with organic produce and fruits, bio-compostable packaging, grass fed beef, and free range/hormone free chicken breasts. It continues with making meals the way your mother did, from scratch. Not frozen, not processed!! That means our meals are made without chemicals, preservatives, or Trans fats. Our meals are made fresh each morning, so they provide the best possible taste and texture. We provide 12+ meal choices each day. Our menu is diverse, has vegetarian options, and provides nutritional and allergen information. We are sensitive to the special needs of children with life threatening food allergies; no tree nut (e.g. walnuts, almonds, cashews, pine nuts, etc.) or peanut products (including butters or oils) are used in our lunches or allowed in our facilities.

If you ever wish to speak with us, please call (925) 876-3150 or send us an email at michael@f4tc.com and we'll be happy to provide any assistance needed. Thank you for the opportunity to be your new provider of great meals.

Regards,
Michael and Denise Lewis