

HEALTHY MEALS.
always farm fresh.

At Red Rabbit, we believe that good nutrition is essential to a child's growth, health and happiness. That's why everyday, we work hard to introduce in-season farm fresh and organic products to kids' diets and peace of mind to schools and parents.

At the core of our school food programs is our commitment to the communities we serve in providing educational opportunities for children to explore, learn and grow healthy relationships with food.

We look forward to working with your school, children and parents!

Best,
Rhys W. Powell
Founder and President
Red Rabbit, LLC



**serving leading
independent
and
charter schools
in NYC.**

To schedule a tasting
or learn more
about our school meal programs,
please call
866-MY RED RABBIT
or email us at:
info@myredrabbit.com

www.myredrabbit.com

In Partnership with



**farm fresh
meals
for healthy
kids**

ALL MEALS. always in-season.

We start early in the morning at the farmers market to source the freshest produce. We carefully select our menus to reflect the seasonal offering. Our goal is to help expand young palates by introducing them to healthy, great tasting meals.

- Developed by nutritionists and pediatricians to ensure we exceed USDA standards
- Use healthy whole grains, fresh fruits and vegetables, and lean meats
- Never use high-fructose corn syrup, processed or fried foods
- Customize solutions based on individual needs (allergy and vegetarian diets)



A WIDE VARIETY OF SERVICES. always on call.

We work hard to meet all of your meal service needs so you can include Red Rabbit's meal program as part of your school offering. Choose from a variety of services and customizable features such as delivery time, meals by classroom and specialty diets. We are here 24/7 to answer any questions and address all of your needs.

READY-TO-SERVE

- Ideal for schools with small or no kitchen facilities
- Meals come hot and ready to serve
- Start-up in as little as 2 weeks
- Easy online sign-up for parents

OFF-PEAK

- Ideal for schools with kitchen facilities serving 60 to 200 students
- Fully stock your kitchen overnight or morning of
- Hassle free kitchen management

CAFETERIA SERVICE

- Ideal for large schools with a facility or a designated lunchroom
- Full service or staff management training options
- CACFP Compliant meal schedules and invoicing



EDUCATIONAL TOOLS. always on demand.

Our Red Rabbit Labs are designed to help children gain an understanding of and appreciation for the food they eat. We provide schools, teachers and parents with a variety of educational programs and events useful in the classroom and at home.

RED RABBIT LEARNING LAB

We provide schools with learning curriculum, meal-assessment tools, cooking classes and in-class challenges centered around our menu. Our learning labs are designed to help teachers capture the attention of the most inquisitive explorers.

RED RABBIT COOKING LAB

We design "Breakfast and Learn" in-school seminars covering a wide range of topics from nutrition to meal time strategies to include parents in the learning process.

RED RABBIT GARDENING LAB

We expose children to local food sources. Whether your school wants to participate in the Red Rabbit Garden Patch or visit one of our partner local farmers market, we will help with all arrangements.



COUNT ON US
to cover 100% of your students'
nutritional needs with our
breakfasts, lunches and snacks!