

Did You Know?

At Princeton Day School we have implemented many progressive and innovative practices that embody a healthy, safe, and sustainable dining lifestyle.

- We prepare our foods from whole, fresh ingredients; limiting the use of processed foods and avoiding products containing artificial colors, flavors, preservatives, and high levels of sodium.
- We offer a wide variety of breads, including whole grain options.
- We are enrolled in the Green Restaurant Association certification process. The Green Restaurant Association consults and certifies with dining facilities to achieve excellence in sustainability efforts.
- We use china and stainless steel flatware to reduce paper and plastic consumption.
- We serve only cage-free shell eggs.
- We recycle all cardboard, glass, plastic and metal packaging used in food production.
- Our salad bar items are prepared fresh on premise. A selection of house-made dressings, cottage cheese, and low-fat yogurt are available daily. Our salad bar also features at least one whole grain salad daily.
- We offer a variety of fresh fruits and vegetables daily. Items are local and organic as availability permits.
- The turkey and roast beef at the deli are cooked onsite.
- Low Impact Lunch: Our efforts to eat low on the food chain and composting are steps to reduce our carbon footprint.