



To the students, staff, families and friends of St. Vincent de Paul High School

Greetings!

My name is Marie-Christelle Dallara and I am the owner of ZestCuisine.

Over the 2018-2019 school year I have been providing lunch on campus for students and staff every Friday. Because of the positive reception to our food and the administration's commitment to offer healthy lunch options, we will be expanding our lunch program to 2 days per week in the coming 2019-2020 school year. Using local, organic (whenever possible), hand selected ingredients prepared with care in our Petaluma kitchen and delivered fresh to you. We will continue to serve cafeteria/buffet style to keep our food at its peak and minimize disposable container waste.

On Wednesdays, we will be serving Zest fried chicken (using a local free-range brand), organic corn on the cob and our Farm Stand Salad. On Fridays we will continue to serve our authentic Italian spaghetti and meatballs (a student favorite!) and our Farm Stand Salad, a homemade cookie or seasonal organic fresh fruit for dessert will also be served on both days with the meals.

The price will always be \$8. You will have the option to prepay through Hot Lunch Box. And don't worry if you decide on lunch at the last minute, we take Apple pay, credit, debit or cash and prepare ample food for our non-prepay customers.

If you have already enjoyed our lunches, we thank you! You are supporting healthy lunch options as well as local business. If you haven't, I would like to briefly share with you what we are about and encourage you to give us a try! And don't feel limited to just school lunch, our food is featured at many of the on-campus events throughout the year and we are a full-service catering company right here in Petaluma. Check out our website, zestcuisinetoyou.com or look us up on Facebook or Instagram and explore the many ways we offer our fresh, thoughtful and artfully prepared food for your enjoyment!



A little bit about the chef... I am a native of France, but I call Petaluma home. I have resided here for 15+ years and can't imagine a better place for a person who enjoys creating and preparing amazing food. We are incredibly fortunate to have some of the finest farms, dairies, wineries, fisheries, bakeries and markets in the world. All within a short distance and beautifully situated in rolling hills beside the Pacific Ocean. My passion for cooking started in childhood and many of the recipes and techniques I use were taught to me by my grandmother, mother and aunt. My life is full doing the things I love, raising my two boys and running my catering business. To demonstrate my gratitude for these blessings, I am dedicated to providing healthful food to all those around me as well as instilling a natural desire for healthy food in our children. I feel a strong sense of connection to my community and my customers and am committed to providing the freshest, highest quality, lovingly prepared food possible. I personally shop for our ingredients daily and oversee each and every dish that comes from our kitchen. I manage a small team of dedicated individuals who share my passion for food and execute my vision with great care and attention to detail. In my spare time (what there is of it) you will see me out at the local farmer's markets or researching recipes over a latte at a local coffee house. If you are interested in learning more about what we do at Zest Cuisine, give me a call or send me an e-mail. We can even meet over a cup of coffee to discuss your upcoming event. Big or small, whatever it is, you will receive the same care and attention with the food we prepare. I value each and every one of my customers and enjoy getting to know them so we can better serve their needs.

It is a privilege and a pleasure making food for you to enjoy and thrive!

Marie-Christelle Dallara
Owner/Chef at ZestCuisine
707-755-1405
Marie@zestcuisinetoyou.com