

UpperCrust

FOOD SERVICE



CAMP NAME

W E L C O M E T O UPPER CRUST FOOD SERVICE

Thank you for the opportunity to tell you about our company and services. We are excited about the opportunity to partner with your camp and bring fresh, healthy, and exciting meals to your campers and staff. Our company mission statement states that we will provide “excellence beyond expectations” and we look forward to sharing with you how we will accomplish that goal at your camp.

I founded Upper Crust Food Service in 2009 to serve the food service needs of fraternity and sorority houses across the country. As our company continued to grow, we started looking for opportunities for summer employment for our best chefs. As a former summer camper and staff member I knew that our talented chefs would thrive working in summer camps across the country when they were not working on campus during the school year. Let’s face it, finding temporary summer help in the kitchen is difficult and we are proud to have found a solution to this problem that so many camps face.

From our humble beginnings serving just a handful of summer camps, we have grown to become the industry leader in summer camp food service management and now manage camps from coast to coast. Despite our growth we have not lost sight of personal service, customized menus, and of course, great, fresh food.

We are only as good as the people that work for us and I am very proud of the team of chefs and managers that provide “excellence beyond expectations” every day for our clients.

Please feel free to contact me directly anytime that I can be of assistance to you. Thank you for your consideration of our services and I look forward to welcoming you to the Upper Crust Food Service family!



ADAM GUY, PRESIDENT
Upper Crust Food Service



CLICK HERE to meet our talented team of professionals ready to serve your camp!



WHY CHOOSE UPPER CRUST FOOD SERVICE?



STAFF STABILITY

You will have a trained chef present at every meal.



BUDGET CERTAINTY

You will have one simple contracted price and it will likely be equal to or less than you are paying now!



REDUCTION OF LIABILITY

We employ all staff and provide workers compensation and medical insurance.



ACCOUNTABILITY

You have a contractual guarantee that we will take care of your campers



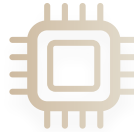
AWESOME FOOD

We source the highest quality ingredients and customize weekly menus to fit your campers needs.



COMMUNICATION

Direct access to our company leadership 24/7/365.



CUTTING EDGE

We embrace technology to bring you the latest and greatest innovations



INDUSTRY LEADERS

We have become the preferred food service choice through our dedication to exceeding our customers expectations.



CLICK HERE to learn What We Do



OUR CUSTOMERS LOVE US!

CHEFS DID AN EXCELLENT JOB

"We have struggled for years to find summer kitchen help and Upper Crust has been able to take that burden off our plate. The chefs they provided did an excellent job for our camp!"

THEY ARE PART OF THE CAMP FAMILY

"Working with Upper Crust has been great. They cook great food, know our kids names, and participate in the camp experience. They are now part of our camp family."

NOTHING BUT COMPLIMENTS

"We have had nothing but compliments from campers, staff, and parents since hiring Upper Crust. We cannot wait for next summer!"

FOLLOW US FOR MORE





WE HIRE THE BEST CHEFS!

We recruit the best chefs in the industry by offering them a lifestyle that is unmatched. During the school year our chefs enjoy few late nights and weekend hours as well as holidays off. Summer camp allows our awesome chefs to be paid year round when school is not in session. We offer our chefs competitive pay, health, vision, dental, and life benefits as well as opportunities for advancement. We believe that happy chefs will create the best food for our customers! Check out what our chefs have to say about working for Upper Crust Food Service.



CLICK HERE to hear why our chefs love working for Upper Crust



WHO WE ARE

Proudly serving summer camps, Upper Crust Food Service is known for freshness, quality, variety, and excellent customer service. Upper Crust Food Service began offering food service to camps to solve a problem that many summer camps face. That problem is availability of qualified kitchen staff that can meet the needs of campers and staff. With a focus on great food and personal service, we've remained true to our roots. Today, the chefs of Upper Crust Food Service prepare tens of thousands of summer camp meals weekly across the country.

OUR MISSION STATEMENT

We proudly support our customers and each other in an environment of professionalism, efficiency, and excellence beyond expectations.

SUMMER CAMP FOOD SERVICE PLANS

Upper Crust Food Service is dedicated to taking the worries of your camp kitchen off your mind. Our trained chefs use fresh ingredients to create exciting and nutritious meals for your campers and staff. Our team also handles all of the dietary requirements of your hungry campers. From made from scratch french toast at breakfast to s'mores around the campfire at night, we have your camp food service needs covered.



CLICK HERE to view our Camp Video.

SAMPLE CAMP MENU 1

BREAKFAST:

Blueberry Bread,
Banana Bread, Bacon,
Hard Boiled Eggs,
Cereal, Milk/Juice

LUNCH:

Tacos - Chix & Beef,
Rice, Beans, Taco
fixings, Peaches, Milk,
Lemon Cookies

DINNER:

Spaghetti, Meatballs,

Caesar Salad,
Garlic Bread, Punch,
Brownies

SAMPLE CAMP MENU 2

BREAKFAST:

Breakfast Burrito,
Salsa, Sour Cream,
Fresh Fruit, Cereal,
Milk/Juice

LUNCH:

Mac & Cheese, Chips,
Salads, Fresh Fruit,
Milk, Brownies

DINNER:

Hamburgers, Veggie
Burgers, Buns, Onions,
Pickles, Lettuce,
Tomato, Cheese,
Chips, Beans, Punch

Additional Sample Menus Available Upon Request

OUR MENUS

At Upper Crust Food Service, we realize that every camp is unique, so our chefs customize a weekly menu to fit the exact needs of your camp. We utilize our chefs' culinary background, our years of experience serving camps, and implement feedback directly from your campers and staff on what they would like to eat. Our chefs are also trained to handle any special diets that may need to be addressed at camp sessions ensuring that everyone has a meal that they can enjoy.



DAILY OFFERINGS

BREAKFAST



CLICK HERE to see Breakfast

HOT BREAKFAST | Hot Breakfast in an Upper Crust kitchen is sure to get your campers fueled for a busy day! Our hot breakfast includes items such as fresh cut fruit, cereal, pastries, bagels and cream cheese, and yogurt as well as a delicious hot breakfast entrée, and sides. Breakfast is served with a choice of beverages such as water, juices and milk.



LUNCH



CLICK HERE to see Lunch

BUFFET/FAMILY STYLE LUNCH | Our lunch can be served on a buffet or family style at tables and includes a daily customized entrée paired with a minimum of two complementing sides. Lunch is served with a choice of beverages such as water, lemonade, iced tea, and fruit punch.

SALAD | We offer a full salad bar or tossed salad with lunch that includes items such as lettuce, freshly cut veggies, cheeses, fruits, proteins, and a variety of dressings.

DINNER



CLICK HERE to see Dinner

BUFFET/FAMILY STYLE DINNER | Our lunch can be served on a buffet or family style at tables and includes a daily customized entrée paired with a minimum of two complimenting sides and bread. Dinner is served with a choice of beverages such as water, lemonade, iced tea, and fruit punch. Dessert is provided at dinner with frequency based on camp requests.

SALAD | We offer a full salad bar or tossed salad with lunch that includes items such as lettuce, freshly cut veggies, cheeses, fruits, proteins, and a variety of dressings.



SNACKS

We offer an optional snack program which provides 1-2 snacks daily to campers and staff between meals. Our snacks are designed to be healthy and give a little extra fuel to hungry campers.

STILL HAVE QUESTIONS? **CLICK HERE** to view our FAQ's online.