

HEATHLAND HOSPITALITY GROUP'S MISSION

Fresh, Local, Personal & Responsible™

Fresh	Is the foundation for all great cooking
Local	Hiring and purchasing from the local community
Personal	People are your greatest asset
Responsible	Daily operations that focus on sustainability

Fresh, Local, Personal & Responsible is the cornerstone of Heathland Hospitality Group.

FRESH: Seasonal ingredients and cooking from scratch are the beginning of the process. Presenting and serving authentic and nutritious food that delights the palate and exceeds the expectations of our guests including vegetarian, vegan, and international diners is our standard.

LOCAL: We serve the community in which we operate. This is the very motivation behind our unique approach to food and beverage. We want the wealth generated from our business to stay in and contribute to the Lancaster region. We believe in the history and people that created the region's diverse food traditions. The food history of the Lancaster area is a living treasure, one that reflects the history of people and the blending of new cultures.

PERSONAL: Managers, chefs and employees who are from the community work with attentiveness, warmth, and pride. Vendors that distribute within the community ensure continued commerce that sustains the Greater Lancaster area with priority given to locally-owned businesses. These guiding principles are what make us unique and rewards the community for its care and dedication. Our philosophy is to conduct our business with the highest ethical standards, to deliver the very best product to the guests, and to consider each employee's contribution crucial to our success.

RESPONSIBLE: We understand the responsibility of educating and pleasing all guests, no matter their age, religion, or origins, in understanding each individuals responsibilities to protect our planet for future generations.

Our commitment to responsible daily operations includes:

- Recycling all products used in our daily operations
- Minimizing waste, making homemade stocks, and composting all food scraps whenever possible
- Preparing and serving fresh, seasonal, locally grown foods to the greatest extent possible
- Promoting energy efficiency through the use of induction cooking equipment (gas has an energy efficiency of about 38%, electric about 71%, induction about 84%)

Our Passion for Food

At Heathland Hospitality Group, we're all about the food. Our philosophy and culture are focused on creating food that is alive with flavor and nutrition and doing so in a socially responsible manner. We purchase local and seasonal products – food in its simplest, most natural form, then cook it from scratch using fresh, authentic ingredients. Our freezers are small, but our intention to serve great food is big.

We care about our guests. We care about what they like and we care about their health. Fresh ingredients used in our kitchens are complemented with cooking techniques that preserve nutrients and produce healthy dishes. We thrive on diversity and craft our international offerings using “hands-on” research with real people in real kitchens so flavors are real and authentic.

We have a sincere passion for great food at all employee levels. From the part-time student worker, to the experienced grill person, to our managers, to corporate support staff, to our executives, great food matched with great service and high standards is our daily focus.

Our Commitment

With a harmonious balance between the quality of service and the added value offered by Heathland Hospitality Group, we will provide Villa Joseph Marie High School with an artistic mix of offerings, techniques and graphic presentations which blend with our from scratch culinary theme and experienced service team to create an exclusive restaurant-style approach to dining in your establishment.

Success requires a constant vigilance focused on leading our chefs and guests to new heights. Through our dynamic culinary concept we will passionately shape your environment with exciting flavors based on a strong local food presence.

Menu offerings are presented in an exciting retail format that focuses on vegetable and legume-centered hot foods, sandwiches and salads, made-from-scratch soups, fresh-baked breakfast pastries, ripe, seasonal fruit, breakfast sandwiches, appealing snack items, diverse beverages, gourmet Café Excellence coffees and teas, as well as convenience offerings.

Our People

President & Founder

BOB WURTZ

General Manager &

Executive Chef

JOHN MCGRATH

215-357-5511

Sous Chef

JEANNE ELLIOT

Regional Director

TONY LEOUNES

*Please visit our website to learn more about Heathland Hospitality Group at
www.heathlandhospitality.com.*
