

We're more than a healthy school lunch...

FUEL UP
ON GOOD
FOOD

Gourmet Gorilla was created because parents like you knew that when it came to school lunch, we could do better. After receiving their son's first school menu, parents Danielle Hrzic and Jason Weedon noticed that many ingredients were unrecognizable. They decided kids deserved better and began their mission to bring healthy and freshly prepared meals to schools. Danielle and Jason used the experience of feeding their two boys, nutritional guidelines, and the seasonal growing calendar to develop kid inspired meals with sustainably grown ingredients.

COMMUNITY PARTNERSHIPS

We believe that our practices contribute to raising the quality standards of school meals and that by raising these standards we can create benefits for public health, regional agriculture, education, culture and communities. We can't do it alone. We are proud to partner with local like-minded organizations to create a sustainable and inclusive food system in Chicago and beyond. Check out a few of our local partners:



Gourmet Gorilla is proud to make and distribute thousands of meals each day to schools, community centers, and libraries across Chicagoland who are part of the [Greater Chicago Food Depository](#) feeding program.



We are a member of the [Artisan Grain Collaborative](#): A group of regenerative food systems advocates who seek to create a regional food system built upon regenerative agriculture, furthering the health of communities and natural resources.



In the last year we have added over 30 new Gourmet Gorilla employees through [Heartland Alliance's](#) Refugee Family Services Employment Program. This program that helps pair refugees with employment opportunities with the goal of leading them to self sufficiency in their new country.



SUSTAINABLE SOURCING

In order to create the best quality meals for our students, we partner with local and organic purveyors to source our grain, dairy, meat and poultry. Who are some of our partners?

- [Sassy Cow Creamery - Columbus, WI](#)
- [Lonesome Stone Milling - Lone Rock, WI](#)
- [Hometown Bagel - Chicago, IL](#)
- [Miller Amish Country Poultry- Orlando, IN](#)
- [Gray Farms- IL](#)

EDUCATIONAL PROGRAMMING

Our hands on educational workshops take students to the next level by teaching them all about food, nutrition and sustainability. From composting in the classroom to creating rainbow pizzas we lead fun hands on activities fit for all ages.



ONLY THE BEST INGREDIENTS



70% of our ingredients are locally and organically sourced. Our meats are free range, grass fed, and have not been subjected to

artificial growth hormones and antibiotics. Gourmet Gorilla is a peanut and tree nut free facility. We never use high fructose corn syrup or processed or fried foods.



GROW GOOD FOODS!

Looking for healthier breakfast, lunch and snack options to include in their meals, Gourmet Gorilla set out to make the first Grow Good Foods menu item. We've always believed the best menu items were the ones using the fewest, best ingredients we could get. We started with Grow Bars, that has quickly grown into a full offering of menu items that we hope can elevate the quality and nutritional value of school meals in every school.

