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Lawrence Berkeley National Lab Chooses Fresh, Local Food: Epicurean Group To Manage Restaurant Services at Research Facility

<u>Epicurean Group</u> announced today their service partnership with <u>Lawrence Berkeley National Lab</u>, a U.S. Department of Energy national laboratory operated by the University of California. Epicurean Group, a Northern California restaurant management company, will take over operation of the laboratory's Bay View Café starting May 16, 2011. The grand opening celebration is planned for July 11, 2011.

Mary Clark Bartlett, founder and CEO of Epicurean Group praised the Lab for choosing healthy and sustainable food for their scientists and staff. "We believe fresh, healthy food not only feeds the body, but the mind and spirit as well." Emerging research has shown that healthy food has the potential to improve brain health and mental function, Bartlett says.

Café menus will use organic, natural ingredients in season purchased from local farmers, fishermen, ranchers and artisan producers. "More than 80 percent of our purchases are made within a 150-mile radius," says Bartlett. "At Epicurean Group, our food doesn't have to fly across the country before it lands on the plate. Berkeley Lab employees will benefit from fresher, higher quality ingredients."

Other planned improvements include a new cash register system to speed service and an updated look to both the café and coffee bar. **About Epicurean Group**

Epicurean Group is an independent food service management company, providing restaurant and catering services to companies, distinctive dining communities and schools throughout Northern California. A values-based company, Epicurean Group is committed to socially responsible and environmentally sustainable business practices.

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