

Since 2020

Elior, has proudly partnered with Dwight-Englewood School delivering a dining experience built around care, quality, and community. We take the time to understand each student's dietary needs and food allergies, ensuring every meal is both safe and thoughtfully prepared. Our team is committed to creating fresh, delicious options that students genuinely look forward to—offering a variety of choices each day so every member of the community can find something they enjoy.



Meet Chef Alex Stanko



Alex Stanko is the Chef Manager at Dwight-Englewood School, where he leads the dining team in preparing fresh, from-scratch meals for the school community. A graduate of The French Culinary Institute and Macalester College, Chef Alex brings both culinary expertise and a passion for education to his role.

He believes food is more than nourishment—it's a way to connect people, cultures, and history. Through thoughtfully prepared meals, Chef Alex hopes to inspire students to explore fresh ingredients, global cuisines, and the stories behind what they eat.

For Chef Alex, cooking is both a science and an art, requiring creativity, leadership, and problem-solving every day. He is committed to creating memorable dining experiences that encourage curiosity and bring the school community together.



We Love Food.

Most of all, we love food that is good for you: Simply, tasty, and appetizing foods prepared from scratch with fresh, sustainably sourced and better-for-you ingredients, providing balanced nourishment for body and soul.

We provide The Friends Seminary community with ingredients that not only taste great, but are as clean as possible.

Transparency matters. We put a lot of time and effort into sourcing and procuring the products we use in our kitchen. And, rest assured, we never sacrifice quality for cost.

To ensure that the meals we provide are as tasty and nutritious as possible, we source all of our ingredients and products from trusted suppliers, farms, and manufacturers that use healthy, sustainable practices.

Bell & Evans

proudly using Bell & Evans for all poultry

No Antibiotics Ever (NAE)

and 100% vegetarian feed for the animal proteins we offer

Milk

contains no growth hormones (rBST), no pesticides or insecticides

Bread + Bakery Items

are delivered fresh daily from a local bakery that is also certified nut free



Catering

Whether you're planning a meeting, classroom celebration, faculty gathering, special event, or an off-site function, Dwight Englewood School Catering is here to help make your event a success.

Our catering program offers a wide variety of fresh, chef-crafted menu options designed to accommodate events of all sizes.

From breakfast and lunch selections to receptions, snacks, and specialty offerings, we provide delicious and convenient solutions for both on-campus and off-site events.

We feature guest favorites while also introducing new dishes throughout the year.

To keep our offerings fresh and aligned with seasonal ingredients and food trends, we update our menu twice a year:

- Fall & Winter Menu
- Spring & Summer Menu

This rotation allows us to continuously evolve our selections while maintaining the most popular items from our community.

Ordering & Requests

To view our full menu options, please visit our CaterTrax [Catering Menu](#) ordering site, where you can browse offerings, pricing, and service styles for both on-campus and off-site events.

After reviewing the menu, please submit your request by emailing Nicole Calvo Burger at nicole.calvoburger@elior-na.com.

Our team will help confirm details and customize your order as needed.

We look forward to supporting your next event with a thoughtful, reliable catering service.

