



# CREATING WELLNESS THROUGH FOOD SERVICE

Luby's Culinary Services brings food and services together, exceeding all expectations. We pride ourselves on our unique food and marketing programs, while utilizing operational efficiencies in your facility to drive day to day performance and control operational costs. We ensure exceptional culinary services, from the café, to catering events and conference rooms. Our quality customer service and experience will improve morale and increase satisfaction scores in your facility.

FOR MORE INFORMATION, CONTACT:

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**LUBY'S CULINARY SERVICES®**

**BUSINESS HEALTHCARE VENUES SENIOR LIVING**

## HEALTHCARE

Our comprehensive patient satisfaction program is designed to keep the service level sharp and ultimately, your patients happy. It's important to remember this is an ongoing process. We drive performance improvements through qualitative and quantitative measurements and the end result — patients receive top-notch service and you receive higher satisfaction scores.

## SENIOR LIVING

We believe clinical nutrition is at the core of health and well being. A vital part of keeping the residents in good health involves the appropriate integration of nutrition and care into the residents eating plan. We utilize medical nutrition therapy, nutrition care protocols and self-management training. This ensures your residents receive a complete continuum of care.

## BUSINESS & INDUSTRY

Ensuring the culinary service is exceptional from the café, executive dining room, catering events, vending and conference rooms will improve morale and increase participation levels for your employees and staff. Our resources offer the latest in nutrition and wellness as well as a corporate sustainability program. We apply our brand equity and our best management so that you can offer restaurant-quality food and menus within your budget.

## VENUES

We know the market is constantly changing. Venues, such as stadiums arenas now feature a bigger variety of options to choose from when deciding where to eat. We focus on convenience, reasonable pricing, service and most importantly, quality. We will create a custom food service program that balances the unique requirements of your patrons, while also allowing them a higher level of quality and satisfaction.



Call them off-the-menu items or specials. Call them Green or Wellness programs. But no matter what you call them, we believe they add even more value to your customized offerings. They embrace two of the hottest topics in the foodservice industry — Sustainability and Health.



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