



Meet Chef Ruth Sepulveda

Chef Ruth began her culinary journey with Elior in August 2014, starting in a prep server role. What began as an opportunity soon developed into a passion for the culinary arts. Within her first few years, Chef Ruth transitioned into a prep cook, taking an important step toward building a career in the culinary field.

Driven by her passion for cooking and a desire to grow professionally, Chef Ruth pursued formal culinary training at Hostos Community College, where she studied Culinary Arts. She continued to expand her expertise by completing two master-level courses in Baking, further developing her technical skills and knowledge.

Through dedication, perseverance, and a commitment to continuous learning, Chef Ruth steadily advanced in her career. Today, she serves as a Kitchen Manager with Elior, bringing her culinary experience, leadership, and passion for food to the kitchen each day.

THE BIRCH WATHEN LENOX SCHOOL

Elior & Birch Wathen Lenox

Elior has proudly partnered with Birch Wathen Lenox School since 1993 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 he enjoys.



Birch Wathen Lenox Dining Services Team



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

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 Birch Wathen Lenox 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.



Catering

Whether you're planning a meeting, classroom celebration, faculty gathering, special event, or an off-site function,

Birch Wathen Lenox 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 Lou Tufano at lou.tufano@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.



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