2023 MENUS OF CHANGE®
11TH ANNUAL LEADERSHIP SUMMIT
Wednesday – Thursday | June 21 – 22, 2023
The Culinary Institute of America | Hyde Park, NY

SPONSORS BY LEVEL

PLATINUM
Oatly
oat milk, soft serve ice cream, oatgurt (oatmilk yogurt), cream cheese spread

GOLD
Alaska Seafood® Marketing Institute
wild and sustainable Alaskan sockeye salmon, smoked sockeye salmon
Chobani®
greek yogurt, oatmilk
Custom Culinary®
plant-based and vegan sauce and soup bases
My™FOREST Foods
farm-grown meatless mycelium bacon
National Honey Board®
honey
Umiami
plant-based whole cut meat alternatives

BRONZE
Blue Circle Foods®
smoked salmon sausage
illy caffé
espresso, coffee, cold brew
National Peanut Board™
peanuts, peanut butter, peanut powder
Nestlé Professional®
bases & flavor concentrates, sauces, soups
The Wonderful Company™
pistachios & almonds
SUPPORTING

Ajinomoto® Health and Nutrition North America, Inc
MSG seasoning

Aramark®
food, facility, and uniform services

Cocovibe™
coconut water and organic juice electrolyte drink

Food at Google
sustainability

Northern Canola Growers Association
canola oil

Sodexo
food and facilities management

Sysco®
wholesale food distribution

Unilever Food Solutions
Hellman’s mayonnaise & sauces, Knorr soup bases and sauces

VerTerra Dinnerware™
compostable, disposable dinnerware from Fallen Palm Leaves™, wooden cutlery and to-go boxes

Vitamix® Foundation

CORPORATE

Compass Group, USA®
foodservice and support services

Marlin Connections
comprehensive marketing services and culinary-focused development

Matriark Foods
upcycled vegetable broth and pasta sauces

The Spare Food Co.®
non-gmo sparkling tonics

GRANTOR

Toast.org

MEDIA

Nation’s Restaurant News

RESEARCH COLLABORATOR

Datassential