



Meet Chef Natasha Manigault

Chef Natasha was born and raised in New York City and is a proud parent of three children. Family is an important part of her life, and she enjoys spending quality time with her loved ones whenever possible. In her free time, she enjoys cooking, especially preparing pasta dishes, and considers chicken wings one of her favorite foods. She values creating meaningful memories with family and friends and appreciates the balance between her personal and professional life.

With a decade of service at Elior, Natasha has gained valuable experience, built strong relationships with colleagues, and continued to grow professionally. She takes pride in her dedication, strong work ethic, and commitment to providing excellent service. Throughout her career, she has remained focused on learning new skills, embracing opportunities for growth, and making a positive impact on both her team and the organization. She looks forward to continuing her professional journey and contributing to the company's ongoing success.



Elior & Churchill

Elior has proudly partnered with Churchill School since 2025 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.



Churchill School 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 Churchill School 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.





CHL Cooking Class

Every Wednesday, our Chef Manager hosts a fun and interactive cooking class where students learn valuable kitchen skills while preparing delicious, easy to make meals. The class provides hands on experience in a supportive environment, helping students build confidence and independence in the kitchen.

Throughout the year, students create a variety of recipes, including flatbread pizzas, tacos, smoothies, and many other simple dishes they can recreate at home. In addition to learning basic cooking techniques, they practice teamwork, following recipes, and making healthy food choices while enjoying the experience of cooking together.

Elior Catering Update

During the Spring Semester, Elior introduced its new seasonal catering menu, featuring fresh, flavorful options designed to elevate campus meetings and events. New additions such as Summer Rolls, Cubano Sandwiches, and Baja Fish Tacos quickly became guest favorites.

The updated menu reflects Elior's commitment to providing diverse, high-quality catering options while keeping offerings fresh and seasonal. By regularly introducing new menu items, Elior continues to enhance the catering experience and meet the evolving preferences of its customers.

The positive response to the Spring menu highlights the success of these new offerings and reinforces Elior's dedication to delivering memorable food experiences for every event.



Catering

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

Churchill 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.

