



Meet Chef Mazzie Mejia

Mazzie is a dedicated professional with more than 14 years of experience in office management, accounting, and the culinary and catering industry. She has built a strong reputation for delivering exceptional customer service, coordinating successful events, and managing essential business operations with efficiency and attention to detail.

Her expertise includes accounts payable and receivable, vendor relations, event coordination, and operational management, allowing her to support both clients and teams in fast-paced environments. With a passion for creating memorable experiences, Mazzie is committed to ensuring every event and client interaction is handled with professionalism, precision, and care. Known for her strong organizational skills, reliability, and commitment to excellence, Mazzie plays an integral role in delivering the high level of service and quality clients have come to expect.

Elior & Stephen Gaynor

Elior has proudly partnered with Stephen Gaynor School since 2023 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.



Stephen Gaynor School Dining Services Team



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 Stephen Gaynor 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.

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

