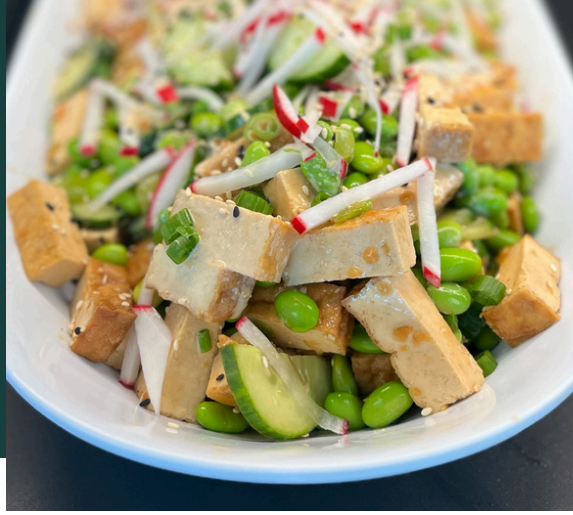
sifted

Case Study

Scaling Culinary Excellence Across Multiple U.S. Offices









About the client:

A global data company with nearly 10,000 employees in offices around the world.

Over the past three years, Sifted has become a trusted food program partner to this client, delivering seamless, high-quality food experiences across a diverse set of office environments. From carry-in programs in satellite markets to a fully realized café at their new headquarters, Sifted has proven to be a flexible, dependable, and strategic extension of their workplace team.

The partnership:

When they sought a food partner that could flex to support a growing office footprint - each with unique infrastructure, headcount, and culinary expectations - they turned to Sifted. What began as a carry-in meal solution in three cities, evolved into a multi-office partnership that supports both off-site delivery and full-scale café operations.

Why it works:

One Partner, Many Solutions

Sifted supports a variety of dining formats under one roof, from cost-effective carry-in meals to a high-traffic, full-service café. Having a single point of contact streamlines vendor management, contract oversight, and culinary strategy across the organization.

Infrastructure-Agnostic Execution

Sifted delivers the same thoughtful, high-quality experience regardless of the existing kitchen setup. Whether in a fully equipped space or a “no-kitchen” site, the outcome is always exceptional food and dependable service.

Data-Driven Programming

At headquarters, Sifted analyzed utilization and preference data from their carry-in markets to design a café experience employees would love from day one. The result: a program that balances global inspiration, seasonal variety, and eater-first design.

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Curated Culinary Concepts

Sifted developed rotating culinary stations tailored to their workforce:

- Wrap Culture – bold, seasonal salads and wraps
- Hot Hands – gourmet burgers and pizza
- Rotating Plate – globally inspired daily dishes
- Wok N' Tandoor – Asian + Indian cuisine, a favorite among the employees
- Pure - no salt and minimal ingredient options
- Sweet Spot - house-made desserts

A True Extension of the Team

From menu planning to onsite service and sustainability reporting, Sifted operates like a strategic partner - not just a vendor. Their teams trust Sifted to anticipate needs, deliver creative solutions, and uphold a high bar across every touchpoint.

RESULTS

- One consistent vendor across a complex, growing office network
- Seamless expansion into new cities and campuses with minimal ramp-up
- Culinary experiences that scale with evolving employee needs and infrastructure
- Time and resource savings for internal teams, who rely on Sifted's operational ownership

HEAR DIRECT FROM THEIR TEAM

