

Since 1989

Elior, has proudly partnered with Nightingale-Bamford School since 1989 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 they enjoy.



Meet Chef Joel Hids-Ortiz



Chef Hids-Ortiz, has been part of the Elior family since 2008 and has proudly served The Nightingale-Bamford School for the past 16 years. Starting as a Sous Chef at The Saint David's School, Joel has grown within the organization and now serves as Chef Manager, leading his team with passion and dedication. Joel's culinary career began at just 16 years old as a dishwasher in Spanish Harlem, where he worked his way up to Chef de Cuisine. Over the years, he has catered events of all sizes, cooked for celebrities and former President Bill Clinton, collaborated with acclaimed chefs, and even worked on the set of Music and Lyrics.

Outside of work, Joel enjoys spending time with his wife and daughter, traveling, tackling DIY home renovation projects, and caring for his flock of chickens. A lifelong sports enthusiast, he was once on the path to becoming a professional rollerblader before discovering his passion for the culinary arts.



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 Friends Seminary 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



Catering

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

Nightingale 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 Nicole Calvo Burger at nicole.calvoburger@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.

