

Miami River's New Restaurant Row and a New Moe's

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Bolay Awarded Gluten-Free Food Service Certification from Gluten Intolerance Group

Bolay was awarded Gluten Intolerance Group's Gluten-Free Food Service (GFFS) certification, a program designed to support food service establishments in providing safe options for gluten-free consumers. Bolay is the first fast-casual restaurant in the state of Florida to achieve the GFFS certification, offering guests a 100 percent gluten-free menu filled with fresh, bold, and flavorful ingredients.

"Bolay has demonstrated its strong commitment to the gluten-free community by meeting our high standards and being proactive in providing safe food choices for its gluten-free meals," said Lindsey Yeakle, GFFS Quality Control Manager, GIG. "In doing so, Bolay joins a growing number of foodservice establishments that recognize the value of raising consumer confidence in their knowledge and safe handling of their food."

Created by Chris Gannon and his father, Tim Gannon, co-founder of Outback Steakhouse, Bolay invites diners to build bowls for lunch and dinner, packed with nutrient-rich superfoods and tasty proteins, all while being 100 percent gluten-free. "By listening to what people wanted and craved from their food, I came to understand what the restaurant scene urgently needed: a brand committed to excellent food that fuels an amazing lifestyle and caters to all," says CEO, Chris Gannon.

"So fresh, so bold" is more than just a tagline; it guides every company decision and is at the heart of the Bolay experience. Each ingredient is selected with care and purpose, keeping guests' well-being in mind by combining nutrient-dense foods with world-class, delicious flavors.

As the demand for gluten-free dining options continues to grow, gluten-free consumers often fear to dine at restaurants where they have no control over food preparation. The GFFS certification provides consumers with the assurance that a food establishment understands the requirements related to gluten-free food preparation and have established procedures that will keep them safe.