

CURRENT PROGRAM FEATURES

AT ALL MEALS:

- At least four fresh fruits
- Assorted cereal bar
- Beverage bar (hot and cold varieties)
- Canned fruits and puddings
- Assorted breads & pastries with jelly & spreads
- Self-Cook Station

BREAKFAST:

- Breakfast entrée (pancakes, french toast, etc.)
- Breakfast meat and featured potato
- Scrambled eggs
- Variety egg dish (fried, poached, etc.)
- Hot cereal
- Assorted fruit juices
- “Make your own” Belgian waffles with assorted toppings

LUNCH:

- Two fresh, hot entrées (carved meat on Sunday)
- Complimentary side dishes
- Homemade soup
- A complete salad bar with varied toppings and dressings
- A deli bar with sliced meats, cold cuts, and salad spreads
- Specialty bar (e.g., nachos, hot dogs)
- A light & healthy bar offering a low fat and/or vegetarian entrée
- Rotisserie Fresh with comfort food sides
- Pastry table
- Hand-dipped and soft-serve ice cream with toppings

DINNER:

- Two fresh, hot entrées (roast carved meat six nights a week)
- Complimentary side dish
- Homemade soup
- A complete salad bar with varied toppings and dressings
- A deli bar with sliced meats, cold cuts, and salad spreads
- Specialty bar (e.g., pasta, baked potato)
- A light & healthy bar offering a low fat and/or vegetarian entrée
- Rotisserie Fresh
- Pastry table
- Hand-dipped and soft-serve ice cream with toppings
- Premium night, featuring steak and appropriate sides, twice a semester



“Our variety is ever-changing to keep up with current trends.”

