

WE LISTEN TO OUR CUSTOMERS. THAT'S WHY THIS YEAR WE'RE MAKING IT EVEN EASIER TO GET WHAT YOU WANT, WHEN YOU WANT IT ON CAMPUS. HERE'S A LOOK AT SOME OF THE CHANGES DINING HAS MADE:

Danforth Dining

Freshness and variety rule at Danforth. This year we've added some great new stations, featuring all new flavors and exciting dishes for breakfast, lunch and dinner.

Make sure you check out the all new Mongolian Grill, serving up spicy stir-fry, loaded quesadillas or fresh seafood dishes throughout the day.

We've also added a new Gluten-Free Rotisserie Home Zone to Danforth. Your favorite entrées slow roasted in the rotisserie and served up with great sides.

Also new this year is a dedicated Vegetarian/Vegan area, offering even more options on campus seven days a week.

Just4U

On top of the new food offerings at Danforth, we've introduced the Just 4 U program. You'll see helpful nutritional signs throughout Danforth, allowing you to make informed nutritional decisions quickly and easily.

Douglass Dining Center

All vegan, all the time, and now it's even bigger. The Vegan Zone has expanded to include the vast Salad Garden, giving you even more great options in Douglass Dining Center. Don't miss out on some great new menu options at Tortilla Fresca and the Smokehouse too!



Wilson Commons

This year Wilson Commons brings in A New Leaf; the all new salad bar concept. Choose from a huge selection of fresh toppings, proteins and delicious dressings. All tossed to your liking! You'll also find our hot daily soup selections and an assortment of fresh breads.



For those of you who like to start your mornings in Wilson we've made some great new additions. Look for the breakfast nook with fresh, local bagels, cereals and hot Pura Vida coffee.



Looking for something a little heartier in the morning? Hot breakfast is back at Wilson! Beginning at 8:30am Monday - Friday, hot sandwiches off the Roc City Grill will get your day started right.

Some other Stuff

Dining Services has continued to develop our sustainable initiatives throughout campus. This year, we're proud to feature two brand new local partners: Leo's Elite Bakery, located in East Rochester, who'll provide a new line of baked goods, as will Georgie's Bakery, located in Downtown Rochester.

In addition to our new partners, Dining Services will be expanding its composting program with Fresh Wise Farms in 2008. This year pre-consumer waste from The Meliora, Wilson, Eastman, and coffee grounds from all locations on campus will be used for compost. We also compost post-consumer waste in Pura Vida, Connections and Hillside Café, so look for the marked receptacles.

