

seattle university's food service department

has been nationally recognized for its outstanding food, customer service and commitment to socially responsible business practices.

All food service at Seattle University is managed by Bon Appétit Management Company, an awardwinning company known for its standards of excellence and innovation in sustainable food service. Food is sourced with high ethical standards and environmental impact in mind: shell eggs are cage-free and Certified Humane, hamburgers are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormones, all seafood purchases follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch program, and produce is organic and locally grown whenever possible. For more information on Bon Appétit's mission, principles and standards, please visit our website at www.bamco.com.

bon appétit operates six venues on campus:

cherry street market

Located on the second floor of the Student Center, the Cherry Street Market is the largest dining room on campus. Mediterranean pasta dishes, a grill, authentic Latin cuisine, an Asian wok station, traditional American comfort foods, house-baked goods, a delicatessen and a highly-acclaimed salad bar are among the many choices. Open for breakfast, lunch and dinner seven days a week.

the bottom line

Located in the Piggott Atrium, the Bottom Line provides hot sandwiches, soups, salads, baked goods, fountain and bottled beverages, and espresso. Open Monday through Friday.

hawk's nest bistro

Located on the third floor of the Student Center, the Bistro offers personal pizzas and entrées from our open-hearth oven. Salads, sandwiches, madefrom-scratch soups, house-made desserts, smoothies, espresso and assorted beverages, and snacks are also available. Open for lunch, dinner and late night dining.

the byte

Located in the new library and learning commons, the Byte serves a variety of specialty teas and tea drinks, coffee, espresso, refreshing beverages, house-made salads, sandwiches and soups.

the cave

In the basement of Campion Hall, the Cave offers hot entrées, sandwiches, soups and a wide variety of convenience foods, sundries and snacks. Open seven days a week.

the sidebar

In the Sullivan Law Center, the Sidebar offers grilled sandwiches, made-from scratch soups, salads, beverages, pastries and espresso. Open Monday through Friday.

forms of payment

Bon Appétit accepts cash and major credit cards in all locations except the Cave.

meal plans

All students living in residence halls must choose a meal plan option. Seattle University's meal plans provide quality, variety, flexibility and value. Items are priced à la carte so students can choose exactly what they want. Meal plan options vary based on residence hall, class year and anticipated needs.

Additional money may be added to your account at any time. All meal plan dollars must be spent at the end of each quarter.

dietary needs

Bon Appétit encourages customer feedback and gladly works with individual students to meet special dietary needs.

For specific questions regarding special dietary needs, please contact **Buzz Hofford**, Resident District Manager, at **buzzh@seattleu.edu** or **(206) 296.6311**.