

recipe for success

on campus dining

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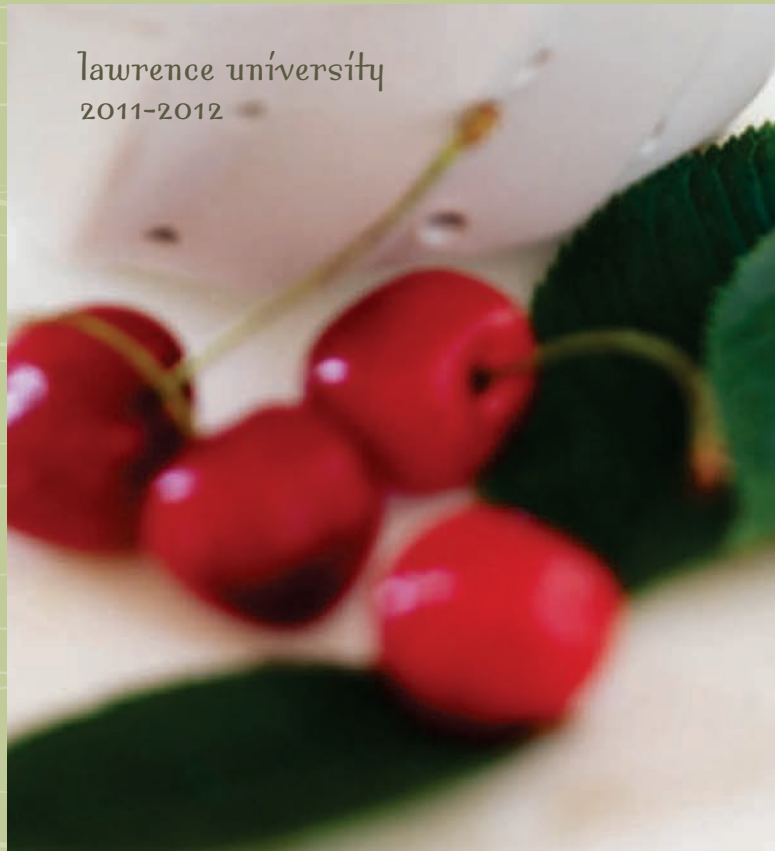
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Dining on Campus

At Lawrence University, campus dining is much more than providing sustenance to students.

Meal Plans

Our college meal plans are designed to foster this sense of community and embrace that dining together is an important part of a Lawrence University residential liberal arts educational experience. These meal plans encourage and support communal dining while maintaining enough flexibility to meet individual student needs.

Our meal plans offer the most convenient, quick and easy method for dining on campus with *no cash* involved.

You can sign up for your meal plan through your Voyager account. The deadline to sign up for a meal plan is just prior to the start of the term. Changes after that point and up to three days into the term will incur a \$50 change fee.

Meal plans are active only when students are enrolled and on campus. They may only be used by the student whose name is on the plan; they are not transferable. Culinary Cash and unused meals may roll over from term to term but there are no reimbursements for remaining balances at the end of the year. Meal plans below are based on one trimester. The meal plans are split between meals in the all-you-can-eat facility and Culinary Cash that can be used in all retail operations including the all-you-can-eat facility. Students are encouraged to change between plans from term to term based on individual schedules. Balances are carried over from term to term.

PLAN	MEALS	CULINARY CASH	COST PER TERM
A.	120 (Ave. 11 meals per week)	\$150.00	\$1393.00
B.	95 (Ave. 9 meals per week)	\$300.00	\$1393.00
C.	150 (Ave. 14 meals per week)	\$25.00	\$1393.00
D.	Declining Balance (not available first term freshman year)	\$984.00	\$1393.00

Bon Appétit at Lawrence University features fresh food that is prepared from scratch using authentic ingredients. We have also made a commitment to social responsibility by supporting sustainable food suppliers and local producers.

We believe that food service serves a much larger purpose for the community. Dining rooms and cafes are gathering places. Breaking bread together helps create a sense of community and comfort. We recognize the importance of the role we fill and take great care to honor our partnership.

Meal Plans, continued

A portion of your meal plan is retained by Lawrence University to cover the operating expenses of the Warch Campus Center. These costs include custodial services, utilities, the purchase and maintenance of dining equipment, human resources and financial services. Meal plan costs cover all of these expenses and provide funds to offer quality meals.

Students should decide which meal plans are most appropriate for his or her lifestyle. Student choice should be based on that which best meets these needs. Each plan offers a different level of spending power and flexibility. If one plans to dine in the all-you-can-eat facility regularly, Plan C offers the greatest value but less flexibility in spending Culinary Cash in retail food operations on campus. Plan D offers the most flexibility, but less spending power as students will pay every time they enter the café. Plans A & B are the most popular options.

Culinary Cash and unused meals roll over from term to term but expire at the end of the academic year.

Note: Formal Group Houses that choose to offer some meals in their house combine two communal dining programs as their way of fully participating in a college meal plan.

Dining on Campus

Lawrence University Dining Services is a major part of campus life serving thousands of meals each week to students, faculty, staff and visitors. We invite you to visit us and experience one of the best university dining services in the country.

We provide the finest quality foods, beverages and specialty items. Under the direction of our talented Chefs, meal preparation starts with many fresh, local ingredients.

Meat, fish and poultry entrees are chosen from high quality, fresh cuts. Fresh fruits and vegetables are an integral part of our menu selections. Soups, sauces and salad dressings are made from scratch. Pizza, cookies, many of our breads and pastries are baked on campus each day. Vegetarian and Vegan options are always abundant.

Dining Locations

Andrew Commons

MONDAY – FRIDAY

Breakfast	7:30 a.m. – 10:00 a.m.
Lunch	11:00 a.m. – 1:30 p.m.
Dinner	5:30 p.m. – 8:00 p.m.

SATURDAY – SUNDAY

Brunch	10:30 a.m. – 1:00 p.m.
Dinner	5:00 p.m. – 7:30 p.m.

Anytime... breakfast, lunch or dinner visit the exciting world of our all-you-can-eat facility located on the lower level of Warch Campus Center. We cook from scratch daily using fresh, quality ingredients served in a variety of specialty stations:

Breakfast Bar All Day — Stop by any time of the day for fruit, yogurt, cereal and waffles with fresh fruit compotes, scones, pastries, fresh squeezed juice & milk.

Stockpots — Like all good restaurants, we make our own stocks and soups from scratch daily. Seasonal varieties of fresh soups, stews and chili are featured daily.

Garden Fresh Salads — are the absolute in food that is alive with flavor and nutrition. Choose from fresh vegetables, produce, composed salads, toppings and dressings made from scratch. Our first choice is to buy from local farmers within a 150 mile radius, including the on campus sustainable garden.

Dining Locations

Andrew Commons, cont.

Comfort — Maybe it's not home, but it's a close second. Our comfort station provides all the essentials of Mom's home cooking such as meatloaf, maple glazed ham, herb roasted chicken, poached salmon, BBQ ribs, mashed potatoes and gravy, macaroni and cheese, green beans, creamed spinach, candied yams and corn on the cob.

Italian Pies — Fresh from our fire hearth oven, using a passed down family pizza recipe, we serve great pizza, calzones, stromboli and more.

The Grill — From the blending of flavorful marinades or spice rubs to the critical moment of timely caramelization and wellness, serving great meat at the grill is what we do. From short order breakfast food to dinner entrees, the well prepared meats and seafood, carefully matched with tasty side dishes create a meal that rivals any local chop house.

Antipasto Bar — Salami, sausage, cured meat, marinated vegetables, olives, peppers and assorted cheeses

Deli — We offer house roasted meats, cheese, fresh spreads and toppings, composed deli salads, artisan breads, pita, brioche or croissants to make the perfect deli sandwich.

Global Market — a blend of all our senses from every area of the globe. Our global cuisine will include rice and noodle bowls, curries and sambals. Fresh, local ingredients are matched with timeless techniques to provide authentic world flavors.

Desserts — Baked fresh daily in our campus bakery, we serve a delectable array of cakes, pies, cookies, bars, pastries, muffins, scones and more to satisfy a sweet craving.

Kate's Corner Store

OPEN DAILY

Located on the second level of Warch Campus Center is a sophisticated, comfortable retail shop designed with a focus on freshness and a menu of popular brands. Snacks, beverages and personal items are among the many convenience items offered. We also feature premium items such as Alterra Coffee and Chocolate Shoppe packaged ice cream.

Main Street Café & Kaplan's Grill

MONDAY – SUNDAY

7:30 a.m. – Midnight

Great food served in a quiet, efficient manner. Our deli cases are constantly filled with specialty sandwiches and paninis. At breakfast we feature a full line of bagels and breakfast sandwiches. Our full grill menu includes hot sandwiches, great burgers, appetizers, and many late night snack options.

Bob & Pat's Coffee Shop

OPEN DAILY 7:30 a.m. – Midnight

Located adjacent to the Café & Grill on Level 3 is our full service coffee shop featuring Alterra coffee and coffee drinks, smoothies, Chocolate Shoppe hand dipped ice cream and a full line of home-made pastries and desserts baked fresh daily in our campus bakery.

Our Kitchen Principles

- Our menus are written based on seasonality and availability of regional fresh product. Whenever possible, these are produced locally using sustainable and organic practices.
- Turkey breast and chicken are produced without the routine use of antibiotics as a feed additive
- Hamburgers are made with fresh ground chuck from beef raised on vegetarian feed without antibiotics or hormones
- Other meats are raised without antibiotics as a first preference
- Milk is free of antibiotics and artificial Bovine Growth Hormone
- Shell eggs are produced cage-free and Certified Humane
- Vegetarian options are plentiful at every meal
- Healthy menu items are a mainstream offering throughout our cafés
- Salsas, pizza, marinara and other sauces are made from scratch
- Stocks are made from scratch
- Turkey and beef are roasted in-house daily for deli meat
- Tuna is dolphin-safe, packed in water
- Seafood should be purchased fresh when available locally. Salmon is wild caught. We support the Seafood Watch guidelines as recommended by the Monterey Bay Aquarium
- Olive and canola oils are used for everyday salad dressings, specialty oils for other purposes (i.e. walnut oil or chili oil)
- Trans fats are not used in our kitchens
- All salad dressings are made from scratch except nonfat and low-calorie dressings which may be purchased as necessary
- Vegetables are prepared in batches at the last possible minute and served in the smallest possible batches
- MSG and peanut oil are never used in the preparation of our food
- Mashed potatoes are made from fresh potatoes
- Fresh squeezed lemon juice is used for cooking and sauces
- Cookies, muffins and breads (where possible) are baked fresh daily

