

 DINING

## SIGNATURE CONCEPTS



Offers fresh breakfast fare from eggs and sausage to pancakes and waffles.



Features wholesome lunch and home-style dinner cooking.



Features a variety of pizzas, calzones, strombolis and pastas.



Offers a variety of hot grilled sandwiches and daily specials made to order.



Offers exhibition style cooking, sauté and carvery station. Hand-carved sandwiches with your choice of meats, cheeses and toppings.



Features crisp salad selections with fresh vegetables, cheeses and dressings.



Offers “made from scratch” cookies, pies and cakes.



Offers an array of fresh fruit juices, milk, soda, coffees and waters.

 STUDENT EMPLOYMENT

There are job opportunities available in the Dining Hall, Griffin Grill and Catering. We offer a variety of positions and we pay competitive wages. Work schedules are flexible enough to accommodate your busy schedule.

 MEALS ON THE GO

*Griffin Go Box* - Faculty, staff, and students may pay a deposit to gain access to the Griffin Go Box.

(To-Go Reusable Container) program. Once the deposit is paid, you will receive a Griffin Go Box card. Take the card to Ryan Dining Hall and exchange the card for a Griffin Go Box which can be used in Ryan Dining Hall or the Griffin Grill. Once you are done with the container, bring it back to Ryan Dining Hall and exchange it back for your Griffin Go Box card. You may repeat this process as many times as you want throughout the academic year

 CONTACT

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2017–2018

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## WELCOME

Fontbonne University dining services are managed by Aladdin. Here at Fontbonne University we offer a program that meets the needs of today's college student. Each year you will experience exciting changes, fresh menus and new enhancements to your dining program. These changes are a result of the feedback and input of many students and staff members.



## MEAL PLANS

### RYAN DINING HALL

The Ryan Dining Hall is an all-you-care to eat option for students who seek variety in their dining pleasure. It includes an assortment of food stations including an action station for watching the preparation of your food right in front of you and a salad bar that features a variety of organic vegetables.

### GRIFFIN GRILL

The Griffin Grill is located on the second floor of the Dunham Student Activity Center. It includes hot off-the-grill items like quesadillas and burgers to grab-n-go items such as fresh salads and sandwiches.

### DECLINING BALANCE ACCOUNT

"Griffin Bucks " are available through the use of your ID cards. Money for Griffin Bucks can be put on your ID card in the Business Office. Each deposit is a minimum of \$25. Griffin Bucks can be used in the Ryan Dining Hall and the Griffin Grill. This is a supplemental program to the Meal Plans. Balances do not carry over from semester to semester.



## HOURS OF OPERATION

### DINING HALL

#### Monday–Friday

Breakfast	7:30 am–9:00 am
Lunch	11:15 am–1:30 pm
Dinner	4:15 pm–6:30 pm

#### Saturday–Sunday

Brunch	10:00 am–1:00 pm
Dinner	4:30 pm–6:00 pm

### GRIFFIN GRILL

#### Monday–Friday

Breakfast	9:00 am–11:00 am
Lunch	11:00 am–4:15 pm
Dinner	4:15 pm–10:00 pm

#### Saturday–Sunday

Dinner	2:00 pm–10:00 pm
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## GRIFFIN BUCKS

The Griffin Bucks are available to all students, faculty, and staff. Resident students may purchase Griffin Bucks to supplement their meal plans. You don't have to shop, cook, or wash dirty dishes; just enjoy nutritional meals, and have more time to study, work, stay fit, or socialize.



## HEALTHIER SELECTION

Fontbonne University's dining program is always focusing on Nutrition. Here at Fontbonne University we offer our Nutrition Alive program that meets the needs of healthier options for today's college student. Our StarChef program, an interactive menu program will focus on highlighting healthier options and provide the most current nutritional information for the daily menus.



## SPECIAL DIETARY NEEDS

Fontbonne's dining service and a Registered Dietitian (R.D.) will work with parents, school nurses, teachers, and health care providers to help manage students' food allergies and special diets by:

- » Working with physicians, dietitians, or qualified nutrition specialists to manage dietary substitutions.
- » Knowing where emergency medications are stored and knowing how they should be administered in case a student has an allergic reaction.
- » Reviewing menus with parents of students who have food allergies to determine what, if any, menu items need to be substituted.

