

CustoMenu : So Fresh

CustoMenu

CustoMenu is our innovative menu process that aligns student's ever-changing dining expectations. Using fresh, seasonal ingredients, skilled local chefs, along with input from you and our students we prepare new recipes and selections from your local area. No more cycle menus. Ever.

Our top chefs have created the framework for an ever-changing menu, capturing the essence of a true restaurant dining experience.

A True Restaurant Experience: Each fall we reopen our restaurants – we hire and train new staff members and actually hold jobs open for student workers that need that extra spending money.

First Annual Menu: Menus evolve and change throughout the year... we start simple and add variety when customers expect it.

"The students will know that you make a difference everyday by listening, communicating and responding to their needs."



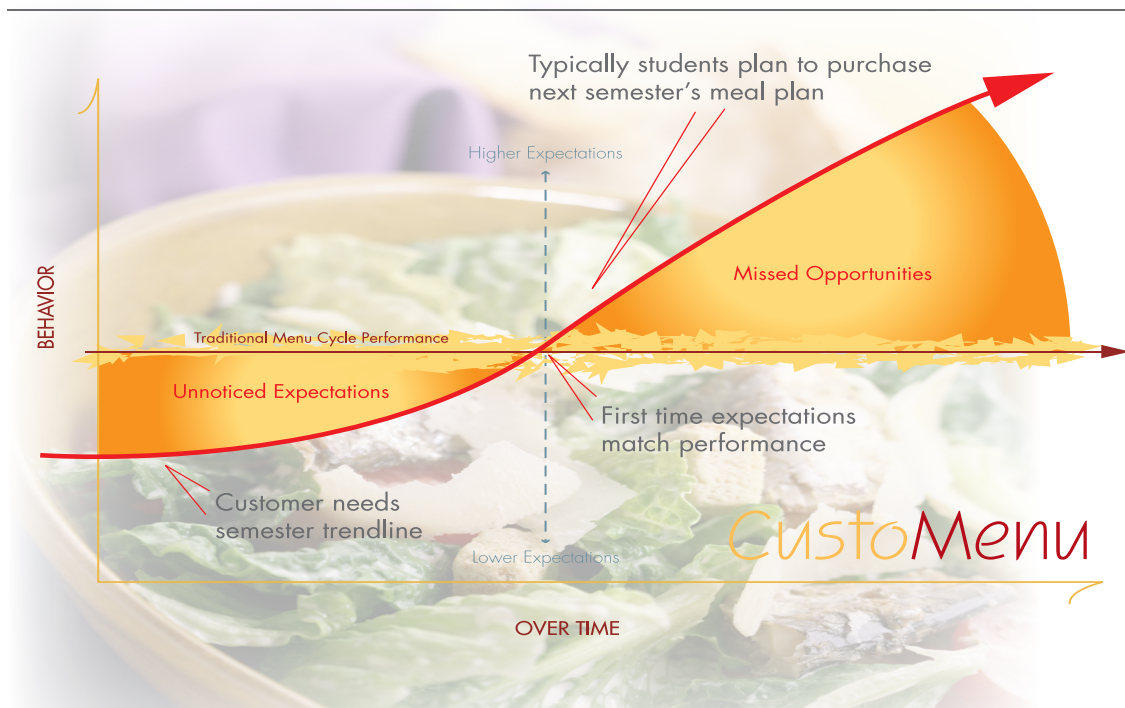
Quality More Than Quantity: Great simple menus at the beginning of the semester help us deliver quality.

Entrée Focused: Focus is on the "Real Meal... The Center of the Plate" – our entrées, chef prepared creations on the line, handmade deli sandwiches are much more important than the other "Stuff".

Daily Specials will be infused throughout the year at each station. You can help by asking the student what he or she would like to see as specials.

Theme Events are important to students. Customizing and implementing them go a long way in keeping them interested.

RESIDENTIAL DINING: STUDENTS' EXPECTATIONS



Menu's design by Chef's for Chef's with one thing in mind... our students