

At Bon Appétit Management Company, our passion is creating community through food. The meals we serve at Lawrence University are cooked from scratch every day using fresh, whole ingredients that are sourced responsibly. We strive to cook food that is alive with flavor and nutrition and creative, so you want to keep you coming back for more. The focus of every week's menu is based on seasonality and availability of regional fresh ingredients. Meals are centered on an abundant of fresh produce, whole grains, an lean or plant-based proteins. Flavors are developed through healthy cooking techniques, with the use of fresh herbs and authentic spices. Vegan and vegetarian options are plentiful at every meal. In addition to being delicious, the meals we cook at Lawrence embody core values — about from-scratch cooking, wellness, dignity, and sustainability — that we take very seriously.

Bon Appétit managers work with each student with dietary restrictions before the semester begins. Every menu item is clearly labeled with Circle of Responsibility (COR) icons – these icons not only identify foods that are vegetarian, vegan, and made without gluten containing ingredients, but also give information on items that are locally sourced, humane, organic, and meet Seafood Watch criteria. Bon Appétit is able to accommodate most medical dietary needs. We have an extensive made without gluten-containing ingredients program and the ability to work with other food allergies and restrictions. To initiate conversation and start the process to determine the best way to meet your needs, please contact our general manager and/or executive chef.

NUTS + BOLTS

- Students living on campus are required to purchase a meal plan
- Students use their Voyager account to pick their meal plan
- All charges will appear on a student's LU student account statement
- Lawrence University dining operates on a swipe system. One swipe equals one meal. Each meal plan also includes culinary cash which is used in the retail outlets. Swipes refresh weekly after Thursday night dinner. Culinary cash is assigned for the term – it does not refresh and does not roll over from term to term.



DINING LOCATIONS

Andrew Commons

This all you care to eat facility is located on the first floor of the Warch Campus Center. Swipes, culinary cash and Viking Gold are used in this venue. Students may eat as much as they like while dining in the facility. Food is available for take-out using a swipe. **Students must use their green ware container for take-out.** All first year students will receive a clamshell. Returning students will need to purchase a clamshell if they don't have one.

The Café

Located on the third floor of the Warch Campus Center, this venue serves grill items, grab and go, espresso drinks and hard pack ice cream. Students pick up their BOOST orders in The Café. Other forms of payment are culinary cash, Viking Gold and credit cards.

Kate's Corner Store

Kate's Corner Store is located on the second floor of the Warch Campus Center. Kate's is a convenience store. Here, students will find convenience foods, beverages, sundries, bulk candy, school supplies and LU clothing and gear. Students may use culinary cash, Viking Gold and credit cards in the Corner Store.



MEAL PLAN 1

19 meals/\$125 culinary cash Cost: \$1952

How I eat: Three meals a day in Andrew Commons plus an occasional snack or coffee drink in The Café or Kate's Corner Store.

This plan is designed for those who intend to eat all their main meals in Andrew Commons. This plan offers the most value financially and from a healthy eating perspective. Andrew Commons offers a wide range of food options including vegan, vegetarian, and made without gluten containing ingredient meals. Students with dietary restrictions and/or food allergies should choose this plan.

Students always have the option to add Viking Gold dollars at any time during the semester.

MEAL PLAN 2

14 meals/\$250 culinary cash Cost: \$1895

How I eat: Two meals a day in Andrew Commons and an occasional meal, snack or beverage in The Café or Kate's Corner Store.

This is the base meal plan. It meets the needs of most students. All first year students are assigned to this meal plan with the option to change to the 19.

Students always have the option to add Viking Gold dollars at any time during the semester.

MEAL PLAN 3

9 meals/\$350 culinary cash

Cost: \$1882

How I eat: One or two meals a day in Andrew Commons and the rest of my meals/snacks in The Café or Kate's Corner Store.

This meal plan provides one meal plus per day in Andrew Commons. This plan is designed to meet the needs of those students who find it difficult to make it to Andrew Commons during regular meal service and eat most of their meals in The Café using culinary cash.

Students always have the option to add Viking Gold dollars at any time during the semester.

Meal Plan 1	19/\$125	Most value	\$57 more
Meal Plan 2	14/\$250	Base Plan	\$1895
Meal Plan 3	9/\$350	Mainly eat in The Cafe	\$13 less

QUICK GUIDE

MEAL PLAN DETAILS & PAYMENT OPTIONS

Prices for meal plans are set by the University. A portion of the meal plan price supports equipment, administration and operation costs in addition to the cost of food.

STAYING ON BUDGET

- Balances are displayed on the register after each transaction
- Cashiers can print balances for students
- Students can check their balances on Voyager at any time

VIKING GOLD

Viking Gold is LU's tender. Viking Gold may be purchased by students at any time during the semester. Students do this by logging in to their Voyager account and following the prompts.

VOYAGER

Operated by the University, students use this portal to sign up for meal plans, change their meal plans and add Viking Gold.

CULINARY CASH

Culinary cash is a tender tied to the meal plan. Culinary cash can be used to pay for food in Andrew Commons. The café and food items in Kate's Corner Store.

BON APPETIT AT LAWRENCE UNIVERSITY MEAL PLANS

- All students are required to be on a meal plan
- The 14 meal plan is the base meal plan. First year students will default to this meal plan
- Swipes reset every week after dinner on Thursday
- Culinary Cash is assigned for the term and does not reset weekly or roll over term to term
- Students can change their meal plan and add Viking Gold in their Voyager account
- Bon Appétit chefs and managers will gladly work one on one with students who have dietary restrictions and/or food allergies

OTHER FUN STUFF

BOOST

Pre-order and pick-up in The Cafe! Easy and convenient, just download the boost app!

MENU MAIL

Receive the daily menu in your inbox! Enter your email, choose your cafe(s), and you'll start getting Menu Mail tomorrow! Sign up for Menu Mail: lawrence.cafebonappetit.com/#menu-mail **OR** scan the QR



WE'RE HIRING...STUDENTS!

Looking for a part-time job with flexible hours? Join the campus dining team! Work in a supportive environment, learn about our sustainability and wellness initiatives, and contribute to a central part of campus life. We'll teach you valuable skills that will last a lifetime. And an extra perk...we have an incentive program rewarding students working their scheduled shifts. (cha-ching!)

Interested? Contact our Bon Appetit General Manager, noted on the back page.

NOTES





General Manager Jeff Lee jeff.lee@cafebonappetit.com 920.832.7314

Executive Chef

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Follow us! Get the inside scoop for promotions, new cafe features, and what's cooking in the kitchen!



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