

# CORNELL COLLEGE DINING GUIDE

2026 - 2027

**BON APPÉTIT**  
MANAGEMENT COMPANY

*food service for a sustainable future®*



**Cornell College**



# WELCOME TO DINING AT CORNELL COLLEGE

Dining Services are a major part of campus life at Cornell College, serving thousands of meals each week to our students, faculty, staff, and visitors. We invite you to join us, experience great food and share great company!

We're Bon Appétit Management Company. Our food is cooked from scratch, including sauces, stocks, and soups. (Salsa, too!)

A pioneer in environmentally sound sourcing policies, we've developed programs addressing local purchasing, overuse of antibiotics, sustainable seafood, the food-climate change connection, humanely raised meat and eggs, and farmworkers' rights. Most importantly, the meals we serve are not only delicious, they also embody core values – about wellness, dignity, community, and conservation – that we take very seriously.

Bon Appétit follows many kitchen principles to assure the highest level of food quality and the most flavorful, nutritious options for our guests.

Our culinary standards can be found at: [cornell.cafebonappetit.com/wellness](http://cornell.cafebonappetit.com/wellness)



## YOUR DEDICATED DINING WEBSITE:

Menus, hours of operation, and much more are available 24/7 on our dining website. Our Circle of Responsibility menu icons provide information about ingredients in each dish and our feedback form provides a handy place to send comments or questions directly to our team.

[CORNELL.CAFEBONAPPETIT.COM](http://CORNELL.CAFEBONAPPETIT.COM)



## FOOD SERVICE FOR A SUSTAINABLE FUTURE.

We define sustainability in the following way:

A sustainable future for food service means flavorful food that's healthy and economically viable for all, produced through practices that respect farmers, workers, and animals; nourish the community; and replenish our shared natural resources for future generations.

LEARN MORE  
ABOUT CORNELL'S  
SUSTAINABILITY  
INITIATIVES



# A SUPPORTIVE APPROACH TO MEETING DIETARY NEEDS.

Our chefs are committed to providing guests with an abundant variety of plant-forward, vegetarian, vegan, and made without gluten-containing ingredient dishes each and every day.

Our team is trained in food allergen awareness using resources certified by FARE, the world's leading food allergy advocacy organization. All Bon Appétit managers at Cornell College receive annual training, and hold workshops and daily pre-service meetings with our staff to ensure that the safety of students, faculty, and staff is top of mind. Descriptive nomenclature identifies major allergens and gluten in menu naming and descriptions and all ingredient-related questions should be directed to our chefs or managers to ensure your safety.

We also work hand in hand with Cornell's Student Success Center Disability Services team to develop relationships with food allergic guests, fostering direct communication in line with best practices outlined in FARE's restaurant guidelines. We ask that you reach out to the Student Success Center if you require accommodation and support:

[jbeck@cornellcollege.edu](mailto:jbeck@cornellcollege.edu) | 319-895-4207

Additionally, our Regional Nutrition and Wellness Manager, Leslie Mathiasmeier, MS, RDN, is always available to work individually with students. Leslie takes a hands-on approach to supporting guests, helping you identify food options that meet your needs. She can be reached at:

[Leslie.Mathiasmeier@cafebonappetit.com](mailto:Leslie.Mathiasmeier@cafebonappetit.com).

Learn more about our approach to wellness and special diets by accessing Cornell College's Cafebonappetit.com website: [cornell.cafebonappetit.com/wellness](http://cornell.cafebonappetit.com/wellness)

Consider reading our [Food Allergies and Celiac Disease guide](#), created specifically for Cornell College.

# WHERE TO EAT OUR DINING LOCATIONS

## THE HILLTOP CAFÉ

The Hilltop Café offers students and guests a wide variety of food, from house-made pizza and fresh pasta, to creative vegan entrees and seasonal salads!

FRESH. LOCAL. DELICIOUS.



## ZAMORA'S MARKET

Zamora's offers popular menu items freshly made, conveniently packaged, and ready to go. Stop by for a specialty coffee, a midday snack on your way to class, or a protein pack post workout!

FOR DINING HOURS HEAD TO OUR WEBSITE.



## SUBSCRIBE TO MENU MAIL

GET CAFÉ MENUS STRAIGHT TO YOUR INBOX!

Scan the QR code, enter your email, choose your cafés, and get menu mail in your inbox tomorrow!

# ABOUT THE [DELICIOUS] FOOD!

## FROM SCRATCH

**Meals Cooked From Scratch by our Passionate Chefs.**

No corporate recipes or cycle menus here, please! “From scratch” means everything, from stocks and sauces to salsa and pizza dough.

## BUZZ-WORTHY

**“Seasonal” and “Local” Ingredients are More Than Just Buzzwords.**

They’re the cornerstone of every menu. We source as many ingredients as we can (at least 20%!) from small, owner-operated farms and fisheries within 150 miles of Cornell College. Not only does local food taste better, but it means that we get to support our community.

## SOCIALLY RESPONSIBLE

**Ingredients Sourced in an Environmentally and Socially Responsible Manner.**

Bon Appétit began making commitments to sustainable and ethical practices long before it became trendy. We serve only cage-free, certified humane eggs; sustainable seafood; certified humane ground beef, and pork raised in group housing instead of inhumane gestation crates — and that’s just a sample of our many commitments.

## VEGAN + VEGETARIAN OPTIONS

It has long been Bon Appétit’s policy to offer abundant vegan, vegetarian, and plant-forward options as entrees and sides at all of our all-you-care-to-eat stations. If vegan and vegetarian students have concerns about their food options, we encourage them to reach out to the onsite manager, or simply speak to one of our chefs. We’re always happy to take requests and suggestions.

EMAIL: [bonappetit@cornell.edu](mailto:bonappetit@cornell.edu)

## MEETING RELIGIOUS DIETARY NEEDS

Bon Appétit has long purchased Halal meats and served them on campus.

Look for the “HL” icon on our menus, which indicates that the dish contains meat prepared in accordance with Muslim dietary law.





# OTHER FUN STUFF



## FROM: ME, TO: YOU

Not sure what to gift your roommate, coworker, or student? We've got you covered with easy ordering of these house-made gifts.

[cornell.catertrax.com](http://cornell.catertrax.com)



## WE'RE HIRING...STUDENTS!

Looking for a part-time job with flexible hours? Join the campus dining team!

[contact a manager](#) for more information.



## WE WANT TO HEAR FROM YOU

Your feedback is key to helping us serve you! We strive to answer comments and questions within 24 hours.

# STAY IN TOUCH!



## YOUR SOURCE FOR ALL THINGS DINING AT CORNELL COLLEGE!

Head to our website, social media profiles, menu mail, and more by scanning the QR code.