

## OTHER ON CAMPUS DINING

### *Café 455 – Guadalupe 455*

Monday-Thursday 11:00am-7:30pm  
Friday-Sunday CLOSED

### *Sunstream – library*

Monday-Thursday 8:30am-11:00pm  
Friday 8:30am-5:00pm  
Saturday CLOSED  
Sunday 11:30am-11:00pm

### *Cadence – Lucas Hall*

Monday-Thursday 7:30am-7:30pm  
Friday 7:30am-3:45pm  
Saturday-Sunday CLOSED

### *Side Bar Cafe*

Monday-Thursday 8am-8pm  
Friday 8am-1pm

## MISSION CATERING

Use your meal points to cater your hangout, study groups, or nights in. Mission catering has a number of student budget-friendly packages!

View our menu on our website  
[scudinning.cafebonappetit.com/catering](http://scudinning.cafebonappetit.com/catering)

### *Contact us*

408-554-2782  
[catering@scu.edu](mailto:catering@scu.edu)

## LOOKING FOR AN ON-CAMPUS JOB?

Positions include baristas, cashiers, catering, and food service. Shift times vary.

Email your resume to:

Laurry Wailes at [lwailles@scu.edu](mailto:lwailles@scu.edu)

## THE BON APPÉTIT VALUE

Bon Appétit brings made-from-scratch, restaurant style dining to Santa Clara University—the kind of atmosphere that helps you feel right at home. We care about your college experience. At Bon Appétit, we adhere to the following principles:

### WE SERVE FOOD THAT IS ALIVE WITH FLAVOR AND NUTRITION

- Menus are written by our onsite executive chef based on seasonality and availability of regional fresh ingredients.
- Flavors are developed through skilled, from scratch cooking techniques, with the use of fresh herbs and authentic spices, not unhealthy shortcuts of using fat, sugar, and salt.
- Vegetables are prepared in small batches as close to serving time as possible.
- Ingredients containing artificial trans-fat or MSG are not used in our kitchens.

### WE SERVE FOOD PREPARED FROM SCRATCH

- Stocks, soups, salsas and sauces are made from scratch.
- Salad dressings are made from scratch using olive and canola oils.
- Turkey and beef are roasted in-house daily for deli meat.
- Cookies and muffins are baked fresh daily.

### WE SERVE FOOD SOURCED IN A SOCIALLY RESPONSIBLE MANNER

- Fruits and vegetables are grown locally, using sustainable and organic practices, whenever possible.
- Pork comes from hog farms that do not confine sows to gestation crates for their entire pregnancies.
- Turkey and chicken are produced without the routine, non-therapeutic use of antibiotics.
- Ground beef is from cattle raised on vegetarian feed and never given antibiotics or hormones.
- Milk and yogurt are sourced from dairies not using artificial hormones.

*Enjoy abundant options, using fresh, local ingredients at Marketplace Bon Appétit at Santa Clara University*

### BON APPÉTIT AT SANTA CLARA UNIVERSITY

301 Market Street  
Santa Clara CA 95050  
Office 203

# DINING AT SANTA CLARA UNIVERSITY

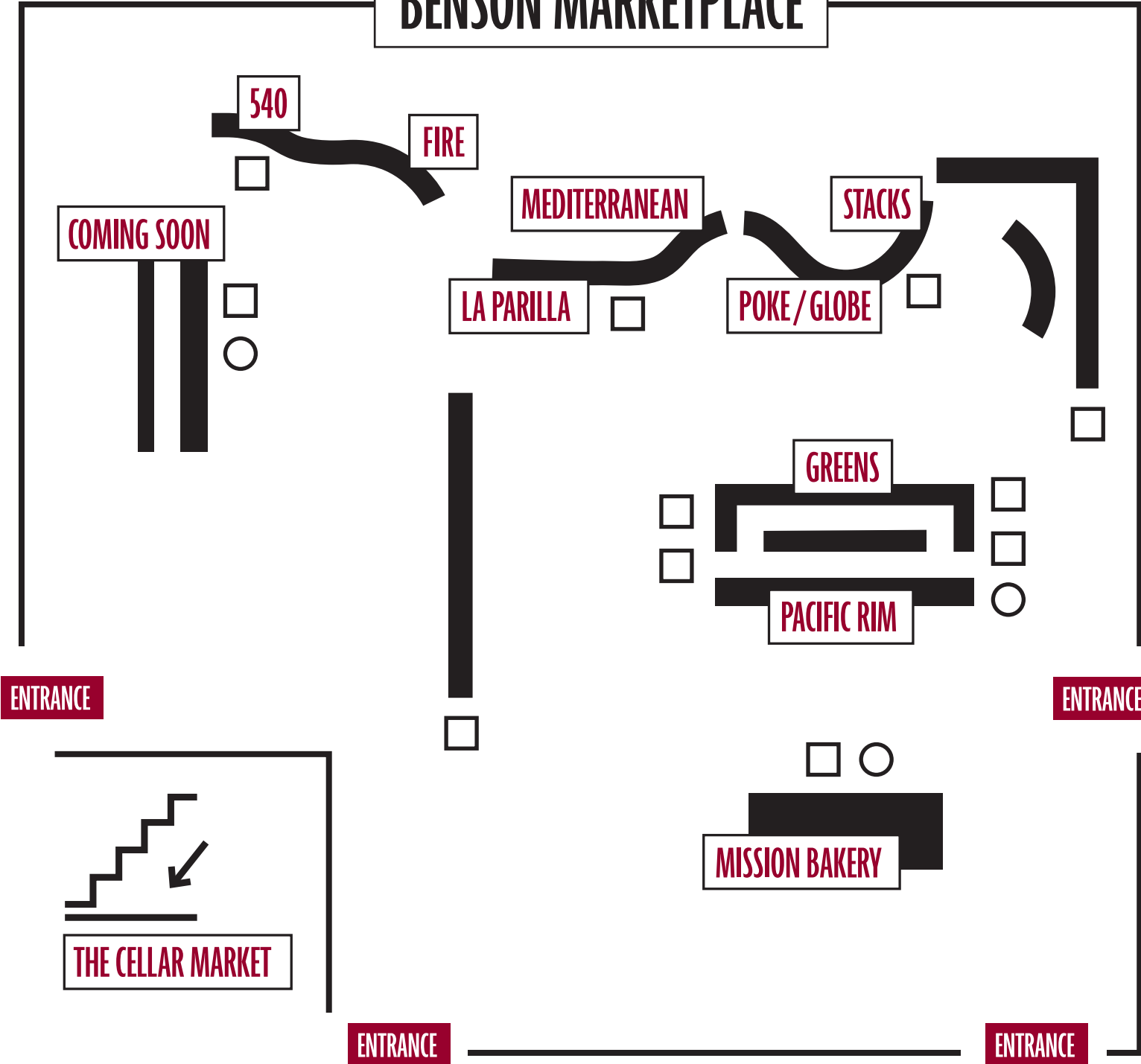
ENJOY ABUNDANT OPTIONS  
USING FRESH, LOCAL INGREDIENTS  
IN THE MARKETPLACE

SCU DINING SERVICES

PRESENTED BY BON APPÉTIT



# BENSON MARKETPLACE



**PACIFIC RIM**  
Noodle and rice bowl bar and Asian inspired dishes

**GLOBE**  
Lunch – build your own poke bowls  
Dinner – specials featuring different cultural flavors from around the world

**LA PARILLA**  
Taco bar and regional Mexican and Latin cuisines

**FIRE**  
Lunch— classic American style items  
Dinner—steak, seafood, and high end grilled dishes

**STACKS**  
station for custom sandwiches and wraps

**540**  
pizza and pasta

**MEDITERRANEAN**  
Mediterranean specials

□ = PAY STATION  
○ = CASHIER