

## About us

Food is a vital part of college life. A meal with friends doesn't just nourish the body, it builds lasting relationships and feeds the soul. At the same time, campus dining can also be a source of anxiety: Will there be options for me? What if I don't have time to sit down? Will the food even be good?

Yes! We are dedicated to ensuring that every student receives delicious meals that meet their dietary needs and that students feel safe and supported.

But that doesn't mean breaking bread at Pepperdine University has to be serious. We know plenty of students who would subsist on a diet of bar-shaped foods and late-night pizza if left to their own devices. We get it. But we can offer something more: seasonal, made-from-scratch meals that fit into students' lifestyles.

Whether it's a late-night craving, need a caffeinated pick-me-up, or sustainable sushi on the run, we're committed to making delicious, wholesome food that works for real life.

**Let us show you how.**



## Contact us

### RESIDENT DISTRICT MANAGER

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### GENERAL MANAGER

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## LET'S BE FRIENDS



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## navigating

### DINING AT

# THE WAVES CAFÉ

### & OASIS

### IN THE TYLER

### CAMPUS CENTER



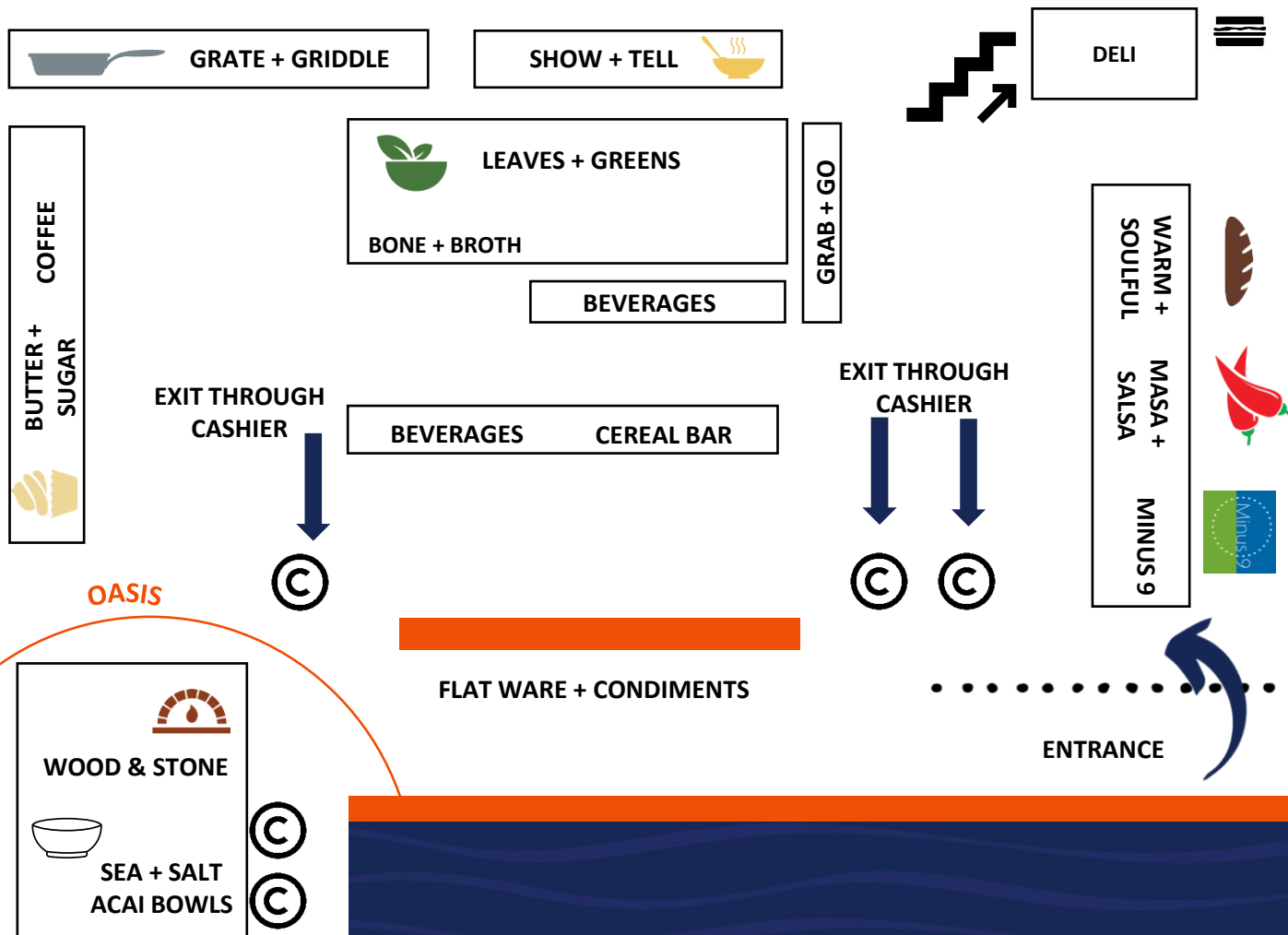
Pepperdine Dining brought to you by  
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# WELCOME TO YOUR CAFÉ!

At Bon Appétit, our story is simple. It's about food – great food. Everything we believe and everything we do is based on creating great food, produced in a socially responsible manner with regional and seasonal products grown by local farmers and artisans. We cook from scratch using fresh, authentic ingredients. We make our food alive with flavor and nutrition.

## SPECIAL DIETS

We plan café-specific menus and cook from scratch in each location. From simmering stocks to finishing sauces and roasting meats, our approach to food allows us to provide fresh foods from whole ingredients. Our approach allows guests to customize many cafe options to meet their personal dietary goals. We love to hear from you and can assist you in identifying your choices or even prepare foods to meet your needs. If you have a food allergy or other dietary restrictions, please connect with our General Manager and we will work with you to make sure you can enjoy plenty of delicious food, safely, with us.



**WHERE TO EAT | WAVES | OASIS | DELI**

## BREAKFAST

**Flavorful fuel for performance, mental or physical.**

## GRATE + GRIDDLE

**A curated balance of seasonally inspired daily grill specials with classic grill fare made-to-order.**

## SHOW + TELL

**Exciting exhibition-style cooking, from wok-tossed noodles to aromatic curries and more.**

## WARM + SOULFUL

**Globally inspired comfort foods: a taste of home  
no matter where you're from.**

## MASA + SALSA

**Experience an authentic taqueria without leaving campus.**

## MINUS 9

Curated menus with fresh, whole ingredients and avoids the nine major allergens.

## BUTTER + SUGAR

**Satisfy your sweet tooth with house-made and locally crafted cookies, bars, and pastries.**

## LEAVES + GREENS

**Farm to Fork salad bar with house-made dressings and artisan toppings.**

## BONE + BROTH

**Soup and hot cereals made from scratch daily.**

## WOOD + STONE

**Delicious pizza completely made from scratch using our founder's family recipe.**

## SEA + SALT

**Healthy acai bowls filled with fresh berries and fruit.**

## THE DELI

**Premium meat, cheese and scratch dressings.**