

CAMPUS CUISINE CONNECTION

What's Hot in WCU Dining | August 2024



DINING NEWS TO KNOW:

Taste of the Carnival

Come and enjoy a welcome back celebration featuring carnival themed foods, fun filled games, and more on August 22th at 4:30 pm in the Dining Hall

Trivia with Wellness Promotion

Test your knowledge with an evening of trivia hosted by the Wellness Promotion Office at Chickie's & Pete's on August 23rd.

Pre Order Dining Hall Vouchers

Departments can now pre-order dining hall vouchers at a special discounted rate! Whether for meetings, events, or everyday use, our vouchers ensure that everyone can enjoy a variety of delicious meals. Contact the dining services team (610) 436-3130 to place your order and take advantage of this exclusive offer.

Welcoming New Flavors


Enjoy our latest culinary additions with bold tastes of Qdoba (701 South High Street), the fresh selections from Bento Sushi (located in Rams Head Food Court), the vibrant, nutritious Acai bowls now available at Power'd Up (located on the first floor of the Student Rec Center) and hand stretched mozzarella from Snap Pizza on Local Restaurant Row (also, in Rams Head)!

Experience the Best of WCU Dining

Join us for an unforgettable event that brings the entire West Chester University community together! The Campus-Wide Showcase is your chance to explore, engage, and enjoy all that dining has to offer. From interactive booths and delicious food, there's something for everyone.

Don't miss out on the opportunity to celebrate the vibrant spirit of our campus through food.

 Date: August 14th

 Time: 11 am to 2 pm

 Location: SECC Ballroom A/B

Faculty & Staff Meal Plans NOW LIVE!

Head over to WestChester.CampusDish.com for a new streamlined process to purchase your meal plan completely online!

FALL 2024

MOVE IN DINING HOURS OF OPERATIONS

ALL LOCATIONS TO RESUME NORMAL OPERATION HOURS AUGUST 26TH

MONDAY, AUGUST 19TH	TUESDAY, AUGUST 20TH	WEDNESDAY, AUGUST 021ST	THURSDAY, AUGUST 22ND	FRIDAY, AUGUST 23RD	SATURDAY, AUGUST 24TH	SUNDAY, AUGUST 25TH
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COMMONS DINING HALL							
	7AM - 9AM	7AM - 9AM					
	11AM - 2PM	11AM - 2PM	730AM - 8PM	730AM - 8PM	730AM - 8PM	1030AM - 8PM	1030AM - 8PM
	430PM - 630PM	430PM - 630PM					
RAMMY'S P.O.D. MARKET & FRESHENS							
Rammy's	Closed	Closed	730AM - 8PM	730AM - 8PM	730AM - 6PM	Closed	Closed
Freshens	Closed	Closed	Closed	11AM - 8PM	11AM - 6PM	Closed	Closed
RAMS HEAD FOOD COURT							
B+F	Closed	Closed	Closed	11AM - 9PM	11AM - 9PM	11AM - 9PM	11AM - 9PM
Bento Sushi	Closed	Closed	11AM - 9PM	11AM - 9PM	11AM - 9PM	11AM - 9PM	11AM - 9PM
Chick-fil-A	Closed	Closed	11AM - 9PM	11AM - 9PM	11AM - 9PM	11AM - 9PM	Closed
ADDITIONAL LOCATIONS							
EcoGrounds SYKES	Closed	Closed	Closed	Closed	Closed	Closed	Closed
Starbucks IN FHG LIBRARY	8AM - 2PM	8AM - 2PM	8AM - 4PM	8AM - 4PM	8AM - 4PM	Closed	Closed
Einstein's LAWRENCE CENTER	Closed	Closed	Closed	7AM - 2PM	7AM - 2PM	8AM - 2PM	8AM - 2PM
Chickie's & Pete's LAWRENCE CENTER	Closed	Closed	5PM - 12AM	5PM - 12AM	5PM - 12AM	5PM - 12AM	5PM - 12AM



FOR MORE DETAILS ABOUT
OUR HOURS OF OPERATIONS, PLEASE VISIT:
WESTCHESTER.CAMPUSDISH.COM



New Street Catering's Monthly Menu Series

Starting this month, Chef Mike Jennings and New Street Catering, will be curating an exclusive monthly menu series. Each month's menu will showcase fresh and innovative flavors that highlights seasonal ingredients and culinary creativity.

Whether you're a fan of bold flavors or prefer classic dishes with a modern twist, Chef Mike's menus are sure to delight your taste buds.

Reach out to New Street Catering with any questions (610) 436-3130 or NewStreetCatering@wcupa.edu

Dining's Sustainable Future

West Chester University Dining Services is excited to showcase of our commitment to sustainability! As we further expand on this journey, our goal is to create a dining experience that not only delights our campus but also nurtures our planet.

Our key strategies moving forward will include:

- **Waste Reduction:** By purchasing in bulk and using dispensers for items instead of single serve packages, we not only cut down on package waste, but cost as well.
- **Sustainable Fish Friday:** This commitment to environmental responsibility, health, and community engagement focuses on sustainable offerings while educating the campus.



SAVOR SUMMER

AUGUST SEASONAL MENU

Choice of one (1) entree and one (1) dessert, two (2) bulk beverages (iced tea, lemonade, and water), served as a buffet

BUILD YOUR OWN TUNA NICOISE SALAD

pan seared tuna served medium rare with tomato, red onion, olives, egg, green beans, potato and lemon mustard dressing
\$25.49 per person

ROASTED COD

with lemon tomato fondue, herb rice medly and grilled asparagus
\$32.99 per person

GRILLED POUNDCAKE

mixed berries and cream

SMORES BROWNIE CUPCAKE