Summer is just around the corner, and we're so excited to energize and nourish our summer camps and conferences teams and guests. This guide was created to answer any questions you may have, but rest assured that quality is at the core of everything we do. With an ever-present focus on craftsmanship, our daily offerings will always be made-from-scratch. You'll enjoy fresh, consciously sourced food with a focus on seasonal items, a wide variety of delicious and healthy meals, build-your-own meal concepts, and special options for every diet. We're here to nourish, comfort, and excite through our food offerings every single day. We can't wait to serve you this summer!

Looking to customize your team's dining experience? With any questions or feedback, please contact us at dining@valpo.edu.

FAQ

What options will be available for vegetarian and vegan participants? Will there be a vegetarian/vegan friendly entrée at each meal? The V2 Station has a feature item, and we routinely have plant based proteins on every station.

What options and signage will be provided for participants with allergies? Top 8 FDA Allergens have iconology and an Allergen Key is located on each station and includes Vegetarian, Vegan, and Halal. The descriptive copy will also identify Sesame and Pork, and also call out particularly Spicy options.

Can parents come to campus and eat with their child in the cafeteria? Campers are identified by their lanyard or badge, but we also welcome Parents, Faculty, and Staff to join us as well.

Are there Halal options available? The Clean Plate Station offers Halal Chicken and Beef.



FOODU

Download our FoodU app to check out menus, find nutritional information, and submit feedback!

FOUNDERS TABLE

Depending upon the size of your group, at mealtime, you will be greeted with our all-vou-care-to-eat dining location and its wide variety of craveable stations. Clean Plate is Certified by Kitchen's with Confidence and offers delicious options completely free of the FDA's seven most common allergens to give our guests total peace of mind. You will be greeted by Allertrain Certified Chefs that know the ingredients of every dish. The 1859 Grille serves everything from hot, hand-carved sandwiches, to Rotisserie barbecue, to traditional never frozen hand pressed burgers with Hand-cut fries. Our V2 station hones in on vegan and vegetarian cuisine, and The Oven serves up pizza, stromboli, and calzones made from fresh dough as well as other roasted entrée features. Bravissimo is our action station where food preparation comes alive. The Center Market Salad Station and Deli has made to order sandwiches, soups made from scratch, and an array of greens, fresh toppings, and house-made dressings. Spoon & Fork serves up scratch-made entrées from traditional comfort foods to international cuisines every day.

BREAKFAST

Fuel your day with traditional breakfast options, as well as made-to-order omelets, a fruit and yogurt bar, fresh baked pastries, and a waffle station. Plus, a huge variety of cereals! Looking for dairy alternatives? We've got those covered as well.

DESSERTS

House-made cookies, treats, and a self-serve ice cream station? This will ramp up the fun factor of just about any team gathering or conference!

CLEAN PLATE

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That means every single guest gets to enjoy a delicious meal, worry-free.

GOLD STANDARDS

- Fresh, cage-free shell eggs
- Pizza dough freshly made from scratch
- Entrée meats roasted in our kitchens
- All chicken and fish hand-breaded by our chefs
- Sauces made from scratch in-house
- Soups simmered with stock made from fresh ingredients
- Desserts baked in-house
- USDA-inspected, all natural, fresh, never frozen ground beef
- Fresh-cut French fries

VALPARAISO UNIVERSITY DINING SERVICES

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