BE GREEN, BE HEALTHY, BE BOLD PROGRAM

Fresh Ideas supports health and wellness initiatives. We help students eat responsibly by providing healthy well-balanced meals, wellness tips and nutritional information. Nutrition identifiers are posted in the dining areas to help students make informed eating decisions.



REUSABLE TO-GO CONTAINER PROGRAM

For students on the go, we are excited to offer a new program that allows students to use an eco-friendly container for their meal. The to-go containers can then be returned for a clean and sanitized box or a token that can be redeemed for a to-go container in the future.

SPECIAL EVENTS

Fresh Ideas believes food should be fun and will host a variety of special meals throughout the year.

VISIT THE DINING WEBSITE

Visit www.freshideasfood.com/drurydining and tell us about your experience with Fresh Ideas. View daily menus and nutritional information. Learn about the *Be Green, Be Healthy, Be Bold* program, our sustainability efforts, student employment and contact our dietitian with your nutritional questions.

SUGGESTIONS OR QUESTIONS?

Contact Amanda Sien, Director of Dining Services, at asien@freshideasfood.com or 417-873-7286.



WWW.FACEBOOK.COM/DRURYDINING

DRURY UNIVERSITY



WELCOME TO DRURY DINING

Fresh Ideas believes that good food is a powerful thing. Good food takes people on a journey, embraces culture and creates lasting relationships. Your feedback is important and can help shape the dining program.

We focus on what you want, offering menus for even the most discriminating tastes with variety, convenience and nutrition in mind. Our friendly, service-oriented staff aim to please and provide an excellent dining experience.

MEAL PLANS

Each meal plan contains two components: Blocks (meals) and Panther Bucks. The block plans are based on meals per semester. Your unused Panther Bucks roll over from the fall semester to the spring semester, if you purchase a spring semester meal plan. Meal plans do not roll over from academic year to academic year.

Your meal plan blocks can be used at the Commons during dining hours and can be redeemed at the CX Monday-Friday from 6:30-8:00pm and Sunday from 6:30-8:00pm in the form of a meal equivalent value of \$4.35 per meal plan block (meal).

Debit Dollars are additional monies that may be purchased in addition to the meal plan. Debit Dollars may be used in the CX and the Commons. Unused Debit Dollars roll from the fall semester to the spring semester and may be refunded at the end of the academic year. All Debit Dollars purchased are tax exempt. Debit Dollar deposits can be made in MyDrury and at Student Financial Services in Burnham Hall.

180 Block Meal Plan + \$340 Panther Bucks 150 Block Meal Plan + \$340 Panther Bucks 120 Block Meal Plan + \$270 Panther Bucks 90 Block Meal Plan + \$200 Panther Bucks 45 Block Meal Plan + \$130 Panther Bucks

COMMONS DINING HALL HOURS

Monday – Friday

Hot Breakfast 7:00am – 10:00am Continental Breakfast 10:00am – 11:00am Lunch 11am – 1:30pm Light Lunch 1:30pm – 4:30pm Dinner 4:30pm – 7:00pm

Saturday

Breakfast 9:00am – 11am Lunch 11am – 1:00pm Light Lunch 1:00pm – 4:30pm Dinner 4:30pm – 7:00pm

Sunday Brunch 9:00am – 1:30pm

CAMPUS EXCHANGE (CX) HOURS

Monday – Thursday Friday 7:45am – 10:00pm 7:45am – 9:00pm

Saturday Sunday 12:00pm – 5:00pm 5:00pm – 9:00pm

DINING OPTIONS & VARIETY

The dining hall will have several food stations for students to choose from including:

- Chef's Table: traditional homestyle entrées
- Culinary Expo/Grill: daily grill specials & freshly prepared specialty items
- Fresh Fusion: healthy, vegetarian items
- Trattoria: pizza and pastas
- Soup, Deli & Fresh Salad Station
- Array of handcrafted desserts
- The CX proudly serves Starbucks and is the first coffee shop to offer nitrous coffee in Springfield. Nitro coffee is a cold brew that is steeped, infused with nitrogen gas, kegged, and served from a tap. For students on the go, we offer a variety of Fresh & Go items such as sandwiches, wraps, and salads.

SPECIAL DIETS

Our culinarians are aware of today's dietary restrictions and food lifestyles. Fresh Ideas will accommodate physician-ordered diets, dietary choices including vegetarian, vegan, glutenfree, and students with allergies. Students may contact Amanda Sien, Director of Dining Services, at asien@freshideasfood.com for more information and to discuss dietary needs.