New Menu Items & Concepts

Spring 2018

East Side Dine-In

- Adding an additional dispenser in the milk area for 2%
- We will be offering afternoon snacks at the chef’s table on Tuesday’s & Thursday’s from 3:30pm – 4:30pm
- We have a dedicated avoiding-gluten waffle station
- Special lights have been installed above the salad bar to enhance our great products
- Reusable take out containers available for purchase
- Adding Chia pudding into dessert rotation, French Toast Casserole to breakfast rotation, breakfast pizza to brunch
- Continue to have National Food Day recognition
- Small batch cooking to ensure quality freshness
- Daily flavored oatmeal rotation
- Prime Night & International will continue

West Side Dine-In

- Daily flavored oatmeal rotation
- Adding avoiding-gluten, blueberry and chocolate chip waffles
- Rotating falafel and veggie burgers in grill station
- Doing Italian Night January 24
- Will be adding Ham to breakfast meat rotation
- Adding Chia pudding into dessert rotation, French Toast Casserole to breakfast rotation, breakfast pizza to brunch
- Prime Night & International will continue
- Reusable take out containers available for purchase
- Implement National Food Day recognition
- Small batch cooking to ensure quality freshness

East Meets West Deli

**Blended Burger**: CulinArt is joining the Blended Burger Project™, a movement that strives to make burgers better by blending ground meat with chopped mushrooms, creating an incredibly delicious and healthier patty, that is also more sustainable for the planet.

**Crispy Korean Chicken Sandwich**: This on-trend sweet and spicy sandwich will be added to the menu as well as debut at Smash n’ Shake at Roth.

**Chicken or Beef Philly Cheesesteak**: A classic favorite making it’s way onto the menu.

**Hand-cut Fries**: A perfect side for any of the new or existing menu items.

**Launch**: Monday, January 22, 2018

The Emporium

**Hot Grab n’ Go**: Grab n’ Go at The Emporium expands with hot meals in a new, dedicated heated display case. Asian to go meals will now be offered too.

**Hale & Hearty Soup**: Soup will be available daily.

Roth Food Court

**Create-Your-Own Pasta Bowl**: Customized pasta dishes at Tuscan Bistro debuted Fall 2017; concept will officially launch for Spring 2018. (Student Voice sampled some dishes and they were very pleased!)

**Wok Station**: FUZE Pan Asian Express expands with a cooked-to-order wok station, similar to the Stir Fry concept at SAC Food Court.

**Crispy Korean Chicken Sandwich**: This on-trend sandwich will debut at Smash n’ Shake.

**Beyond Burger™**: This plant-based burger that looks, cooks and tastes like a fresh beef burger will be hitting the Smash n’ Shake menu as well.

**Launch**: Tuesday, February 6, 2018

SAC Food Court

**Deli**: Roast will become a full service deli. Build a wrap or sandwich how you would like it or choice from the daily specials.

**Tuscan**: To keep a fresh menu and offer variety, a new 4 week cycle menu will rotate with all Italian favorites.

**Launch**: Tuesday, February 6, 2018

HDV/GLS Center

**Waffles & Ice Cream**: A new menu concept at HDV/GLS level. We will work with our blogger and photographer to help launch this dessert.

**Launch**: Monday, January 29, 2018

Jasmine

**Cafetasia**: Misook is bringing Kimbap back!

**Hibachi**: This station is revamped and will showcase live cooking rotating weekly between Curry Kitchen and Cafetasia.

**Launch**: Monday, January 29, 2018