Your dining experience is more than great food. It is a community experience centered on culinary expertise, fresh ingredients, healthy options, and a shared sense of environmental and social responsibility.

Join us to experience the comfort, convenience, outstanding food, and inviting atmosphere designed especially for you.

Your Dining Team

Jason Aupied
Resident District Manager
Meet the Team

Jason Aupied
Resident District Manager
jcaupied@wm.edu

Stephanie May,
MS, RD, LD
Campus Dietitian
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Timothy Grayson
Campus Executive Chef
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Michael Bush
Sadler Operations Manager
mjbush@wm.edu

Steve Moyer
Commons Operations Manager
sfmoyer@wm.edu

“Great relationships form around the table.”

William & Mary Dining Team
Let’s Have Some Fun

At William & Mary, food is the foundation for fun. Join us for weekly and monthly special events and promotions, like build-your-own dessert bars, restaurant style dining nights, and classic holiday feasts. We believe that relationships are strengthened around the table.
Services available to students with a meal plan:
- Food allergy management and support for new and/or current students
- Special diet accommodation requests
- Nutrition education and guidance
- Dining hall tours
- Nutrition and wellness programming
- Sports nutrition

QUESTIONS?
Contact Stephanie at smmay@wm.edu
Every Mindful Limited Time Offer has one goal: to balance indulgent flavors and good-for-you ingredients to prove that it IS possible to eat deeply satisfying foods while focusing on personal wellness.

We celebrate our culinary heritage every day with our incredible Love of Food chefs, bringing decades of cooking and a lifelong love of food to our retail locations. Love of Food features recognized and up-and-coming celebrity chefs as well as our own Sodexo top culinary talent, who share a “love of food” with you!
Limited Time Offers

- Meal time is about much more than just great food. It’s a chance to recharge, catch up with friends, and have fun! Exciting limited-time offers enhance the dining experience. Join us each month for events, giveaways, and special menus.

Pop Up Restaurants

- Dining halls are great, but every now and then we like to do something special. Pop-up restaurants transform dining locations into high-end restaurants serving a variety of cuisines. From steak to seafood to a create-your-own dessert bar, you’ll love all of our options.
Bite for Universities
THE APP YOU’LL USE EVERY DAY

- Transparent and accurate menus at your fingertips
- Filters to highlight or hide menu items based on your specific dietary need
- Never miss one of our great events
- Exclusive sweepstakes and contests
My Zone:
My Zone is a gluten-free, peanut and tree-nut free pantry area reserved for people with allergies and other special dietary needs.

Look for the Labels:
Both resident dining halls include a vegan station that serves foods such as whole grain salads, quinoa, fresh cooked and/or raw vegetables, a hot entrée, soup and hummus. Throughout both dining halls, you will find vegan and vegetarian menu items identified by a “V” or “VG” logo.

Mindful:
Mindful is a program that helps students identify foods that are lower in total calories, total fat, saturated fat, and sodium. Look for the Mindful logo at each station and on posted menus.

Pizza:
Hand-tossed pizza favorites and homemade Marinara and Alfredo Sauces top your choice of pastas.

Deli:
Chef’s signature deli sandwiches, toasted subs and paninis, on your choice of house made bread, rolls or lettuce wraps.

Dessert:
Homemade cookies, cakes, bars and pastries, plus ice cream and festive seasonal treats.

My Zone:
My Zone is a gluten-free, peanut and tree-nut free pantry area reserved for people with allergies and other special dietary needs.
Simple Serving Stations are located in the Center Court at Sadler & Commons Dining Halls.

All foods served at this station are prepared exclusively with ingredients which do not contain the following food allergens.

❤️ MILK ❤️ WHEAT ❤️ SHELLFISH ❤️ TREE NUTS
❤️ EGGS ❤️ SOY ❤️ PEANUTS ❤️ GLUTEN

They are prepared in a facility which uses these ingredients in the production of other dishes. Although we take measures to ensure against this, the possibility of cross-contamination through contact with other foods does exist.

Simple Serving Stations are located in the Center Court at Sadler & Commons Dining Halls.
PAYMENT ACCEPTED AT ALL RETAIL LOCATIONS

- Cash
- Credit Card
- Dining Dollars
- W&M Express
- Mobile order available at six dining locations

Choose 1:
Blackened Mahi-Mahi Tacos served with blue corn tortillas, avocado crema, pickled red onion and charred corn salsa

OR
Fajita roasted seasonal Vegetable Tacos
You won’t hit a snacking rut on our watch!
Whether you are looking for something protein packed to get through your last class or stay hydrated with new and exciting beverages, we add new snacks and drinks throughout the academic year. Tribe Market and Student Exchange accept Dining Dollars and W&M Express.

Save when you purchase more! Easily stock up your fridge and save when you build your own beverage pack at Marketplace, Tribe Market and Student Exchange.
WHERE TO EAT ON CAMPUS

William & Mary operates a variety of dining halls, convenience stores, food trucks, and retail locations for students to conveniently grab a meal or a snack anywhere on campus.

WHO TAKES WHAT?  MS - MEAL SWIPES  DD - DINING DOLLARS  XP - W&M EXPRESS

COMMONS
- Residential Dining Locations: Commons Dining Hall, often referred to as “the Caf”  DD XP
- Convenience Store Location: Tribe Market  DD XP

SADLER
- Residential Dining Locations: Center Court at Sadler Center  DD XP
- Retail Dining Locations: Casal DD XP, Odoba DD XP, Tribe Truck (seasonal) DD XP
- Convenience Store Location: Student X-Change  DD XP

SWEM LIBRARY
- Retail Dining Location: Aromas  DD XP

RAYMOND A. MASON SCHOOL OF BUSINESS
- Retail Dining Location: Boeelly Café DD XP proudly serving Starbucks

INTEGRATED SCIENCE CENTER
- Retail Dining Location: Element Café DD XP proudly serving Starbucks

CAMPUS CENTER
- Retail Dining Location: Marketplace  DD XP

SCHOOL OF EDUCATION
- Retail Dining Location: Monticello Café DD XP powered by Intelligentsia

LAW SCHOOL
- Retail Dining Location: Law Café DD XP proudly serving Starbucks

DAILY GRIND
- Retail Dining Location: Aromas  DD XP

TRIBE SQUARE
- Chick-fil-A  DD XP
- Off-Campus
- Dominos  DD Call-in orders DD

ALTERNATIVE CAMPUSES
- Law School Education School
- Off-Campus
- Domino’s
- Call-in orders
Mid-June you will be able to search on Indeed.com by searching W&M Dining Student Worker. Applications available in the dining hall in the fall.

- Flexible Schedule
- Easy Commute
- A Free Meal During Your Shift

Contact information: dining@wm.edu
Local, Sustainable.

We purchase locally whenever possible for the freshest ingredients in our recipes. We source 100% sustainable seafood, eggs from cage-free chickens, ethically and fresh milk from local dairy farms.

William & Mary students enjoy fresh broccoli, lettuce, sweet potatoes and other vegetables that are not just locally sourced, but actually grown with the help of the university's students at KelRae Farm.

W&M Dining, is cultivating honey bees on the farm as the next step in exploring sustainability and healthy food options.
Hydroponics

In a partnership with W&M Sustainability, W&M Dining received a Green Fee Grant to obtain our very own hydroponics walls from Opcom Farms. These are maintained by W&M Dining Sustainability Interns. W&M Dining brings foods directly from our hydroponics wall to your plate!
The Student Culinary Council partners with W&M Dining Services and administration to create the ideal dining experience for students. They work hard to enhance the campus dining experience and bring student suggestions to fruition. The Student Culinary Council is W&M Dining’s approach to constant, structured student engagement that allows students to participate in their dining program in meaningful ways!

Want to be involved? Email us: auxiliary@wm.edu
Eat Smart. Get a plan.

Sign up today.
dining.wm.edu

All Freshmen and Sophomores are required to select either the Freedom, Gold 19 or Block 175 meal plan.

FREEDOM PLAN
Unlimited Meals per Week
$100.00 Dining Dollars per semester

GOLD 19
19 Meals per Week
$225.00 Dining Dollars per semester

BLOCK 175
175 Meals per Block
$400.00 Dining Dollars per semester

BLOCK 125
125 Meals Swipes per Semester
$400.00 Dining Dollars per semester

BLOCK 100
100 Meals Swipes per Semester
$500.00 Dining Dollars per semester
Juniors/Seniors/Apartment/Grad/Commuters Only

COMMUTER 50
50 Meals Swipes per Semester
$560.00 Dining Dollars per semester
Apartment/Grad/Commuters Only

COMMUTER 25
25 Meals Swipes per Semester
$560.00 Dining Dollars per semester
Apartment/Grad/Commuters Only

If you have a meal plan in the fall, you will automatically be assigned the same meal plan in the spring and be billed accordingly. Unused Dining Dollars will roll from the fall semester to the spring semester but unused meal swipes will expire.
SODEXO CAMPUS INTERNSHIPS AND YOU HAVE SOMETHING IN COMMON

endless creativity!

SCAN THE CODE TO LEARN MORE ABOUT CAMPUS INTERNSHIPS!

Not convinced? Follow us on Instagram and see what our campus interns are up to across the country!

sostudents.sodexomyway.com

@SoInternships
SEND A LITTLE love FROM HOME!

WHETHER IT'S A SPECIAL OCCASION, A RANDOM SURPRISE SHOWING YOU CARE, OR SIMPLY SAVING YOUR STUDENT A TRIP TO THE STORE, A DELIVERED PACKAGE IS SURE TO BRIGHTEN YOUR STUDENTS’ DAY!

Visit:
dining.wm.edu
Our team of marketing interns help create and execute special dining hall events! If you are interested in joining the Marketing Intern Team Contact Melissa Strain at mmstrain@wm.edu

The William & Mary Dining sustainability internship program consists William & Mary students who work with W&M Dining to improve environmental, social, and economic sustainability of food served in the dining halls and throughout campus. Specifically, the program consists of the following main five committees:
- Farm committee
- Hydroponics committee
- Compost committee
- Food awareness committee
- Marketing committee

Contact Steve Moyer at sfmoyer@wm.edu if you are interested in joining the W&M Dining Sustainability team.

text WMDINING to 82257 to receive text alerts about campus dining.