LEHIGH UNIVERSITY
DINING
Spring 2021
Virtual Tour

Lehigh Dining
lehighdining
@LehighDining
www.lehighdining.com
We believe that food brings people together. Our team works hard every day and is committed to providing the Lehigh community with an extraordinary dining experience that is consistently fresh, delicious and nutritious throughout our on campus dining locations. Lehigh is happy to offer a wide variety of cuisines and options.

Our dining program prides itself on being forward thinking, innovative and dynamic. Our professional chefs develop menus that include vegan and vegetarian options and cater to those with special dietary needs. We also feature our own on-campus bakery that offers made-from-scratch brownies, cakes, cookies, pies, tarts and other delicious, freshly made bakery treats. We look forward to meeting and serving you this semester.

*Photos in this slideshow may have been taken prior to Covid-19.
Our Response to Covid-19

• Lehigh Dining Services has implemented a comprehensive plan of operational and procedural changes as we reopen to ensure the safest possible environment and services for students, faculty, staff, guests, and Sodexo employees.

• To meet the dining needs of the campus community in this new environment, we have created a new normal through various levels of new services, enhanced communications, along with changes and adjustments to facilities.

• We have introduced control measures, infection prevention, physical distancing and will work closely with and consult with local health officials to determine the best strategies moving forward.

• We will continue to take a cautious, measured approach that will give the campus community the confidence to enjoy dining on campus, as well as the flexibility to choose the dining options that make everyone feel most comfortable.
Dining Staff

We will remain fully focused on safety, sanitation and cleanliness as well as supporting our team members with the necessary resources.

Precautions include:

● Staff will regularly report on their health
● Staff will wear face coverings and gloves at all times while working and interacting with guests
● Staff will continue to wash hands frequently
● Staff will be required to follow infection prevention guidelines including the following:
  O Staying home when ill
  O Practicing physical distancing whenever possible at work
  O Avoiding touching the eyes, nose, and mouth with unwashed hands
  O Cleaning and disinfecting frequently touched surfaces throughout the day
● Staff will continue to receive training to protect themselves and our guests
● Staff will have clear protocols if a team member tests positive for the virus
Facilities

Accommodations to dining facilities are imperative and have been made to ensure social/physical distancing. These modifications include converting some areas to “grab & go” locations, changing entrances and exits of the dining operations, relocating registers and new seating configurations.

Precautions include:

● Glass/plexiglass protection added at appropriate locations
● Limiting the number of individuals dining in a single facility
● Hand sanitizer stations readily available and easy to find at all locations
● Converting Pandini’s to Clutch & Go; A Grab & Go concept that features freshly prepared pizza, chicken tenders, fries along with a vast selection of grab & go items
● Implementing procedures to increase cleaning and sanitizing frequency in back of house
Operations

Operational, general procedures and protocols have been developed within Dining Services as a way to deliver safe, high quality food in a carefully controlled environment. Again, safeguarding the health and well-being of every member of the campus community is our highest priority.

Precautions include:

- Requiring all diners to wear face coverings in all dining facilities
- On-campus dining will be take out only until at least Monday, February 8
- Expansion of takeout and prepackaged options
- Encouraging use of mobile ordering and payment in advance through Grubhub at retail operations
- Temporarily eliminating buffet style self-service food and beverage
- Modifying hours of operation throughout our locations
Meet the Team

A team of dedicated professionals who are here to help.

Bruce Christine
General Manager

Carrie Gerencher
Registered Dietitian

Evan Rehrig
Marketing Manager

John Hynes
Executive Chef

Jason Lenig
Retail Manager

“Great relationships form around the table, and we look forward to welcoming you to ours.”

Bruce Christine, Lehigh Dining
Let’s Have Some Fun

At Lehigh Dining, food is the foundation for fun. Join us for weekly and monthly special events and promotions, like smoothie happy hours, national food days, themed meals, chef competitions, classic holiday feasts and much more!
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.

Promotions

- Every week will bring new promotions and celebrations, including chances to win prizes, such as trips, gaming systems, or Amazon gift cards. Be on the lookout for event calendars and a chance to win!
Eat Smart. Get a plan.
designed for first year students | available to all students

**CARTE BLANCHE | $3,345**
Unlimited Meal Swipes per semester, $100 Dining Dollars, 7 Meal Credits per week, 5 Guest Meals

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**200 BLOCK PLAN | $3,040**
200 Meal Swipes per semester, $150 Dining Dollars, Multiple Meal Credits per Meal Period, 5 Guest Meals

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**225 BLOCK PLAN | $3,040**
225 Meal Swipes per semester, $50 Dining Dollars, Multiple Meal Credits per Meal Period, 5 Guest Meals

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**250 BLOCK PLAN | $3,040**
250 Meal Swipes per semester, Multiple Meal Credits per Meal Period, 5 Guest Meals

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Students can add Dining Dollars at anytime. Students earn a 20% bonus when funds are added within the first 10 days of the semester and a 10% bonus the remainder of the semester.
Meal Plans (cont.)
designed for upper class students

150 BLOCK PLAN | $2,670
150 Meal Swipes per semester, $150 Dining Dollars, Multiple Meal Credits per Meal Period, 5 Guest Meals

125 BLOCK PLAN | $2,670
150 Meal Swipes per semester, $250 Dining Dollars, Multiple Meal Credits per Meal Period, 5 Guest Meals

Students can add Dining Dollars at anytime. Students earn a 20% bonus when funds are added within the first 10 days of the semester and a 10% bonus the remainder of the semester.
Meal Plans (cont.)
designed for upper class students and students living off campus

75 BLOCK PLAN | $1,625
75 Meal Swipes per semester, $250 Dining Dollars, Multiple Meal Credits per Meal Period

50 BLOCK PLAN | $1,270
50 Meal Swipes per semester, $250 Dining Dollars, Multiple Meal Credits per Meal Period, 5 Guest Meals

DINING DOLLAR PLAN | $400
$400 Dining Dollars

Students can add Dining Dollars at anytime. Students earn a 20% bonus when funds are added within the first 10 days of the semester and a 10% bonus the remainder of the semester.
Meal plans can be used at any of our dining locations with the exception of Market X. Students can access their meal plan using their Lehigh University ID card. A meal plan has three components (Meal Swipes, Dining Dollars and Meal Credits) that allow for maximum value and opportunity to enjoy all that Lehigh Dining has to offer.

Meal Swipes

Meal swipes are used at our all-you-care-to-eat student restaurants: Cort @ Lower UC, Rathbone & Brodhead. One meal swipe per meal period allows students to dine in or take out.

Dining Dollars

This declining balance account can be used exclusively at all Lehigh University Dining locations, except Market X. Dining Dollars are non-refundable and carry over from Fall semester to Spring semester.

Meal Credits

A meal credit is cash value applied to food purchases at retail locations on campus. In exchange for a meal swipe, students receive credit toward the total cost of a retail purchase.
RESIDENT DINING

All-you-care-to-eat student restaurants

*All hours of operation are subject to change.
RESIDENT DINING

Bright and colorful with a view that can't be beat! This all-you-care-to-eat eatery features eight culinary platforms that can satisfy any craving or dietary need for breakfast, lunch or dinner. What truly makes this place special, is the gorgeous view overlooking the Lehigh Valley.

Payment Methods: Meal Swipes, Dining Dollars, GoldPLUS, Cash, Credit, Debit

Mon – Sat: 7:30am – 8pm
Sun: 9:30am – 8pm
*Beginning February 1

Manager – Lauren Sleeger | Chef John Hynes
Offering breakfast, lunch and dinner, Cort @ Lower UC offers a variety of all-you-care-to-eat healthy choices including home-style entrees, pasta, grilled-to-order features, fresh-made sandwiches and wraps, a salad bar and more!

Payment Methods: Meal Swipes, Dining Dollars, GoldPLUS, Cash, Credit, Debit

Mon – Fri: 7am – 8pm  
Sat – Sun: 11am – 7pm 
*Beginning February 1

Manager – Paul Rinaldi | Chef CJ Livering
Tucked inside Brodhead Residence Hall, is a warm, contemporary and inviting place for students to dine. Students love this location for its family atmosphere and customized menu.

Payment Methods: Meal Swipes, Dining Dollars, GoldPLUS, Cash, Credit, Debit

Mon – Fri: 7:30am – 8pm
*Beginning February 1

Manager – Lauren Sleeger | Chef Tim Bressack
RETAIL DINING

On-campus cafes and a la carte eateries

*All hours of operation are subject to change.
RETAIL DINING
University Center

Upper UC Food Court – Enjoy features from Flame, Salsa Rico, Mein Bowl, Cyclone Deli & Salads, Sushi, Simply To Go, Pepsi products & more!

Baker’s Junction – Proudly serves Starbuck’s Coffee, fresh-baked goods, made-to-order breakfast sandwiches and fresh fruit smoothies.

Clutch & Go – Located on the second floor of the UC, this newly renovated space offers to-go offerings. Clutch & Go features freshly-prepared personal pizzas, calzones, chicken fingers and fries along with Simply To Go sandwiches, salads, sushi, snacks & Pepsi products.

Payment Methods: Meal Credits, Dining Dollars, GoldPLUS, Cash, Credit, Debit

Upper UC Food Court
Mon – Fri: 10:30am – 8pm
Sat – Sun: Closed
*Beginning February 1

Baker’s Junction
Mon – Fri: 7:30am – 1pm
Sat – Sun: Closed
*Beginning February 1

Clutch & Go
Mon – Fri: 10:30am – 8pm
Sat – Sun: 11am – 8pm
*Beginning February 1
The Grind @ FML – Lehigh’s newest cafe opened in Fall 2019 and is located on the main floor of the E.W. Fairchild-Martindale Library. Enjoy hot breakfast sandwiches, freshly made sandwiches, grain & noodle salads, fresh baked goods, Peet's Coffee, smoothies, grab and go items & Pepsi products.

Hawk’s Nest – Tucked inside Lamberton Hall Student center, boasts Lehigh-famous noodle bowls, hand-pressed burgers, fries, salads, milkshakes & more!

Payment Methods: Meal Credits, Dining Dollars, GoldPLUS, Cash, Credit, Debit
FOOD TRUCKS

Fud Truk – Our original restaurant on wheels offers signature breakfast sandwiches, loaded grill cheese sandwiches and fresh-cut fries. A true student favorite on campus!

Simply Skewered – In Spring 2019, our state-of-the-art truck made its debut and offers a Churrasco inspired menu of Halal-certified grilled meats, vegetables and Brazilian side dishes and is 100% gluten free.

Payment Methods: Dining Dollars, GoldPLUS, Cash, Credit, Debit
Do you have questions about...

Healthy Eating Habits?
Weight Management?
Food Intolerances?
Food Allergies?
Nutrition?

Carrie, MA, RDN, LDN can help!

@LehighDiningRD 484-357-2258 e00913@lehigh.edu
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.

Simply Servings stations are located at
Cort @ Lower UC & Rathbone
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 responsibly sourced coffee, and fresh milk from local dairy farms.
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!

Student Favorites
• Birthday Cakes
• Lehigh Brownies
• Cupcake Delight
• Cookie Pies

www.lehighdining.com
Click on “Shop”