PLAN TO EAT
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.
“Great relationships form around the table.”
William & Mary Dining Team

Meet the Team

Lamar Patterson
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Julia Green
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James Holdren
Operations Manager
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Let’s Have Some Fun

At W&M Dining, 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.

**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 month will bring new promotions and celebrations. Be on the lookout for event calendars and a chance to win!
Mindful Update

We are committed to creating healthy environments for our guests. Central to this effort is providing healthy, nutritious foods. We’ve listened to our customers. We’ve researched marketplace trends. Our executive chefs and registered dietitians work together to create an exciting collection of recipes. The result is Mindful - an approach that focuses on transparency of ingredients, delicious food, satisfying portions and clarity in message so that making Mindful choices becomes second nature.
Mosaic Bowl in Commons
Maize in Center Court at Sadler Center
Build your own vegan or vegetarian rice, grain or veggie bowl.

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

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

Grill
Featuring daily grilled chicken, burgers, fries, and other favorites.

Dessert
Featuring house-made sweets, including cookies, cupcakes, brownies and more!

Look for the Icons
Throughout the dining halls, you will find vegan and vegetarian menu items identified by a “V” or “VG” icon.
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. In a partnership with W&M Sustainability, W&M Dining received a Green Fee Grant to obtain our very own hydroponics walls. These are maintained by W&M Dining Sustainability Interns, along with our culinary staff. W&M Dining brings foods directly from our hydroponics wall to your plate!
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.

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

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

#SIMPLE
Retail

PAYMENT ACCEPTED AT ALL RETAIL LOCATIONS

Cash ● Credit Card
Dining Dollars ● W&M Express
MINDFUL
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.

LOVE OF FOOD
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!

SNACKS AND BEVERAGES
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.

BYOP
Save when you purchase more! Easily stock up your fridge and save when you build your own beverage pack at Marketplace, Tribe Market or Student Exchange

SEASONAL SNACKING AT IT’S FINEST
Whether it’s all things PSL in the fall, better-for-you snacks in January or indulgent treats to close out the year we bring seasonal snacks to our retail locations. Be on the look out when you come to campus for our seasonal snacking areas, so you don’t miss out.

Simple Zone
Simple Zone provides food without gluten, peanuts or tree nuts in an area designed for people with allergies and other special diet needs.
SEE SOMETHING different

Connect With Us on MYDTXT!
WMDINING
text KEYWORD to 82257
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.

You’ve got enough to focus on around campus: classes, studying, work and extracurricular activities. You shouldn’t have to plan meal prep as well. Having a meal plan lets you grab a meal with your friends when you want it and where you want it.

All Freshmen and Sophomores living on campus are required to have the all-access plan.

**All-Access**
- Unlimited swipes
- $400 Dining Dollars

**BLOCK 125**
- 125 Meals Swipes per Semester
- $400.00 Dining Dollars per semester
- Juniors/Seniors/Apartment/Grad/Commuters Only

**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.