foodful /fuːd(ə)l/ /ˈfoʊdful/ | William & Mary
abounding with or supplying food. | DINING SERVICES
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.

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Resident District Manager
Meet the Team

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“Great relationships form around the table.”
William & Mary Dining Team
Let’s Have Some Fun

At William & Mary 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.
What is Mindful?

Sodexo’s health & wellness approach that helps you make healthy choices second nature.

- **FILL UP** with less calories, fat and sodium
- **EDUCATION MATERIALS** to live healthier
- **WELLNESS TOOLS** that track your foods and activity

Learn more about everything Mindful offers you at [Mindful.Sodexo.com](http://Mindful.Sodexo.com)
| **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. |
| **Dessert:** | Homemade cookies, cakes, bars and pastries, plus ice cream and festive seasonal treats. |
| **Deli:** | Chef’s signature deli sandwiches, toasted subs and paninis, on your choice of bread, rolls or lettuce wraps. |
| **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. |
| **Other Stations** |  |
| **Dessert:** |  |
| **Deli:** |  |
| **Mindful:** |  |
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.

For more information on special diets, or to schedule a consultation, Stephanie May at smmay@wm.edu
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”
Convenience Store Location: Tribe Market

SADLER
Residential Dining Locations: Center Court at Sadler Center
Retail Dining Locations: Cosi, Qdoba, Tribe Truck (seasonal)
Convenience Store Location: Student X-Change

SWEM LIBRARY
Retail Dining Location: Aromas

RAYMOND A. MASON SCHOOL OF BUSINESS
Retail Dining Location: Boehly Café

INTEGRATED SCIENCE CENTER
Retail Dining Location: Element Café

CAMPUS CENTER
Retail Dining Location: Marketplace

SCHOOL OF EDUCATION
Retail Dining Location: Monticello Café

LAW SCHOOL
Retail Dining Location: Law Café

DAILY GRIND
Retail Dining Location: Aromas

TRIBE SQUARE
Chick-fil-A

OFF-CAMPUS
Dominoes Call-in orders
CAMPUS RETAIL LOCATIONS

PAYMENT ACCEPTED AT ALL RETAIL LOCATIONS

- Cash
- Credit Card
- Dining Dollars
- W&M Express

We Proudly Brew
STARBUCKS COFFEE

Chick-fil-A®
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.
Hydroponics? Student-grown produce? Composting? W&M Dining has it all. Through partnerships with local farmers, William & Mary’s Office of Sustainability, and local composting facilities, W&M Dining strives to address the full cycle of sustainability.

Kelrae Farms is a family-owned farm located 20 minutes from campus in Toano, Virginia, where William & Mary Dining rents and maintains eight 120-yard rows of farming space in order to provide the freshest produce to William & Mary students.

At Kelrae Farms, Dining staff, student interns and other volunteers plant seeds, tend to the crops, and harvest the produce.

Each year, W&M Dining yielded an average of 7 tons of produce which included tomatoes, cantaloupes, onions, potatoes, sweet potatoes, broccoli and more. The bounty was harvested, prepared and served in the campus dining halls.

In the summer of 2019, William & Mary Dining also harvested fresh honey after the inclusion of a colony of bees at the farm. KelRae products served in the dining halls are highlighted by a special graphic located at each serving station.

W&M Dining doesn’t just focus on production. Through a tray-less program, which cuts down on food and water waste, the implementation of the reusable to-go containers, biodegradable flatware, and takeout option, W&M Dining works to minimize waste and encourage environmental stewardship. Additionally, all food waste produced in the residential facilities is composted and returned to campus to be used by Grounds Maintenance or to Kelrae Farm to feed campus crops.

**HYDROPONICS**

Be sure to check out the Hydroponics grow wall in Commons. Dining interns grow lettuce and herbs in this self-sustaining agricultural system for chefs to serve on-site.
Eat Smart. Get a plan.

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

COMMraft 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.

Sign up today.
dining.wm.edu
Fuel THE TRIBE

Campus Dietitian
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WILLIAM & MARY
DINING SERVICES
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!

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.