



welcome to Brandeis

HOSPITALITY

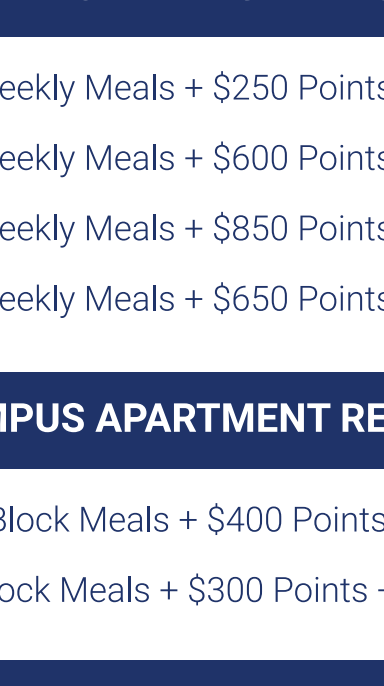
Dining done differently.

At Brandeis Hospitality, we expect our food to taste good, but we want it to do more than that. We want you to know where it comes from. How it's made. Who prepared it. We want it to tell a story. Upon the students' return to campus, you'll notice that we share our culinary story with 100% transparency through a mobile friendly website, digital signage, and chalk signage that highlight our menus with nutritional info, local partners, and allergens. We use fresh, vibrant, responsibly sourced ingredients to create exciting flavors from down the street and around the globe. We are excited for you to enjoy some of the newly forged partnerships with local businesses including Walden Local, Heiwa Tofu, Farm Fresh RI, NARD'S Berry Farm, Fantini Bakery, Ace Natural and alumni-founded Mr. Bing Chili Crisp!



Variety abounds at our dining halls and retail locations throughout campus. Whether you're looking for an all-you-care-to-eat meal from The Farm Table at Sherman, or to fuel your day with a quick coffee from Dunkin', we have an option for everyone. Our world-class chefs, hospitality team and food enthusiasts are ready to create dishes and experiences that meet every need.

We pride ourselves on evolving the program based on guest feedback; our mantra is "for students, by students" meaning you are the spark that ignites daily changes to the food served or the events hosted. Whether you scribble us a quick note on the newly installed Napkin Talk wall, take our 24/7 short guest *feedback survey* or drop us a note on the *Contact Us* form, we're ready to listen, respond and adapt the program to make it uniquely Brandeis. We look forward to dining with you soon!



Clay Hargrove
Resident District Manager

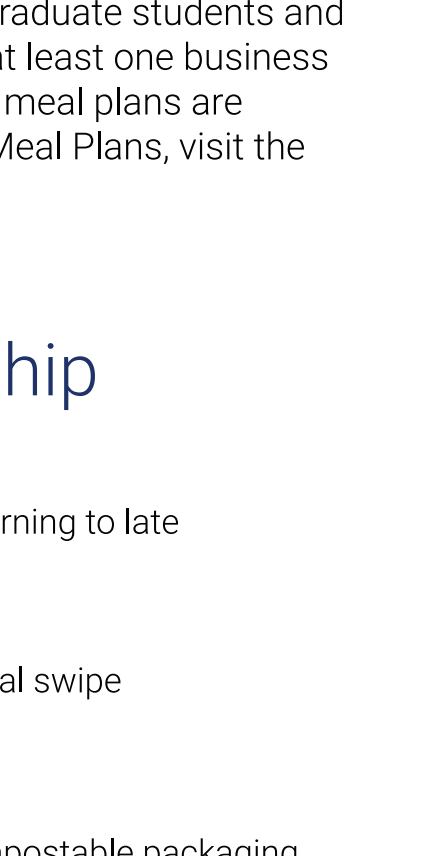
[CLICK HERE TO TAKE THE GUEST FEEDBACK SURVEY](#)

[CLICK HERE FOR THE CONTACT US FORM](#)

meal plans

Find the perfect Meal Plan to fit your life on campus. We are excited to welcome you to the table with a variety of different plans centered on authentic culinary experiences. We want to make dining on campus easy, so our plans offer access to a convenient combination of sit-down meals, grab and go snacks, retail restaurants, marketplaces, coffee shops, and more.

check out the options below!



TRADITIONAL RESIDENTS

- 19 Weekly Meals + \$250 Points + 5 Guest Meals
- 15 Weekly Meals + \$600 Points + 5 Guest Meals
- 12 Weekly Meals + \$850 Points + 5 Guest Meals
- 10 Weekly Meals + \$650 Points + 5 Guest Meals

CAMPUS APARTMENT RESIDENTS

- 120 Block Meals + \$400 Points + 5 Guest Meals
- 80 Block Meals + \$300 Points + 5 Guest Meals

COMMUTER STUDENTS

- 90 Block Meals + \$100 Points
- 60 Block Meals + \$60 Points
- \$240 Points

GRADUATE STUDENTS AND FACULTY & STAFF

- 30 Block Meals
- 15 Block Meals

Points and WhoCash can be used at any dining location on campus. Number of meals references number of swipes in a week (redeemable 1 per meal period), or in the case of Block Plans, the number of meals per semester. Some plans include Meal Exchange (ME) which is redeemable for a combo meal at Greens & Grains, Nakiri, La Sabrosa, Louis' Deli, The Hoot Market and The Stein. Commuting students, graduate students and faculty & staff can purchase a Meal Plan online here. Please allow at least one business day to process an online Meal Plan purchase. Once used, voluntary meal plans are non-refundable and non-transferable. For more information about Meal Plans, visit the Brandeis Campus Card Office or our Meal Plans FAQ page.

benefits of a meal plan membership

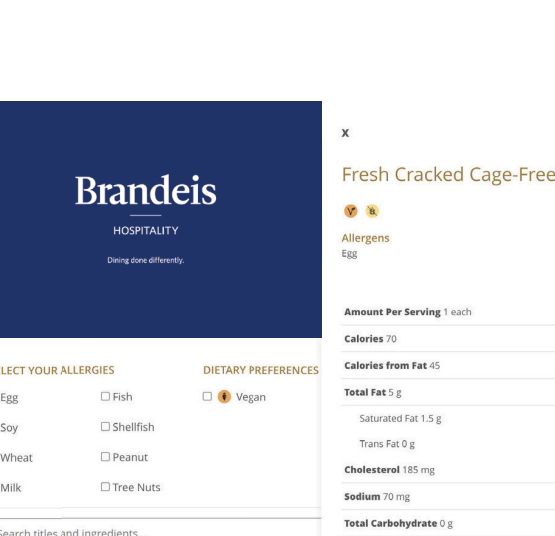
- Access to fresh, responsibly sourced food from early morning to late night, all conveniently stored on your Brandeis ID card.
- Combat food security through our Swipe Out Hunger meal swipe donation program.
- Meals available on the go at all retail restaurants via compostable packaging and at our all-you-care-to-eat restaurants via our eco-clam shell containers.
- Worry-free dining at our allgood station in The Farm Table at Sherman and Usdan Kitchen, offering enticing entrees made without the top 8 allergens.
- Easy mobile ordering and delivery through Starship Robots!
- Engage with the community at our pop-ups, teaching kitchens and farm table dinners.

kosher dining

The Kosher Table at Sherman offers an abundant variety of options and alternates between meat and dairy days including grains, roasted vegetables, a full salad bar, and sides.



Imaginative illustration of the new produce market island separating the Kosher section of Sherman for abundant variety of fresh fruits and vegetables on both meat and dairy days.

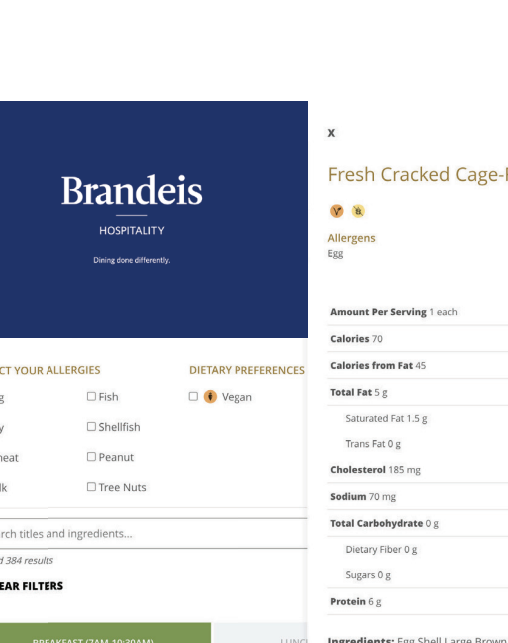
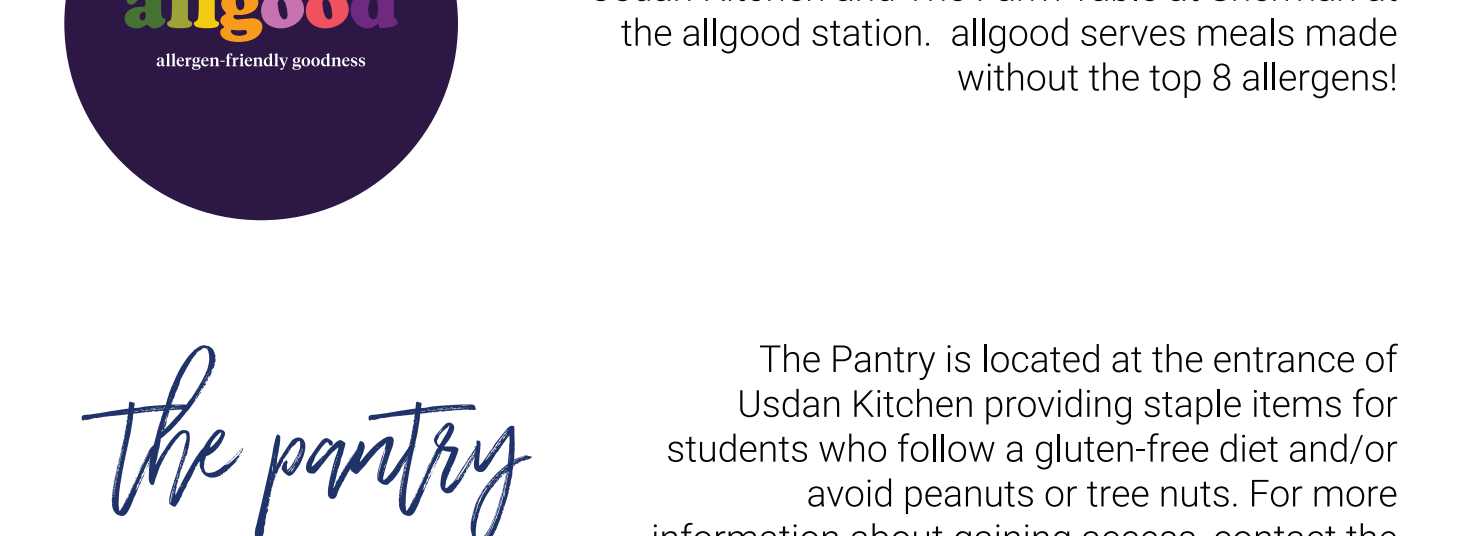
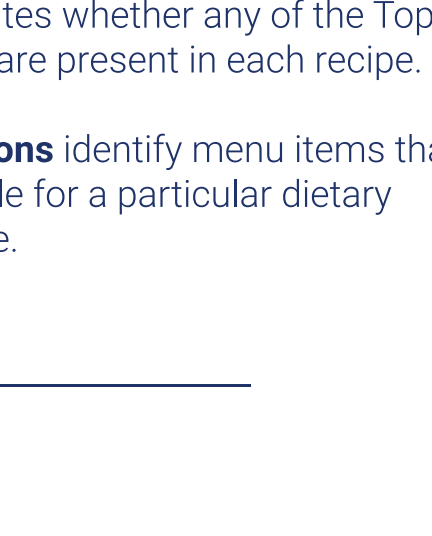


the traditional kosher favorite
got a branding facelift and new menus.
Stop by to grab a Kosher sandwich!

new restaurants debuting this fall

The Hive Culinary Studio is now in Upper Usdan!

The Hive has rotating restaurants, all available for Starship mobile order and robot delivery. Our first rotations will be Greens & Grains, Nakiri, La Sabrosa, and Wild Blue Sushi.



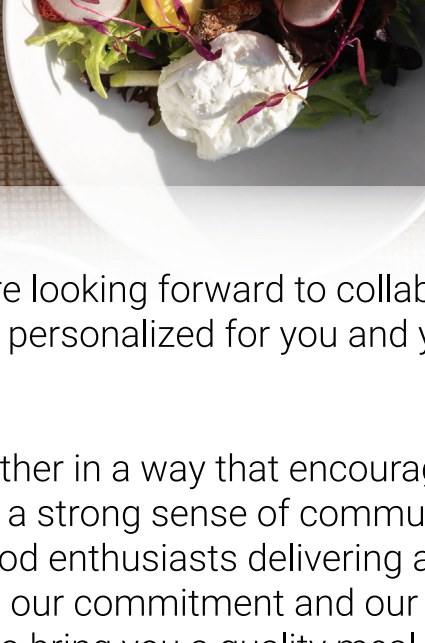
The Stein menu has changed!
The Stein will now offer wings, hand-breaded tenders, and oven-baked pizzas!

mobile ordering + robot delivery

Download the "Starship - Food Delivery" app on Google Play or the Apple Store to order food on the go! We've currently loaded menus in the system now, and the "Bots" are in training, preparing for your return. The Bots will be loading daily near the Dunkin' entrance at Upper Usdan. Starship mobile ordering and robot delivery will be available at Einstein Bros. Bagels, Dunkin', La Sabrosa, Greens & Grains, Nakiri, and Louis' Deli.



scan the QR code to download the app



dining with food allergies or special dietary preferences

We believe that food, safe for you, food is essential to a healthy life. So, our commitment is to help you power your activities on campus with good food and a dining program that makes it easy for you to eat right. It's why we have healthy and wholesome choices available every day and it's why we have nutrition and wellness programs that help take some of the mystery out of healthy living.

meet jessie!

Brandeis Hospitality
Registered Dietitian



Jessie is available to provide guidance and nutrition counseling for those with additional nutritional needs to help foster a healthy lifestyle here on campus. She is excited to help you learn how to navigate your dining choices, dive into ingredient transparency, and learn about the Harvest Table Culinary Group's commitment to health and wellbeing. We accommodate guests with dietary allergies or preferences in various ways and Jessie looks forward to helping you have a personalized experience with all of your dining opportunities.

Online interactive menus available at <http://brandeis.coupahost.com/> or can be emailed by request to collectivecatering@brandeis.edu. Not finding what you are looking for on our menus, feel free to submit a custom menu request and our dedicated event enthusiasts will be glad to collaborate with you on your specific needs.



In-depth nutrition nutrition information for each menu item, including a manufacturer-provided ingredient listing and allergen information. Click the menu item to access. **Dietary filters** are available on all menus, to navigate the daily offerings based on your restrictions and/or preferences to easily access full ingredient listings for each item. **Allergen filters** are available for all Top 8 Allergens. When selected, each menu item containing the chosen allergen will be automatically grayed-out for ease of searching dining options. **Dietary preferences**, such as vegan, vegetarian, and made-without-gluten, are identified with icons on all digital platforms. When the preference filter is selected, all other options will be grayed-out.

Digital signage at each food station in our residential dining locations highlights basic nutrition information and indicates whether any of the Top 8 Allergens are present in each recipe.

Dietary icons identify menu items that are suitable for a particular dietary preference.



Allergen-friendly goodness is served up at both Usdan Kitchen and The Farm Table at Sherman at the allgood station. allgood serves meals made without the top 8 allergens!

the pantry

The Pantry is located at the entrance of Usdan Kitchen providing staple items for students who follow a gluten-free diet and/or avoid peanuts or tree nuts. For more information about gaining access, contact the registered dietitian.

COLLECTIVE CATERING



The event enthusiasts at Collective Catering are looking forward to collaborating with you to create a story that is authentic and personalized for you and your guests.

We bring fresh ingredients and new ideas together in a way that encourages personal growth, meaningful connections, and a strong sense of community. We are a team of chefs, hospitality experts, and food enthusiasts delivering a different kind of culinary experience. Quality is our commitment and our chef's go beyond technique and flavor development to bring you a quality meal from sourcing to preparation.

In support of Brandeis' Year of Climate Action and greater sustainability goals, we are proud to make all of our events zero waste by default. This means that through thoughtful reuse, recycling and composting, we aim to divert at least 90% of waste generated by each event from landfills or incineration. With sustainability embedded in all that we do, we are committed to local and responsible sourcing. We work with a number of partners from New England to bring you the freshest ingredients, supporting local economies whenever possible. Our partners are required to utilize superior animal welfare and sustainable practices.

Our seasonally based menus all are visible at <http://brandeis.coupahost.com/> or can be emailed by request to collectivecatering@brandeis.edu. Not finding what you are looking for on our menus, feel free to submit a custom menu request and our dedicated event enthusiasts will be glad to collaborate with you on your specific needs.

Looking to plan your next event, log-in to COUPA and look for the Collective Catering logo to get started. If you need any assistance, please contact University Events at ueo@brandeis.edu.

stay connected

Visit the Brandeis Hospitality website to learn more about meal plans, see menus & hours, filter allergens & preferences, order Munch Mail gift packages and meet your dining team: www.brandeishospitality.com

Follow us on social to stay up-to-date on the latest dining news, events and more.

[@BrandeisHospitality](#)



interested in joining the student culinary council?

We are excited to create a program for students, by students by gathering frequent feedback to evolve the hospitality program. Send a note through our Contact Us form if you are interested in attending our first Council meeting in September 2022.

[CLICK HERE FOR THE CONTACT US FORM](#)

CAMPUS-WIDE *Hours of Operation* (EFFECTIVE 8/25/22):
Hours are subject to change

USDAN KITCHEN

*Monday – Thursday: 7:00 am – 8:00 pm / Friday: 7:00 am – 2:30 pm
Saturday – Sunday: Closed*

SHERMAN DINING HALL

*Monday – Friday: 7:00 am – 9:00 pm / Saturday: 9:30 am – 8:00 pm
Sunday: 9:30 am – 9:00 pm*

USDAN FOOD COURT

*Monday – Thursday: 11:00 am – 11:00 pm / Friday: 11:00 am – 8:00 pm
Saturday – Sunday: 12:00 pm – 8:00 pm*

LOUIS DELI

*Monday – Thursday: 11:00 am – 9:00 pm / Friday: 11:00 am – 1:30 pm
Saturday: Closed / Sunday: 11:00 am – 8:00 pm*

THE STEIN

Monday – Wednesday: Closed / Thursday – Sunday: 4:00 pm – 12:00 am

DUNKIN DONUTS

Monday – Friday: 7:30 am – 4:00 pm / Saturday – Sunday: 8:00 am – 1:00 pm

EINSTEIN BROS. BAGELS

*Monday – Thursday: 8:00 am – 10:00 pm / Friday: 8:00 am – 5:00 pm /
Saturday: 10:00 am – 5:00 pm / Sunday: 10:00 am – 9:00 pm*

STARBUCKS

*Monday – Thursday: 8:00 am – 7:30 pm / Friday: 8:00 am – 3:30 pm /
Saturday – Sunday: Closed*

THE HOOT

Monday – Friday: 9:30 am – 2:00 am / Saturday – Sunday: 10:30 am – 2:00 am

FACULTY CLUB

Monday – Friday: 11:30 am – 2:00 pm / Saturday – Sunday: Closed

want to learn more about
Harvest Table and our commitments?

CLICK HERE!