

dining on campus

for Faculty and Staff



we are Brandeis Hospitality

We're a team of chefs, hospitality experts, and foodies dedicated to delivering a different kind of culinary experience. Together, we turn fresh, local and responsibly-sourced ingredients into authentic food experiences where students learn, collaborate and create lifelong memories.

**Pull up a seat and get ready to experience
dining done differently.**



welcome to Brandeis

At Brandeis Hospitality, we strive to grow and empower the Brandeis Community throughout all that we do. Students can expect to experience unreasonable hospitality, innovative culinary creations and learn more about what we serve and how we partner with our local vendors to provide the best the area has to offer. Our core commitments will always be “for students, by students” as we grow and evolve with the Brandeis Community. We can’t wait to welcome you to our table.

JP FESPERMAN, EXECUTIVE DIRECTOR OF HOSPITALITY
HARVEST TABLE CULINARY GROUP

our culinary commitments



meet the team



JP Fesperman
*Executive Director of
Hospitality*



Douglas McGee
Director of Operations



Steven Nevulis
Executive Chef



Craig Foster
Guest Experience Manager



Nicole Zapherson
Health & Wellness Manager



Allison Deyo
Sustainability Coordinator



menus & dietary needs

Online interactive menus are available at www.BrandeisHospitality.com and are easily accessible from your computer or mobile device. You can view our daily menu offerings for all Brandeis Hospitality campus locations to help you plan the week! In-depth nutrition information for each menu item is provided, 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 access complete ingredient listings for each item easily. Allergen filters are available for all Top 9 Allergens.

The screenshot displays the Brandeis Hospitality online menu interface. On the left, a grid of menu items is organized into categories: ALLGOOD, ALLGOOD - SALAD BAR, GRILL, and PASTA BAKE. Each item is accompanied by a small icon indicating dietary attributes. On the right, a detailed nutrition panel for the 'Italian Chicken Drumstick' is shown, including a description, allergen information, and a table of nutritional values per serving.

Amount Per Serving 1 each	
Calories	210
Total Fat	12 g
Saturated Fat	2 g
Trans Fat	0 g
Cholesterol	100 mg
Sodium	690 mg
Total Carbohydrate	0 g
Total Sugars	0 g
Added Sugars	0 g
Dietary Fiber	0 g
Protein	22 g
Potassium	2.25 mg
Calcium	1.5 mg
Iron	1.18 mg
Vitamin D	0 mcg

[Scan code to view menus & hours](#)



meal plans

Our meal plans allow guests to enjoy all that Brandeis Hospitality has to offer with flexible meal plan options that fit any lifestyle.

MEAL PLAN	POINTS
15 Block Plan	\$150*
30 Block Plan	\$300*

*Special pricing currently being offered and is subject to change at any time, current regular price is \$225 for the 15 block and \$395 for the 30 block

Block Meals

Block swipes are sets of meals per semester that can be budgeted freely offering ultimate flexibility. Block meals may be redeemed as an all-you-care-to-eat, or to-go meal at The Table at Sherman, The Kosher Table at Sherman, and Usdan Kitchen or for a pre-set meal combo at applicable Meal Exchange (ME) campus restaurants.

Scan the below code to sign up for your meal plan



exclusive perk

Use the code **BRANDEISEATS** and get 50% off your first four boxes.



Scan the below code to sign up.



events & programs

Throughout each semester, we will host a wide variety of pop-up events, local partner highlights, health & wellness and sustainability events, farm to table dinners and more. These events are designed to allow everyone to experience our core values at Brandeis Hospitality while educating and engaging with our guests.

Follow us on Instagram & Facebook

  **@brandeishospitality**

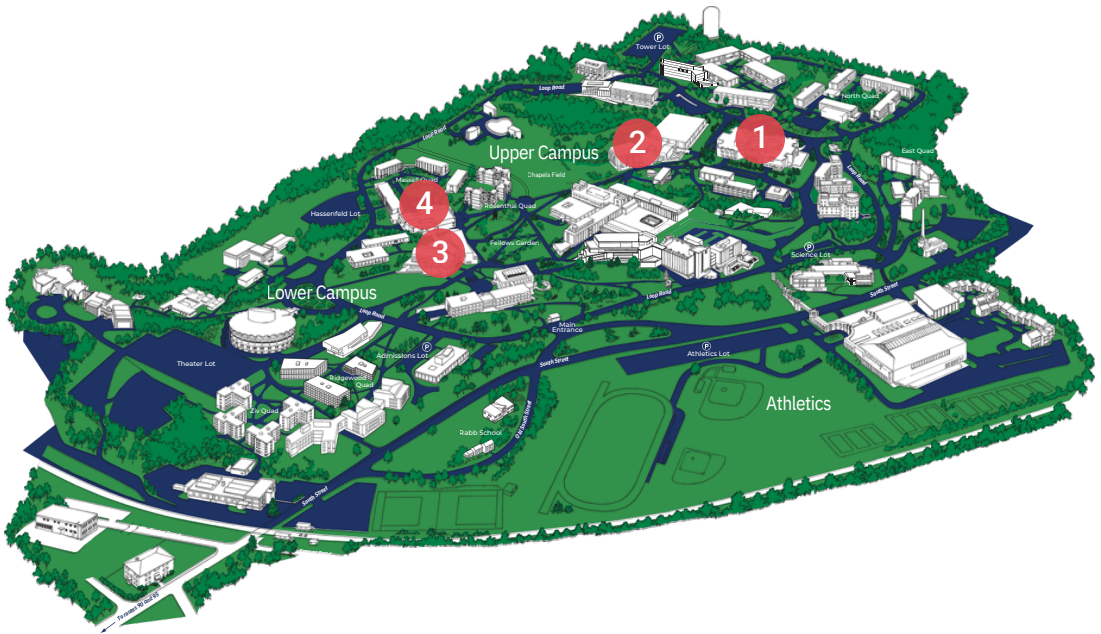
to be the first to know about events, specials & exclusive offers!

your feedback matters

We truly appreciate the feedback and suggestions from our guests and always take the time to listen carefully. Did you enjoy a particular dish and want to see it more often? Let us know by filling out one of our feedback cards, available at each of our locations! If you'd prefer to speak directly with a member of our staff about your visit, please fill out the "Contact Us" form on our website. Have a compliment or suggestion for our chefs at our residential dining locations? Simply write your feedback on a napkin and put it on our Napkin Talk Wall & a member of our management team will respond within 24 hours!



campus dining locations



1

Usdan

Dunkin'

Louis' Deli

the Hive Culinary Studio

Usdan Kitchen

2

Farber Library

Starbucks

3

Shapiro Student Center

Einstein Bros. Bagels

4

Sherman

Farm Table at Sherman

Kosher Table at Sherman

The Stein

stay connected

visit our website: [brandeishospitality.com](https://www.brandeishospitality.com)

to be taken directly to our website to view menus, hours,
and more information about your meal plan!



contact us

Questions about your dining experience? We'll be glad to help!

www.brandeishospitality.com/contact-us/

  [@BrandeisHospitality](https://www.instagram.com/BrandeisHospitality)

your *Table* is waiting

