

TOP 10 THINGS

YOU NEED TO KNOW ABOUT DINING ON CAMPUS

www.trinitymetz.com  

10

Green is our favorite color—we're committed to reducing food waste, eliminating straws, and using reusable resources whenever possible.

9

We have special catering menus and competitive pricing for student based clubs and organizations.

8

Most of our produce, eggs, dairy products, and baked goods come from vendors within 150-miles of campus. Now that's fresh!

7

Our dining committee is led by you and your peers and is the best way to influence our menus, promotions, and dining events.

6

Nearly 50% of our offerings in the dining hall are plant-based and gluten-free, and you can always find healthy menu choices (Live Well) at every meal.

5

We're here to serve you. If you have menu suggestions, miss a recipe from home, or have a food aversion, just let our team know.

4

You can choose from a variety of meal plans that are designed for residential and commuter students.

3

All meal plans come with Flex Dollars that can be used dollar for dollar at Market Street Deli. This means you never have to worry about having cash on hand when you want to eat.

2

Miss a meal because of class or work? No problem, the Market Street Deli has you covered! This casual dining spot has plenty of space for dining, studying, and socializing. Enjoy breakfast sandwiches, made to order deli sandwiches, Up for Grabs salads and parfaits, along with Peet's® Coffee, Coca-cola® products, and made-to-order smoothies.

1

Whatever you're hungry for the Alumnae Dining Hall has something to satisfy any craving. In addition to a wide variety of breakfast items in the morning, lunch and dinner includes a fresh salad bar, scratch made soups, and a large variety of hot and cold options that reflect your tastes including ethnic flavors, comfort dishes, and many build your own options that allow you to express your inner chef!