




(Menu Subject To Change)

Mount Michael - Menu 5

Breakfast	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		Egg Bake	Fried Egg	Omelet	Cheesy Scrambled Eggs	Scrambled Eggs	
		Bacon	Sausage links	Sausage Pattie	Little Smokeys	Ham Steak	
		Cheesy Potato	Breakfast Potatoes	Cube Potato	Roasted Potatoes	Hashbrowns	
		French Toast Stick	Pancakes	Waffle	Pastry	Biscuit & Gravy	
		Yogurt, Fruit, Bread	Yogurt, Fruit, Bread	Yogurt, Fruit, Bread	Yogurt, Fruit, Bread	Yogurt, Fruit, Bread	
Lunch					Outside Meal		
		Sloppy Joe	Beef Taco	Gyro	Hamburger	French Dip	
		Goulash	Mini Tacos	Chicken Alfredo	Hotdogs	Spicy Plum Chicken	
		Spiral Fries	Feista rice	Potato Wedge	Chips	Rice	
		Garlic bread	Mix Vegetable	Garlic Toast	Cookie	Egg roll	
		Balsamic Mushroom		Ranch Broccoli	Kona Ice	Asian Vegetable	
		Yogurt Bar	Yogurt Bar	Yogurt Bar	Yogurt Bar	Yogurt Bar	
		Salad Bar	Salad Bar	Salad Bar	Salad Bar	Salad Bar	
		Pre Made Sandwich	Pre Made Sandwich	Pre Made Sandwich	Pre Made Sandwich	Pre Made Sandwich	
Dinner							
		Pasta	Sweet & Sour Chicken	Pizza Party!!	Chicken Sandwich		
		Garlic Toast	White Rice		Fries		
		Green Bean	Sweet Corn	Pizza Party!!	Cauliflower	Closed	
				Pizza Party!!			
		Yogurt Bar	Yogurt Bar		Yogurt Bar		
		Salad Bar	Salad Bar		Salad Bar		
		Pre Made Sandwich	Pre Made Sandwich		Pre Made Sandwich		
			Pre Made Sandwich				

*Allergen Sensitive and Vegetarian Meals Available

Eating and sharing what happened during your day over a meal is important to all of us.

That's why we make sure everyone can eat safely.

If you have food allergies or special dietary needs eating may have an element of risk. For this reason, we take food allergies and dietary preferences seriously, as we want you to have an amazing experience just like every other student. Your dining team will work with you to listen, prepare, and serve every meal with care and safety so that you can dine with confidence.

What should you do if you have allergies or dietary needs?

1. Contact Your Food Service Director

Having a simple conversation at the beginning of an academic semester to state your needs, ask questions and troubleshoot different situations is critical for developing a safe and nutritional meal plan.

Food Service Director
John Bogatz
jbogatz@creativedining.com
Phone: 402-238-1440

2. Learn and Understand Allergy Icons

We have established a set of allergy icons that will identify ingredients that may cause an allergic reaction. There are eight icons. These icons will be placed on food item identification monitors so that all will be aware.



CONTAINS WHEAT



CONTAINS MILK



CONTAINS EGGS



CONTAINS SOY



CONTAINS PEANUTS



CONTAINS TREE NUTS



CONTAINS SHELLFISH



CONTAINS FISH



CONTAINS SESAME

Many of the items that will be served as entrees may have the allergen mentioned in the name, which is key for you to read and understand. However, always check the allergen icons on a dish.

4. When in Doubt, Ask!

Our goal is to provide each student with an exceptional dining experience in all aspects. If you are unsure about a dish, ask a server or speak to the chef. Our staff is happy to help you.