




(Menu Subject To Change)

Mount Michael - Menu 1

Breakfast	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		Egg Bake	Scrambled cheesy Eggs	Fried Eggs	Omelette	Scrambled Eggs	
		Sausage Patty	sausage Link	Sausage Patty	Sausage Link	Ham Steak	
		Tri-Potato	Cube Potato	Cheesy Potato	Roasted Potatoes	Hashbrowns	
		Pancakes	Mini Breakfast corndog	Cinnamon Roll	Waffles	Biscuits and Gravy	
Lunch							
		Fried Chicken Legs	Beef Taco	Burger	Popcorn Chicken Bowl	BBQ Pork Sandwich	
		Chicken Fried Rice	Spanish Rice	Fries	Sweet Butter Corn	Mac & Cheese	
		Spring roll	Vegetable	Vegetable		Vegetable	
		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							
		Spaghetti and Meatball	Spicy Plum Chicken		Crispy Chicken Sandwich		
		Garlic Bread	Rice	Pizza Party	Potato Wedges		
		Broccoli	Eggroll		brussel sprouts	Closed	
			Stir-fry Vegetable				
				Pizza Party			
				Pizza Party			
		Yogurt Bar	Yogurt Bar		Yogurt Bar		
		Salad 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.