

dining on campus

2020-2021



HARVEST TABLE
CULINARY GROUP

ELON
Dining








LOCAL
GINGER GOLD
APPLES
&
ASIAN PEARS
FROM
DEAL ORCHARDS
TAYLORSVILLE, NC
107 MI









we are Harvest Table

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.

Pull up a seat and get ready to experience food service done differently.

we promise to...

SHARE OUR CULINARY STORY WITH 100% TRANSPARENCY

We use fresh, vibrant, responsibly-sourced ingredients to create exciting flavors from down the street and around the globe.

authentic

STAY TRUE TO THE WAY WE SERVE OUR FOOD

World-class chefs, hospitality teams, and food enthusiasts are ready to create dishes and experiences that meet every need.

personalized

GROW ROOTS IN THE COMMUNITY THROUGH FOOD

We do more than serve the community—we become a part of it.

collaborative

our culinary commitments



welcome to Elon!

"Food brings people together – food brings people to the table. The connections we make over a meal are so important, and can last a lifetime. We strive to create that sense of community at Elon, on campus and around the table, while crafting an authentic dining experience that is for our students, by our students."

LAURA THOMPSON, RESIDENT DISTRICT MANAGER
ELON DINING

meet the team



LAURA THOMPSON
Resident District Manager



TISHA DAVIDSON
General Manager



JAY VETTER
Executive Chef



CASEY CLAFLIN
Guest Experience Manager



TABEER KHAN
Health & Wellness Manager



CAROLINE REDICK
Sustainability Coordinator

culinary

Our dining program is chef driven. Our chefs have mastered diverse flavors and techniques, and bring that expertise to campus every day. Our teams take care to not only use the best, responsibly sourced techniques in their dishes, but also to make sure that we carefully consider different tastes, diets, and allergy considerations to make sure that everyone has a seat at the table.

executive chef *jay vetter*

Executive Chef Jay Vetter leads a talented team of culinarians across campus. He works together with trained, skilled chefs at each of our campus restaurants and residential dining halls to craft thoughtful, authentic dishes.

Our chefs write their own menus each week based on seasonality of ingredients and, most importantly, constant feedback from our guests.

This is a program for our students, by our students, so guest feedback is crucial in helping our chefs guide our menus and create dishes with integrity that we know our guests will enjoy.

For more information on how we encourage guest feedback and put it to use, see our Napkin Talk wall on page 8 & 9.



health & wellness

We take preferences seriously and work very hard to incorporate menu items throughout our dining halls to meet the various needs and wants of our students. To make it easier, we clearly and carefully label menu items that are vegan, vegetarian, or made without gluten. Look for these symbols on our menu boards and in our dietary preference filter online. For more information, reference our "Managing Food Allergies on Campus" booklet.

health & wellness manager *Tabeer Khan*

Our Health & Wellness manager, Tabeer, is available to meet with students who have special dietary needs, or who just want to learn more about the options available in our dining program.

- Individual and group tours with students, parents, and campus organizations can be scheduled throughout the semester to help familiarize the campus community with the healthy options offered throughout all dining locations.
- Health and wellness-themed events increase knowledge and spread awareness about nutrition and healthy living on campus.

khan-tabeer@harvesttableculinary.com



sustainability

We care about our impact on our planet, so we take special care to support our local food systems, sourcing our ingredients locally and responsibly, and working with farmers and vendors right in our community. Our efforts don't stop there, as our teams are constantly working on new ways to cut down on waste, make our facilities greener, and emphasize reusable and compostable materials in our restaurants.

sustainability coordinator *caroline redick*

Our Sustainability Coordinator on campus, Caroline, leads these efforts in our dining program. She identifies and highlights new local partnerships, spearheads efforts on sustainable food sourcing, and coordinates all of our other sustainability initiatives on campus.

Caroline is constantly out on campus, educating our students on how to best limit food waste, how we can support local and responsible farmers, and eat in a way that helps make our whole world healthier.

You'll also see her leading sustainability events and local tastings that introduce new, responsibly sourced food to our campus.

redick-caroline@harvesttableculinary.com



events & collaborations

In addition to our Sustainability & Health & Wellness events we love organizing special events on campus. Whether it's a themed meal, a surprise pop-up to brighten your day, or a "Cram Cart" full of study snacks, we'll have you covered! Our teams also love to collaborate with student groups, campus organizations, and university initiatives. Our chefs have even been known to get involved in academia, offering experiential learning as part of Elon University courses covering food identity and ethics.

Stay up-to-date on all things Elon Dining – follow us on Instagram!

@elondining

your feedback matters

Guest feedback and input is the most important tool that we use to craft our dining program. Our chefs use it to write menus, we consult it when we plan events, and we rely on it when we are introducing something new to campus. Our Napkin Talk walls, which reside in each dining hall on campus, give our guests an outlet to give real-time feedback to our teams, and in turn we respond daily to comments on our wall and make meaningful additions and adjustments to our menus and offerings every day.

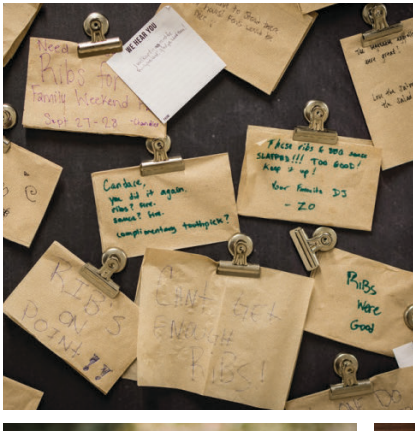
GOOD UNCLE

We're proud to announce that this year we'll be partnering with Good Uncle – a new food delivery app that delivers quality food fast, on and off-campus. They combine the use of innovative technology and culinary genius to deliver fresh, nutritious meals around your busy schedule. You can use your Phoenix Cash and Food Dollars in the Good Uncle app available in the App Store and Google Play. Get $8 off your first meal with the invite code, "HTCEAT"!








WE HEAR YOU
Ribs for Family Weekend
Sept 27-28
Ribs & BBQ Sauce SLATHERS!!! Too Good! Keep it up!
Your Friends DJ
- ZO
Carlos,
you did it again.
Ribs? Sweet.
Sauce? Yum.
Complimenting Southpaw?
Ribs Were Good


YOUR FEEDBACK MATTERS
START THE CONVERSATION
YOUR FEEDBACK
GREAT IDEA
JUST CAUSE
SHARED AT THE TABLE & SKETCHED ON A NAPKIN


SAMPLE
THE Local FLAVOR
HYDROPONIC
BIBB LETTUCE
FROM
LITTLE G FARM
FAISON, NC





meal plans

You worry enough about school, let us worry about the food!
Our dining team is excited to welcome you to the table with a variety of different plans centered on authentic culinary experiences, all while offering convenient dining options to fit your life on campus.

	Meal Swipes	Meals Exchanges	Meal Dollars*	Guest Meals	Total Cost
All Access Basic Min. Required for First Year/Upgrades	Unlimited	-	150	10	**$6,686**
most popular **All Access +7** All Students	Unlimited	7/week	400	20	**$7,983**
best value **All Access +14** All Students	Unlimited	14/week	400	30	**$8,485**
Block 200 Off-Campus Students	100/semester		500	-	**$3,282**
Block 300 Upperclassmen	150/semester		400	-	**$4,120**

*Meal Dollars are split between semesters differently under each plan. Visit our website for a detailed account.
Values shown above are per year unless indicated otherwise.

dates to know

AUG 14
fall meal plans begin

SEP 2
last day to change fall meal plan

NOV 25
fall meal plans end

Sign up today!

visit elondining.com/meal-plans

using your meal plan

Meal Swipes

Meal Swipes can be used in our residential dining halls. Once you swipe in, you can enjoy an all-you-care-to-eat meal. All Access Plans come with unlimited Meal Swipes, while Block Plans come with a set amount of swipes that roll over between semesters, but drop at the end of each year.

Meal Exchanges

A Meal Exchange is a set retail combo that can be used at any of our on-campus retail locations. You can typically get an entrée, side, and drink. All Elon Dining retail locations offer Meal Exchange, so variety abounds! Unused Meal Exchanges expire at the end of each week.



Typical Meal Exchanges

Qdoba Mexican Eats - three chicken tacos with a 22 oz. fountain drink
Winter Garden Café - Freshii thai lemongrass burrito with a 22 oz. fountain drink
Acorn Coffee Shop - made-to-order deli sandwich with chips and a 12 oz. coffee
Einstein Bros. Bagels - pizza bagel with a piece of whole fruit and a 22 oz. water

Meal Dollars

Meal Dollars come with your meal plan and can be used at any Elon Dining facility on the same principle as a debit card. Meal Dollars carry over from Fall to Winter and Winter to Spring (must purchase same or higher priced meal plan in Spring for Meal Dollars to transfer). Roll over Meal Dollars will appear on student accounts after the Add/Drop period ends. If you run low on Meal Dollars, reload with Food Dollars.

Food Dollars

Food Dollars are a pre-paid declining balance account used exclusively in dining locations on campus. Food Dollars differ from Meal Dollars in that they are added in addition to your meal plan, and they stay on your card as long as you are enrolled at Elon. You also receive a 15% discount when you use Food Dollars at any dining location. You can add Food Dollars at any time. Simply stop by or contact the Phoenix Card office in McCoy Commons 201 or visit their website to add!

Guest Meals

You can use Guest Meals to treat visiting friends and family to a free meal at any of our dining halls or on-campus retail locations.

our locations

GLOBAL

Lakeside Dining Hall
Winter Garden Café
Biscuitville
Freshii
Flat-Out Flatbreads
Argo Tea

HISTORIC

McEwen Dining Hall
Village Juice Co.
Pei Wei
Acorn Coffee Shop

COLONNADES

Clohan Dining Hall
Fountain Market
Boar's Head Deli
Rotating Restaurant Concept
Java City Coffee

DANIELEY

Einstein Bros Bagels
Qdoba Mexican Grill




LAKESIDE
DINING HALL
Biscuitville
FRESH SOUTHERN
FLAT-OUT
FLATBREADS
freshii
Winter Garden
EINSTEIN BROS BAGELS
QDOBA
JAVA CITY COFFEE EST. 1985 HAND ROASTED.
CLOHAN HALL
Boar's Head
FOUNTAIN MARKET
CLOHAN • HALL
N. O'KELLY AVENUE
PHOENIX AVE
E. HAGGARD AVE
E. COLLEGE AVENUE
N. ANTIOCH AVENUE
OAK AVENUE
LEBANON AVENUE

your *table* is waiting

Scan this code with your phone's camera to be taken directly to our website to view menus, hours, and more information about your meal plan!



contact us

336.278.5333 | elondining.com

@elondining