

Meal Plans

Residential Meal Plan

Dominican University Dining Services knows that residential students want flexibility with their meal plans. Therefore, we have several options that provide varied combinations of all-you-care-to-eat meals in the Dining Hall, and a declining balance of DU Plan Dollars that can be used in the Cyber Café and the Dining Hall. If students and that they need additional funds added to their meal plan, DU Dollars can be added to their account at any time.

Commuter Meal Plan

Dominican University Dining Services knows commuters don't need as many meals as on-campus residents so we designed an "all-you-care-to-eat" meal plan for you. If commuters find that they need additional funds added to their meal plan, DU Dollars can be added to their account at any time.

A swipe registers as a purchased meal. Each swipe allows you full access to our all-you-care- to-eat Dining Hall. Below are our different levels for purchase.

You Purchase	You Receive	Value
40 Swipes	8 Bonus Swipes	\$300
20 Swipes	3 Bonus Swipes	\$150
10 Swipes	0 Bonus Swipes	\$75

Ask about our To-Go Container Program!

Fresh.
Wholesome.
Scratch Made.



Let's Dine Together

Dining Hall

Campus dining is a big part of the college experience. The Dominican University Dining Hall offers an all-you-care-to-eat dining venue that offers a diverse menu with options for the most adventurous or selective eaters.

Cyber Cafe

The Cyber Café is a great place for grabbing something on-the-run, meeting friends, or studying in the library. Students can choose from a rotating selection of made-to-order a la carte items, including sandwiches, salads, or grab-and-go options like: parfaits, sweet and salty snacks, Tradecraft coffee, and a variety of entrées.

Visit our Website

www.DominicanUniversityDiningServices.com

Food Allergens

The top eight allergens in each food item will be visibly listed on each menu for students as they decide on their meal purchases. Visible icons will consistently inform students when and if a food item contains one of these eight allergens.



Our Food Philosophy

1. Writing menus that feature seasonal and regionally available ingredients.
2. Sourcing from local farmers and small producers, and by participating in year-round, community sourced agriculture (CSA) programs.
3. Offering a variety of vegetarian, vegan, and gluten-free options.
4. Purchasing a sustainable seafood that follows the Marine Stewardship Council's guidelines and recommendations.
5. Sourcing milk that is local and free of added growth hormones.
6. Offering a variety of whole grain breads, pastas, and cereals.
7. Using trans-fat free oils, including non-GMO soy oil, that are produced in a green facility in Michigan.
8. Never using MSG.
9. Offering organic, shade grown, fair trade, and rainforest alliance coffees and teas.
10. Accommodating nutritional and dietary requests.
11. Serve produce that is fresh, fresh frozen or packed in 100% juice or water.
12. Only serve proteins that are USDA certified

Dining Services

Contact Us

We would love to continue the conversation. Please contact Dining Services if you have any dietary needs or concerns.

DiningServices@dom.edu
708.524.6446



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