



Eagle Dining News

JANUARY 2012

Dine Up Club: Fall Feast

Student comments drive Eagle Dining to keep menus fresh and delicious. So when our local Student Board of Directors (SBOD) recommended holding an upscale plated meal for students, we were eager to try it!

A spin-off of our Dine Up program in the Washington Diner, Dine Up Club Fall Feast featured a student-created menu which included delicious fall dishes like:

Butternut Squash Soup, Steak Au Poivre, Crispy Vegan Polenta Cakes and Caramel Tarts.

Dinner guests paid one meal swipe + \$4 Flex to attend and were encouraged to RSVP for one of two time slots available. The first seating sold out in approximately 15 minutes.

The next Dine Up Club event is scheduled for Tuesday, February 14.



Our local Student Board of Directors helped create the Dine Up Club menu and serve dinner.

For Your Health: More Vegan & Vegetarian Options

Vegan and Vegetarian options are a hot topic on campus. Many people in our campus community are opting to eat healthier or have dietary restrictions which prevent them from enjoying dairy and/or meat products.

In response to comments from students, faculty and staff, Eagle Dining began a regimented labeling campaign in Seacobeck Hall during Fall semester to better identify the myriad of Vegan and Vegetarian options being served.

Additionally, we've added more Vegan and Vegetarian meals to the menu at Naturally Woodstock, including desserts! With the new menu additions, over 50% of the offerings at Naturally Woodstock are Vegan or Vegetarian.

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Holiday Dinner—A Tasty Tradition

Holiday Dinner at Seacobeck Hall is a much-anticipated event for students. Not only does it promise delectable holiday treats, but it also signals the close of the Fall semester.

Once again, many faculty and staff members donated their time to serve students comforting winter dishes like Brown Sugar Glazed Pork Loin, Roasted Turkey, Stuffing, Gravy, Sautéed Green Beans, and Mashed Potatoes.

While the main meal was enjoyed, everyone knows that dessert is just as important! Rounding out the evening, we served Gingerbread, Pecan Sweet Shots, Candy Canes, Shortbread Cookies and Caramel Apples.

Customer Appreciation Days

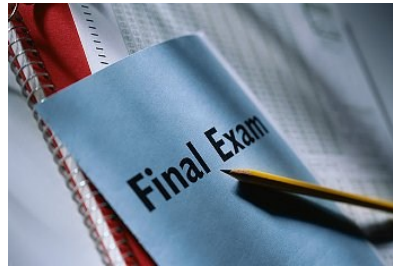
Fall semester presented a whirlwind of changes in Eagle Dining. To show our appreciation for the continued patronage of our campus community, we hosted Customer Appreciation Days at our retail dining locations. On Wednesday, December 13, we offered all Meal Deals at the Eagle's Nest, Joe Stacks and The Market for a single meal swipe. On Thursday, December 14 – Friday, December 15, we offered any size drip coffee at Joe Stacks for the price of a small.

Midnight Breakfast

You've probably been told that breakfast is the most important meal of the day. But when it comes to Midnight Breakfast, it's the most important meal of the week since it serves as the official kick-off to Finals Week.

The night went by quickly with hot sausage and eggs, holiday music and prize giveaways. All students in attendance received a ticket for our prize raffles. Prizes

Final Exam O Grams



We designed Final Exam O Grams to make students smile and take their minds away from Final Exam crunch-time.

Final Exams can be very stressful for students. As the semester wraps up, papers are due, exams are scheduled, and bags must be

packed for the trip home for Winter Break.

To help ease the pressure of Finals Week, we created Final Exam O Grams. Students were able to purchase and send these small bags filled with Smarties candy, pencils, erasers, stress balls and encouraging personal notes to their friends in preparation for the intense studying and tests ahead.

These well-received goodies will likely reappear for finals this Spring!

included: a Nintendo Wii, a Kindle Fire, a digital camera, Wal-Mart giftcards, Best Buy Giftcards, and movie tickets.

Once again, University faculty and staff eagerly joined us to serve food and participate in this popular event. We send our deepest thanks for your continued support! In all, we served 1100 students at the Fall Midnight Breakfast!



Students pictured above won awesome prizes at Midnight Breakfast.

Upcoming Events



Be sure to mark your calendars for these mouthwatering events!

Monday, February 6

*Black History Month Dinner
Seacobeck Hall, 4-8pm*

Tuesday, February 14

*Dine Up Club: Be My Valentine
Faculty Staff Dining Room, 5-7pm*

Monday, February 20

*Black History Month Lunch
Seacobeck Hall, 11am – 2pm*

Wednesday, February 22

*Chef's Fare
Seacobeck Hall, 5-7pm*

Monday, February 27 –

Tuesday, February 28
*Global Chef Torsti Uotila
Seacobeck Hall, times TBD*

Social Media—Connect with Eagle Dining Online

Did you know that Eagle Dining is on social media?

Students, faculty and staff are encouraged to participate on our Facebook, Twitter and Foursquare pages. Your feedback allows us to better our service and enhance the quality of the your dining experience.

Additionally, social media is a great place to find out about upcoming events and new menu offerings.

We invite you to join the conversation on our social media channels:

Facebook
www.facebook.com/eagledining1

Twitter
www.twitter.com/umwdining

Foursquare
<http://4sq.com/o3Fgqj>

iPhone, iPad & Droid App
<http://goo.gl/KGX4e>

Eagle Dining Website
www.umwdining.com



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We work for you!

Your feedback and suggestions are always welcome.
 Please let us know if there's any way we can better serve you.