

Summer Dining

At Johns Hopkins 2013

Quality, Convenience, Variety

Campus dining at Johns Hopkins has been designed to achieve a single goal: to be among the best campus dining programs in the United States. Our commitment to be among the best is a year round endeavor and most certainly includes summer dining. You'll find the quality and variety offered at JHU campus dining far and above many other summer dining programs. We offer our students and summer guests a super premium program including:

- * **Boar's Head**® Brand Meats and cheeses
- * **Hebrew National**® Brand hot dogs 100% beef sirloin burgers with no fillers or additives
- * **Hersheys**® Brand ice creams
- * Antibiotic and GhB- free milk and milk products
- * The exclusive use of cage-free eggs
- * Fresh, never frozen or canned farm-fresh seasonal vegetables
- * Fresh cut seasonal fruits and berries
- * Artisan bread, rolls and baked goods
- * Trans fat free dining

Our commitment to sustainability includes:

- * Water and electricity saving devices in our facilities
- * Hand sanitizer for our guests at the
- * Fresh Food Café and Nolan's
- * The use of reusable china or
- * biodegradable disposables
- * Operating trayless facilities, saving tens of thousands of gallons of water and thousands of pounds of food waste each year
- * A commitment to purchasing from local farms, bakeries and dairies
- * A "no veal served here" policy
- * The exclusive use of dolphin-safe tuna

Two Convenient locations



An all-you-care-to-eat dining room located on the third level of the St. Paul Building in the Charles Commons complex on 33rd Street. Nolan's is a warm and inviting environment with both a traditional dining room as well as a more relaxed area with sofas and overstuffed chairs. A balcony with dining tables provides guests an opportunity to enjoy al fresco dining. Three additional adjoining rooms provide extra seating when needed.



The Fresh Food Café is the University's flagship campus eatery. This contemporary and comfortable all-you-care-to-eat dining facility is located in the AMR complex on the University's main campus. With more than six distinct food stations, The Fresh Food Café offers exceptional variety, quality and convenience.



Allergies/Special Dietary Needs:

Those with food allergies/special dietary needs are generally well accommodated in our facilities. The wide variety of menu options offered at each meal period makes it easy to customize a meal avoiding any problematic foods or food groups. During the summer months, the Fresh Food Café and Nolan's dining rooms are peanut and tree nut free. It is the guest's responsibility to notify the conference of any allergies or special dietary needs to discuss an accommodation plan. As well, upon arrival at their first meal with us, it is important that guest with allergies identify themselves to the dining hall manager.

Vegetarian Meals:

Vegetarian entrees are available on the regular menu. The entrees may contain animal products (milk, cheese, eggs). Guests who prefer not to eat animal products may choose from vegan items offered on the regular menu and the salad bar.

Kosher Meals:

Commercially prepared, pre-packed frozen, microwaved entrees are available for lunch and dinner for those who keep Kosher. Kosher breakfast is not available, although a variety of breakfast cereals and fresh fruit is always available and may be deemed acceptable by some.

Outside Food Policy:

For food safety and sanitation reasons, food that is not purchased, prepared or served by JHU Dining Services is not allowed in campus dining facilities at any time.



What to expect

Although menus rotate regularly, standard menu items are always available and include:

Breakfast:

- * Fresh berries, cut fruit and juices
- * A selection of cold cereals
- * Breakfast breads and pastries
- * Scrambled eggs and omelets
- * Breakfast meats
- * Breakfast potatoes
- * Pancakes, waffles or French toast
- * Coffee, Tea and Milk



Lunch:

- * Fresh berries, fruit and juices
- * A selection of Boar's Head Brand meats and cheeses with various breads, rolls and accompaniments
- * Three varieties of pizza,
- * Hamburgers, Hebrew National Brand hot dogs, veggie burgers, grilled cheese sandwiches and French fries
- * Fresh baked pasta
- * Hot entrée, vegetable and starch
- * A hot vegetarian entree
- * Full, self serve salad bar
- * A selection of soft drinks
- * Brownies, cookies, and a variety of ice cream flavors



Dinner:

- * A selection of Boar's Head Brand meats and cheeses with various breads, rolls and accompaniments
- * Three varieties of pizza
- * Hamburgers, Hebrew National Brand hot dogs, veggie burgers, grilled cheese sandwiches and French fries
- * Fresh baked pasta
- * Two Hot entrées, vegetables and starches
- * A vegetarian entree
- * Full, self serve salad bar
- * A selection of soft drinks
- * Cakes, pies, brownies, cookies, and a variety of ice cream flavors

