CAMPUS VISION FOR THE FUTURE OF DINING
Princeton University Mission Statement

Princeton University advances learning through scholarship, research, and teaching of unsurpassed quality, with an emphasis on undergraduate and doctoral education that is distinctive among the world’s great universities, and with a pervasive commitment to serve the nation and the world.

The University’s defining characteristics and aspirations include:

- a focus on the arts and humanities, the social sciences, the natural sciences, and engineering, with world-class excellence across all of its departments;
- a commitment to innovation, free inquiry, and the discovery of new knowledge and new ideas, coupled with a commitment to preserve and transmit the intellectual, artistic, and cultural heritage of the past;
- a faculty of world-class scholars who are engaged with and accessible to students and devoted to the thorough integration of teaching and research;
- a focus on undergraduate education that is unique for a major research university, with a program of liberal arts that simultaneously prepares students for meaningful lives and careers, broadens their outlooks, and helps form their characters and values;
- a graduate school that is unusual in its emphasis on doctoral education, while also offering high quality masters programs in selected areas;
- a human scale that nurtures a strong sense of community, invites high levels of engagement, and fosters personal communication;
- exceptional student aid programs at the undergraduate and graduate level that ensure Princeton is affordable to all;
- a commitment to welcome, support, and engage students, faculty, and staff with a broad range of backgrounds and experiences, and to encourage all members of the University community to learn from the robust expression of diverse perspectives;
- a vibrant and immersive residential experience on a campus with a distinctive sense of place that promotes interaction, reflection, and lifelong attachment;
- a commitment to prepare students for lives of service, civic engagement, and ethical leadership; and
- an intensely engaged and generously supportive alumni community.
The value of service is central to the mission of Princeton University.

In Campus Dining, we strive to honor that commitment each day. We are a passionate team of hospitality professionals who provide exceptional dining experiences to students, faculty, and staff across campus.

We believe we have an obligation to nourish the Princeton community in ways that go beyond serving meals. Our menus reflect the diverse backgrounds of our campus population, and we partner with student groups and faculty to honor various cultures through food. We build programs to educate about food-related challenges facing the planet. With academic and administrative departments, we lead teaching kitchens, health and sustainability programs, and culinary labs that complement Princeton courses.

Our program continues to evolve each year. Yet we strive to live the Campus Vision for the Future of Dining, as outlined in this book and in service to Princeton University.

It’s an exciting time to be part of our team. Welcome!

Warm wishes,

Smitha
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Students taste different proteins including an all-beef burger, our crafted burger, the Impossible™ Burger, seaweed, and crickets at the “Menus in 2050” Culinary Lab during the class Agriculture, Human Diets, and the Environment.
In the Service of Humanity

In 2016, the University’s informal motto was revised to “In the Nation’s Service and the Service of Humanity.”

That commitment to service resonates with us in Campus Dining. When we prepare and serve meals, consider wellness and nutrition programs, look at our impact on global carbon footprints, or partner with scholars and world leaders, we consider how we can be in the service of our community—from the Princeton campus to the world.

To that end we commit to:

- celebrate diversity through a wide variety of cuisine
- support the educational experience
- foster a strong community among students, staff, and faculty
- create a welcoming and inclusive dining experience
Our Vision
Campus Dining Vision, Core Values, and Guiding Principles

Campus Dining Vision

ADVANCE the Princeton University mission through our programs and services with the commitment for our community to flourish.

SUPPORT all students to be their healthy best in curricular, co-curricular, and extracurricular activities while strengthening community engagement.

NOURISH our faculty and staff to be their healthy best on and off campus.

ESTABLISH Campus Dining at the nexus of administration and academics to support faculty with teaching and research in the area of food, food systems, and the environment.

PROVIDE high-quality, great-tasting food and beverages prepared with healthy, sustainable ingredients by a passionate team.

CONTINUE OUR LEADERSHIP ROLE in the industry and provide solutions in the area of food services and food systems.

Core Values

Respect to the Individual
Passion for Service
Continuous Learning and Growth

Guiding Principles

Team and People
Service Excellence
Efficiency and Effectiveness

A student chooses ingredients for their build-your-own salad at the Forbes Vegetarian Night.
As a student living far away from home, it means the world to me that I’m still being taken care of here. My parents, texting me from back home in North Carolina, just want to know that I’m safe, fed, and doing all right despite the snow …

-Vienna Lunking (’20) in an opinion piece for The Daily Princetonian.

Dining halls serve as central meeting places for students, staff, and faculty who hold meal plans. Each of the eight dining halls is led by a chef who produces breakfast, lunch, and dinner menus that change each day and celebrate diversity of ingredients, authentic global cuisines, and locally sourced and sustainable items.

Dining halls are located in each of Princeton’s undergraduate residential colleges, the Graduate College and the Center for Jewish Life (CJL). The CJL dining hall is kosher and supervised by the Orthodox Union. Dining halls in Rockefeller, Mathey, and Forbes colleges have achieved Green Restaurant Association Certification.

Throughout the academic year, dining halls hold special events like teaching kitchens, heritage celebrations, themed meals, and holiday programs.
RETAIL DINING

We operate more than a dozen retail venues, each with its own distinct offering. Visitors heading into the Frist Campus Center can enjoy comfort food, bowls, or grill specials in the Frist Food Gallery; specialty teas and coffees in Witherspoon’s; smoothies, crepes, toasts, artisan grilled cheese and sandwiches, and acai bowls in the nostalgia-themed Cafe Vivian; or grab a quick snack from the C-Store.

Nearby, faculty and staff can visit Prospect House—which until 1968 served as the home to the University President—and enjoy fine dining in the Garden Room, casual meals in the Tap Room, or catered meals in its many private rooms.

Across campus are seven additional cafes that serve coffee, tea, soups, pastries, grab-n-go items, and daily specials. During the summer, outdoor barbecues rotate among several cafes to take advantage of the beauty of outdoor dining on campus.

Palmer House—a full-service inn for faculty and staff—offers quaint meeting spaces and a complete catering menu.

After midnight, students can be found visiting Studio ’34, located in Butler College, for a late-night meal.

BAKE SHOP

Beneath the dining halls that serve Rockefeller and Mathey colleges, the Princeton Bake Shop produces desserts for all residential dining halls, retail locations, and catered events. The team begins baking before most of campus awakes and often creates specialty desserts for holidays or special events.

A limited number of Valentine’s Day desserts were sold at retail locations last year.

CATERING

From formal dinners at the president’s residence to alumni functions and departmental functions, our comprehensive catering program offers options to suit any event on campus.

Whether it’s a full-service, plated event or a casual drop-off service of sandwiches and wraps, we provide a distinct, on-campus service from preparation to presentation and pride ourselves on flawless execution and exceptional customer service.

Menus are designed to suit individual tastes, event styles, and budgets and incorporate healthy, sustainable, and delicious food choices. We use local and sustainable ingredients whenever possible to ensure fresh flavors. Meals are served with plant-based, compostable cups and plates to reduce the amount of waste headed to landfills.

For unique outdoor experiences, we also offer a food truck that can serve a variety of menu items.

Learn more about our team here.

CONCESSIONS

At sporting events, the action’s not just on the field. Behind the scenes, we’re making sure we keep fans fueled with food, drink, and snack choices that help liven the experience. What other stadiums offer fresh-made guacamole and made-to-order pizzas? Go Tigers!

VENDING

We manage 38 vending machines across campus to ensure that Princeton community members have access to snacks wherever and whenever they would like them.
Awards

We operate with a mindset of continuous improvement. To that end, we’re proud of the recognition our department has earned over the past few years.

2019
- NACUFS’ GOLD AWARD FOR IMPACTFUL WASTE MANAGEMENT PROGRAM IN SUSTAINABILITY

2018
- NACUFS’ GOLD AWARD FOR MOST INNOVATIVE WELLNESS & NUTRITION PROGRAM
- NACUFS’ HONORABLE MENTION FOR CATERING SPECIAL EVENT
- GREEN RESTAURANT ASSOCIATION CERTIFICATION 3 STARS
  FOR FORBES, ROCKEFELLER, AND MATHEY COLLEGES

2017
- NACUFS’ HONORABLE MENTION FOR CATERING ONLINE MENU
- BRONZE MEDAL, CULINARY CHALLENGE, NACUFS REGIONAL CONFERENCE
  CHEF DE CUISINE MICHAEL GATTIS
- PRINCETON UNIVERSITY SUSTAINABILITY IMPACT AWARD
  SUSTAINABILITY MANAGER SARAH BAVUSO
- GREEN RESTAURANT ASSOCIATION CERTIFICATION

2016
- NACUFS’ GOLD AWARD IN WASTE MANAGEMENT & GRAND PRIZE FOR SUSTAINABILITY
- GREEN RESTAURANT ASSOCIATION CERTIFICATION
  FOR FORBES, ROCKEFELLER, AND MATHEY COLLEGES

2015
- NACUFS’ SILVER AWARD FOR PROCUREMENT IN SUSTAINABILITY

*National Association of Colleges and University Food Services
## By the Numbers

<table>
<thead>
<tr>
<th>Statistic</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>300+</td>
<td>Campus Dining employees</td>
</tr>
<tr>
<td></td>
<td>Meals served daily throughout campus between our residential and retail units</td>
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<tr>
<td>4,655</td>
<td>Average number of individual desserts made per day by the Bake Shop</td>
</tr>
<tr>
<td>16</td>
<td>Professionally trained chefs on staff</td>
</tr>
<tr>
<td>11K+</td>
<td>Pounds of food donated during the food harvest program’s first year</td>
</tr>
<tr>
<td>14</td>
<td>Culinary labs we led through the Food and Agricultural Initiative’s first year</td>
</tr>
<tr>
<td>3,383</td>
<td>Students and family members served for lunch during 2018 move-in weekend</td>
</tr>
<tr>
<td>3K+</td>
<td>Views of our teaching kitchens on Snapchat</td>
</tr>
<tr>
<td>1,100</td>
<td>Plates served at Alumni Day luncheon</td>
</tr>
<tr>
<td>10K</td>
<td>Views of our first Tiger Chef Challenge Facebook live stream</td>
</tr>
<tr>
<td>63K+</td>
<td>Meals served during 2019 reunions and end of year activities</td>
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An ice sculpture of the Princeton shield stands tall in the Frick Chemistry Laboratory atrium during the MCURC reception.
Our Food Philosophy

We believe in pulling together elements of culinary arts, wellness, sustainability, and education to form our approach to food service. We’re led by fundamental tenets, which include a commitment to exploring culinary principles, strengthening the community, celebrating diversity through cuisine, thinking Earth-forward, and ensuring safety.

We celebrate the full bounty of the earth with seasonal menus that change regularly. It’s a soil-to-supper-to-soil approach that includes a deep exploration of where we source ingredients, how we prepare them in healthful and sustainable methods, and creative solutions to handling waste.

The Culinary Council meets regularly to evaluate culinary standards and approaches from several sources to form our own principles for healthy menus.

Culinary Council

The Culinary Council comprises representatives from residential, retail, catering, and Bake Shop operations. The council meets once a month, focusing on culinary programs, food systems, training, and planning menus with a focus on health, wellness, and sustainability.

Our student population reflects all types of backgrounds and the Culinary Council aims to offer food choices that reflect that. The Council is committed to an inclusive dining experience that recognizes all types of cultural and religious backgrounds as well as special dietary requirements.

The Council seeks to strengthen the Princeton community by getting to know students, faculty, and staff; understand their preferences; and build an environment of continual learning and sharing.
Team and People

AN INVESTMENT IN TEAM AND PEOPLE

We believe in fostering a spirit of education and training among our teams. We work with external organizations such as the Ritz-Carton® Hotel Company to design customer service programs and with internal Princeton human resources teams on skill-development programs. Our annual Summer Cooks Internship Program allows team members with an interest in culinary skills to train under a sous chef.

EIGHT CORE COMPETENCIES

INTEGRITY AND TRUST Gaining the confidence and trust of others through honesty, integrity, and authenticity.

CREATIVITY Fostering a climate that encourages creativity through diverse thinking to promote and nurture innovation and encourage new ideas.

MANAGING DIVERSITY Valuing the importance of differences and being free of judgment. Seeking to understand and accept differences in people (students, staff, faculty, alumni, and community) and cultures. Fostering a climate of inclusion where diverse thoughts are freely shared and integrated. Treating everyone fairly with dignity and respect.

MOTIVATING OTHERS Motivating through clear, definable, and achievable goals followed by feedback and acknowledgment.

CONFLICT MANAGEMENT Recognizing conflict and addressing issues directly as they arise. Remaining impartial and insightful by listening and facilitating an effective and collaborative resolution.

CUSTOMER EXPERIENCE Identifying customers and consistently meet or exceed their expectations. Knowing when to change course and strive to raise the bar in customer service.

SAFETY Developing and supporting a safety culture among Campus Dining which includes workplace safety, food safety, and vehicle safety.

BUSINESS ACUMEN Making good judgments and timely decisions while managing the organization’s financial processes.
FOOD AND AGRICULTURE INITIATIVE

The Princeton University Food and Agriculture Initiative explores global food and agriculture as a subject of critical inquiry and applied knowledge to address social and environmental challenges in the service of humanity. The initiative commits to identifying solutions and best practices for future generations through academics, research, global collaborations, physical spaces, and experiential learning.

Launched in April 2017, the initiative pulls together faculty and staff from across the University in various disciplines in the service of humanity. In Spring 2018, a new course, “Agriculture, Human Diets, and the Environment,” sought to prepare students for a future where land and resources will be stretched to feed a fast-growing population, while another course, “Medieval Cairo: A Survival Guide,” explored through food the daily life of Cairo between the tenth and sixteenth centuries.

CIA CASE STUDY

This year, we were featured in the Menus of Change 2019 Annual Report in “Operationalizing Menus of Change: Case Studies from CIA Consulting.” See the full annual report, here.

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Our Food Philosophy
Strengthen Community

Banquet attendees try a range of dishes to understand how people lived in medieval Cairo.
Our Food Philosophy

Strengthen Community

TIGER CHEF CHALLENGE

Teams representing each undergraduate residential college and the Graduate College compete in an annual culinary competition in Dillon Gym. Drawing from a fully stocked pantry that includes a secret ingredient (jackfruit in 2019), each team must prepare their best dishes for a team of judges. Teams work for weeks with mentor chefs from their college, learning and honing their skills. In the fourth year of this high-energy challenge, newcomers Bloomburger with Fries from Mathey College took home the Tiger Chef Cup.

A food expo complements the competition, offering attendees the opportunity to sample a wide variety of dishes from Campus Dining vendors.

The winning dish: Taco with arugula, jalapeno and jackfruit slaw in a coconut sauce over spiced jackfruit and chickpea flour meatballs, jackfruit fries with spicy ketchup, blueberry and jackfruit smoothies, and Vietnamese dessert of jackfruit, mango and apple in a sweet coconut broth topped with toasted jackfruit seeds.
ORIGINS

Origins is an interactive dining experience held during undergraduate students’ first-year orientation that highlights where our food comes from and why it matters.

As the first meal of the year, Origins cultivates a consciousness and ethos of sustainability in service to local and global communities and inspires a culture of gratitude for community efforts to support local farms and food purveyors, as well as for those who prepare their food.

We nourish students to be their healthy best while strengthening community engagement and providing high-quality, great-tasting food prepared with healthy, sustainable ingredients by a passionate team.

Through Origins, and other sustainability programs during the year, we highlight what we do every day within the context of environmental challenges to encourage thoughtful solutions.
WELLNESS AND NUTRITION

Our commitment to wellness and nutrition shows in the variety of foods available each day and the care with which we prepare meals. Fresh fruits, whole-grain cereals, nutrient-dense salad bars, house-made dressings, and lean, Earth-friendly entrée alternatives round out the many choices needed for a balanced diet.

In addition to food, we engage the community through wellness outreach programs throughout the year to raise awareness about eating in more healthful ways.

NUTRITION HALLMARKS

We source whole, fresh, seasonal, and local ingredients whenever possible, with cuisine served from around the world. Our beverage offerings limit added sugar. Functional foods—foods that serve nutritional benefits in addition to providing calories—are featured at wellness tastings and engagement activities.

CAMPUS WELLNESS PARTNERSHIP PROGRAMS

Throughout the year, we visit local schools to support wellness and culinary education programs for students from pre-K to grade 5. We design programs as part of the Garden State on Your Plate program, which brings fresh produce and products from local farms into school cafeterias. In March 2018, as part of National Nutrition Month, we began a partnership with the local preschool, University NOW Day Nursery, introducing a program that integrates food and cooking with lessons in math, English-language arts, science, and social studies. This program will expand into senior living communities and outpatient hospitals this coming year.

CAMPUS WELLNESS PARTNERSHIP PROGRAMS

From presentations to outreach to education, wellness extends beyond the dining halls. Programs such as healthy eating grocery store tours and nutrition education workshops inform students, staff, and faculty about steps they can take to make changes in their own diets.
TEACHING KITCHENS

Each year we hold several educational cooking classes in residential colleges, in retail locations, and on social media for students, faculty, and staff. This past year classes have included chocolate bark making at our Bake Shop, which was then donated to the local food pantry, Wintersession classes, held by several residential dining halls, on how to cook various Italian dishes, and even a few classes in Cafe Vivian for staff and faculty groups.

Outside of the University, we have proudly partnered with programs such as HomeFront, a local organization focused on breaking the cycle of poverty and ending homelessness through the help of the community. Cooking lessons were held by our chefs to teach skills on how to prepare nutritious meals on a budget with different lessons focusing on an affordable, sustainable, and nutrient-dense main ingredient; eggs, lentils and a Bolognese sauce that can be created with any vegetables on hand.
CELEBRATING PRINCETON’S HISTORY

We always look forward to welcoming back alumni, many of whom we had the pleasure to serve when they were students. During Reunions, our team rallies together to serve nearly 80,000 meals over four days to alumni and their families.

Our team serves one of its largest meals of the year during Alumni Day. On February 23, 2019, we served nearly 1,100 alumni and guests, including President of Davidson College, Carol Quillen, and President and Co-CEO of Ariel Investments, Mellody Hobson, who were honored at the luncheon.

Leading a cross-campus effort, we work closely with the Office of Alumni Affairs each year to design unique experiences that celebrate Princeton’s storied history.

SHE ROARS

This past October, Princeton University hosted She Roars, a conference that celebrates women at Princeton. More than 3,300 alumna returned to campus and participated in more than 90 events and 200 presentations. Campus Dining was honored to cater the event, which was one of the largest alumni events in history.

Alumni watch a video featuring award winners during the Alumni Day luncheon.

Alumni attend a breakfast during the She Roars conference.

Photo by Princeton University, Office of Communications, Mark Czajkowski (2018)
Celebrating Diversity through Cuisine

IT STARTS WITH THE INGREDIENTS
Understanding the story of our food has driven our procurement efforts for over 20 years. When purchasing ingredients, we focus on social responsibility. We identify local and sustainable products with low environmental impacts—from sourcing to packaging to distribution. We engage manufacturers and purveyors who align to our vision and seek out new and innovative solutions for production, kitchen equipment, and durable goods.

RELIGIOUS CONSIDERATIONS
We strive to meet the wide-ranging dietary considerations of our community. We run a fully kosher dining hall, located on the first floor of the newly renovated Center for Jewish Life, that is supervised by the Orthodox Union.

Halal options are available in all of our retail, residential, and catering operations. Last year, we also partnered with the Office of Religious Life to ensure that students observing Ramadan were able to pick up to-go breakfasts and dinners for their pre-sunrise and post-sundown meals.

CULTURAL HERITAGE DINING
We celebrate the diversity of our Princeton community each day with our menus. Through food, we not only nourish the community, but we also inform about cultural sensitivities and diverse cuisine types.

During most months, we partner with student organizations to host heritage dinners, which are often part of larger celebrations on campus, that reflect the cuisines of specific cultures or regions of the world.

Last year we built dining experiences around Latin Heritage Month in September, Filipino Heritage Month in October, Native American Heritage Month in November, Black History Month in February, Eastern European Heritage Month in March, and Asian Pacific American Heritage Month in April.

“Often times we get our plates of food and we sit down, and the food itself is a very common ground for discussion. ‘This is really good,’ or ‘I never tried this before.’ The different types of cuisine definitely bring about a sense of community.”
- Mayee Chen, Class of 2019

Latin Heritage Month is celebrated with a special dinner at Whitman College.
Our Food Philosophy
Celebrating Diversity through Cuisine

THEME MEALS
Each January, our residential dining halls are transformed into fun experiences like a Night at the Museum exhibit, Lego world, or even a Remy takeover with a Ratatouille theme. The themes are a closely guarded secret, and very few know what this year’s themes will be!

FLEXITARIAN NIGHT
We choose several nights during the year to explore a seasonal, locally sourced plant-focused menu. The dinners feature special action chef stations and beautifully decorated displays.

HOLIDAY DINNERS
We acknowledge several U.S., international, and religious holidays from Halloween and Thanksgiving in the fall to Passover and Easter in the spring.
Flexitarian dinner at Forbes College dining hall.
Think Earth-Forward

REDUCE AND DIVERT FOOD WASTE

We take a one-ounce-at-a-time approach to reducing food waste by first monitoring production at the source. Where we have an opportunity to divert edible food away from composting and landfill, we do so. Our food harvest program began last fall with Butler and Wilson dining halls, and it now includes the Forbes, Rockefeller, and Mathey dining halls. Food is currently donated to Bentley Community Services.

Where we cannot divert food, we feed animals and compost through Organic Diversion, an innovative partner that converts food to fertilizer and energy. We have partnered with the student organization Greening Dining and the Office of Sustainability to expand food waste awareness and collection with temporary, pop-up events across campus. We’re also piloting a program to divert food waste from the Frist Campus Center to an on-campus S.C.R.A.P. Lab composter managed by the Office of Sustainability.

BEAT PLASTIC POLLUTION

In summer of 2018, we announced a plan to join in a campaign with the United Nations Environment Programme to dramatically reduce the amount of plastic used in our operations. Our year-end employee celebrations in June are completely free of single-use disposable plastic, and this year we plan to continue the following steps in our retail and catering operations:

- Plastic water bottles have been replaced with aluminum cans.
- Plastic bags have been replaced by paper bags and will only be available upon request.
- Plastic straws have been eliminated and paper straws will only be available upon request.
- Plastic utensils will be eliminated.

These are the first steps in a long-term commitment to #BeatPlasticPollution.
QUALITY ASSURANCE AND QUALITY CONTROL (QAQC)

Safety is our top priority. We created a QAQC team that has developed a framework to ensure food safety, workplace safety, and fleet safety.

We are proud that all of our managers are ServSafe® certified and that all team members participate in food handlers’ training with the option to complete State Food Safety™ certification.

FOOD ALLERGY AWARENESS

HANDLING AND PREPARATION

Our operations rely on standard procedures to ensure that food is handled at proper temperatures and that we minimize the risk of cross contamination from common allergens. In the dining halls, we identify the top eight allergens in our menu items and also ensure a nut-free environment. We make exceptions for dishes that require nuts as part of a cultural celebration; however, in these cases, dishes are clearly marked.

In all units, we encourage visitors to approach our team with any questions or concerns they may have.

EDUCATION AND AWARENESS

We conduct regular food allergy training during new hire orientation and throughout the year. The training includes a video from Food Allergy Research & Education® (FARE), the leading agency in food allergy research, that defines food allergies and teaches safe-cooking techniques for commercial kitchens. In addition, dining hall audits of allergen identification are conducted quarterly.

FOODPRO® ALLERGEN MANAGEMENT SYSTEM

We use the FoodPro® management system to coordinate day-to-day operations such as menu planning and costing, forecasting, purchasing, inventory control, food production, and financial analysis. The system also analyzes recipe ingredients and generates an online menu and tags that identify each of the top eight allergens: milk, eggs, fish, crustacean shellfish, tree nut, peanut, wheat, and soybeans.

Our Food Philosophy

Think Earth Forward

BUILDING RELATIONSHIPS WITH OUR SUPPLIERS

We are committed to help close the gap between producers and consumers by bringing groups together for information sessions.

In our foraging tours, we take groups of students to local suppliers. At Small World Coffee®, students have toured the roasting facility, met the roasters, and learned how beans are sourced responsibly. At Severino Pasta Company, students experienced first-hand authentic Italian techniques for making a variety of artisanal pastas.

THE CRAFTED BURGER

Our Crafted Burger is an exclusive blend of grass-fed beef and local mushrooms that supports our commitment to sustainability and wellness without sacrificing taste. Portobello mushrooms provide a juicy texture and tread lightly on our environment, requiring only 1.8 gallons of water to yield one pound. Grass-fed beef is lower in saturated fat, higher in antioxidants and may naturally restore topsoil in pastures. City Beef & Provisions, founded in 1955 in the heart of the Meat District in nearby Trenton, NJ, custom blends our proprietary recipe.

Ensure Safety

The Crafted Burger is an exclusive blend of grass-fed beef and local mushrooms that supports our commitment to sustainability and wellness without sacrificing taste. Portobello mushrooms provide a juicy texture and tread lightly on our environment, requiring only 1.8 gallons of water to yield one pound. Grass-fed beef is lower in saturated fat, higher in antioxidants and may naturally restore topsoil in pastures. City Beef & Provisions, founded in 1955 in the heart of the Meat District in nearby Trenton, NJ, custom blends our proprietary recipe.
Contacts

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Butler/Wilson
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Cafe 701
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Catering
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Center for Jewish Life
609-258-2213

Chancellor Green Cafe
609-258-8537

Chemistry CaFe
609-258-7807

EQuad Cafe
609-258-9472

Forbes
609-258-6088

Frist Campus Center
609-258-3481

Genomics Cafe
609-258-0082

Graduate College
609-258-3893

Palmer House
609-258-3715

Prospect House
609-258-3455

Rockefeller/Mathey
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Studio ’34
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Tiger Tea Room
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Whitman
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