introduction
to dining

UNIVERSITY DINING
uwstout.edu/dining

DINING GUIDE

UNIVERSITY DINING SERVICE

UNIVERSITY OF WISCONSIN
STOUT
WISCONSIN'S POLYTECHNIC UNIVERSITY

uwstout.edu/dining
Dine with us and you’ll enjoy a variety of homemade, fresh meals, snacks, and treats. We offer a diverse selection to meet your needs whether that’s a quick bite, a homemade favorite, or a relaxing place to share a meal with friends. You’ll likely dine with us throughout the day and we want to ensure that each time is memorable. So pull up a chair - we hope you’re hungry!

#stoutdining
UNIVERSITY OWNED AND OPERATED

UW-Stout Dining is self-operated. This means the University owns and operates the service rather than contracting out to a third party. Self-operation guarantees you the best return on your dining dollar and a responsive staff that is genuinely dedicated to enhancing your campus dining experience.

University Dining is an integral part of the student life experience. All operations strive to provide enjoyable dining and social experiences as well as a valuable learning opportunity for our student employees.

MISSION STATEMENT

University Dining Service is a diverse team dedicated to providing quality food and excellent service in a fiscally responsible manner. As leaders in the industry, we strive to exceed customer expectations by offering value, convenience, and enjoyable dining experiences for the University Community. We promote career enhancement and support the educational mission of the University.
Dining Plans at UW-Stout are the best way to enjoy dining across campus. Our plans offer convenience, flexibility and variety to on and off campus students, faculty, and staff.

**ON CAMPUS STUDENT**
Living on campus? University Dining provides the Dining Dollars plan for students living on campus in the residence halls.

**OFF CAMPUS STUDENT**
Living off campus? University Dining offers two great options for off campus students that make dining on campus easy and enjoyable.

**FACULTY AND STAFF**
Working on campus? University Dining offers two great options that make dining on campus easy and enjoyable.
We created the Dining Dollars Plan for you to get the most out of your dining experience at UW-Stout. The Dining Dollars Plan is for students living on campus in the residence halls. The plan offers many choices and students are free to choose the one that best fits their needs.

For prices and to learn more visit:

UWSTOUT.EDU/DINING
UNDERSTANDING THE DINING DOLLARS PLAN COST

THERE ARE TWO PARTS TO THE DINING DOLLARS PLAN:

DINING DOLLARS
The Dining Dollars are the funds deposited onto your Stout BlueCard. Dining Dollars are accepted at all dining locations. However, you will get the most value from your plan by dining at Commons Cafeteria or North Point Cafeteria. In these locations, you will pay only Dining Dollars cafeteria prices and receive one entrée, unlimited sides, salad bar, beverages, and desserts per visit.

BOARD FEE
The Board Fee is a fee paid each semester by all students on the Dining Dollars Plan. This fee pays for operating costs such as utilities, labor, supplies, maintenance, and insurance in our cafeteria locations. The Board Fee pays for everything, other than food, required to operate Commons and North Point Cafeterias.

For pricing information visit: uwstout.edu/dining then select Dining Plans
HOW ARE PURCHASES MADE WITH THE DINING DOLLARS PLAN?

Dining Dollars are accessible through your Stout BlueCard. Your Dining Dollars Plan account balance can be checked online, at a deposit station, or in person at the Campus Card Office. Dining Dollars balance and Campus Cash balance will be combined and displayed each time a purchase is made. This allows you to easily track the amount of funds left in your account.

With the Dining Dollars Plan, your Stout BlueCard is your method of payment to get Dining Dollars pricing. If your Stout BlueCard is not with you at time of checkout, alternative payment (debit or credit card) will be required and you will pay full cash price.
Campus Cash is an additional debit account which is comprised of money that has been directly added to this account.

WHAT TO KNOW ABOUT CAMPUS CASH:

- An additional debit account that is used for other campus purchases.
- You choose how much to deposit.
- Works as an automatic back-up to Dining Dollars. Dining Dollars Plan holders always receive Dining Dollars pricing in cafeterias even when paying with Campus Cash funds.
CAMPUS CASH FUNDS CAN BE USED FOR:

- UNIVERSITY DINING
- VENDING MACHINES
- STOUTFITTERS (UNIVERSITY BOOKSTORE)
- LAUNDRY
- MSC SERVICE CENTER
- COPIES/PRINTING
- FITNESS MEMBERSHIP
- MAILROOM/POSTAGE

CHECK OR ADD FUNDS:

Online: uwstout.edu/life-stout/student-services/campus-card
At the Campus Card office, 110 Price Commons
At Deposit Stations:
  o Memorial Student Center
  o Merle Price Commons
  o North Point Dining Center
  o University Library
  o eAccounts mobile app

AFTER TRANSACTIONS
Cash registers display available funds after each transaction.
BlockPlan meals are purchased in blocks of 100, 50, or 25 meals, each academic year, which can be used for any breakfast, brunch, lunch or dinner at Commons Cafeteria or North Point Cafeteria. On the go? Some retail locations also offer daily BlockPlan specials.

TO PURCHASE A BLOCKPLAN VISIT: SHOPPES.UWSTOUT.EDU
Want to enjoy fresh food and the convenience of eating on campus? You’ve got it! University Dining has two great options for faculty and staff that make eating on campus easy and enjoyable.

Campus Cash accounts are predeposited funds allowing faculty to purchase food and services using their Stout BlueCard.

**TO ADD FUNDS TO CAMPUS CASH VISIT:**
Campus Card Office
110 Price Commons
715.232.3686
campuscard@uwstout.edu

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BlockPlan meals are purchased in blocks of 100, 50, or 25 meals, each academic year, which can be used for any breakfast, brunch, lunch or dinner at Commons Cafeteria or North Point Cafeteria. On the go? Some retail locations also offer daily BlockPlan specials.

**TO PURCHASE A BLOCKPLAN VISIT:**
SHOPPES.UWSTOUT.EDU
WHERE TO EAT
LOCATIONS

We serve on campus and off campus students, as well as faculty, staff, and guests through several dining areas across campus. For location hours and menus visit: UWSTOUT.EDU/DINING

NORTH POINT DINING
MERLE PRICE COMMONS
MEMORIAL STUDENT CENTER

EXPRESS LOCATIONS

DINE WITH US
Whether you’re craving a freshly made sandwich built just the way you like or need a comforting homemade cup of soup, you’ll find it in our dining locations. Students, faculty, staff, and campus guests are always welcome in our dining locations.

WE ACCEPT:

CASH  CARD  CAMPUS CASH  BLOCK PLAN  DINING DOLLARS
CAFETERIAS

KITCHEN CLASSICS
Serving up homemade classics, casseroles, stews and sides reflecting traditional Midwest cuisine, comfort foods and international specialties. Vegetarian and vegan options available as well.

BLUE DEVIL PIZZERIA
A wide variety of both traditional and unique pizza choices can be found here and always with a vegetarian option available.

EGGSTRAORDINARY OMELETTES
Custom-ordered omelets loaded with your favorite toppings including meats, cheeses, and vegetables.

BROADWAY GRILL
Your choice of hot fresh sandwiches including all-beef burgers and hot dogs, fried fish, grilled or fried chicken, offered with a side of French fries. Vegetarian and vegan options: Gardein vegan products, Gardenburger, and black bean burger.

WAFFLE WORKS
A giant Belgian waffle made-to-order and dusted with powdered sugar. Top it off with your choice of delicious fruit toppings, chocolate chips, and whipped topping.
Custom-made sandwiches with a variety of breads and wraps, high-quality meats, cheeses, and sandwich spreads. Dress it your way at our full condiment bar and heat it at the panini station. Vegetarian options include hummus, herbed cream cheese, egg salad, and cheeses.

**PASTA STOP**
Select your style of pasta always with a whole-grain option. Top with sauce, an Italian red meat sauce, creamy vegetarian alfredo sauce, or a vegan Italian marinara. Complete your plate with a warm breadstick.

**STIR N’WOK**
Select fresh vegetables and we’ll stir fry them for you with your choice of protein: shrimp, chicken, pork, or vegetarian options. Top it off with lo mein, rice, and your favorite sauce. Fortune cookies complement your selection.

**SOUTHWEST SIZZLE**
Perfectly seasoned chicken, beef, or vegetarian options served with veggies of your choice in a warm soft tortilla, or on top of chips or rice. Add a side of Spanish rice, pico de gallo, or guacamole.

**BROADWAY DELI**
Custom-made sandwiches with a variety of breads and wraps, high-quality meats, cheeses, and sandwich spreads. Dress it your way at our full condiment bar and heat it at the panini station. Vegetarian options include hummus, herbed cream cheese, egg salad, and cheeses.

**SWEET TREATS**
The perfect way to end any meal. Choose from delicious bakery items, frozen yogurt, soft serve, sherbet, and ice cream available with toppings.

**DU JOUR**
Find unique entrée selections here! Most entrées will be built-to-order offering individualized choices to you. The selections vary from a chicken mashed potato bowl to a cook-to-order pasta dish or a made-to-order gourmet hot sandwich.
BLUE DEVIL MARKET

Located on the first floor of the Memorial Student Center, Blue Devil Market offers four food stations along with an assortment of grocery and grab and go options.
THE BLUE DEVIL MARKET FEATURES FOUR FOOD STATIONS:

BLUE DEVIL GRILL
Offering specialty burgers, chicken tenders, grilled cheese, corn dogs, jalapeño poppers, onion rings, mozzarella sticks, and a weekly dollar deal.

BUNS & BOWLS
Making sandwiches, wraps, and salads, all fresh to order.

FIRE & STONE PIZZERIA
Baking handmade pizza in a brick stone oven.

BREW DEVILS
Serving your favorite Starbucks® beverages, bakery items, smoothies, and ice cream.
FIRESIDE CAFÉ

Located on the second floor of the Memorial Student Center, Fireside Café offers five food stations perfect for any craving.
HERITAGE DESSERTS

COMFORT ZONE
Serving favorite diverse dishes from the Midwest and beyond. Enjoy the entrée of the day or panini of the day.

POBLANOS
Offering built-to-order burritos, tacos, nacho salads, quesadillas, tortilla chips and homemade salsa.

GRIDIRON GRILL
Cooking up breakfast all day with personalized, made-to-order pancakes, omelets, breakfast sandwiches and more.

INNOVATIONS
Build-your-own pasta or stir fry station. You can get creative or choose the weekly Chef’s special.
Located on the second floor of North Point Dining and Fitness Center, North Point Mini Mart offers assorted food and beverages for those on the go.
NUTRITION
University Dining provides nutrition information, including a nutrition facts panel, ingredients, and allergens, for all products produced in our kitchens. From our online nutritional database, you can find information about:

- Nutritional content of foods including ingredient lists.
- View menu and nutrition information for all dining locations.
- Filters that can be used for the top 9 food allergens (milk, wheat, eggs, soy, fish, crustacean shellfish, tree nuts, and peanuts).
- Two week’s worth of menus so you can plan ahead to meet your nutritional goals and needs.
- Information about whether food is vegetarian, vegan, contains pork, or is naturally free from gluten.
Our Registered Dietitian is available to answer any questions about making changes to your health through nutrition, how to manage medical conditions that may influence your nutrition, or how to navigate the college years with food allergies or special dietary needs. Consulting services are available to students.

**IMPORTANT NUTRITION ICONS TO KNOW**

- **VT**: Vegetarian
- **VG**: Vegan
- **GF**: Naturally free from gluten
- **PK**: Contains pork

**DIETITIAN INFORMATION**

Registered Dietitian
University Dining
160 Merle Price Commons
1110 S. Broadway St.
Menomonie, WI 54751
715.232.3599
www.uwstout.edu/dining/nutrition
RESOURCES

- SPECIAL DIET PANTRY (FOR MEDICALLY NECESSARY RESTRICTIONS)
- UW-STOUT CONNECT MOBILE APP
- KIOSKS AND IPADS IN CAFETERIAS AND STUDENT CENTER
- MY PLATE ANALYSIS

PLATEANALYSIS.UWSTOUT.EDU

Registered Dietitian
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715.232.3599
www.uwstout.edu/dining/nutrition
University Dining is committed to composting food waste, reducing energy use, purchasing local food, recycling, and supporting campus-wide sustainability initiatives. We incorporate local and renewable products and services that support the campus’s commitment to sustainability. We also focus on utilizing reusable, recyclable, and biodegradable products.
Most of our non-permanent packaging and dinnerware is entirely compostable, and is available at all of our locations across campus.

COMPOSTABLE PACKAGING AND DINNERWARE AT UW-STOUT

- Hot Beverage Cups
- Utensils
- Sauce Containers
- Clam Shell Containers
- Bowls and Soup Cups
- Grab and Go Sandwich Wraps, Bags, and Boxes
- Cold Beverage Cup
- Napkins
- Plates
GREEN TO-GO PROGRAM
Our Green To-Go Program in the cafeterias is offered to all students, faculty, and staff. University Dining offers this program to minimize the use of disposable dinnerware and allow customers the convenience of a “to-go” meal option.

MUG CLUB
Bring your own reusable cup and get $0.25 off your coffee purchase. (Excludes Starbucks coffee)

BULK BEVERAGE REWARDS
ANY 20oz HOT OR COLD BULK BEVERAGE
Get stamped! Get your 8th beverage free or $1.00 off of a Starbucks beverage when you purchase 7 bulk beverages.
We asked students at the Great American Cookout what they love about University Dining.
FEEDBACK

We encourage feedback! You can find comment cards in all facilities and online. You can also talk to any of our team members.

DINING CONTACT US (ONLINE)  PHYSICAL FORM  GENERAL FEEDBACK (ONLINE)

DINING ADVISORY

Dining Advisory meets with the University Dining management team on matters relevant to delivery of services by dining operations on campus. This helps ensure customer needs and preferences are represented in decisions related to menus, facilities, and services.

Meetings are held during the academic year providing an avenue for communication of needs, changes, plans and feedback on services and products.
JOIN OUR TEAM
STUDENT EMPLOYMENT

Join our award-winning team of students! Meet new people and enjoy flexible hours around your class schedule. Earn meals and beverages when you meet minimum requirements all while earning extra cash. University Dining employs a diverse team in Commons, North Point, Memorial Student Center, and Catering. Turn the page to see positions offered across campus within dining and catering.

ADVANTAGES

- Meet new friends and gain valuable work experience
- Flexible hours around your class schedule
- Meals and beverages provided

(When minimum requirements are met)

#joinourteam

Ready to join our team?
You can pick up an application at any of our dining locations or visit us online at uwstout.edu/dining
STUDENT EMPLOYMENT POSITIONS

KITCHEN/COOK
Cook Assistant
Production Assistant
Student Manager
Cashier
Food Server
Barista

OFFICE/CLERICAL
Office Assistant
Scheduling
Marketing Assistant
Graphic Designer
Clerical Assistant

CATERING
Bartender
Event Set-Up
Wait Staff
“This is going to be my fourth year working here. I have to say the dining hall has been a positive influence on my time at Stout. It has taught me time management along with much more. Thank you for hiring me!”

MORE THAN JUST A JOB

Employment with University Dining offers more than just a paycheck, it can also help prepare you for your professional career through:

- Time Management
- Communication
- Teamwork
- Leadership
- Multitasking
- Collaboration
Our Catering Manager and Executive Chef will assist you in designing a menu and selecting a style of service for both on and off site events. Please look through the diverse options in our menu. We look forward to serving you excellent food with exceptional service.

THE MENU

Our diverse menu can enhance any event with delicious and creative culinary presentations. Whether your event requires appetizers, boxed lunches, or a full-service buffet, we have options that work.

To see our full on and off campus menus, visit:

UWSTOUT.EDU/CATERING
At UW-Stout, we have the privilege of hosting catered events in both our beautiful campus facilities or the venue of your choice. Whether you’re planning for an elaborate wedding, a box lunch for a business meeting, or anything in between, we guarantee there is an option for you.

University Catering offers a variety of special buffets throughout the academic year to engage the campus community.

- Oktoberfest Buffet
- Holiday Buffet
- Winter Graduation Buffet
- Spring Graduation Buffet

Event tickets can be purchased at SHOPPES.UWSTOUT.EDU

University Catering
715.232.3463
catering@uwstout.edu

UWSTOUT.EDU/CATERING
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