



## Your Guide To Eating Great!

Dining at Washington College  
2022- 2023 Academic Year

### Welcome to a fresh approach!

Campus dining is a big part of the college experience. At AVI Fresh, our goal is to provide a variety of healthy foods, made from scratch, in a fun atmosphere. We work to enrich your dining experience by making it eventful and enjoyable.

We continuously adapt to keep pace with your ever changing schedules, lifestyles, preferences and nutritional needs. We always encourage your involvement and input.

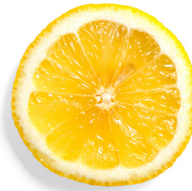
In partnership with the College, we offer a variety of food plans to allow for flexible and convenient options for all students.

Dining options at the Hodson Culinary Center and Hodson Commons include a variety of innovative concepts and a full range of culinary choices from traditional to international dishes.

Also, enjoy locally roasted Chesapeake Bay Coffee Co. and We Proudly Serve Starbucks selections and made-to-order smoothies on campus.

We look forward to serving you, and trust your academic year will be an exciting, rewarding and memorable experience.





## WHAT'S COOKING

# Your Dining Options

### HODSON CULINARY CENTER

The Hodson Culinary Center features an extensive lineup of culinary platforms to draw students in and we are dedicated to your total and complete satisfaction. We provide a diverse menu selection of made-to-order and quick-service selections as well as daily specials at our all-you-care-to-enjoy venue. Visit and enjoy these great features!



Experience an array of hand-crafted pizzas, contemporary pasta dishes and gelato in our Italian trattoria



Flavorful selections free from common allergens of peanuts, tree nuts, shellfish, wheat, soy, milk products and eggs



Roots features a rich variety of plant-based cuisine that is wholesome as well as exciting



Enjoy a rotating menu of comfort food inspired by the unique spices and techniques



Our meat selections are freshly roasted or smoked and sliced in-house, creating a fresh taste and aroma that makes each sandwich special



Our team slowly smokes chicken, pork, beef, vegetables and even fruit to enhance any sandwich, salad or side



Menus featuring wellness offerings that incorporate lean proteins, high-fiber starches and fresh vegetables



Features freshly cut greens and vegetables with a variety of your favorite salad toppings

### THE HODSON COMMONS



**Freshens Fresh Food Kitchen**- This contemporary concept features grilled flatbreads, freshly tossed salads, deliciously toasted wraps and globally inspired rice bowls. Now Accepting Board Swipe and Meal Exchange.



**CRAVETOWN** - Freshens Fresh Food Kitchen converts to a grill menu with late-night sandwich favorites, premium burgers, authentic quesadillas and flavorful burritos. Now Accepting Board Swipe and Meal Exchange.



**We Proudly Serve Starbucks at Java George** - offers barista-crafted coffee and specialty drinks and gourmet teas that pair with our Fresh-to-Go pastries.



**The Met Grill**- Enjoy freshly made hand pressed burgers, traditional grill favorites, classic sides and vegan options!



## Hodson Culinary Center

### Monday - Friday

Breakfast	7:30 AM - 10:00 AM
Continental Mid Meal	10:00 AM - 11:00 AM
Lunch	11:00 AM - 2:00 PM
Continental Mid Meal	2:00 PM - 4:30 PM
Dinner	4:30 PM - 7:30 PM

### Saturday - Sunday

Brunch	10:00 AM - 2:00 PM
Continental Mid Meal	2:00 PM - 4:00 PM
Dinner	4:00 PM - 7:00 PM

## Hodson Commons

### Java George

Monday - Friday	8:00 AM - 2:30 PM
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### Freshens

Monday - Friday	11:00 AM - 8:00 PM
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### CraveTown at Freshens

Monday - Friday	8:00 PM - 12:00 AM
Saturday - Sunday	6:00 PM - 12:00 AM

### The Met Grill

Monday - Friday	11:00 AM - 5:00 PM
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## Fresh Market in Sophie's Café at Miller Library

24/7 Access with Washington College ID

## CONVENIENT & AFFORDABLE

# Food Plans

### Food Swipes

Food swipes provide students a full meal, including choice of select entrée or sandwich, side (fruit or cookie) and designated beverage with a single swipe.

Food Plan Package	Rates Per Semester	Meals	Dining Dollars
<b>Unlimited Food Plan</b> <i>All Students</i>	\$4,029	Unlimited <i>Includes 5 guest swipes</i>	\$500
<b>19 Food Plan</b> <i>All Students</i>	\$3,683	19 Swipes per week <i>Includes 4 guest swipes</i>	\$300
<b>14 Food Plan</b> <i>All Students</i>	\$3,467	14 Swipes per week <i>Includes 3 guest swipes</i>	\$400
<b>250 Block Plan</b> <i>All Students</i>	\$3,682	250 Swipes per semester <i>Includes 5 guest swipes</i>	\$300
<b>220 Block Plan</b> <i>Returning Students</i>	\$3,467	220 Swipes per semester <i>Includes 5 guest swipes</i>	\$400
<b>180 Block Plan</b> <i>Returning Students</i>	\$3,162	180 Swipes per semester <i>Includes 5 guest swipes</i>	\$500
<b>150 Block Plan</b> <i>Returning Students</i>	\$3,132	150 Swipes per semester <i>Includes 5 guest swipes</i>	\$600
<b>100 Block Plan</b> <i>Commuter Students</i>	\$1,144	100 Swipes per semester	
<b>75 Block Plan</b> <i>Commuter Students</i>	\$994	75 Swipes per semester	

## Dining Dollars

For students seeking additional flexibility, Dining Dollars may be purchased in any amount and used like cash at throughout Washington College Culinary Services. Dining Dollars provide 6% savings on tax on all purchases. Funds transfer from Fall to Spring Semester and expire at the end of each school year.

## Allergens and Preferences

Students with food allergies should discuss questions or concerns about specific food items with the chef managers in the culinary center. For more information about food allergies, labeling and preferences please contact our AVI Fresh Registered Dietitian, Samantha Yunko, MS, RD, CDN, at [SYunko@AVIFoodsystems.com](mailto:SYunko@AVIFoodsystems.com).

**E** EGGS

**S** SOY

**F** FISH

**SE** SESAME

**M** MILK

**SF** SHELLFISH

**P** PEANUTS

**TN** TREE NUTS

**W** WHEAT

## GET App

Your source for card ordering. Students can order from the Commons, Hodson Commons, Apple Store or And



## WE'RE HERE TO SERVE YOU Contact Information

### Michelle Messervey

Resident Director  
410.778.7791

[MMesservey@AVIFoodsystems.com](mailto:MMesservey@AVIFoodsystems.com)

### John Werczynski

Catering Director  
410.810.7794

[jwerczynski@AVIFoodsystems.com](mailto:jwerczynski@AVIFoodsystems.com)

### Korey Goodman

Executive Chef  
410.810.5753

[KGoodman@AVIFoodsystems.com](mailto:KGoodman@AVIFoodsystems.com)

### Latoya Felton

Residential Dining Room Manager  
410.810.7444

[LFelton@AVIFoodsystems.com](mailto:LFelton@AVIFoodsystems.com)

### Melissa Goodman

PM Residential Dining Room Manager  
410.778.7790

[MGoodman@WashColl.edu](mailto:MGoodman@WashColl.edu)

### Brandi Ewing

Retail Supervisor  
410.778.7269

[BEwing@WashColl.edu](mailto:BEwing@WashColl.edu)

## We value your feedback!

Send us a text message at **302.246.7045**. Your message will be sent to all management and someone will be sure to respond quickly to any questions or concerns.

Visit [AVIServes.com/WashColl](http://AVIServes.com/WashColl) for more information on how to purchase Food Swipes, Declining Balance Packages and Dining Dollars.

