



Your Guide To Eating Great! Dining at Thiel College 2023 – 2024 Academic Year

Welcome to a fresh approach!

Campus dining is a big part of the college experience. At Thiel College, 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.

The TC Café, located in the Student Center, includes a variety of dining options from traditional favorites to authentic global cuisine. Selections include made from scratch pizza, the carvery deli, home-style, pasta, fusion (international cuisine), a salad bar featuring a grain bar and fresh baked cookies and desserts.

Guests with food allergies and preferences can also enjoy a variety of rotating options. Don't see what you are looking for? Just ASK!
We are happy to create a dish just for you.

We Proudly Serve Starbucks barista-style crafted coffee beverages at the Rotunda Bistro. Pair it with your favorite breakfast bowl for a healthy start to your day!

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

GALLERIA CULINARY CENTER

The Galleria Culinary Center, TC Café, features an extensive lineup of culinary platforms. We provide a diverse menu selection of made-to-order and quick-service selections as well as daily specials at our venues. Visit and enjoy these great features!



Artisan pizzas, stromboli, and pasta bakes.



Tour the globe and savor authentic, global cuisine with our rotating cultural inspired menu selections.



The Carvery is all about fresh offerings that include panini, wraps, pitas and gourmet New York style deli sandwiches.



Sizzling grilled sandwiches, classic burgers and your favorite traditional sides.



Fresh cut greens and a variety of your favorite salad toppings. Featuring scratch-made soup selections.



Freshly prepared portable fare for busy students on the go.



Featuring comfort foods, *Recipes from Home* and regional favorites.



Scrumptious daily selections - freshly baked cakes, artisan breads and rolls, cookies and cupcakes.

RETAIL VENUE



Rotunda Bistro
Located in Student Center

Barista-crafted coffee specialty drinks and gourmet teas easily pair with our fresh food options!

Hours of Operation Bistro
Monday - Friday:
7:00 AM - 10:00 PM

Saturday - Sunday:
4:00 PM - 10:00 PM

Hours of operation are subject to change. Please visit our website for the most up to date information at AVIServes.com/thiel.

Hours of Operation TC Café

Monday - Thursday
Breakfast 7:15 AM - 9:30 AM
Lunch 11:00 AM - 1:30 PM
Dinner 4:30 PM - 7:30 PM
Open Continuously - 7:15 AM - 7:30 PM

Friday
Breakfast 7:15 AM - 9:30 AM
Lunch 11:00 AM - 1:30 PM
Dinner 4:30 PM - 6:30 PM
Open Continuously 7:15 AM - 6:30 PM

Saturday - Sunday
Brunch 11:15 AM - 2:00 PM
Dinner 4:30 PM - 6:30 PM
Open Continuously 11:15 AM - 6:30 PM

CONVENIENT & FLEXIBLE Meal Plans



MEAL PLAN PACKAGES

Meal Plan	Dining Points per Semester	Price	Student Eligibility
TC Basic Plan 19 Meals Weekly	No Dining Points	\$3,615	All Students
TC Traditional 16 Meals Weekly	\$150	\$3,615	All Students
TC Preferred 11 Meals Weekly	\$325	\$3,615	All Students
TC Flexible 7 Meals Weekly	\$475	\$3,615	All Students
TC Block 25 25 Meals during each Meal Term	No Dining Points	\$180	Commuter and Graduate Students
TC Block 55 55 Meals during each Meal Term	No Dining Points	\$380	Commuter and Graduate Students

As part of room and board, all students who live in traditional style campus residence halls are required to participate in a resident meal plan. Residential Meal Plan enrollment is per semester and balances do not roll over from semester to semester. **Dining Points** may be used to purchase food and soft drinks at the Bistro, in vending machines in the Academic Center, or for additional meal purchases at the dining hall. **TC Block Plans** are available for undergraduate commuter students, graduate students and summer residential students. There is no longer a TC10 plan. **TCC Plan** is available for faculty and staff. Please contact Stacy Yake, Student Accounts, to purchase a Block Meal Plan at 724-589-2810 or SYake@thiel.edu.

THIEL BUCKS

- Thiel Bucks are available to all students and are accepted at ALL on-campus dining facilities.
- Thiel Bucks never expire and are refunded upon graduation or withdrawal from the College.
- Funds can be added to students Thiel Bucks accounts at any time by contacting Thiel college Financial Services at 724.589.2810.

Visit AVIServes.com/thiel and click on Meal and Dining Plans for more information.

Food Allergens and Preferences

The student can meet with the Resident Director to learn how to safely navigate the dining venues and discuss appropriate dining options.

The student is responsible for communicating any questions or concerns to the Resident Director or dining supervisors in the dining venues. We always recommend personal interaction with our management team to obtain the most accurate information at the time of meal service.

Corey Mihaly
Resident Director
724.589.2204

cmihaly@avifoodsystems.com

Please report your food allergy to Thiel College Health Services Department at 724.589.2195 prior to arrival on campus. Students must provide current and appropriate medical documentation to Health Services to support their request for a medically necessary diet and will be asked to sign a release so that this information can be related to Dining Services.

MENU LABELING

Look for these icons in each dining location and on our online menu!



Thiel College Dining Services makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Dining services does not have a gluten-free or allergen-free kitchen. We adhere to ServSafe practices to avoid cross-contamination and cross-contact.





WE VALUE YOUR FEEDBACK

Text the Manager

Share Your Experience

We value your insight on your experience. Your honest feedback ensures we fully understand your satisfaction with our services and enables us to better serve you in the future.

You are invited to speak to us in person, use the **Share Your Experience** form at Aviserves.com/thiel/share-your-experience or simply **Text the Manager** 724.204.2649

We look forward to hearing from you!

WE'RE HERE TO SERVE YOU

Contact Information

Corey Mihaly	Resident Director	cmihaly@avifoodsystems.com	724.589.2204
Lisa Johnston	Office Manager	ljohnston@avifoodsystems.com	724.589.2190
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