

THE Culinary Influence

AT NOTRE DAME



TAKE AN ISSUE Pass it on..

MATT CASHORE

Inside >

Council of Chefs
Page 3

Welcome Chef Dahms
Page 4

Places to Eat
Page 8

WHAT'S NEW ON CAMPUS

A commitment to sustainability

Chris Abayasinghe joined the University in October 2013, as director of Food Services—and he already has a number of initiatives underway that will shape the future of Food Services on campus for generations to come.

And it's all about the food, Abayasinghe says.

First, there's a commitment to sustainability and using locally sourced foods.

Diversity is also a priority. "There are students here from so many different countries. There is a diversity in what we share."

The University is looking to the future with the construction of a dedicated catering kitchen in the newly re-named **Center for Culinary Excellence** (formerly the Food

Services Support Facility.)

"The University has made an investment in people, training and equipment to create that excellence," he says. The relocation of catering to the new facility will also allow for potential renovations at the North Dining Hall.

Purchasing has been consolidated to select vendors. "This will help us leverage partnerships and increase local purchasing—and at the same time, enhance the quality of the food and be good stewards of our resources."

In support of both sustainability and efficiency, food supplies will now be delivered directly to campus units, rather than being delivered to a central storage area, then re-loaded and sent out by truck for delivery

across campus.

Food specifications are also being standardized—if units serve chicken fingers, for example, or French-cut green beans, there will be one or two suppliers rather than 10 or more. That creates efficiencies in ordering, inventory management and product turnover.

In the short term, Abayasinghe says, the goal is for all units to form and build a strong new team, dedicated to providing great food that helps support the residential culture of campus. "In its simplest form, that's what we do."



Abayasinghe

NOTRE DAME FOOD SERVICES

It takes an army to feed a campus

Notre Dame Food Services, led by Chris Abayasinghe, director, is an 8,500-student residential dining program providing over 2.1 million meals per year; a central food warehousing and production facility; 29 food service units; campus catering operations that service over 8,000 events a year; coin-operated food and beverage concessions; and laundry vending. Additionally, the department provides resident food service for the Congregation of Holy Cross, including two residences, a seminary, and a nursing home as well as for the campus student health center and childcare center.

New places to eat



Greenfields



au bon pain express will feature the same fresh-baked treats served at the Hesburgh Library outlet. Bakery products will be half price the last hour of operation each day.



Starbucks

Say goodbye to Greenfields, and hello to a new Starbucks (and more). Greenfields, in the Hesburgh Center for International Studies, closes on Friday, Aug. 22. After a few weeks of renovation, campus will welcome a new **au bon pain express** by the end of September.

"It's a new concept—grab and stay," says **Mark King**, associate director of retail food operations on campus.

The front end of the restaurant will feature pre-packaged sandwiches, salads and the same popular **au bon pain** fresh pastries available at the Hesburgh Library outlet—all made fresh in the kitchen every morning, and displayed in open-air coolers.

In addition to fresh pastries, **au bon pain express** will offer a breakfast menu, including two kinds of hot oatmeal with toppings, as well as cereal, yogurts, juice, fresh fruit and hardboiled eggs.

The dining room will remain the same, so people can purchase food or bring lunch and stay and eat. And as with the retail outlet in the library, all bakery items will be half price the last hour of service (hours, 8 a.m. to 2 p.m., will remain the same.)

Food is made fresh every morning and not intended to last for several days, King notes—at the end of the day, any food left is boxed and donated to the Center for the Homeless.

The kitchen (which will no longer be visible from the dining room) will become **au bon pain catering**, available for any event on campus, with a new catering menu available—box lunches for events will now be **au bon pain** bag lunches.

Starbucks opens at the Hammes Eddy Street Bookstore—Einstein Bros Bagels arrives in November. Starbucks Coffee opened Monday, Aug. 18, at the Hammes Bookstore on Eddy Street, and later this fall, Einstein Bros Bagels will open at the Hammes Notre Dame Bookstore on campus.

Starbucks, situated in the southeast corner of the Eddy Street store, is a full-service café featuring an assortment of La Boulange pastries and breakfast/lunch sandwiches.

The design of the shop showcases a number of Notre Dame touches mixed in the décor, including a high-top community seating bar which offers power stations for charging and has the Notre Dame Fight Song lyrics inlaid in the wood counter top.

Hours of operation will be Monday through Thursday, 7 a.m. to 7 p.m.; Friday and Saturday, 7 a.m. to 8 p.m. and Sunday, 11 a.m. to 5 p.m.

"Given the development of the Eddy Street area from both a residential and commercial perspective, we felt that it was a natural fit to bring the Starbucks brand to the Hammes Bookstore on Eddy Street," says **David Werda**, director of retail operations.

November 10 is the anticipated opening date for **Einstein Bros Bagels** at the campus bookstore. Renovation is scheduled to begin Monday, October 20. The store will offer a full menu and hours of operation will align with those of the bookstore; Monday through Saturday, 8 a.m. to 10 p.m. and Sunday, 10 a.m. to 9 p.m.

According to Werda, "Einstein's has built a loyal customer base that fits perfectly with the café needs in the Hammes Notre Dame Bookstore. We believe its popularity will bring new life to the store and make it a campus destination."



On front
Cover

On the cover, a roasted Michigan apple salad and a unique cracker designed by lead pâtissier **Laura Johnson** for a Business Advisory Council dinner. **Chef Charu Pant** combined Michigan cherry juice and unflavored agar-agar or gelatin and released droplets from a syringe into a superchilled vegetable oil. The process, a kind of simple molecular gastronomy, spherifies the juice to look like pearls of red caviar.



COUNCIL OF CHEFS

Campus culinary leadership: A passion for food

The purpose of the Council of Chefs, says **Executive Chef Don Miller**, is to gather the culinary leadership on campus in organized meetings to address culinary concerns, from recipe quality, recipe procedures, productivity, inventory controls and professionalism.

"My role is to serve as chairperson and facilitate meetings," Miller says. He also serves as the connection between the council and senior management. "It's like the Knights of the Round Table," he says.

The council's role is to come to the discussion with concerns regarding quality, procedures and production. For example, does a change need to be made in an item for an individual unit, or should the change be

made across all units?

There are 13 members on the council. "Out of 13 chefs, most are certified either at the executive chef, sous chef or pastry chef level by the American Culinary Federation (ACF)," Miller says.

Some of the issues they discuss would be familiar to home cooks—although on a much larger scale. If a recipe isn't working, Miller says, "Am I doing it wrong, or is the recipe wrong?"

Development of new recipes is also a priority. If someone has a new idea, is it possible to move it from an idea to a product? Then there's the business end—food and labor costs, cost control and inventory

management.

Food Services has a long-time commitment to training and education. Miller is widely recognized in the community for his development of the ACF Culinary Apprenticeship Program on the Notre Dame campus. Apprentices study under master chefs as they rotate through all the units on campus during the three-year, hands-on program. Apprenticeships lead to nationally recognized ACF certification upon completion.

Since founding the program in 1993, 39 apprentices have completed the program and two are currently studying. Of those completing the program, Miller estimates that 10 or more have stayed and now work on campus. **Chef Giuseppe Macerata**,

recently appointed culinary production manager for the Center for Culinary Excellence, was the second participant in the program. **Laura Strunk**, catering chef, is also a graduate of the program.

"The culinary culture on campus is not just chefs," Miller says. "It's the managers, chefs and cooks who are trained to handle food, educated in the science of food."

Early in his career, Miller focused on entering competitions. "It awakened in me the skill of paying attention to details. Later on in my career, it was a reminder that good cooking is all about paying attention to details in execution—especially in matters of flavor and taste."

Successful chefs, he adds,

have an innate curiosity about food. "Not just how to cook an artichoke, but what IS an artichoke. Where does it come from? You're either going to be passionate about it or not. It's not what you can add to a dish that makes it great—it's what you can take away, until you leave the true essence."



MATT CASHORE

Left to right: Ralph Pieniazkiewicz, James Brazo, Greg Larson, Philip Wenzel, Gail Pursell, Jackie Coleman, Executive Chef, Don Miller, Brent Gregory, Laura Strunk, Alan Seidler, Charu Pant, Giuseppe Macerata. Not pictured: Don Weblann.



Food Services prepares and serves more than 2.1 million student meals per year.



BARBARA JOHNSTON

Chef Giuseppe Macerata (at left) and Executive Chef Don Miller visit Grandview Orchards in Berrien County, Michigan. Macerata is responsible for all logistics of the new production kitchen at the Center for Culinary Excellence. (See Page 6).

WHAT'S NEW AT THE MORRIS INN



PHOTOS: MATT CASHORE



Sorin's Wine Academy

Upcoming "Wine Academy" events feature alumni connections

BY CAROL C. BRADLEY, NDWORKS

A new series of wine dinners, featuring fine wines with alumni connections paired with elegant small plates debuted at Sorin's Restaurant in the Morris Inn earlier this spring.

Upcoming Sorin's Wine Academy events take place at 6:30 p.m. Monday, Sept. 8, and 6:30 p.m. Wednesday, Oct. 1, in Sorin's Restaurant at the Morris Inn.

The September wine dinner features **Garrett** (BBA '09, MBA '10) and **Betsy O'Neill Busch** (BBA '10, MSAC '11), from Trinitas Cellars, Napa, California.

The October dinner will feature a presentation from **Stephanie Gallo, '94**, Board of Trustees member and vice president for marketing of E.J. Gallo Wineries, Modesto, California, one of the world's largest wine producers.



MATT CASHORE

The July dinner featured alumnus **John Bargetto '88** MBA, vice president and owner of Bargetto Winery. He is part of the third generation of the family to direct operations of the winery, the oldest continuous-operation winery in California's Santa Cruz Mountains.

The menu included a Santa Cruz Mountains Chardonnay accompanied by a prosciutto-wrapped scallop with summer squash on a bed of creamed leeks, and a Lodi Zinfandel with fruit and Italian cheese. Menus for upcoming dinners can be viewed online at morrisinn.nd.edu under "Upcoming Events."

Dinners are \$75 per person (does not include tax and gratuity). Call Sorin's to make reservations, 631-2020. Complimentary valet parking is included.

The Quinn Family Room, which seats up to 10, is also available for private tastings from the featured wineries.

For more information, visit morrisinn.nd.edu/dining/sorins.

Morris Inn again receives AAA Four Diamond Rating



MATT CASHORE

Morris Inn has received the coveted AAA Four Diamond award for the second year in a row. Morris Inn, reopened in August 2013 after a nine-month renovation, is the only property north of Indianapolis in Indiana to hold the Four Diamond distinction and is the 10th hotel in the state to achieve this rating. Fewer than five percent of the more than 29,000 properties approved by AAA are awarded Four Diamond status.

"It is truly an honor to have been recognized with AAA's Four Diamond award," said Morris Inn Director and General Manager **Joe Kurth**. "We're proud of the level of service we offer our

Kurth

guests and look forward to continuing that service in the years to come. To qualify as a AAA Four Diamond hotel, each lodging facility must undergo an intensive evaluation process that assesses the hotel's cleanliness and condition; management and staff; exterior, grounds, and public areas; guestroom décor, ambiance and amenities; bathrooms; and guest services.

AAA defines Four Diamond hotels as upscale in all areas and progressively more refined and stylish, with physical attributes that reflect enhanced quality throughout. The fundamental hallmarks at this level include an extensive array of amenities combined with a high degree of hospitality, service, and attention to detail. For more information on the ratings program, visit newsroom.aaa.com/diamond-ratings.

Sorin's welcomes Executive Chef Patrick Dahms

BY CAROL C. BRADLEY, NDWORKS

German-born Chef Patrick Dahms, recently appointed director of food and beverage and executive chef at the Morris Inn, was born into a family of restaurateurs and hoteliers—one uncle owned a hotel and restaurant in Northern Germany, on the Baltic Sea, and another uncle owned a restaurant on the Atlantic coast of France.

Dahms began his professional apprenticeship at 20 (older than many students, who in Germany typically begin their professional schooling at 16 or 17), and took his first position at a 1,600-room Hilton in Anaheim, California.

From there his career has taken him all over the world—back to Germany, to Bermuda (where he wrote his first menu, for the ultra-luxury The Reefers Hotel and Club) to New Zealand, New Orleans and northern Virginia, where he worked at the Willard

Hotel, next door to the White House. "The White House is 1600 Pennsylvania Avenue," he says. "The Willard is at 1601."

After his most recent position at the St. Regis in Aspen, Colorado, he's settling in at the Morris Inn, after a 3,000-mile move and the birth of a second child, daughter Maya, on July 2, joining the Dahms and son Tyler, 12.

As far as his philosophy of food, "I don't want to be 'that' chef," he says. "First you need to listen. My job is to provide a service.

What is it my client is looking for? You have to look at demographics, expectations. What are my resources, my space, my vessels? Then I start forming a picture in my head. I want to fulfill that expectation, plus a little surprise factor—the Morris Inn 'Higher Degree of Hospitality.'"

If the soup of the day is cream of tomato, he says, "Where's the juniper berry-oil roasted crouton?"

Another thing he enjoys is working with local ingredients. "If I used the menus I'd been using in California, it would be Southern California Mexican—we were near the Baja Peninsula. The menu has to be about location, historic context, the history of the University and what farmers are growing today—put together that makes for relevant food. That's important to me."

He's spent his first month in South Bend just observing, he says. The main focus has been to staff up, and get ready for football season. Still, he's found time to visit—and be impressed by—the Farmer's Market



MATT CASHORE

Chef Patrick Dahms, creating his trademark hibiscus margarita—containing hibiscus syrup and frozen with liquid nitrogen.

and the wide variety of fruits and vegetables—plump ripe blueberries and quantities of fresh basil—available from local growers.

At Sorin's, Dahms notes, "We will always have a little French influence, a little Irish. It's going to be the Notre Dame-branded experience."



MATT CASHORE

 THE MORRIS INN

Wedding and event planning now consolidated

The Morris Inn now teams with catering to plan events on campus, from conferences and meetings to office Christmas parties and weddings. Contact the Morris Inn sales office at 631-7641 and you'll be referred to the appropriate representative.

The Morris Inn sales office handles events in the ballroom, McKenna Hall or one or more of the inn's three private dining rooms. Other campus locations, including North or South Dining Halls, Club Naimoli, Club O'Brien and the Oak Room are managed through catering.

Lori Chaney, sales specialist, points

future brides to the **notredameweddings.com** website for information on venues, accommodations, catering and event planning, and notes that it's not necessary to be married at the Basilica or even on campus to hold a wedding reception at the Morris Inn or another Notre Dame venue.

When planning a campus wedding, event specialists work closely with



each couple to coordinate menus and floor plans, and have a recommended list of local vendors.

Couples also have the opportunity to work with the executive chefs to design customized menus and schedule a private tasting. Special dietary needs can be accommodated.

"We will also help to reserve a room block for your guests," Chaney says.

Those getting married off campus can schedule and plan a reception, wedding rehearsal dinner or champagne brunch any time. Planners are also happy to help coordinate wedding showers and other special events.

Those planning to be married in the Basilica make reservations on the

first Monday in March, when the books are opened to take wedding reservations for the following year. Thus after March 15, 2015, reservations will be made for 2016 weddings at the Basilica. "Basilica brides must call to book events after the wedding is scheduled," says Chaney.

Complete a request for an event proposal at morrisinn.nd.edu/weddings-events/weddings.

Also at the Morris Inn



It's not too early to book your Christmas party! Holiday parties and company events are offered with limited to full-service catering at a number of locations around campus, including Club Naimoli, overlooking the basketball arena; the Oak Room of the South Dining Hall, which features carved woodwork and vaulted ceilings; and Club O'Brien in the Compton Family Ice Arena. Various venues on campus can accommodate groups from 12 to 500.

Notre Dame's catering office offers custom event planning with menus prepared by award-winning chefs. Contact the Morris Inn sales office, 631-7641 and you'll be referred to the appropriate representative for your venue of choice.

Rohr's, a 100-seat tavern located adjacent to the Morris Inn's lobby, features upscale, tavern-style casual fare. The bar serves 14 beers on tap, and features six televisions and live entertainment. Check the Morris Inn website for Rohr's

entertainment schedule. There's also a separate family-friendly seating section in the front for families with children under 21.

Rohr's is open for dining Monday through Friday, 11 a.m. to 1 a.m. and 11 a.m. to 2 a.m. Saturday and Sunday. Food is served until midnight. Call 631-2018 to make reservations for parties of six or more.



PHOTOS: MATT CASHORE



The Fireside Terrace. Located on the west side of the Morris Inn, the Fireside Terrace seats 72 guests and features a natural gas fire pit in addition to heat lamps—or your server can offer you a pashmina shawl on cooler evenings. The terrace offers both table seating for outdoor dining and patio furniture for casual seating. Bar service is available, as well as a limited menu of appetizers and meals from the Rohr's menu.

No reservations are needed. The Fireside Terrace is open daily, from sun up to sun down, weather permitting.



PHOTOS: MATT CASHORE

A portion of the terrace can also be made available for private events. To schedule an event, contact **Lori Chaney** at 631-7641 or LoriChaney@nd.edu.

CATERING

The catering team: a new kitchen and a new branding strategy



The Center for Culinary Excellence staff, in alphabetical order: Michael Alalade, Heather Anderson, Bill Beirne, Danny Bloss, Howard Busfield, Anthony Coleman, Allison Collins, Lupe Cruz, Valentin D'Alessandro, Ron Dokes, Mike Evans, Amber Findley, Vicki Garrett, John Glon, Michelle Grayson, John Hans, Ciji Heiser, Doris Housand, Laura Johnson, Hope Kaser, Amber Kirk, Diana King, Janet Kruszewski, Jennifer Lindzy, Giuseppe Macerata, Don Miller, John Negri, Amber Pena, Roberta Porter, Michael Purnell, Gonzalo Serrano, Susan Sheets, Laura Strunk, Lauren Toth, Patty Tubicsak, Pedro Uriostequi, Chris Vandeyacht, Holly Webb, Diana Yoder

Charu Pant named retail culinary production manager

Charu Chandra Pant, CEC, ACE has been named retail culinary production manager. In this role, Pant manages the culinary program for retail express units on campus, including Café de Grasta, Café Commons, Café Poché, Decio Commons, Waddick's, Crossings, à la Descartes, and Kitz Café.

Pant previously held the position of test kitchen chef. He has worked in a number of hotels prior to coming to Notre Dame.



PHOTO PROVIDED



MAIT CASHORE

BY CAROL C. BRADLEY, NDWORKS

"You talked, and we listened," says **Dave Harr**, associate vice president for Auxiliary Operations. "Catering will meet—and exceed—your expectations."

A new day in catering on campus launched this summer with the relocation of the catering kitchen from the North Dining Hall to the Center for Culinary Excellence (formerly known as the Food Service Support Facility).

"The emphasis will be on the

culinary in all our catering and retail operations—we're aiming for quality and consistency in food," says **Bill Beirne**, senior associate director, catering and events.

Beginning Monday, Sept. 8, there will be new menus, developed by Executive Chef Don Miller and his team. In January, catering will launch a new name, logo and branding strategy.

"We're looking at the presentation and appearance of our lunch and breakfast buffets, and at more inclusive rather than à la carte pricing."

Another change that's sure to be popular is that box lunches will now be bag lunches provided by au bon pain express, which will be moving into the former Greenfields space in late September.

"What we're trying to do is listen to our customers, and reinvent ourselves," Beirne says. "The investment (in the new catering facility) will allow us to do that. Our focus will be on the food. That's where we need to be."



HOWARD BUSFIELD

THE KITCHEN – BEFORE



THE NEW CATERING KITCHEN



PETER RINGENBERG

At left, an empty space as recently as June has sprung to life (above) as a new catering kitchen, designed by Executive Chef Don Miller. Pictured are commercial ovens, grills and fryers. Miller is pictured at center, viewing the new equipment with colleagues and contractors.

CONCESSIONS

New menu for football fans

Collectible stadium cups make 2014 debut

BY COLLEEN O'CONNOR, FOR NDWORKS

At Notre Dame's first home game against Rice on August 30, fans will have plenty of new food items to enjoy. Four new 16-inch pizza selections and five new sandwiches will be on the menu.

The new pizzas include: cheese pizza with San Marzano tomato sauce; spinach mushroom Alfredo; Italian sausage with pepper; and pepperoni.

New sandwich selections include Chicago-style Italian shaved beef au jus; baked meatball; Italian sausage

and pepper; grilled chicken on a pretzel bun and a grass-fed beef hamburger patty on a pretzel bun.

In honor of the 25th anniversary of The Shirt, Centerplate, manager of Notre Dame Concessions, will be offering a collectible 32-ounce soda cup with the same design and graphics as The Shirt. The anniversary year is printed on the inside of the cup.

Also new this year is a 44-ounce cup with the same "Strong ND True" theme displayed on this year's football tickets.

Fans will also notice new Under Armour polo shirts and caps in Notre Dame blue with the gold ND logo being worn by the approximately 1,200 to 1,300 volunteers who man

the concessions stands.

"We are very excited this season as fans will experience revamped food offerings that will represent improved value and taste across the board," said **Lou Iaconetti**, director of Notre Dame Concessions.



Iaconetti

Warren Grille



CAROL C. BRADLEY

Warren Grille... It's not just for golfers. You needn't be a golfer to try the new menu at Warren Grille, in the Warren Golf Course Clubhouse. The club dining room is open to the public.

The clubhouse is also available for wedding receptions, Christmas parties and other catered events with seating for up to 200. The 12-seat private boardroom is available for office meetings. The entire facility is wireless and there is no booking charge for campus departments.

Warren Golf Course and Clubhouse are open to the public 7 a.m. to 8 p.m. during the season, with the full menu in Warren Grille available 11 a.m. to 8 p.m. No reservations are needed except for catered events. For more information, contact **John Foster**, general manager, at 631-4116 or Foster.44@nd.edu. Visit the website at warrengolfcourse.com/the-course/clubhouse.



PHOTOS: CAROL C. BRADLEY



MATT CASHORE

PLACES TO EAT

from fine dining to fast food

The University offers a variety of dining options on campus, from restaurants such as Sorin's and Legends, to fast food franchises, including Taco Bell, Pizza Hut and Starbucks in LaFortune Student Center; au bon pain in Hesburgh Library and opening additionally in Hesburgh Center for International Studies (September, 2014); and Einstein Bros Bagels opening November 2014 in the Hammes Notre Dame Bookstore. For more information on retail outlets, nutrition, values and deals, visit food.nd.edu.




à la Descartes
Jordan Hall of Science
M-F, 8 a.m. to 5 p.m.




Café Poché
Bond Hall
M-F, 8 a.m. to 3 p.m.



Kitz Kafé
Stinson-Remick Hall
M-Th, 7 a.m. to 11 p.m.
Fri, 7 a.m. to 5 p.m.
Sun, 7 p.m. to 11 p.m.




Sorin's
The Morris Inn
Breakfast
6:30 a.m. to 11 a.m.
Lunch
11 a.m. to 2 p.m.
Dinner
5:30 p.m. to 9:30 p.m.
Not open for dinner on Sun or Mon




Subway
The Huddle
LaFortune Student Center
M-F, 8 a.m. to 1 a.m.
Sat-Sun, 10 a.m. to 1 a.m.



au bon pain
Hesburgh Library
Concourse
M-Th, 7 a.m. to 1 a.m.
Fri, 7 a.m. to 10 p.m.
Sat, 9 a.m. to 10 p.m.
Sun, 10 a.m. to 1 a.m.



Crossings
Law School
M-F, 7:30 a.m. to 5 p.m.



Legends of Notre Dame
South of the stadium
M-Sat, 11 a.m. to 11 p.m.
Sun, 11 a.m. to 9 p.m.




South Market Food
South Dining Hall
M-F Breakfast
7 a.m. to 11 a.m.
Sat-Sun Continental
8 a.m. to 11 a.m.
M-F Lunch
11 a.m. to 2 p.m.
Sat-Sun Brunch
11 a.m. to 1:30 p.m.
M-Th Dinner
4:30 p.m. to 9 p.m.
Fri-Sun, Dinner
4:30 p.m. to 7:30 p.m.



Taco Bell
LaFortune Student Center
M-Th, 10:30 a.m. to 1 a.m.
Fri, 10:30 a.m. to 4 a.m.
Sat, 11 a.m. to 4 a.m.
Sun, 11 a.m. to 1 a.m.

New! **au bon pain express**
Hesburgh Center for International Studies
M-F, 8 a.m. to 2 p.m.
Opening September, 2014



Decio Commons
Decio Faculty Building
M-F, 8 a.m. to 3 p.m.



North Food Court
North Dining Hall
M-F Breakfast
7 a.m. to 11 a.m.
Sat-Sun Continental
8 a.m. to 11 a.m.
M-F Lunch
11 a.m. to 2 p.m.
Sat-Sun Brunch
11 a.m. to 1:30 p.m.
M-Th Dinner
4:30 p.m. to 8 p.m.
Fri-Sun, 4:30 p.m. to 7 p.m.



Pizza Hut
LaFortune Student Center
M-Th, 10:30 a.m. to 1 a.m.
Fri, 10:30 a.m. to 4 a.m.
Sat, 11 a.m. to 4 a.m.
Sun, 11 a.m. to 1 a.m.



Burger King
The Huddle
LaFortune Student Center
M-F, 10 a.m. to 8 p.m.
Sat, 11 a.m. to 8 p.m.
Sun - closed

New! **Einstein Bros Bagels**
Hammes Notre Dame Bookstore
M-Sat, 8 a.m. to 10 p.m.
Sun, 10 a.m. to 9 p.m.
Opening November 10, 2014



Café Commons
Mendoza College of Business
M-F, 7 a.m. to 5 p.m.



Huddle Mart
The Huddle
LaFortune Student Center
M-Th, 7:30 a.m. to 4 a.m.
Fri, 7:30 a.m. to 2 a.m.
Sat, 9:30 a.m. to 2 a.m.
Sun, 9:30 a.m. to 4 a.m.




Reckers
South Dining Hall (south entrance)
Open 24 hours



Starbucks
The Huddle
LaFortune Student Center
M-F, 7:30 a.m. to 1:30 a.m.
Sat-Sun, 9:30 a.m. to 1:30 a.m.

New! **Starbucks**
Hammes Bookstore on Eddy Street
M-Th, 7 a.m. to 7 p.m.
Fri-Sat, 7 a.m. to 8 p.m.
Sun, 11 a.m. to 5 p.m.



Waddick's
O'Shaughnessy Hall
M-F, 7 a.m. to 5 p.m.

Warren Grille
Warren Golf Course Clubhouse
Mon-Sun, 7 a.m. to 7 p.m.
Open until 8 p.m. in the summer



Café de Grasta
Grace Hall
M-F, 7 a.m. to 3 p.m.



Rohr's
Morris Inn
M-F, 11 a.m. to 1 a.m.
Sat-Sun, 11 a.m. to 2 a.m.
Food served until midnight



CAROL C. BRADLEY



MATT CASIRORE



MATT CASIRORE