

## Hector Lopez Jr. Dining Hall

Dig in. Dive in. Memories are made at the Hector Lopez Jr. Dining Hall

It's the place to meet your friends for a barbecue on the deck and indulge in an artist inspired cuisine with local flavors and ingredients, with plenty of freshly made, healthy options prepared right in front of you, just the way you like. We operate with a 5-week menu cycle so while we always offer weekly favorites such as Fried Chicken Wednesday, Slow Roasted Pork Loin Thursday and Fish Fry Fridays; Executive Chef Micheal's kitchen offers a variety of items for your children.

We are also excited to offer our new Sodexo Dining Program featuring these awesome stations:

### **RISE \*Continental Breakfast Flavors\***

Enjoy a fresh made Belgian Waffle, Multiple Cereal Choices, Toast station and Milk Station

### **SAVORY \*Custom Kitchen\***

Familiar, scratch-made comfort foods that students of all ages know and love merge with authentic global flavors to create a cross-cultural dining experience like no other. From macaroni and cheese to chickpea and vegetable curry, this station offers comforting, satisfying options for all diners, including vegans and vegetarians.

### **SLICES \*Pizza and Such\***

Artisan dough combined with a simple sauce, melty cheese and any number of delectable toppings, makes for a complete meal that can comfort as well as surprise.

### **TWISTS \*Pasta Kitchen\***

Delightfully seasoned pasta dishes to include composed anti pasta salads, cold grains, comfort food pastas and sometimes even pasta bars so the students can build exactly what they want.

### **SHOWCASE \*Flavor Destination\***

(Coming Soon)

Chefs on stage! From carved roasts to global-inspired ingredients that are hand-selected and cooked to order, guests receive a truly customized experience.

Food-forward and chef-inspired dishes, from macaroni and cheese with trendy toppings to Korean BBQ pork tacos, offer comforting, satisfying options.

### **STACKED \*Deli Case\***

Custom-made subs, sandwiches and paninis on fresh-baked breads featuring fresh-sliced deli meats and cheeses, crunchy vegetables and toppings ranging from classic to adventurous make Stacked the ideal destination for students looking for familiar comfort or something new and fun.

## **SPOONFUL \*Hearty Bowls\***

Spoonful is the go-to destination for hearty, flavorful, house-made soups and so much more. Broth bowls inspired by global cuisines warm students up, and there are plenty of vegetarian and vegan options to satisfy everyone.

## **MIX \*A Salad Experience\***

At Mix, students enjoy healthy, locally sourced, sustainable ingredients. Organic and vegan selections include composed salads, cold grains and pastas.

## **MINDFUL**

Mindful is an award-winning, integrated and campus-wide program to encourage healthy eating. It is filled with choices, satisfying flavors, full plates and healthy indulgence. It provides transparency of ingredients, appealing flavor profiles and satisfying portions.

## **SIMPLE SERVINGS**

(Coming soon)

Simple Servings is our allergen-free station, offering fresh, delicious comfort meals prepared without milk, eggs, wheat, soy, shellfish, peanuts, tree nuts or gluten

Our hours of operation are designed to meet UNCSCA Artist needs throughout the day!

\*Lite Lunch and Lite Dinner both consist of the Mix Station, Stacked Station, Spoonful Station, Rise Station and Desserts.