

the Commons

CHRISTENSEN CENTER

Augsburg's main on-campus dining facility is an all you care to eat program. Whether you need to stop in for a quick breakfast before class or your favorite meal is being served at dinner and you're on your way back for thirds, the dining hall is a great place to fill up on food and relax with friends. Meal Swipes and flex may be used here.



A NEIGHBORHOOD CAFÉ

Located on the ground level of the Oren Gateway Center, a perfect place on campus to grab your meal to go or sit with your friends! This is a favorite hangout (and eating) spot for students. Here you will find WeBurg, a delicious burger concept, Peace Coffee and a rotating food concept. Students may Use a meal exchange or flex here!

KAFE KAFEEGA

Located in Hagfors Center utilizing a local coffee roaster. Our coffee shop offers specialty drinks including Caramel Macchiatos, Americanos, and more! Stop by for a quick fix of espresso before class or sip on a Chai Tea Latte while you study with friends. Use your flex here!



Located in the Christensen Center, a great place to stop and grab a bagel sandwich or coffee on your way to class in the morning. Flex and meal exchange available here.

Dining website, daily menus and contact us form found:



augsborg.campus-dining.com



CONTACT

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AUGSBURG UNIVERSITY®

DINING SERVICES

2024-2025



[augsburgdining](https://www.instagram.com/augsburgdining)



WELCOME

Welcome to the dining program at Augsburg University managed by Aladdin Campus Dining. We offer a program that meets the needs of today's college student. Each year you will experience exciting changes, fresh menus, and new enhancements to your dining experience. The enhancements will be a result of the feedback and input of students, faculty, and staff on campus.



HOURS OF OPERATION

THE COMMONS

CHRISTENSEN CENTER

Monday–Friday

Breakfast	7:00 AM – 10:00 AM
Lunch	11:00 AM – 3:00 PM
Dinner	4:30 PM – 8:00 PM

Saturday & Sunday

Brunch	11:00 AM – 2:00 PM
Dinner	5:00 PM – 8:00 PM

NABO

Monday – Friday	11:00 AM – 7:00 PM
Saturday & Sunday	CLOSED

CAFÉ KAFEEGA

Monday – Friday	7:30 AM – 3:00 PM
Saturday & Sunday	CLOSED

EINSTEIN BROTHERS BAGELS

Monday – Friday	7:30 AM – 8:00 PM
Saturday	7:30 AM – 3:00 PM
Sunday	CLOSED

Hours of operation are subject to change around school holidays and closings.



RESIDENTIAL MEAL PLANS

- 5-Plus** | 5 meals per week | \$345 Flex Points
- 10-Plus** | 10 meals per week | \$150 Flex Points
- 15-Plus** | 15 meals per week | \$100 Flex Points
- 100 Block** | 100 meals per semester | \$345 Flex Points
- 150 Block** | 150 meals per semester | \$150 Flex Points



COMMUTER MEAL PLAN

- 20 Block** | 20 meals per year
- 40 Block** | 40 meals per year
- 20 Block Plus** | 20 meals per year | \$110 Flex Points
- 40 Block Plus** | 40 meals per year | \$110 Flex Points

Learn more about meal plan rates and how to purchase meal plans by visiting augsborg.campus-dining.com/meal-plans or by emailing questions to residencelife@augsborg.edu



FLEX POINTS

Flex Points is a debit card style system accessed through your Augsburg ID, for purchases in Augsburg Dining Locations. Flex Points are discretionary, meaning that you may use it as you wish. They are available to students, faculty and staff.



MEAL EXCHANGE

Instead of going to the dining hall, students may use a meal swipe in exchange for a meal at Nabo & Einstein Brothers Bagels. Look for the special meal exchange menu at each of these locations.



HALAL

Most of the meat we serve on campus is halal. We pledge that no pork products are served at Nabo. We would be happy to discuss our halal program on campus. Please visit The Commons Dining Hall for a tour or speak with Jeff Johnson our Food Service Director.



SPECIAL DIETARY NEEDS

Augsburg's dining managers and a Registered Dietitian (R.D.) will work with students, to help manage food allergies and special diets by reviewing menus to determine what, if any, menu items need to be substituted. Email askadietitian@aladdinfood.com



We created BeWell to make it easier for you to choose well. First, our BeWell eating approach combines the latest in nutrition science and culinary trends to create a crave-worthy, nutritious menu choice. Second, our BeWell wellness approach encourages positive behavior change through our promotions, wellness education programs, and partnerships. Incorporating our End2End program; an interactive menu program that highlights healthier options and provides the most current nutritional information for daily menus will complement BeWell.

BeWell recipes must meet three out of the following five categories:

- Plant-based
- Healthy Fat
- Lean protein or plant-based protein
- Limited added sugar
- High fiber or a probiotic food

Our BeWell recipes will always:

- Be trans-fat free
- Use minimally-processed ingredients
- Be mindful of added sodium and portion size