

DINING PLANS AT USF

WHAT'S FLEXI?

Flexi

The USF meal plan, called Flexi, is only available to students. It allows you to enjoy an abundance of made from scratch meals from dining locations throughout campus.

When you choose to live on campus [excluding Loyola Village, Fulton House and Pedro Arrupe residence halls], Flexi is automatically added to your One Card. To help meet your dining needs, there are three available plans.

Restrictions

Flexi are redeemable at dining locations only. Meal plans are non-transferable and non-refundable. Fall meal plans roll over to the spring semester, and end one week after the last week of classes. Spring meal plans end one week after the last week of classes. Any excess Flexi are forfeited at the end of the spring semester. Flexi can only be used for dining services and catering.

WHAT ARE DON'S DOLLARS?

If you want to enjoy wonderful meals at a discounted rate, consider Don Dollars. Don Dollars never expire. For more information on Don Dollars, visit www.usfca/onecard/dondollars.

VISIT US ONLINE

usf.cafebonappetit.com
facebook: @bonappetitUSF

THE BON APPÉTIT VALUE

Bon Appétit brings made-from-scratch, restaurant-style dining to University of San Francisco — the kind of atmosphere that helps you feel right at home. We care about your college experience. At Bon Appétit, we strictly adhere to the following principles:

WE SERVE FOOD THAT IS ALIVE WITH FLAVOR AND NUTRITION

- Menus are written by our onsite executive chef based on seasonality and availability of regional fresh ingredients.
- Flavors are developed through skilled healthy cooking techniques, with the use of fresh herbs and authentic spices, not unhealthy shortcuts of using fat, sugar and salt.
- Vegetables are prepared in small batches as close to serving time as possible.
- Ingredients containing artificial trans fat or MSG are not used in our kitchens.

WE SERVE FOOD PREPARED FROM SCRATCH

- Stocks, soups, salsas and sauces are made from scratch.
- Salad dressings are made from scratch using olive and canola oils.
- Turkey and beef are roasted in-house daily for deli meat.
- Cookies and muffins are baked fresh daily.

WE SERVE FOOD SOURCED IN A SOCIALLY RESPONSIBLE MANNER

- Fruits and vegetables are grown locally, using sustainable and organic practices, whenever possible.
- Pork comes from hog farms that don't confine sows to gestation crates for their entire pregnancies.
- Turkey and chicken are produced without the routine, non-therapeutic use of antibiotics.
- Ground beef is from cattle raised on vegetarian feed and never given antibiotics or hormones.
- Milk and yogurt are sourced from dairies not using artificial hormones

BON APPÉTIT AT USF

Market Cafe
2130 Fulton Street
San Francisco, CA 94117
Office: 415-422-2262

DINING AT USF

ENJOY ABUNDANT OPTIONS,
USING FRESH, LOCAL INGREDIENTS
AT MARKET CAFÉ

MARKET CAFÉ AT USF

DON'S DELI

- custom sandwiches & composed salads
 - house-roasted turkey and beef
- MON-THURS 11AM-9PM | FRI 11AM-3PM

ROMA

- hand stretched roman-style pizza
 - custom pasta bar
 - freshly tossed caesar salad
- FRI 11AM-8PM | SAT 5PM-8PM
SUN 5PM-9PM

FUEL

- locally crafted menus, featuring minimally processed ingredients
- MON-THURS 11 AM-2:30 PM

GREENS

- abundant salad bar featuring local produce
 - soups made from scratch
- SUN-THURS 11AM-8:30PM
FRI-SAT 11AM-7:30PM

SALSA

- traditional taqueria featuring burritos, street tacos, fajitas and quesadillas
 - house-made salsa bar
- MON-THURS 11:30AM-8:30PM
FRI 11:30AM-7:30PM
SUN 5PM-8:30PM

GRILL

- made-to-order burgers, vegetarian burgers, and chicken sandwiches
 - handcrafted burgers made from local beef provided by Open Space Meats
 - Trans fat free fries
- SUN-THURS 11:30 AM-4PM / 5 PM-8:30PM | FRI-SAT 11:30AM-4PM / 5 PM-7:30 PM

CLASSIC

- home-style comfort foods
 - seasonal menus with local ingredients
- MON-THURS 11AM-3PM & 5PM-8:30PM
FRI 11AM-3PM | SAT 11AM-7:30PM
SUN 11AM-8:30PM

SUSHI & RAMEN

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- made to order sushi
 - design your own ramen bowl
- MON-FRI 11AM-2PM

UNDERCAF

- OUTTAHERE
- snacks, grocery and convenience items
 - specialty items including vegan, vegetarian and gluten-free options
 - late night munchies
- MON-THURS 12PM-12AM | FRI 12PM-10PM
SAT 3PM-10PM | SUN 3PM-12AM
- THE GRIND DOWN
- locally roasted artisan espresso
 - savory breakfast sandwiches all day
- MON-THURS 8AM-5PM | FRI 8AM-3PM

THE GRIND UP

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- sustainable coffee and tea
 - gourmet pastries and locally baked bagels
 - house-made cookies
 - complimentary fruit infused waters
- MON-FRI 7AM-5PM
ENTRANCE SAT-SUN 9AM-5PM

BAKERY 350

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- artisan desserts and cakes
 - gourmet confections
- MON-FRI 11AM-5PM

TAPAS

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- small plates of charcuterie and local cheese
 - italian sodas
- MON-THURS 2 PM-5 PM

GRAB 'N GO

- freshly prepared sandwiches, wraps and salads
 - beverages to quench any thirst
 - snacks and healthy treats
 - perfectly packaged to go
- MON-THURS 7AM-9PM; FRI 7AM-8PM | SAT 9AM-8PM; SUN 9AM-9PM

DISH RETURN

COMPOST/RECYCLE

COMPOST/RECYCLE

ENTRANCE