

## Welcome to Our New Weekly Memo Format!

This is where we will continue to communicate changes, updates and improvements in our Restaurants & Cafés on a weekly basis. We hope you like the new look!



# Dining Updates

October 22, 2021



Above: Chef's Lottery Dinner, October 4, 2021. 12 students enjoyed a multi-course meal prepared by our chef, Matt Kershner. A new drawing occurs this week and the dinner will take place on Tuesday, November 2. There will be a third drawing, so visit Red Jacket and enter your name and email at the register for a chance to win! View our monthly specials [here](#).

### Updates at Mary Jemison (MJ)



This week at MJ, based on customer feedback we changed our Lotus noodle bowl containers to improve the customer experience. We also introduced a wider selection of fresh vegetable options with a house-made broth. We are still working on some updates at The Grill coming over the next several weeks. Next week, we are introducing new and improved smoothie recipes. We tested these over the past couple of weeks and are very excited about the results!

### Updates at Red Jacket (RJ)



This week, we featured a complete vegan meal created by our RJ chef featuring black caviar lentils with roasted cauliflower over a pea and mint purée with crispy fried carrots, and drizzled with truffle oil. There was also a California roll sushi bowl special at Twisted Fork. Our second Chef's Lottery dinner drawing took place this week and our winners will be emailed directly from our dining manager with the menu. Next week at RJ, we are featuring a different dumpling special each day all week long at American Grill. It's also Poke Bowl week again at Twisted Fork!

### CAS Sustainability



October is sustainability month! On October 29, CAS will have a table at Campus Crunch Day hosted by the sustainability committee in the MacVittie College Union. Our vendor, American Fruit and Vegetable, is donating 300 red NYS apples. Come and join us!

[Learn how we support sustainability](#)

### Reminders

We have a 30-minute policy on changing our serving utensils. This week, we added timers to all self-serve stations so that students can tell how recently these were changed.

If you experience an issue with your food while you are still in one of the dining halls, please let one of the chefs/managers know. We will be happy to provide a new serving.

Unfortunately there will still be times where we are required to make substitutions to menus due to regional and national shortages, or delays in shipment. Please check our [online menus](#) for current offerings.

[Online menus](#)

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### Now Hiring



We are recruiting delivery drivers, cooks, dishwashers, food production workers, and more. Please visit our [website](#) for more information on our employment opportunities.

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Questions, concerns, recommendations, or any other feedback is welcome. [Contact us](#) and our team will work with you.

[CAS feedback](#)