Au Bon Pain®

- **Concept**: Franchise, French café
- **Academic year average daily headcount**: Squires Student Center, 2,381; Graduate Life Center, 502
- **Seating capacity**: Squires Student Center, 246 indoor, 28 outdoor (shared seating with Burger ’37), Graduate Life Center, 24
- **Top-selling products**: Chicken Caesar Wrap, Chocolate Croissants, Plain Bagels, and Smoked Turkey Club Sandwich
- **Renovation costs**: $900,000 ABP at Squires (Spring 2004)
  
  $110,000 ABP at Graduate Life Center (Fall 2005)

Food Service Consultant and Architect: Franchise

**Staffing**

- **Assistant director**: Kathaleen Handley Carr
- **Food production manager**: Michael Vanidestine
- **Operations managers**: James Risley, Aubrey Huffman
- **Assistant managers**: David Beneski, Kim Fernandez, Dan Reynierse
- **Assistant Kitchen manager**: Donna Rogers

**Hours of Operation**

<table>
<thead>
<tr>
<th>Day</th>
<th>Hours</th>
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<tbody>
<tr>
<td>Monday–Thursday</td>
<td>8:00 a.m.–7:00 p.m.</td>
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<tr>
<td>Friday</td>
<td>8:00 a.m.–3:00 p.m.</td>
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<td>Saturday</td>
<td>10:00 a.m.–7:00 p.m.</td>
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<td>Sunday</td>
<td>10:00 p.m.–7:00 p.m.</td>
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</tbody>
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**Forms of Payment Accepted**

- Flex Plan, Dining Dollars, Hokie Passport Account, cash, or debit/credit card

**Contact Information**

(540) 231-3723, [www.aubonpain.com](http://www.aubonpain.com)

Au Bon Pain is a leading urban bakery café, featuring distinctive bakery items, upscale sandwiches and wraps, salads, and signature soups. There are four locations on campus. The Au Bon Pain locations in Squires Food Court were among the first to open on a college campus in spring 2004. The food court was acquired and renovated by Dining Services in 2003. The Au Bon Pain kiosk, located just outside the café, is open extended hours on weekdays and offers a selection of espresso drinks and grab-n-go items. The café in the Graduate Life Center at Donaldson Brown opened in fall 2005 and serves many of the same selections as the café in Squires at a convenient site for students living and studying in the Graduate Life Center. The cafe at Goodwin Hall opened in the fall of 2015 to serve the College of Engineering. Virginia Tech was awarded Franchise of the Year by the Au Bon Pain Corporation in 2006.
Burger ‘37 is a self-branded contemporary burger joint. The name ties into the year Squires Student Center was built -1937. Burger ‘37 features gourmet signature burgers, hand cut fries, and shakes. Burgers include fresh ground beef, turkey, and a house made gluten free beans and rice veggie burger. Burgers range from plain and simple to signature made-to-order burgers with a variety of toppings. Guests can even customized their burgers to their own liking. The fries are hand-cut, brined overnight, air dried and fried to create the Burger ‘37 fry. Vanilla bean ice cream is used to create the variety of diner style milkshakes and come in several flavors, from chocolate, vanilla, and strawberry to signatures like peanut butter banana, brownie, and salted caramel.

**Hours of Operation**
Monday–Thursday  10:30 A.M.–9:00 P.M.
Friday  10:30 A.M.–7:00 P.M.
Saturday Noon–7:00 P.M.
Sunday Noon–8:00 P.M.

**Forms of Payment Accepted**
Flex Plan, Dining Dollars, Hokie Passport Account, cash, or debit/credit card

**Staffing**
- **Assistant director:** Kathaleen Handley Carr
- **Food production manager:** Michael Vanidestine
- **Operations manager:** James Risley and Aubrey Huffman
- **Assistant managers:** David Beneski, Kim Fernandez, Dan Reynierse
- **Assistant Kitchen manager:** Donna Rogers

**Contact Information**
(540) 231-3723, handleyk@vt.edu, www.dining.vt.edu
• **Concept:** All you care to eat
• **Average daily headcount:** 2,752 (academic year)
• **Academic year total headcount:** 636,965 (academic year)
• **Seating capacity:** 1,060
• **Top-selling products:** Churrascaria Beef, Sweet and Sour Chicken, and All-day Breakfast
• **Top three shops:** Gauchos, Mangia!, and Pan Asia
• **Renovation costs:** $6.5 million (Fall 2004)

Food Service Consultant: Ricca Newmark Design
Architect: MMM Design Group

**Staffing**
• **Assistant director:** Kelvin Bergsten
• **Executive chef:** Randall Van Dyke
• **Food production manager:** Gabe Petry
• **Operations managers:** Amanda Snediker and Charlene Mitchell
• **Assistant manager:** Michelle Baker

**Hours of Operation (Academic Year)**

<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
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<tbody>
<tr>
<td>Monday–Friday</td>
<td>7:00 A.M.–10:30 A.M.</td>
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<td>10:30 A.M.–2:00 P.M.</td>
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<td>5:00 P.M.–7:00 P.M.</td>
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<tr>
<td>Sunday</td>
<td>9:30 A.M.–6:30 P.M.</td>
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**Forms of Payment Accepted**

Flex Plan, Dining Dollars, Hokie Passport Account, cash, or credit/debit card

**Contact Information**

(540) 231-6130, kberg@vt.edu, [www.dining.vt.edu](http://www.dining.vt.edu)
Taking traditional dining to the next level, **D2** is a state-of-the-art facility that combines all-you-care-to-eat dining with the variety of an international marketplace. This award-winning dining center, renovated in 2004, is the largest on campus and can accommodate 1,060 people at one time. D2 is located in Dietrick Dining Center, which is named for former dean of the College of Agriculture, L.B. “Deet” Dietrick. The building opened in 1970 and ranks as one of the largest non-military dining halls in the United States.

**D2 features eight shops including:**

- **Mangia!** Here you will find Italian favorites, such as freshly tossed Caesar salads and a pasta sauté station—plus pizzas, stromboli, and bread sticks prepared in a brick oven.
- **Olives** Its award-winning vegetarian and vegan menu includes an array of fresh vegetables, fruits, and Mediterranean and Middle Eastern-inspired options, such as hummus, falafel, and pita bread.
- **Eden’s** This shop offers an abundance of fresh produce, a salad action station, piping hot soups, and freshly baked breads.
- **Gauchos** An authentic Brazilian churrascaria, Gauchos features skewered meats grilled over an open flame served with a chimichurri sauce, rotisserie chicken, and grilled-to-order sandwiches. Hamburgers, hot dogs, French fries, and vegetable side dishes round out the menu, and breakfast is available all day.
- **La Pâtisserie** Make your own VT-embossed Belgian waffle here, or select from a variety of European-style desserts, magnificent muffins, and freshly baked pastries created by our pastry chef.
- **Pan Asia** Journey to the Orient! Pan Asia features a variety of Asian creations sautéed, steamed, or fried in gas-fired woks, as well as soups, egg rolls, and fried rice.
- **Salsas** South-of-the-border specialties, including fajitas, nachos, tacos, and warm tortillas heat up your day at Salsas.
- **East Side Deli** This New York-style deli features shaved meats, aged cheeses, and homemade rolls and breads perfect for creating your favorite made-to-order hot or cold deli sandwiches.
• Concept: Coffee shop and ice cream parlor
• Average daily transactions: 1,094
• Academic year total transactions: 254,302
• Seating capacity: 155
• Top-selling products: Phrappuccinos, Milkshakes, and Muffins
• Renovation costs: $250,000 (1994)
  (updated colors and signage, Fall 2006)
  (new counters, Fall 2009)
  Food Service Consultant: Bruce Jensen
  Architect: Hanbury Evans Wright Vlattas + Company

Staffing
• Operations manager: Leann Cook
• Assistant managers: Matt Hoag and John Messer

Hours of Operation
  Monday–Friday  7:30 a.m.–Midnight
  Saturday & Sunday  10:00 a.m.–Midnight

Forms of Payment Accepted
Flex Plan, Dining Dollars, Hokie Passport Account, cash,
or credit/debit card

Contact Information
(540) 231-8614, deets@vt.edu,
www.dining.vt.edu

Deet’s Place is Virginia Tech’s premier coffee, ice cream, and
pastry shop, and holds a Golden Cup certification from the
Specialty Coffee Association of America. Opened in April 1994, it
serves Edy’s ice cream, local Homestead Creamery ice cream,
sherbert, 30 varieties of tea, and coffees roasted in-house by
student roasters. Many coffees served are direct relationship, fair
trade, and rain forest alliance certified. With only three salaried
staff, Deet’s Place is staffed almost exclusively by students.
• **Concept:** Grab-and-go
• **Average daily headcount:** 3,199
• **Annual headcount:** 687,848
• **Seating capacity:** 76
• **Top-selling products:** Personal pan pizzas, subs, sushi, bacon cheeseburgers, and Y.E.S. to Go selections
• **Renovated:** service area updated and new seating area added, 2009

**Staffing**
• **Assistant director:** Kelvin Bergsten
• **Executive chef:** Randall Van Dyke
• **Operations manager:** Tim Dunn
• **Food production manager:** Gabe Petry
• **Assistant managers:** Josh Orta, Joe Martin and Paul Campanella

**Hours of Operation (Academic Year)**
Monday–Friday 7:00 a.m.–2:00 a.m.
Saturday & Sunday 9:00 a.m.–2:00 a.m.

**Forms of Payment Accepted**
Flex Plan, Dining Dollars, Hokie Passport Account, cash, or credit/debit card

**Contact Information**
(540) 231-2184, dluz@vt.edu, [www.dining.vt.edu](http://www.dining.vt.edu)

**DXpress** is perfect for the student on the run. It offers a broad selection of grab-and-go fare including deli sandwiches, sushi, personal pizzas, Y.E.S. to Go healthy selections, and is open until 2:00 a.m., including weekends, which is sure to suit anyone’s needs. Whether it’s a late-night meal, a breakfast sandwich on the way to class, or a quick lunch, DXpress will keep your life running smoothly. DXpress opened in 1995 and was renovated in 2004 and 2009. The 2009 renovation created an additional seating area with a focus on providing a place for students to gather, study, and eat. Open-front displays and electronic menu boards made the grab-and-go service even faster and more convenient. DXpress is located in the lower level of Dietrick Dining Center, which is named for former dean of the College of Agriculture, L.B. “Deet” Dietrick. The building opened in 1970 and ranks as one of the largest non-military dining halls in the United States.
• **Concept:** Food court
• **Average daily transactions:** 4,713
• **Seating capacity:** 200
• **Top-selling products:** Chick-fil-A Chicken Sandwich, Pizza Hut Pepperoni Pizza, Chick-fil-A Chicken Nuggets, Pizza Hut Cheese Sticks, Chick-fil-A Waffle Fries, and Pizza Hut Bread Sticks
• **Renovation costs:** $1.3 million (including Cinnabon)
  
  Chick-fil-A (Fall 1997)
  Blue Ridge Barbecue (Fall 2001)
  Cinnabon (Fall 2002)
  Carvel (Fall 2008)
  Dunkin’ Donuts (Fall 2012)

  Food Service Consultant: Franchise and Ricca Newmark Design
  Architect: Franchise and KPT Architect Studio

**Staffing**
• **Assistant director:** Lauren Snelson
• **Operations managers:** James Leggett and Jeremiah Gardner

**Hours of Operation**
Hokie Grill & Co. … Monday–Friday …… 7:30 a.m.–9:00 p.m.
Saturday ………… Noon–8:00 p.m.

Dunkin’ Donuts …… Monday–Friday …… 7:30 a.m.–9:00 p.m.

**Forms of Payment Accepted**
Flex Plan, Dining Dollars, Hokie Passport Account, cash or credit/debit card

**Contact Information**
(540) 231-4901, lajones@vt.edu,
www.dining.vt.edu

**Hokie Grill & Co.** represents a branding revolution in dining services. It opened in 1991, offering grilled sandwiches, salad and fruit bar, and bakery-style cookies. Then Dining Services added Chick-fil-A and Pizza Hut in 1997, Blue Ridge Barbecue in 2001, the first Cinnabon on a college campus in 2002, and Carvel Ice Cream in 2008. In 2012, Dunkin’ Donuts joined the already strong brands providing a more rounded menu for students. It’s Chick-fil-A and Pizza Hut are consistently ranked highly in sales on a college campus. Hokie Grill & Co. received a facelift in 2015 with a new paint scheme and furniture. Hokie Grill & Co. is located in the Owens Hall, which was built in 1940 and named after university mess steward J.J. “Pops” Owens.
• **Concept:** Food court  
• **Average daily transactions:** 4,912  
• **Seating capacity:** 700  
• **Top-selling products:** General Tso’s Chicken, Philly Cheese Steak, Smoothies, Chicken Parmesan and Fantastic Frank Sandwich  
• **Top three shops:** Frank’s Deli, Philly City, and Bowl Dynasty  
• **Renovation costs:** $4 million (1991)  
  
  Food Service Consultant: Birchfield Food Systems  

**Staffing**  
• **Assistant director:** Lauren Snelson  
• **Executive chef:** John Scherer  
• **Chef de cuisine:** Selina St. George  
• **Food production manager:** Steve Swannell  
• **Operations managers:** Nona Gabbert, Tony Riley and Andrew Mills

**Hours of Operation**  
Monday-Thursday  10:30 a.m–9:00 p.m.  
Friday  10:30 a.m–8:00 p.m.  
Saturday  10:30 a.m–8:00 p.m.  
Sunday  10:30 a.m–9:00 p.m.

**Forms of Payment Accepted**  
Flex Plan, Dining Dollars, Hokie Passport Account, cash, or credit/debit card

**Contact Information**  
(540) 231-6187, lajones@vt.edu, [www.dining.vt.edu](http://www.dining.vt.edu)
Owens Food Court, which opened in 1991, houses 12 specialty shops serving international and American favorites including pastas, sub sandwiches, Mexican specialties, Philly cheese steaks, and stir-fry combinations. Owens received a refresh in 2014, with a new paint scheme, furniture, and a graphical nod to the aspirations for student learning. It is located in Owens Hall, which was built in 1940 and named after university mess steward J.J. “Pops” Owens. Shops include:

• **Bowl Dynasty** Famous for its General Tso’s Chicken, Bowl Dynasty also features weekly specialties and Asian-inspired cuisine with bold flavors. Orders are prepared in our gas-fired woks.

• **The Garden** The Garden is a soup, salad, and fruit bar that is guaranteed fresh daily.

• **Sweet Temptations** A wide selection of pies, cakes, and other pastries are waiting here for students to enjoy.

• **The Oasis** Here students can choose from a variety of cold bottled beverages.

• **Freshëns®** Not only can students get fat-free frozen yogurt here, but they can also find delicious smoothie blends made with real fresh fruit and containing the RDA of 10 essential vitamins.

• **Flip’s** This shop offers American classics such as gourmet hamburgers and cheeseburgers, grilled-to-order sandwiches, specialty creations, Hebrew National® hot dogs, and fresh-cut French fries.

• **Carvery** At the Carvery, students can find hot vegetables, carved meats, rotisserie chicken, and daily blue-plate lunch and dinner specials.

• **Lotsa Pasta** A variety of pasta and sauces are offered along with a special Italian dish of the day.

• **Philly City** Students can enjoy Philly cheese steak, Philly chicken cheese steak, or even a vegetable and cheese Philly sub.

• **La Cantina** La Cantina offers a number of authentic Mexican dishes including taco salads, tacos, burritos, and quesadillas.

• **Frank’s Deli** Frank’s Deli serves a variety of signature sandwiches. Students can build their own sandwich combination from quality ingredients including roast beef, turkey breast, salami, ham, Swiss and provolone cheeses, and a variety of breads.

• **Farms and Fields Project** Serving lunch and dinner Monday through Friday, Farms and Fields focuses on organic, local, and/ or sustainably produced foods, including produce from our own garden at Kentland Farms and Virginia Tech beef and pork when available.
• **Concept:** Catering

• **Average number of people served per year:** 200,000

• **Average number of events per year:** 1,230

• **Top-selling products:** mini dessert collection, grilled chicken with tequila pineapple salsa, and boxed lunches

• **Banquet Room renovation costs:** $1.4 million

  Food Service Consultant: Hanbury Evans Wright Viattas & Co.

  Architect: Hanbury Evans Wright Viattas & Co.

**Staffing**

• **Assistant director:** Whitney Sarver-Engstrom

• **Executive chef:** Richard Lincicome

• **Sous Chef:** Rudy Walters

• **Chef de Cuisine:** Wesley Sayler

• **Sales manager:** Ladecca McAllister

• **Catering services manager:** Kristen Halo

• **Catering services manager:** Stephen Wagoner

**Forms of Payment Accepted**

Credit cards, cash, interdepartmental service requests, foundation accounts

**Contact Information**

(540) 231-5827, wengstrm@vt.edu, www.catering.vt.edu

**Personal Touch Catering** was founded in 1985 to fulfill dining center requests for faculty, staff, and student special events. It services a variety of events, from simple coffee breaks to elegant formal dinners and receptions, in addition to providing service to the stadium boxes and concession stands during football games at Lane Stadium. Personal Touch has its own kitchen and sole catering authority in the Moss Center for the Arts.

In 1987, Personal Touch Catering relocated its operation from Shultz Dining Hall to the newly completed Owens Banquet Hall in Owens Dining Center. The spacious ballroom can accommodate up to 350 guests and is equipped with state-of-the-art sound equipment and a baby grand piano. Owens Dining Center was constructed in 1940 and named after university mess steward J.J. “Pops” Owens.
• **Concept:** Warehouse, Pre-prep, Bakery, Sustainability & Marketing

• **Total deliveries per day:** 18–25 across campus, with two refrigerated trucks and a refrigerated van

**Staffing:**

• **Assistant Director:** Anthony M. Purcell

• **Administrative Assistant:** Jo Ellen Surface

• **Sustainability Coordinator:** Gwyneth Manser

• **Commissary Operations Manager:** Michael Corbin

• **Pastry Chef:** Rose Martin

• **Pre-prep Assistant Manager:** Paul Fonner

• **Warehouse Supervisor:** Tony Cook

• **Annual Production, Pre-prep:**
  - 53,000 pounds of strawberries (26.5 tons)
  - 63,000 pounds of cantaloupe (31.5 tons)
  - 36,000 pounds of carrots (18 tons)
  - 39,000 pounds of cucumbers (19.5 tons)
  - 70,000 pounds of honeydew melons (30 tons)
  - 64,000 pounds of red onions (32 tons)
  - 63,000 pounds of yellow onions (31.5 tons)
  - 49,000 pounds of green peppers (24.5 tons)
  - 281,000 pounds of potatoes (140.5 tons)
  - 145,000 pounds of tomatoes (72.5 tons)

• **Daily averages, bakeshop:**
  - Doughnuts: 250 dozen
  - Large pizza dough balls: 400
  - Small calzone and personal pan pizza dough balls: 800
  - Corn muffins: 500–700 (Blue Ridge Barbecue)
  - Large baguettes: 100 (Blue Ridge Barbecue)
  - Sheet pans of bars: 8–12 (700–1,100 portions)
  - Cookies: 75 dozen
  - Breakfast sweet breads: 30–50 dozen
  - Strawberry sauce: 5–10 gallons
  - Cobbler topping: 125 pounds
  - Cupcakes: 500
  - Deli sub rolls: 40

**Hours of Operation**

- Bakeshop, Monday–Friday, 12:00 a.m.–12:00 p.m.
- Bakeshop, Saturday & Sunday, 2:00 a.m.–12:00 p.m.
- Pre-prep, Sunday–Saturday, 6:00 a.m.–11:30 p.m.
- Warehouse, Monday–Friday, 5:00 a.m.–2:30 p.m.

**Contact Information**

(540) 231-6977, purcella@vt.edu, www.dining.vt.edu
Southgate Center was completed and opened in 1987. Southgate provides support to each of our dining centers in the pre-preparation of fresh fruits and vegetables as well as homemade baked goods. The center also serves as the distribution system for much of the just-in-time food delivery for a majority of the units. The center can turn around the fresh produce grown by Dining Services at Kentland Farm from farm to plate in 24 hours. In 2012, Southgate added a washer to handle 300-400 pounds of produce at a time, a blancher, and a fast freezer to efficiently process and freeze our garden’s produce for use out of season. Many frozen, refrigerated, and dry food items are purchased in bulk at tremendous cost savings to the department and are received and stored at Southgate to later be distributed to the units. Southgate distributes the food according to the CSI FoodPro menu management computer system.
• **Concept:** Fast casual, grab-n-go, à la carte
• **Average daily transactions:** 12,037
• **Seating capacity:** 833 indoors, 244 outside
• **Construction costs:** $35.7 million
  
  Architect: Burt Hill Architecture and Design
  Food Service Consultant: Mesher Shing McNutt
  Food Service Equipment Planning: Porter-Khouw Consulting, Inc.

**Staffing**

• **Assistant director:** John Barrett
• **Executive chef senior:** Mark Moritz
• **Chef de cuisine:** Charles Morse
• **Food production manager:** Tom Fong
• **Operations managers:** Jessica Baldwin, Alisha Barker, Jed McDonald, Jeff Hoagland and Jamie Parnell
• **Assistant managers:** Amy Hale, Mark Bychowski, and Rob Martin
• **Teppanyaki Chef Senior:** Thai Huynh

**Hours of Operation (during academic year)**

Monday–Thursday  7:00 a.m.–10:00 p.m.
Friday  7:00 a.m.–9:00 p.m.

**Forms of Payment Accepted**

Flex Plan, Dining Dollars, Hokie Passport Account, or credit/debit card

**Contact Information**

(540) 231-2985, barrettj@vt.edu, [www.dining.vt.edu](http://www.dining.vt.edu)
Virginia Tech’s new state-of-the-art Turner Place dining center features many firsts for the university’s dining program, and perhaps some firsts for any college dining program in the country. The dining center, which opened in August 2012 in Lavery Hall, is the first on the academic side of campus, making it a convenient spot for students and faculty between classes. It also boasts actual restaurant-style dining for many of its venues, with diners seated and waited on inside the individual restaurants. The venues include one national franchise making its Virginia debut, a Japanese sushi bar and teppanyaki grill, crêpes and gelato made on site, a walk-up order window, and much more.

Turner Place features eight venues, with three national franchise vendors and five upscale, original restaurants, including:

• **Jamba Juice** Delicious steel cut oatmeal, fruit smoothies, frozen yogurts, teas, and healthful snacks will be available to order at the first Jamba Juice franchise to operate in Virginia.

• **Bruegger’s Bagels** Here you can pick up a bagel and cream cheese, breakfast sandwiches and baked goods, soups, salads, coffee, and more to go, or you can have a relaxing meal seated inside the venue. If you don’t have time to navigate the hungry crowds, you can always visit the express line or order from the walk-up window without ever entering the building.

• **Qdoba Mexican Grill** For a filling Mexican-inspired meal, dine on burritos, tacos, quesadillas, nachos, and other tasty dishes while seated inside this spacious venue.

• **Origami** Have lunch at our express teppanyaki grill or for dinner sit with ten other diners around a lighted Japanese teppanyaki table-top grill and marvel as your trained chef chops, dices, and flips vegetables, meats, and seafood (hopefully onto your plate), or take a seat at Origami’s full-service sushi bar and watch as your sushi is made to order.

• **1872 Fire Grill** Enjoy mouth-watering southern fare and comfort food, including southern fried chicken, macaroni and cheese, shrimp & grits, and chicken and dumplings; satisfy your craving for steak and vegetables seared over a wood-fire grill; or start the day off right with a hearty breakfast at this sit-down venue.

• **Soup Garden** Feed your lighter side with fresh soups and salads made to order topped with grilled chicken, beef, tofu, and seafood.

• **Atomic Pizzeria** Pizza by the slice with a thin, crispy, sourdough crust, gourmet flatbread pizzas, Italian subs on sourdough bread, homemade pasta sauces with pasta de jour, salads and desserts await you at this authentic Italian pizzeria.

• **Dolci e Caffé** Indulge in rich gelato and fresh crêpes made right in front of you, baked goods, and coffee and espresso drinks to keep you going during the day.
• Concept: Grab-and-go
• Average daily headcount: 174
• Annual headcount: 39,180
• Seating capacity: 150
• Top-selling products: Made-to-order omelets, subs, grilled sandwiches and pizza
• Renovated: service area updated, November, 2013

Staffing
• Assistant director: Kelvin Bergsten
• Executive chef: Randall Van Dyke

Hours of Operation
Monday–Friday
7:00 A.M.–10:15 A.M.
10:45 A.M.–1:30 P.M.

Forms of Payment Accepted
Flex Plan, Dining Dollars, Hokie Passport Account, or credit/debit card

Contact Information
(540) 231-9121, kberg@vt.edu, www.dining.vt.edu

Vet Med Café is located inside the Virginia-Maryland Regional College of Veterinary Medicine on Duck Pond Drive. The café was created in 1984 to serve the needs of veterinary students, faculty, and staff. Breakfast and lunch are served Monday through Friday, and include grab-and-go and convenience items as well as made-to-order items. Custom breakfast options include homemade biscuit sandwiches and omelets, and lunch features made-to-order grilled and toasted sandwiches and personal pizzas, as well as soups, hamburgers, and chicken sandwiches. The serving area is currently in the process of being further updated to reflect its down-home warmth and personalized service.
• **Concept:** Market-style, à la carte
• **Average daily transactions:** 5,825
• **Academic year total transactions:** 1,269,988
• **Seating capacity:** 636 (480 interior, 156 patio)
• **Top-selling products:** London Broil, Spicy Asian Chicken Wraps, and Garlic Mashed Potatoes
• **Top three shops:** J.P.’s Chop House, Bistro Firenze and The Fighting Gobbler Sports Lounge
• **Renovation costs:** $7.3 million (Summer 2011)
  
  Food Service Consultant: Porter-Khouw Consulting, Inc.
  Architect: Clark Nexsen
  Construction Company: Branch & Associates

**Staffing**
- **Assistant director:** Steve Garnett
- **Executive chef:** Mark Bratton
- **Chef de cuisine:** Mark Badger
- **Food production manager:** Maxie Riddlebarger
- **Operations managers:** Bernard Ross and Nancy Barrett
- **Assistant manager:** John Zimniewicz

**Hours of Operation**
- Monday–Friday: 10:30 A.M.–8:00 P.M.
- Saturday: 11:00 A.M.–7:00 P.M.
- Sunday: 11:00 A.M.–8:00 P.M.

**Forms of Payment Accepted**
- Flex Plan, Dining Dollars, Hokie Passport Account, credit/debit card

**Contact Information**
- (540) 231-8886, sgarnett@vt.edu, [www.dining.vt.edu](http://www.dining.vt.edu)
West End Market was the first true marketplace-style dining operation on a university campus in the United States. It opened in 1999, replacing Cochrane Dining Hall, which was constructed in 1982. West End Market was named Best College Specialty Restaurant in the United States for 1999. It features made-to-order items prepared before the customers and offers specialties such as London broil, lobster, and steak on a daily basis. Seven restaurants are featured in this unique marketplace, including:

- **Bistro Firenze** Here you will find gourmet pizzas cooked in wood-fired ovens, fresh pasta dishes, stromboli, calzones, Caesar or grilled chicken salads, cannoli, chocolate silk pie and more.
- **Wired** This shop offers specialty drinks, ice cream, sundaes, milkshakes, breads, pastries, crème brûlée, and other delicious desserts.
- **Leaf & Ladle** For a lighter meal, try Leaf & Ladle. Here you will find made-to-order Greek, fruit, spinach, hot chicken tender, Southwest chicken, spicy Asian Noodle, and chef salads. Home-made soups and chili, served in a freshly made bread bowl, are made every day, along with a variety of quiches.
- **Wrap World** Delicious international wraps suited for all palates are made from a variety of meat and veggie fillings wrapped in gourmet tortillas.
- **Cutting Edge Delicatessen** Build your own sandwich at The Cutting Edge. Here you will find a variety of hot and cold made-to-order sandwiches and subs on fresh baked bread.
- **The Fighting Gobbler Sports Lounge** You can enjoy signature hamburgers, hot dogs, lime chicken sandwiches, quesadillas, hot or honey BBQ wings, and various appetizers such as nachos, fries, and many more while you watch the two big-screen projection TVs.
- **J.P.’s Chop House** Many different cuts of steak are prepared to order, along with London broil, the catch of the day, and live Maine lobster. You can also enjoy sides such as rolls, cornbread, steamed fresh seasonal vegetables, our signature roesti potato, homemade garlic mashed potatoes, and Italian broiled tomatoes.
Food Trucks

- **Concept:** Fast Service Food Trucks
- **Trucks:** Grillfield and Periodic Table
- **Average Headcount:** 60+ transactions per hour during normal service hours
- **Top Selling Products:** Chicken Banh Mi Torta and Lemon-grass Chicken Noodle Bowl
- **Special events (previously):** Gobblerfest, Hokie Village (Football Pre-game), Victoria’s Secret Concert Series
- **Construction Costs:** $270,000 each, fully equipped
- **Manufacturer:** On the Move Trucks

**Staffing**
- **Assistant Director:** Kelvin Bergsten
- **Executive Chef:** Randall Van Dyke
- **Chef De Cuisine:** Justin Thompson
- **Operations Manager:** Gabe Petry

**Hours of Operation** (Academic Year)
- M-F Lunch 10:30AM - 2:30PM
- Dinner (As advertised) 4:30PM - 8PM
- Late Night (TBA)

**Locations**
Hahn/Pamplin Parking lot
Goodwin Parking Circle
Litton Reeves back lot near Loading Docks
Oak Lane near basketball court
Drillfield seasonally on Fridays and events
More to come
Forms of Payment:
Dining plans, cash, credit cards

Contact Information
(540) 231-6130, kberg@vt.edu, www.dining.vt.edu

Both The Grillfield and Periodic Table follow the trend of food trucks, steering clear of a predictable menu.

The Grillfield features Latino-fusion foods, including Smoked Pulled Pork Tortas and Beef Barbacoa Tortillas. Periodic Table serves Asian-fusion meals, such as Thai Peanut Pork Rice Bowl and Lemongrass Chicken Yaki-Ramen.