**SUSTAINABILITY INITIATIVES**

**LOCAL PURCHASING**
Purchasing locally grown produce is part of Northwestern Dining’s commitment to sustainability. Purchasing locally not only ensures fresh, great-tasting, and nutritious food, it also supports the local communities, including local farmers and artisan producers.

**REAL FOOD COMMITMENT**
Northwestern Dining is working with Real Food at NU (MURF) to reach our goal of 20 percent Real Food by 2020, as outlined in the Real Food Challenge Commitment signed by President Schapiro in 2013. Real Food is defined as food that is produced locally and through systems that are fair, ecologically sound, and humane.

To find out more about Real Food Challenge please visit: RealFoodChallenge.org

**FOOD RECOVERY VERIFIED**
All of our dining halls are Food Recovery Verified by the Food Recovery Network. Campus Kitchens at Northwestern University collects more than 4,000 pounds of food from Northwestern Dining every year that would otherwise be thrown away.

To find out more please visit: facebook.com/NUCampusKitchens

**COMPOSTING AND RECYCLING**
Northwestern Dining is dedicated to diverting waste from our landfills and has partnered with sustainNU to ensure compostable and mixed recycling is available in all of our kitchens and dining halls across campus. In addition our dining halls work to continually educate and influence our students to adopt sustainable practices by running programs like Weigh the Waste, Zero Waste Outdoor Events, and BYOMO (Bring Your Own Mug). By using reusable mugs on campus, students can save on their beverage refills!

**GREEN RESTAURANT INITIATIVE**
Northwestern Dining has recently signed a contract with the Green Restaurant Association and will be working to become Green Restaurant Certified in all of their dining halls by 2018. With its turnkey certification system, the GRA has made it possible for Northwestern University to become more environmentally sustainable in energy, water, waste, food, chemicals, disposables, & building.

For more information on GRIA please visit: GreenRestaurant.com

**CHOOSE TO REUSE**
Our new Choose to Reuse Program is available exclusively at Elder Hall. At this time, no other dining halls are participating in the program. With Choose to Reuse, you can save your cash and use your meal plan daily for take-out! With Elder Hall’s new late-night options and extended hours, you won’t ever go hungry. Join us in our efforts in making Northwestern University #1 in Sustainability Initiatives and get your Choose to Reuse Program Card today!

Visit our website to learn more about this program: http://ow.ly/2EAA30dNBv0

**USE CAT CASH AND INCREASE YOUR SPENDING POWER BY 10%**

When your dining dollars run out, buy Cat Cash to use in your favorite retail locations. As a student, Cat Cash is tax-exempt. It’s like saving 10% with every purchase. Plus, you’ll receive exclusive perks and discounts throughout the year: all on the Wild Card you have to carry with you at all times anyway. Your Cat Cash rolls over as long as you are enrolled at Northwestern University. *COOK COUNTY BEVERAGE TAX IS NOT EXEMPT.*

**NORTHEASTERN DINING**

**WHAT’S NEW IN 2017-2018**

**LOCAL PURCHASING**

**FOOD RECOVERY VERIFIED**

**COMPOSTING AND RECYCLING**

**GREEN RESTAURANT INITIATIVE**

**CHOOSE TO REUSE**

**USE CAT CASH AND INCREASE YOUR SPENDING POWER BY 10%**

**NORTHWESTERN DINING**

**WHAT’S NEW IN 2017-2018**

**LOCAL PURCHASING**

**FOOD RECOVERY VERIFIED**

**COMPOSTING AND RECYCLING**

**GREEN RESTAURANT INITIATIVE**

**CHOOSE TO REUSE**

**USE CAT CASH AND INCREASE YOUR SPENDING POWER BY 10%**
CAMPUS DINING LOCATIONS

Legend:
- Resident Dining Hall
- Retail Dining Location
- Key Campus Locations
- Cota's Cup

Dunkin Donuts
Hot coffee, fresh donuts, bagels, & sandwiches

The Kiln
Artfully Fired, the crust is your canvas. We'll quick fire your vision and bring it to life. Each pizza is unique, and a work of art.

Pop-Up Restaurants
A journey around the world with ethnic cuisines

Cat Shack
Freshly grilled gourmet burgers and chicken, chicken tenders, & fries

The International Dish
Ethnic cuisine made to order

Frontera
Mexican street food favorites

Subway
Sandwiches & flatbreads

NUSushi
Fresh sushi made daily

Starbucks
Coffee, teas, frappacinos, & snacks

Paws 'n Go C-Store

Café Bergson
Coffee, pastries, & snacks

Kresge Kafé
Coffee, baked goods, & Simply to Go

Fran's (Coming 2018)
Gourmet burgers, flatbread pizza, & hand-dipped milkshakes

Healthy Choices
- Vegetarian Options
- Vegan Options
- Gluten-Free Options
- Kosher Kitchen
- Halal Options

Healthy recipes that focus on transparency of ingredients, appealing flavor profiles, and satisfying portions.

Foods made without milk, eggs, wheat, soy, shellfish, peanuts, tree nuts, and gluten for people with food allergies, gluten intolerance, or other special dietary needs.