

# Meal Plan Options

2011 - 2012

## Platinum Plan

Unlimited Access to Egan Dining Hall  
7 Days a Week  
\$150 Bonus Bucks & 6 Guest Passes  
\$1,722 Per Term

## Gold Plan

Unlimited Access to Egan Dining Hall  
7 Days a Week  
\$100 Bonus Bucks & 4 Guest Passes  
\$1,667 Per Term

## Silver Plan

Unlimited Access to Egan Dining Hall  
7 Days a Week  
\$50 Bonus Bucks & 2 Guest Passes  
\$1,613 Per Term

\* All Metal plans are Anytime Continuous Dining plans. All freshman students living in the resident halls are required to select a Metal Plan.

## Block Meal Plan Options for Apartments, Townhouses & Off-Campus

**150 Block** Any 150 Meals Per Term  
\$100 Bonus Bucks for use in Egan Dining Hall, Laker Inn, the Coffee Bar and the C-Store  
\$1,215 Per Term

**125 Block** Any 125 Meals Per Term  
\$100 Bonus Bucks for use in Egan Dining Hall, Laker Inn, the Coffee Bar and the C-Store  
\$1,028 Per Term

**100 Block** Any 100 Meals Per Term  
\$100 Bonus Bucks for use in Egan Dining Hall, Laker Inn, the Coffee Bar and the C-Store  
\$876 Per Term

**70 Block** Any 70 Meals Per Term  
\$100 Bonus Bucks for use in Egan Dining Hall, Laker Inn, the Coffee Bar and the C-Store  
\$653 Per Term



Additional Dining Dollars can be added anytime and are available for purchase at the One Card Office or North East Student Financial Services.

- Spend \$300.00 get \$360.00 Dining Dollars
- Spend \$150 get \$180.00 Dining Dollars
- Spend \$75 get \$90.00 Dining Dollars
- Spend \$50 get \$60.00 Dining Dollars

To enroll in a Mercyhurst meal plan contact the One Card Office at [onecard@mercyhurst.edu](mailto:onecard@mercyhurst.edu) or stop in and fill out an enrollment form.

Block meals and bonus bucks expire at the end of each term and do not roll over. Dining Dollars that are purchased roll over from term to term and year to year, but have no cash value. Meal plans can be changed up to the last day to drop/add classes each term. Meal plans are then closed until the next term...no exceptions. 25 block meals or Dining Dollars are available for purchase anytime to enhance your meal plan. Please see the One Card Portal for complete meal plan rules.

The first board meal is dinner on Tuesday 8.30.2011. The last board meal is Wed. 5.16.2012. Meal plans are not accepted during the following breaks:

- Fall Break - closed Thurs 10.13 and reopens for dinner Sun 10.16.2011.
- Thanksgiving - closed Thurs 11.17 and reopens for dinner Sun 11.27.2011
- Christmas - closed Sat 12.17 and reopens for dinner Mon 1.02.2012.
- Spring break - closed Thurs 2.23 and reopens for dinner Sun. 3.04.2012
- Easter - closed Fri 4.06 and reopens for dinner Mon 4.09.2012

## Hours of Operation

**Egan Dining Hall - Anytime All You Care to Eat Dining**  
 Continuous Dining Mon-Fri 7am - 10pm  
 Starbucks Coffee & Desserts Mon-Fri 10pm - 11pm  
 Continuous Dining Sat & Sun 10am - 10pm  
 Starbucks Coffee & Desserts Sat & Sun 10pm - 11pm

**The Coffee Bar at the Bookstore**  
 Mon - Thurs 7:30am - 8pm  
 Fri 7:30am - 5pm  
 Sat 10am - 5pm • Sun 2pm - 8pm

**Laker Inn Food Court**  
 Cantina de Laker Mon-Fri 11am - 9pm • Sat & Sun 5pm - 9pm  
 East Street Deli Mon-Fri 11am - 9pm • Sat & Sun 5pm - 9pm  
 The Grille Mon - Fri 8am - 1am • Sat & Sun 5pm - 1am

**The C-Store at Warde Hall**  
 Mon - Sun 5pm - 12 Midnight





**Good food starts with the finest ingredients. At Mercyhurst College Dining Services that means:**

- Fresh vegetables, grown locally, both in hot foods and in our salad bar everyday
  - At least five different kinds of fresh fruit available every day
  - A commitment to using high-quality, locally grown produce
  - Meat that is USDA Choice or better
  - Hamburger that is fresh, not frozen
  - Real mashed potatoes ... never instant
  - Real cheese and whole roasted turkey ... never processed
  - Real bacon bits ... never imitation
  - Soups made from stock not bases, and MSG free
- Our commitment to quality extends to the way we prepare our food:**
- No microwave cooking
  - Small batches to ensure freshness
  - Soups and pizza dough that are made from scratch in our kitchen
  - Cage Free Eggs that are cooked to order every morning
  - Fish that is hand-breaded
  - Cooking oil that is transfat-free
- Food for Special Needs**  
Do you have specific dietary requirements? We can help you get what you need and avoid what you don't. We offer daily in all our dining locations:
- Sugar-free foods
  - Organic ingredients
  - Allergy items spotlighted
  - Vegetarian or Vegan selections
  - Gluten-free foods

## FarmSource



Our talented chefs at Mercyhurst College, together with their accomplished culinary teams, are proud to serve Mercyhurst students, faculty and other guests with a wide variety of contemporary, flavorful, healthy, and consistently prepared-from-scratch delicious food. Parkhurst Dining Services teams up with the Mercyhurst Green Team to help increase the awareness and benefits of sustainable, healthy foods and reduce Mercyhurst's overall environmental footprint. The list below illustrates the progress Parkhurst has made to address sustainable food service, green our dining operations and expand our role as a socially responsible organization at Mercyhurst College.

- Farm Source: supporting local farmers within 125 miles of our location, especially the Mercyhurst Farm in Girard, where over 60% of the summer and fall vegetable produce and herbs served in the MC Dining Halls are fresh from the garden to the table in less than 24 hours.
- Recyclable containers used in our "on the go!" program eliminating all Styrofoam on campus
- Our spent fryer oil is converted into bio-diesel oil recycled locally through Buffalo Biodiesel, Inc.
- The Hydra Pulper in the dishroom consolidates and reduces waste and garbage by up to 50%
- Dairy – produced without the use of rBST and purchased locally from Turner Dairy farms
- Meat – purchased from regional farms when available and Cage Free eggs as a daily standard
- Partnering with Seafood Watch to increase our use of sustainable seafood
- Electronic social media reduces the need for paper in many of our marketing materials
- Napkins made from recycled paper
- Mercyhurst Dining Halls offer Trayless service to guests for a tremendous savings of water, electricity, and labor daily.
- Use of washable, reusable service ware and utensils in Egan and North East Dining Halls
- Fair Trade coffees, Starbucks and Eat'n Park brands offered at all Mercyhurst Parkhurst locations

Visit Mercyhurst College Dining Services on Facebook and on the MC Portal!

