

Setting The Table

FOR CAMPUS DINING



PARKHURST
DINING

PARKHURST DINING AT SAINT FRANCIS UNIVERSITY

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OUR METHODS OF PURE CRAFTSMANSHIP



CAGE-FREE

We're cracking fresh, cage-free eggs for breakfast, lunch and dinner.

FROM SCRATCH DOUGH

All of our pizzas look different because they were made by hand.

ROASTED IN HOUSE

Our ovens are always roasting delicious entrée meats and vegetables.

FRESH, NEVER FROZEN

Our freezers are really quite small. That's because we only use USDA inspected all-natural, fresh and never-frozen ground beef.

SUSTAINABLE SEAFOOD

We know you want future generations to enjoy seafood too, which is why we follow Monterey Bay Seafood Guidelines for sustainability.

RBST-FREE

Milk doesn't travel well, which is why ours is delivered from local dairy farms.

REAL CHEESE

Our cheese comes from animals, not labs.

HAND-BREADED

Our fish and chicken taste better because we bread each piece by hand.

REAL POTATOES

Potatoes, delivered fresh from the farm and in their original form, make the best mashed potatoes and fresh-cut French fries.

TRANS-FAT FREE

All our food is trans-fat free, however other fats may still apply. After all, we're chefs, not magicians!

REAL SOUP DOESN'T COME FROM A CAN

Real soup or sauce doesn't come from a can, jar, or pouch. That's why ours tastes so darn good. It's better for you too!

FRESH DELI SALADS

Our deli salads are fresher and healthier because we prepare all the ingredients ourselves. That means hand-shredding cabbage, dicing potatoes, and chopping celery.

FRESHLY-SLICED DELI MEATS

Our freshly sliced deli meats build a better sandwich.

SMALL-BATCHED

We believe in providing fresh meals. That's why we prepare foods made-to-order or cooked in small batches as close to service as possible.

CREATING
EXPERIENCES
AROUND FOOD

WE HOPE YOU BROUGHT YOUR APPETITE



With Parkhurst Dining at St. Francis University, you'll enjoy fresh, consciously sourced food with a focus on seasonal items, a wide variety of delicious and healthy meals, build-your-own meal concepts, and special options for every diet, including vegan, vegetarian and gluten-friendly. We're here to nourish, comfort and excite through our food offerings every single day. We can't wait to serve you!

Our focus is on craftsmanship, and our chefs take production into their own hands — chopping, dicing, peeling and cooking from scratch with real ingredients.

It's at the core of who we are, and we embrace it. Our team follows these standards to assure the **highest level of food quality** and the most flavorful, nutritious options for our guests.

... FOCUS ON FRESH

Our scratch cooking methods are simple. We focus on fresh, non-processed ingredients that are good for you and authentically flavorful. On the plate, that means vibrant, savory selections with more nutritive value. Food is prepared to order or cooked in small batches as close to service as possible. We'll be serving up fresh, organic, cage-free shelled eggs daily, pizza dough that is made from scratch, hand-breaded fried entrées (not from a package), and cookies and muffins hot from the oven, baked fresh in our kitchens every day!

... FOOD IS FUEL

Your menus will emphasize fresh vegetables, fruits, legumes and whole grains. Soups and sauces are made from scratch with fresh stock, which means richer flavor and less sodium in your diet. We only use trans fat-free canola oil and offer vegetarian options at every meal. Whether you're looking to power up for a big game or for some brain food to boost your concentration for exams, we'll have nutritious, health-focused options ready for you.

... WE'RE LOVIN' LOCAL

We celebrate the difference local products can make in the quality of a meal, the communities we serve, and the environment! At least 20% of the food purchased for your dining program will be purchased locally. That means it's seasonal, fresh, and supports local farmers and artisan producers — not to mention good for the environment by cutting down on pollution from transportation.

... ALLERGY & DIETARY RESTRICTIONS

We take addressing our guests' allergy or dietary needs very seriously. This is a responsibility that we do not take lightly. Our managers and chefs are certified in gluten education and food allergies by Kitchens with Confidence, a nationally-recognized organization which is accredited by both the American Culinary Federation and the American Dietary Association.

If you have a specific allergy or dietary need, we ask that you reach out to our General Manager or Chef to discuss your specific situation. Our team will work with you directly to customize meals or point you in the right direction for the best meal choices to meet your needs.

We also provide access to allergen-safe zones, which are free of the top allergens, allowing guests to serve themselves in an allergy-free environment.

