Pilla Food Court

DINING HOURS

**BREAKFAST**
7:30 AM – 10:00 AM

**CONTINENTAL**
10:00 AM – 11:00 AM

**LUNCH**
11:00 AM – 1:30 PM

**LIGHT LUNCH**
1:30 PM - 4:30 PM

**DINNER**
4:30 PM - 6:00 PM
Friday - 4:30 PM - 7:00 PM

**LIGHT DINNER**
6:00 PM - 8:00 PM

**Saturday / Sunday**

**BRUNCH**
11:00 AM – 1:00 PM

**DINNER**
5:00 PM – 6:30 PM

---

**Making the Most of Your Meal Plan**

It is the responsibility of each student to monitor the amount of meals and auxiliary points they use each semester.

Your auxiliary points can be used to purchase à la carte items such as Grab & Go items, specialty grill items and bottled beverages.

Your auxiliary points will not carry over from fall to spring semester.
Your points must be used by the end of each semester or you will lose them.

Aux Points will be limited to 25 per day the last 3 weeks of each semester.

---

**195 Meals/Semester +
*425 Aux Points**
{cost of plan} $5040/year

**175 Meals/Semester +
*325 Aux Points**
{cost of plan} $4640/year

**110 Meals/Semester +
*425 Aux Points**
*(Smith Residents Only)*
{cost of plan} $4260/year

Students are required to bring their student I.D. to swipe their meals.
Presenting a student I.D. number alone will not be accepted.

---

Metz Culinary Management
2550 Lander Road. Pepper Pike, OH 44124

Chef Justin McArthur | Phone: 440-449-5258
Email: ma4015@metzcorp.com

---

*Times noted are valid when school is in session.*

*Students (who do not have a meal plan) and guests are able to purchase meals at the Pilla Dining Center.*
Welcome to Ursuline College Dining Services!
Metz Culinary Management
2550 Lander Road. Pepper Pike, OH 44124
Chef Justin McArthur, Ursuline College and Metz Culinary Management welcome you to your Pilla Food Court. Chef Justin, a graduate of the Culinary Institute of America, is focused on preparing fresh and healthy food for the Ursuline community. The Pilla Food Court provides a great layout and design to support fresh, healthy great tasting food.

Management Team
Justin McArthur - General Manager
Call or email Chef Justin McArthur with any requests. Phone: 440-449-5258
Email: ma4015@metzcorp.com

What’s New @ Pilla?
Meal Plan and Retail
Pilla Dining Center provides for both a meal plan and retail operation in the same serving area.

Meal Plan
In an effort to support Metz and Ursuline in their joint commitment to sustainability we are asking each student to commit to the following:

- Only take the amount of food that one can reasonably consume during your time at the dining facility. Remember, you can return for seconds, within a 45-minute time with proof of purchase.

To-Go Policy
In order to help reduce consumer waste in the dining hall, Ursuline College and Metz Culinary Management will be charging $.30 per “disposable to-go” container. As an alternative to the standard single-use disposable container we will be offering, at cost, an eco-friendly reusable “to-go” container. These durable containers can be brought to the café for any meal service when you are not able to eat-in. Reusable “to-go” containers cost $4.45 for a 3-compartment clam shell and $2.65 for a 12 oz. soup/cereal container; these are the only reusable containers approved for the dining hall.

- Please do not return for seconds in order to feed others on one meal swipe. You have the option of swiping four times in one day which gives you the flexibility to treat someone to a meal.
- Upon exiting the Food Court your card will be swiped as a board meal or the value of your purchase will be paid for by Aux points, Arrow dollars, Cash\Debit or Credit. You will then have the option to eat in the new dining room, commons area or take it to go.

Faculty, Staff, Commuter Students and Guest

Food Court Locations
The design of the Pilla food court supports fresh cook to order or small batch cooking. This not only provides for fresh foods, but supports a healthier more nutritious meal.

Villa Toscana/J. Clark’s Grille
Fire Brick Oven – this great feature will bake to perfection a variety of favorite options including pizza, stromboli, baked pasta and vegetable dishes, but will also be used for your favorite dessert, bread and flat bread fare. Will provide cook to order and small batch usual grill fare, including, but not limited to fresh hand formed burgers with your choice of toppings, grilled chicken breast, vegetarian burgers, fresh cut fries and much much more.

Green Scene
The Salad Bar provides you with a fresh selection of vegetables, proteins, composed salads and dressings to create your own healthy or close to healthy fresh salad. This area will also provide two fresh home made soups prepared daily.

Market Street Deli
Create your own masterpiece with a selection of fresh breads, meats, cheeses and healthy spreads. Finish your sandwich off in the Panini grill or take it to the fire brick oven to be toasted to perfection.

Pilla Retail
The Cafe provides a wide variety of prepackaged items. Fresh desserts, cappuccino\espresso drinks, a wide variety of bottled beverages, snacks, “Up for Grabs” salads, sandwiches and side dishes. This area is available all day long to provide you with a cool refreshing beverage, snack or meal on the run.

SOME OF OUR SPECIAL DINING CONCEPTS:

Main Plate
Just like Mom’s home cooking. Comfort foods created by our culinary team including the traditional dishes with your choice of starch and or freshly prepared vegetables. Our “Cook to order” option. Freshly prepared food right in front of you and to your preference.