

Located in Harvard Yard on the first floor of Lehman Hall, Dudley Cafe serves the Harvard Community as a restaurant at lunch time and as a graduate dining hall at lunch and dinner.

## This is Dudley Cafe

At lunch we offer two soups du jour, an Pho noodle bowl, a hot entrée, a salad bar, and made-to-order sandwiches. A sample menu includes: French Onion Soup, Shrimp & Curry Pho, Chicken Cordon Bleu, and Vegetarian Empanada & Spanish Rice. In addition, we offer juices, fountain sodas, bottled beverages, freshly brewed Starbucks coffee and tea. Fruit and cookies are available daily.

Dinner is an open buffet at Dudley Cafe, which serves a residential meal plan menu that features such selections as: Turkey Breast; Baked Salmon; Roast Beef with Peppercorn Sauce; and Spinach Ricotta Pie. Two soups are served daily, including a vegetarian option. Desserts are freshly baked, and might feature Warm Cranberry Cobbler or Pineapple Upside-Down Cake. Ice-cream is also available.

Lunch is served from 11:30am-2:30pm and dinner from 5:00-8:00pm, Monday through Friday.

**Manager:** Kim ElMokri **Chef:** Jeff Cota

Phone: 617-495-3381

} **“Hello.”**

### SPECIAL SERVICES

- **Catering Service:** In addition, Dudley Cafe can help you make any event, big or small, sumptuous and satisfying. Design your event from our delicious catering menu, or let us work with you to develop a custom, spectacular meal. Call 617-495-3381 to discuss your catering needs.
- The Cafe hosts a variety of festive meals, culinary display stations, chef and manager roundtable discussions, and visiting chef dinners.
- **Meals-to-Go:** are available daily, and must be ordered 24 hours in advance. Order forms are available in the Cafe and online. Meal-to-Go orders must be placed in person or by online ordering.
- **Kosher:** You may dine at Hillel Kosher Kitchen. Please speak with a manager for further information.
- **Special Dietary Needs:** Our staff is well trained in managing and assisting with special dietary needs. Please contact the manager to discuss how we may best assist you.
- Residents are permitted to use up to 16 of their 82 meals per semester for guests. Residents may bring one guest per meal. The guest's meal will be charged against the host resident's weekly meal allotment.
- The Dudley Food Advisory Committee will meet throughout the year to solicit input on the menu and overall operation. If you are interested in participating, please contact Kim ElMokri at 617-495-3381



DUDLEY  
CAFE  
DINING  
OPTIONS

## Meal Plan Order Form

**Meal Plan – \$2,008 per year** Note: The meal plan is for a full year and may not be cancelled.

(This form is intended only for individuals not living in GSAS Residence Halls.)

Personal Information (Please Print)

Last Name \_\_\_\_\_ First Name \_\_\_\_\_

Harvard ID Number (required) \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Street Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Country \_\_\_\_\_

Check or Money Order enclosed (payable to Harvard University Dining Services)

VISA/Mastercard No. \_\_\_\_\_ Exp. Date \_\_\_\_/\_\_\_\_

Charge to Term Bill

### Three Ways to Order

Fax your form to 617-496-2317, mail your form to the address below, or bring this form and your Harvard ID to: Ann Chiamonte (Phone: 617-495-2710)

Harvard University Dining Services, 65-67 Winthrop Street, Cambridge, MA 02138

# The Dudley House Meal Plan

**STUDENTS:** The Dudley House **Meal Plan** is available to all Law School and GSAS students (and required for Dudley House residents). The meal plan, which follows the academic calendar, consists of any four (4) meals a week, lunch or dinner, plus 16 “floating” meals for use at your discretion, provides an excellent opportunity for the Dudley community to meet and interact with one another and with students in a variety of disciplines and schools.

**HOUSE ADMINISTRATORS:** The Dudley House Meal Plan, available as *Meal Pool* to Fellows, RAs, Staff and SCR Members, consists of any ten (10) meals a week, lunch or dinner. Meal Pool participants can enjoy lunch up to a 10 point equivalence.

### Reminders:

- Lunch is a points equivalence system, up to a total of 10 points.  
*Cash and Crimson Cash are accepted for the difference in meals over the designated point value.*
- Dinner is an “all you care to eat” buffet.
- You must always present your ID card at the time of purchase to enjoy a meal at Dudley Cafe
- ID cards and meals are non-transferable
- Meal Plan participants are allowed one meal swipe per meal period
- Unused meal balances are not transferable towards the next week
- Unused meals will be forfeited weekly (after dinner on Fridays)

### The Food Literacy Project

HUDS' approach to your dining experience is embodied in our Food Literacy Project (FLP).

The FLP cultivates an understanding of food from the ground up by focusing our efforts and your attention on four integrated areas of food and society: agriculture, nutrition, food preparation, and community. Ultimately, the project goal is to promote enduring knowledge, enabling consumers to make informed food choices.

Some examples of the FLP in action at Dudley include:

#### Agriculture

- emphasis on buying local, fresh foods
- Savory Spotlights that highlight the unique aspects of a particular food
- The Farmers' Market at Harvard

#### Nutrition

- Nutrition information posted for menu items
- Elimination of trans-fats from the menu
- Healthy eating information based on the work of Walter Willet, MD, Chair of the Harvard School of Public Health Dept. of Nutrition

#### Food Preparation

- Mise en place cooking so you can see ingredients and methods of cookery
- Culinary classes for all staff led by HUDS' Director for Culinary Operations

#### Community

- House focused events
- Exploration of other cultures through cuisines

### Mollie Katzen

Renowned cookbook author Mollie Katzen has been a friend of HUDS for many years, and was an eager partner in the development of the Food Literacy Project.

Mollie is a 2007 inductee into the prestigious James Beard Cookbook Hall of Fame, and is largely credited with moving healthful vegetarian food from the “fringe” to the center of the American dinner plate. She is a charter member of the Harvard School of Public Health Nutrition Roundtable and an inaugural honoree of the Natural Health Hall of Fame. Out of those affiliations came her recent collaboration with Dr. Willet, on Eat, Drink, & Weigh Less.

Mollie works closely with the Dudley team to create the menu you'll enjoy daily. In addition, she'll make several visits to campus over the course of the year - to cook for you, chat with you, and work with our staff on creating great new dining experiences for your enjoyment.

# The Food Literacy Project and Mollie Katzen