

DC KITCHEN



FOOD POLICY CAFETERIA-STYLE MEALS

Menus are planned intentionally to accommodate as many dietary needs and preferences as possible, with the space and equipment available. Meals at Disciples Crossing are served cafeteria-style in the Dining Hall. There is one entrée and a couple of sides available each meal. We also have a full salad bar, fresh fruit and PB&J sandwiches available at every lunch and dinner. Yogurt, fruit, and cereal are available at every breakfast.



Dietary Restrictions

We are not equipped to offer multiple menu/entrée options at every meal for every dietary restriction. In order to help meet different dietary needs, we will have vegetarian and gluten-free options included in the menu at every meal, either through the serving line or on the salad bar. This does not mean that every menu item will meet these restrictions. Please use discretion when going through the line and salad bar.



Allergies

All meals are prepared on the same equipment so individuals with severe food allergies should be aware that cross-contamination may occur. Our kitchen uses nuts, products containing wheat or gluten, eggs, dairy products and other ingredients that contain allergens. If you have a medical concern, please contact us for a menu, specific ingredients, or any questions.



Meal Reimbursement

Individuals with allergies or special dietary needs are welcome to bring their own meals and may be reimbursed for their meal rates if coordinated with our Director of Guest Services in advance. Otherwise, we appreciate your understanding when there are fewer options to choose from where personal restrictions are involved.

Questions? Contact our Director of Guest Services: karlee@disciplescrossing.org