



## HOURS OF OPERATION

### MCW Café

#### Monday to Friday

Breakfast: 7:00am - 10:00am

Lunch: 11:00am - 2:00pm

Grab & Go 7:00 am - 2:00pm

*\*Hours of operation are subject to change around school holidays and closings.\**

**Menus can be found online:**  
[mcw.campus-dining.com](http://mcw.campus-dining.com)



## REUSABLE TO-GO CONTAINERS

We understand schedules are tight and students may not have time to eat in the café. Reusable containers are available for this purpose. We offer reusable to-go containers for a fee. Once done with the container bring the dirty one back to the cashier in exchange for a clean one.



globalfare



WATERTOWN PLANK  
PIZZERIA

TRYON  
MARKET

GOOD EATS TO GO



WE & BURG  
GRILL STOP



## CONTACT

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# DINING GUIDE



MEDICAL  
COLLEGE  
OF WISCONSIN



## WELCOME

Welcome to the dining program at Medical College of Wisconsin managed by Aladdin food service. We offer a program that meets the needs of today's college student. Each year you will experience exciting changes, fresh menus, and new enhancements to your dining experience. The enhancements will be a result of the feedback and input of students, faculty, and staff on campus.

**ALADDIN**  
CAMPUS DINING

## FARM TO TABLE

Aladdin's Farm to Table (F2T) program is about investing in the health of our communities and the future of our food supply. In search of the freshest, best tasting ingredients, Aladdin chefs have always purchased produce and baked goods locally. **THINK LOCAL, BUY LOCAL, and BE LOCAL.** Here at Medical College, we use produce from Brozinski Farms, sustainable seafood, Stone Creek coffee company, Badger Popcorn, Chocolate Shoppe Ice Cream and Kemps milk company.

# BeWell

The Medical College dining program is committed to bringing nutritious food to the table and making the healthy choice an easy choice for all our dining guests. We created BeWell to make it easier for you to choose well. First, our BeWell eating approach combines the latest in nutrition science and culinary trends to create a crave-worthy, nutritious menu choice. Second, our BeWell wellness approach encourages positive behavior change through our promotions, wellness education programs, and partnerships.

## SPECIAL DIETARY REQUESTS

Medical College dining program and a Registered Dietitian (R.D.) will work with parents, teachers, and health care providers to help manage students' food allergies and special diets by:

- » Working with physicians, dietitians, or qualified nutrition specialists to manage dietary substitutions.
- » Reviewing menus with parents or students who have food allergies to determine what, if any, menu items need to be substituted.