



Dear faculty and staff colleagues:

We hope you are well as we prepare for the fall semester and the full return of our students! [Dining Services](#), a unit within the [Division of Student Affairs](#), has been preparing for the return of students and expanding our dining options for faculty and staff. We are writing with an update on those efforts.

On College Avenue, Brower Dining Commons has been closed as part of our campus enhancement planning efforts. In its place, the former food court in the lower level of the College Ave Student Center has been transformed into what will now be known as the “[The Atrium](#).” The Atrium will feature five new eateries: [Pi Pizza](#), [Mezze](#), [King’s Hawaiian Grill](#), [Three Chilies](#), and [Scarlet Ginger](#). The Atrium will be available exclusively to students during its first month of operation to ensure our ability to quickly address any operational issues during its debut. We anticipate opening The Atrium to faculty and staff starting Monday, October 2, at which point you will find its options to be convenient, exceptional in value, and outstanding in quality. In the meantime, please note that Panera Bread (126 College Ave) and Café West (Academic Building West) continue to offer excellent meal options.

We are also excited to share that if you activate your [RUExpress account](#) and use your Rutgers ID Card to pay, you will now be able to eat at the Busch Dining Hall, Livingston Dining Commons, and Neilson Dining Hall for a discounted rate of \$13 per meal—a 25 percent savings—between 8 a.m. and 4 p.m.! Furthermore, you can treat guests to a meal in the three dining halls at the same discount while using your RUExpress account, and RUExpress can be used as a form of payment at other eatery locations on campus.

Additionally, the faculty and staff seating area on the Busch Campus will reopen for the fall semester.

Other dining options will remain available on each of our campuses, including [Harvest at IFNH](#) on the Cook/Douglass Campus, which offers the healthiest eating options in the greater New Brunswick area. If you have not been to Harvest, consider visiting this fall; it will be worth it. We are also fortunate to have one of the best “Jersey-style” diners in Henry’s Diner on the Livingston Campus, which beautifully reflects the history of Rutgers—New Brunswick and offers a robust menu of diner classics and modern delights. On Busch Campus, Woody’s Café in the Medical School Building provides a convenient alternative to the other options available on campus. The Cook Café and Douglass Café, located in the Cook and Douglass Student Centers, will also be open for the fall semester, as well as the food courts in the Livingston and Busch Student Centers, which offer a range of nationally known and local eatery options (e.g., Dunkin’ Donuts, Moe’s, Sbarro, Szechwan Ichiban). The Harvest Juice

Commented [T1]: Please note. This welcome reopening has not been widely disseminated.

Bar is slated to open in October in the Busch Student Center, offering the same quality natural juices found at Harvest IFNH.

On the mobile front, the Starbucks truck will also be operating to start the semester, but will remain close to Livingston Plaza until the Starbucks located there becomes operational. The Three Chilies Truck and the Knight Wagon may be operational by the beginning of the spring semester. Other available pick-up and sit-down options include Kilmer's Market, Qdoba, and HOJA on the Livingston Plaza.

We would also like to highlight [Rutgers Catering](#), which is available to cater to any event at any location on campus and operates at a high volume, serving thousands of events every year at a high satisfaction level. Our catering can provide breakfast options, lunch buffets, formal dinner menus, and a range of tasty desserts, all at a reasonable and competitive cost. The [Rutgers Club](#) is also available for catered events, a daily lunch buffet, and other special events.

We recognize that the diversity of food options and food accessibility varies between each of our campuses. As we engage in campus planning and revitalization processes, we are committed to ensuring that each campus has an appropriate level of food options accessible to those who live, learn, teach, research, and work there. The best is yet to come. Moreover, the food industry as a whole continues to grapple with the ramifications of the pandemic. In Dining Services, we still have not reached our pre-pandemic staffing levels, and are not immune to the unstable costs of food and the rising costs of labor. Still, despite these challenges, Rutgers Dining Services is committed to providing exceptional service and value to our students, faculty, and staff. For information about what Dining Services has to offer, please visit food.rutgers.edu. For a listing of dining options highlighted in this communication, [click here](#). We hope to see you enjoying some of our offerings this semester!

Bon Appétit,

Salvador B. Mena, Ph.D.
Vice Chancellor for Student Affairs

Nick Emanuel '97, M.B.A.
Interim Executive Director, Rutgers Dining Services

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