

## Wolf Ridge Dining Hall

These options are what is generally offered for meals in the Wolf Ridge Dining Hall.  
This document is not meant to be used as a menu.

### Possible Breakfast Options

Scrambled Eggs  
Chicken Sausage Links/Patties  
Hashbrown Patties  
Cinnamon Rolls  
French Toast/ French Toast Sticks  
Pancakes  
Waffle Bar  
Cereal Bar  
Yogurt Bar  
Breakfast Burrito  
Biscuit & Country Gravy

### Possible Lunch Options

Burger Bar with potato wedges and baked beans  
Nacho/ Taco Bar with spanish rice and refried beans  
Philly Cheese Steak Sandwich with potato wedges  
Beef Franks with Mac and Cheese  
Mendarin Orange Chicken with california vegetable medley  
Sloppy Joes with Curly Fries  
Chicken Wraps with potato chips  
  
Lunches may include raw vegetable bar, applesauce, salad bar  
  
\*Lunches will always have a fruit option

### Possible Dinner Options

Garlic Parmesan chicken with mashed potatoes and green beans  
Spaghetti with wild rice meatballs and garlic toast  
Teriyaki chicken with yakisoba noodles and vegetable stir fry  
Pizza  
Beef pot roast, mashed potatoes and gravy  
Baked chicken with roasted potatoes and asparagus  
Wild rice hot dish with tator tots and green beans  
  
Dinners may include rolls, salad bar  
  
\*Dinners will always include a cooked vegetable option

It is our standard policy at Wolf Ridge to provide gluten free, dairy free and vegetarian options upon request at every meal (that would be requested by it being on the Food Service form filled out by the lead contact from the visiting group). Wolf Ridge is also a 100% tree nut/peanut free campus. Those accommodations are provided regardless of the menu.

Anything that can't be addressed through those basic accommodations will need to be supplemented with food that is brought to Wolf Ridge and stored in the groups common space in the dorms. This food is typically provided by parents/guardians for students or by visiting adults for themselves.

The Wolf Ridge kitchen is not set up such that we can guarantee no cross contamination, just that the products themselves as manufactured/shipped to the kitchen are gluten free. A good example is waffles. They are gluten free as shipped from the supplier. They are cooked on separate trays, but in the same oven as regular waffles. And served in their own tray, with their own tongs, from their own hot well, but on the same line as regular waffles (although physically separated as much as possible).