

Allergy-Free Meal Options



Campus Dining Offers Gluten-Free, Lactose-Free, Low Carb Meal Options

Don't let food allergies stress you out. You can eat healthy again. Some people have allergies associated with gluten, dairy, and other products that make mealtimes a frustrating moment in the day. It doesn't need to be that way anymore! The staff and chefs at Marian University Campus Dining have taken the time to create a special station called, "Wisconsin Fresh." Chef Joe Ferrer is able to make a meal perfect for your dietary needs. In addition to creating meal options that include gluten-free and lactose limitations, Campus Dining also offers low carb and diabetic meal options.

Thankfully we live in a "green-minded" time and organic and healthy choices are becoming an intricate part of our dietary living. Healthy meals and snacks can also be planned for students who live a life on the go. Contact our staff at Campus Dining at 923-8728 and speak with our Executive Chef, Scott McFarland, or General Manager, Jenny Ross. They will be more than happy to sit down with you and talk about your meal options.

Please check out our website at www.mariandining.com. Our staff will work with you to make your dining experience a healthy one! For additional information, please check out these additional website: www.glutenfreeforum.com, www.foodreactions.org and www.lowcarbeating.com.

Bon Appetite!