



Dining Services Committee Minutes

September 11, 2024

Attendees – Michael Pavey, Audrey Perrotti, Tobin Milkowski, Evonne Ryan-Grandell, Rebecca Chabot, Art Rolack, Jared Williams, Andrew Lomonte, Eitan Halevi, Aria Chalileh, AnnMarie Ekladious

At the latest TCNJ Dining Service Committee (DSC) meeting, students and staff gathered for an engaging and flavorful experience as they sampled 12 different plant-based meals, showcasing the wide range of delicious, meat-free options that will soon be featured in campus dining. The committee was originally tasked with selecting their top six favorites to be highlighted during the upcoming Plant-Based Takeover event on Thursday, October 10th, during lunch at the Atrium at Eickhoff. However, the overwhelming response to the dishes led to the addition of a seventh option, reflecting just how much everyone enjoyed the variety and flavors.

The chosen dishes—General Tso's Cauliflower Stir Fry, Honey Hot Chicken, Chesapeake Cake Po' Boy, Chicken and Bowties with Spinach and Sundried Tomatoes, Unreal Philly Cheese Steak, Tex Mex Roasted Vegetable Taco, and Plant Bahn Mi—represent a diverse mix of cuisines and flavor profiles. These selections will take center stage at the event, offering the campus community a chance to explore these innovative and tasty plant-based options.

More than just a food sampling, the meeting provided an opportunity for students and staff to connect over shared experiences and appreciation for the creative menu. Lively discussions filled the room as everyone socialized, bonding over the unique dishes, discussing their favorites, and comparing notes on flavors and textures. The event fostered a sense of camaraderie, with students and staff excited to see these plant-based options featured in a larger dining event. It was clear that the joy of discovering these new meals went beyond just the food—this meeting created a fun, interactive experience that brought the TCNJ community closer together.