Zag Dining by Sodexo has partnered with Gonzaga University to create a world-class dining program serving the entire campus community. The central focus of dining is the new COG, a beautiful two-story hall featuring six innovative restaurant concepts serving freshly prepared meals from a continuously changing menu. Each platform serves as a nod to the past, present, and future of the very values Gonzaga students live by.

**DAILY BREAD**
Fresh deli style sandwiches featuring house-baked breads, homemade soups, salads and baked goods from our own bakery.

**WORLD’S FARE**
Cuisines from around the globe. World’s Fare also features our Simple Servings platform – menus designed free of the 8 most common food allergens – allowing students with food allergies to dine with confidence and convenience.

**MEDITERANEAN COAST**
Serving meals inspired by the cultures surrounding the Mediterranean Sea, including pizzas and flatbreads from a wood fired oven.

**SPIKE’S DINER**
Classic Americana: dishes like chicken pot pie, meatloaf, burgers and fries, plus our famous made-to-order omelets for breakfast.

**ZAGRICULTURE**
Vegetarian centered, featuring sustainable, seasonal foods as well as produce from our rooftop hydroponic greenhouse.

**360 DEGREES**
Mongolian-style grill stationed at the center of the COG serving fresh stir fry custom made for each guest.

**ZAGRICULTURE**
Vegetarian centered, featuring sustainable, seasonal foods as well as produce from our rooftop hydroponic greenhouse.

**360 DEGREES**
Mongolian-style grill stationed at the center of the COG serving fresh stir fry custom made for each guest.

**CAMPUS DINING TAILORED TO THE STUDENTS OF TODAY AND TOMORROW**

- Menus created by Zag Dining by Sodexo's team of culinary experts and prepared fresh by chefs utilizing responsibly sourced ingredients, including local produce from Washington’s LINC Growers Co-op and flour from the Shepherd's Grain.

- Meeting the diverse needs of today’s students, the COG offers Simple Servings, a program committed to providing healthy, complete meals free of the eight most common food allergens.

- Zag Dining by Sodexo will maintain the state-of-the-art rooftop hydroponic greenhouse/learning lab and apiary, providing organic, hydroponic produce and hands-on experience for students studying sustainable practices.

- Beyond dining, Zag Dining by Sodexo’s programming helps to educate students on healthy eating and nutrition and includes opportunities for students to participate in conservation and volunteering efforts in the Spokane community.
For the first time, Gonzaga has its very own full scale Starbucks location.

Carrying on the tradition of the greatest fans around is The Bulldog, a full service restaurant featuring the Bulldog Burger.

The Marketplace shop features local, fresh and home-made treats, soups, and essentials for Zags on the go.

Einstein Brothers Bagels provides their full line of fresh sandwiches, soups, baked goods, and good coffee.

Serving the Conference Center in world class style, Flavours Catering by Sodexo is Spokane’s premier caterer. Housed in the John J. Hemmingson Center, Flavours offers resort-style service for meetings and special occasions.

The whole dining operation comes to life with the talent and teamwork of Zag Dining’s staff, which will grow by an additional 67 positions. The opening of the Hemmingson Center has also expanded opportunities for student employment, adding 64 additional student positions for the 2015-16 school year.

For more information about Zag Dining by Sodexo’s program in the John J. Hemmingson Center at Gonzaga University, please contact Brenan Connolly at Brenan.Connolly@sodexo.com.