

Renovated Eatery Debuts at Webster

At Webster University, St. Louis, Mo., the circa-1959 Maria Hall Cafeteria has been reborn as the graceful and modern Marletto's Marketplace. The highlight of the project was a change from back-of-the-house meal preparation to a dynamic "Euro-kitchen," where most food preparation is performed out in the open in front of students. The centerpiece of renovated eatery is a circular Mongolian grill display-cooking station where foods are individually prepared to order.

Marletto's Marketplace, which draws its name from its location in the Maria/Loretto Hall complex, closely resembles an upscale shopping mall food court, though on a smaller scale. The concepts include:

- Showcase — a Mongolian grill display-cooking station emphasizing Asian cuisine, but also offering various other ethnic specialties.
- Classics — featuring traditional home-cooked entrees such as meatloaf, mashed potatoes and green beans, as well as vegetarian options.
- Sizzle — burgers, fries and other hot sandwiches cooked to order.
- Pietanza — pizza by the slice, along with a daily pasta-and-sauce feature, are the highlights of this Italian food option.
- Fresh! — a salad bar offering 12 popular fresh vegetables and toppings.
- Quenchers — a hot and cold beverage station that also features a soft-serve yogurt/ice-cream machine.
- Goodies — offering a variety of tempting fresh-baked desserts.

According to Joe Harvey, general manager of dining services for Sodexo USA at Webster, the transformation has proven to be very popular. "We've received numerous comments not only about the exciting new space, but also about the quality of food now available," he said. "The kitchen was turned



Marletto's Marketplace

'inside out.' So-called 'mysteries' about food production have been revealed because much [of the] food preparation and cooking is done in full view of our customers." Sodexo USA is the contracted foodservice provider at the university.

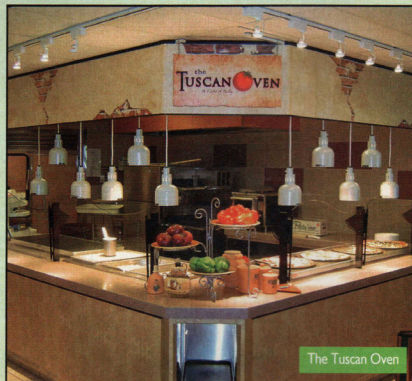
Updated Eatery Meets Retail, Residential Student Needs at UWW

At the University of Wisconsin-Whitewater, a former traditional eatery has been transformed into the Drumlin Market, a modern food court with an array of popular dining choices. While the facility is now a retail location, residential students can enjoy their meals through convenient meal transfers.

The new concepts in the eatery include:

- The Tuscan Oven — traditional-style pizza, by the slice or whole 16- pizzas; pastas; calzones; and eppi rolls.
- Players All-Star Grill — char-broiled burgers, veggie burgers, as well as chicken and fish sandwiches and chicken wings.
- Bamboo Asian Cuisine — rice bowls, such as miso with chicken, tofu and vegetables and char siu pork are available at lunch. For dinner, entrées include kung pao beef, vegetable lo mein and happy family.
- The Avenue Deli — classic sub

—Continued



The Tuscan Oven