

GOLD COIN VENDING AND CATERING has been Jesuit Dallas' food service vendor for over 45 years. Founded by 1989 Distinguished Alumnus, Patrick A. Traynor '59, Gold Coin has strived over the years to adapt to the everyday nutritional need of the students at Jesuit. Our ability to prepare all foods in the kitchen at Jesuit allows for great meals at affordable prices. Jesuit's installment of a 2-line serving system greatly reduced the wait time in line for the students and allowed for a larger variety to be served on a daily basis.

WHAT WE SERVE. All meals are prepared in the kitchen using only the best produce, meats and breads available. All meat products are a 90/10 beef product and the hamburgers are an 85/15 Angus patty. Produce for salads and fruits are cut daily to provide the best quality. We use a 50/50 mix of green leaf lettuce and romaine for all salads. Poultry is a full muscle product with minimal fat. Students can count on 1, sometimes 2 plate lunch choices a day and a "short order" line with fresh salads, deli sandwiches and hot sandwiches every day.

PAYMENT. Cash is accepted to purchase meals but The Dinerite DRX declining balance system is available to students as well. This is the most used payment option for students. It is *very important* that Jesuit has *your updated email address* to receive the Dinerite Login Information that will be sent out around the *middle of August*. Without the correct email address, you will not receive the Dinerite login information for your son and you cannot access their account. The account allows you to set up a cred card billing in 75 dollar intervals for your son to use in the cafeteria only. Existing accounts from the past school year will remain active and only need updated credit card information if your card has expired. Students may bring cash or checks made payable to GOLD COIN to the cafeteria and they will be entered immediately for use.

MENUS. Will be available on Jesuit's website in two-week intervals. We have found over the years that the students like having somewhat "set" menus that they can associate a weekday to. A weekly menu might look as follows:

Monday: All American Burger Day and BBQ Plate

Tuesday: Mexican Day Taco Salad, Beef Soft Tacos (made-to-order), and Chicken Flautas

Wednesday: Philly Steak Hoagies and Cold Cut Croissants

Thursday: Slice Pizza, Freschetta Personal Pizzas, Marco Personal Pizzas and Boneless Wings

Friday: Grilled Chicken Parmesan and Spaghetti with Meat Sauce.

The "short order" line is very popular and remains the same every day. We make hundreds of fresh deli sandwiches and all are available on whole wheat or white bread and with or without cheese. Salads include: small garden salad, large chef salad, grilled chicken Caesar salad, grilled chicken southwest salad, pasta salad with or without grilled chicken and fresh seasonal fruit salad. There are hot deli sandwiches in this line as well as beef burritos, corn dogs, chicken egg rolls and fries.

BREAKFAST. We offer fresh muffins, bagels, fruit, chicken biscuits and breakfast sandwiches daily beginning at 7 a.m. There are several milk selections as well.

This year's looking to be an extremely exciting one with the addition of several new items and choices for the students. Again, I cannot express how *important* it is for the school to have a correct email

address for you on record. If you plan to use the Dinerite system, it is very simple and only takes a few minutes to sign up. Hope you have a great summer and looking forward to a new school year!

Steve Traynor

President

Gold Coin Vending and Catering