



C&U Self-Serve Pasta Bar

With the Dakota Growers® brand, it's easy to empower students to create their favorite pasta dishes—for lunch or dinner. Offer this simple pasta bar, or swap ingredients to make it your own.



two TRENDS IN one

Cater to student desires for both “build my own” foods and ethnic flavors

Start with Dakota Growers® Pasta

- Offer a choice of our traditional or better-for-you options
- Take advantage of our pastas’ longer hold times and reduced throwaways

Offer popular proteins

- Appeal to meat lovers with multiple protein options
- Offer free-range chicken or grass-fed beef to stay in sync with student values
- Trending: serve a spicy chorizo sausage—up 118% over the past 4 years*

Showcase Savory Sauces

- Marinara and Alfredo are still two of the most popular menued sauces
- Craft your own house sauce with on-trend flavors such as chipotle, aioli, sriracha, pesto or exotic African spices such as harissa or dukka

Don’t Forget the Add-Ons

- Parmesan and mozzarella are still guest favorites
- Add locally grown broccoli, carrots or asparagus to appeal to sustainability-conscious diners
- Feature fresh, hot slices of garlic bread or ciabatta to finish off the meal

*Datassential MenuTrends, 2015
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