

2025-2026 UNIVERSITY OF NEW ENGLAND DINING GUIDE

Dining is an essential part of the UNE student experience - providing the fuel students need for academic, social, and athletic success and serving as hubs for building community around the table. This guide will help you make the most of the UNE dining program so you can enjoy the convenience and variety available. Quality is at the core of what we do, ensuring satisfying meal experiences that are fresh, creative, seasonal, and made-from-scratch. We can't wait to serve you!

RESIDENTIAL PLANS

17 MEAL PLAN

17 meals per week
in the Ripich Commons plus
\$155 Flex Dollars

12 MEAL PLAN

12 meals per week
in the Ripich Commons plus
\$210 Flex Dollars

21 MEAL PLAN

21 meals per week in Ripich Commons
Upgrade from the 17 meal plan!

COMMUTER AND FACULTY/STAFF PLANS

25 MEAL PLAN

25 meals per week
in the Ripich Commons plus
\$100 Flex Dollars

40 MEAL PLAN

40 meals per week
in the Ripich Commons plus
\$75 Flex Dollars

*Flex dollars from these plans can be used
at all retail locations on campus.



MEAL PLAN OPTIONS

Meal plans are an important part of a student's lifestyle, whether you are an incoming first-year student or a returning upperclassman. Our goal is to match each and every student with the perfect meal plan that meets and exceeds their expectations. These plans give our guests total control and flexibility, along with the best value for the dollar.



FLEX DOLLARS

Flex Dollars are included with each meal plan and act like a debit account for meals, snacks, and beverages at any of our campus dining locations.



TERMS AND CONDITIONS

All incoming freshman and transfer students are automatically enrolled in the 17 meal plan. For the Spring semester, the meal plan you were enrolled in from the Fall will roll over. All students will be given a chance to change that plan at a later date. All meal plan costs are included in your UNE Room & Board, and all meal plans have an equal value, allowing you to choose which plan works best for you.

Order a meal plan here



ALLERGENS & DIETARY NEEDS

We understand the diverse needs and preferences of our campus community and are committed to offering a variety of delicious and filling options for everyone, regardless of unique dietary restrictions. In addition to our beloved Inspired Eats station featuring menus free of the top 9 food allergens, many of our stations offer customization to adapt your dining experience to your personal needs, and all items are labeled with our allergen and dietary lifestyle icons. Our program has received FARE certification and all managers and supervisors have been FARE certified. To connect with our dining team, email UNEdining@une.edu.



Wholesome and fueling
meals made from scratch.

DINING DESTINATIONS AND HOURS

BIDDEFORD CAMPUS



RIPICH DINING COMMONS

In Ripich Commons Dining Hall, all open food will be served by a dining team member, our deli sandwiches and salads will be pre-made and plated for you to grab quickly, and selections will change daily.

SPOON & FORK

This station offers guests restaurant-style entrées, chef-created meals, and delicious sides, from salmon with pineapple habaño salsa to chicken Marsala, and homestyle classics like lasagna or fried chicken and waffles with maple bourbon syrup. A vegetarian entrée will always be available at Spoon & Fork.

THE GRILL

Every day at The Grill, we'll offer a different grilled entrée and side dish. At lunch, we might showcase a deluxe grilled cheese with caramelized onions and jicama slaw, or a crab roll with sweet potato fries! Your favorites will still be available – hamburgers, veggie burgers, and fresh-cut fries. The Grill will be open and serving every weekday from 11 a.m. to close.

MONGOLIAN GRILL

At the Mongolian Grill, it's all about choices! Choose from a selection of daily specials featuring your favorite kind of noodle and rice dishes. From chicken fried rice and beef bulgogi to Thai fried noodles, the offerings will highlight Asian flavors.

V2 – VEGAN CUISINE

Right next to the Mongolian Grill, you'll find daily entrées featuring plant-centric offerings. Here, our chefs prepare delicious dishes like wild mushroom strudel, lentil and vegetable biryani, vegetable paella, seitan gumbo, roasted asparagus, and spinach fajitas.

INSPIRED EATS

All meals made in this station are free of gluten, soy, peanuts, tree nuts, eggs, dairy, shellfish, and fish. This station features lunch and dinner specials Monday through Friday and serves allergen-free brunch every weekend from 10 a.m. – 2 p.m.

MARKET FRESH SALADS

We are excited to offer a build-your-own salad bar. Choose from a variety of salad greens, fresh-chopped vegetables, and toppings for your perfect salad. All dressings are made in-house to top it off!

RIPICH DINING COMMONS CONT.

DELI

Our Deli will offer a selection of handcrafted sandwiches daily that are pre-made and ready for you to enjoy. Guests can expect to enjoy their sandwiches on fresh, local bread. Each day, be on the lookout for exciting specials, such as an authentic Vietnamese bánh mì, or maybe a rustic Italian bread loaded with fresh mozzarella, tomatoes, and basil, drizzled with olive oil and topped with a pinch of salt.

PIZZA & PASTA

Our pizzas all look different because they are hand tossed! This station features five different varieties of pizza daily, including gluten-friendly. The pasta bar features pasta du jour, whole wheat, and gluten-friendly pasta. Choose from vegan marinara, Alfredo, or check out our composed pasta dish, like pasta primavera. Don't forget to grab a fresh-baked garlic knot. This station is closed on Saturdays.



THE PUB AT THE COMMONS

Featuring Starbucks® We Proudly Brew, we serve up a full line of coffee and espresso. The Pub also has all of your favorite grill items, with a Firehouse Grille menu that features flame-grilled burgers, fried chicken, and plant-based chili. For breakfast, we serve fan favorites such as breakfast sandwiches, breakfast burritos and avocado toast.



FORUM CAFÉ

Enjoy our leaf and grain bowl concept as well as a variety of smoothies! Forum is also home to featured entrees and your favorite sports concessions.



WINDWARD CAFÉ

Touchscreen kiosks allow students access to a wide array of snacks, convenience items, and our fresh-packed *On the Go!* items. Open 24/7

PORTLAND CAMPUS



NOR'EASTER CAFÉ

Enjoy our brand new location featuring Corner Mercantile Express and Hello Bistro Express. Plus, enjoy your favorite pick-me-up from Jim's Organic Coffee Shop!



PARKER CAFÉ

Touchscreen kiosks allow students access to a wide array of snacks, convenience items, and our fresh-packed *On the Go!* items. Access our self-serve Starbucks machine for a quick beverage! Open 24/7



BIBBY 365 MARKET

Fuel up fast with a wide variety of great *On the Go!* options from our Bibby 365 Market. There are freshly-made sandwiches and salads that feature seasonal flavors and ingredients, as well as fresh fruit and a large selection of your favorite retail snacks. We now feature fresh sushi delivered daily from Miyake Sushi and coffee from Wicked Joe's Coffee. Wicked Joe's Coffee is open 24/7.

SEE WHAT'S COOKING

Follow us on social for menu features, special events, and a peek behind the scenes with our talented team!



Facebook: UNE Dining and Catering
Instagram: @dineatune



CONTACT

For any dining or meal plan questions, please reach out to us by phone or email.

EMAIL: UNEdining@une.edu