



Allergies & Dietary Accommodations

Summary

We can accommodate most allergies/dietary restrictions. Please ensure they are submitted ahead of the semester on the [Gill Grilling Allergy Form](#). Any special requests can be written into the notes, and we will ensure it is reviewed with your chef. For people who don't eat meat, please share your preferred choice of proteins. For a la carte (made-to order) menus, options will be available to suit all needs and preferences.

Nuts (Including Peanuts and Tree Nuts)

- No menu items will include nuts (unless specifically requested).
- Nut products will be individually wrapped in houses with life-threatening allergies
- House can be 100% nut-free upon request.

Shellfish

- Chicken will always be available if shellfish are on the menu.
- If a life-threatening allergy exists, the House may decide if shellfish can be served.

Dairy-Free & Vegetarian

- For buffet menus, a dairy-free version of the posted meal will be made available.

Vegan & Pescatarian

- For buffet menus, a different meal will be prepared and serve separately.

Gluten-Free

- GF pastas, breads, and desserts are available.
- For buffet menus, a dairy-free version of the posted meal will be made available.
- If needed, separate toasters should be provided by the House.
- For Celiac accommodations, Gill Grilling provides separate utensils and cookware.

Kosher Style (Available For All Meal Plans)

- No Pork, no shellfish, meat and dairy cooked & served separately.

Kosher & Halal Paid Upgrades

- Separate pots, pans, utensils provided.
- Food ingredients meet appropriate standards.
- Food served on paper plates to avoid contamination.

