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Healthy Picks



HEALTHY PICKS GUIDE

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Disclaimer:

This guide is an informational piece meant to help you make informed decisions and showcase available options on campus. While we make an effort to ensure that all information is accurate, menus and ingredients do change over time and there may be old or outdated information present. We strongly recommend that you let the manager or supervisor know if you have food allergies or other dietary restrictions and to check with brand websites to confirm information contained herein. We also encourage you to ask us about ingredients and how we prepare your food. We follow strict food safety practices, but many of our foods are prepared on shared equipment, which may lead to cross contamination. If you see something requiring our attention, please contact us and we'll fix it. Contact information can be found on page 11.

EXPLANATION



HEALTHY PICK

- 1 550 OR FEWER CALORIES**
- 2 35% OR FEWER CALORIES FROM FAT**
- 3 UNDER 800 MG OF SODIUM**
- 4 TRANS-FAT-FREE**



GLUTEN-FRIENDLY



VEGETARIAN



VEGAN

When possible, our dining locations will feature these symbols on their digital menus. Most eateries will also have a flyer displayed that shows these items. Please ask a server or manager if you have any questions.



HEALTHY PICKS

UNION AND THUNDER ALLEY



- All mindful menu items
- Mediterranean Spinach and Quinoa Salad
- Strawberry Basil and Grilled Chicken
- Southwest Chicken
- Caesar Salad
- Chinese Chicken Salad



- Any bagel with schmear (except power protein)
- Southwest Egg White Sandwich, One Egg
- Thintastic Buffalo Chicken
- Hummus Veg Out
- All bagels except Asiago
- Cheese, Cinnamon Sugar and French Toast



- Grilled Chicken Salad without dressing
- Chargrilled Tuna Sandwich
- Lettuce-Wrapped Char Burger
- Char Burger with Side Salad
- Veggie Burger with Side Salad



- Spinach and Ricotta Ravioli Bowl



- Veggie Fajita Bowl
- Veggie Fajita Burrito
- Veggie Fajita Tacos
- Chips and Salsa
- Hold the cheese and meat on your creation



- All Juices
- Fruit and Veggie Smoothies
- Small-Sized Smoothies
- All-Fruit Smoothies



Many menu items can be made into a Healthy Pick by making them "Fresco Style." We will substitute the sour cream and cheese with pico de gallo.



HEALTHY PICKS

LOPES WAY



- Mediterranean Roasted Chicken – Swarma
- Greek Salad Classic and Cilantro
- Jalapeño, Classic and Cilantro Hummus



- 6" Oven Roast Turkey Breast Sub
- 6" Oven Roasted Chicken Sub
- 6" Tuna Sandwich
- Veggie Delight Spinach Wrap
- Fresh Fit Chopped Salads
- 6" Oven Roast Beef Sub



- Egg White Grill
- Cobb Salad
- Grilled Chicken Nuggets
- Grilled Chicken Sandwich
- Grilled Market Salad

Wok Smart items make up half of our menu and contain more protein and less calories.



- Broccoli Beef
- Grilled Teriyaki Chicken
- Mushroom Chicken
- Kung Pao Chicken
- Black Pepper Chicken
- String Bean Chicken
- Mixed Vegetables
- White Steamed Rice
- Brown Steamed Rice
- Orange Chicken
- Honey Walnut Shrimp
- Beijing Beef
- Sweetfire Chicken Breast
- Shanghai Angus Steak
- Chow Mein
- Fried Rice
- Chicken Egg Roll
- Vegetable Spring Rolls



HEALTHY PICKS

ARENA



- Grilled Chicken Sandwich
- Veggie Burrito
- Breakfast Burrito
- Impossible Burger



- Purple Greens information coming soon!



GLUTEN-FRIENDLY

UNION AND THUNDER ALLEY



- Gluten-Free Tortilla Wraps
- Vanilla Creme Brulee (Diamondback location)
- Tomato Soup
- Build your salad without croutons, tortilla strips or wontons
- Simply To Go cooler items (check labels)



We will happily substitute your burger or sandwich bun for lettuce. Just let us know!



- Gluten-friendly pasta
- Vegetables
- Grilled Chicken



- Impossible Burger
- Shredded Beef
- Grilled Chicken
- Marinated Pulled Pork
- Grilled Steak
- Black Beans
- Cilantro Lime Rice
- Pinto Beans
- Corn Chips



- Any All-Fruit Smoothie
- All Juices
- Any Fruit and Veggie Smoothie



- Chips and guacamole, salsa or pico
- Nachos Bell Grande
- Nachos Supreme
- Triple Layer Nachos
- Power Bowls (Chicken, Steak and Veggie)
- Spicy Tostada
- Crunchy Taco (chicken)
- Crunchy Taco Supreme (chicken)
- Any Doritos Locos
- Nacho Cheese Tacos



GLUTEN-FRIENDLY

LOPES WAY



- Any pita can be made gluten-friendly
- Gluten-free brownies
- Garlic New Potatoes



- All salads (except Sweet Onion Chicken Teriyaki, Seafood Sensation and Meatball Marinara)
- All proteins (except Teriyaki Glazed Chicken, Meatballs and Marinara and Seafood Sensation)
- All condiments (except croutons)
- Make any sandwich into a salad
- Black Bean Soup
- Broccoli and Cheddar Soup



- Grilled Chicken Sandwich with gluten-free bun
- Yogurt Parfait
- Fruit Cup
- Grilled Market Salad
- Grilled Chicken Nuggets



- Steamed rice

ARENA



- Gluten-free pancakes
- Gluten-free quesadilla
- Gluten-free hot dog buns
- Gluten-free bread
- We will happily substitute your burger bun for lettuce



- Purple Greens information coming soon!



VEGETARIAN / VEGAN

STUDENT UNION



- Mediterranean Spinach and Quinoa Salad
- Tofu
- Quinoa
- Egg and Cheese Croissant (Diamondback)
- Skip the meat and cheese on your creation
- Mac 'N Cheese (Diamondback)



- Substitute almond milk in any coffee beverage
- All bagels are vegetarian and most are dairy-free
- Bagel Thins
- Vegetarian Chili Soup
- Vegan Cream Cheese
- Veg Out Sandwich



- Super Food Salad
- Garden Salad without dressing
- Veggie Burger
- French Fries
- Tempura Green Beans
- Sweet Potato Fries
- Onion Rings



- Skip the protein and we'll add a side salad!
- Garlic Knots
- Side Salad

Create your bowl or burrito with the following:



- Corn or Flour Tortillas
- Black or pinto beans
- Cilantro-lime Rice
- Fajita vegetables
- Grilled vegetables
- Guacamole
- Most salsas
- Tortilla Soup



Most smoothies can be made vegan by substituting frozen yogurt for a juice or almond milk.

- All smoothies
- Fruit and Veggie smoothies
- All-Fruit smoothies
- All juices



VEGETARIAN / VEGAN

THUNDER ALLEY

Many items can be made vegan by simply requesting them "fresco style" and removing sour cream and cheese.



- Cinnamon Twists 
- Grilled Fiesta Potato
- Breakfast Burrito
- Hash Brown
- Mini Skillet Bowl
- Bean Burrito
- Cheesy Potato Griller
- Cheesy Bean and Rice Burrito
- Cheese Quesadilla
- Cheesy Fiesta Potatoes
- Cheesy Roll-Up
- Veggie Power Bowl
- Spicy Tostada
- Spicy Potato Taco
- Fresco-Style Crunchwrap 
- Chips and Salsa 
- 7-Layer Burrito 
- Black Beans and Rice 

LOPES WAY








- Falafel Pita 
- Black Bean Burger 
- All Hummuses 
- Avocado Garbanzo Bowl 
- Coconut Curry Soup 
- Tomato Basil Soup 
- Garlic New Potatoes 



- Apple Slices 
- Oven-Baked Lay's 
- Breads: Hearty Italian, Italian, Sourdough, Wraps 
- Toppings: All Veggies 
- Sauces: Yellow Mustard, Deli Brown Mustard, Oil, Vinegar, Sweet Onion Sauce, Fat-free Italian Dressing, Subway Vinaigrette, Buffalo 



- Waffle Fries 
- Hash Browns 
- Cool Wrap (without chicken, cheese, or dressing) 
- Fruit Cup 
- Grilled Market Salad (without chicken or cheese) 



VEGETARIAN / VEGAN



LOPES WAY



- Original Pretzel 
- Sweet Almond Pretzel 
- Cinnamon Sugar Pretzel 
- Jalapeño Pretzel 
- Nuggets
- All dips

ARENA



- Veggie Burrito
- Pancakes
- Quesadilla
- French Fries
- Grilled Cheese Sandwich
- Lettuce-Wrapped Impossible Burger (hold the cheese) 
- Mozzarella Sticks
- Impossible Burger 



- Purple Greens information coming soon!

MEET YOUR DIETITIAN

Hello Lopes!

I'm Liz Cook, your new campus dietitian! I am excited to connect with you here at GCU. I moved to Arizona from Pennsylvania, where I completed my undergrad at Penn State University. I studied both nutrition and marketing. I then completed my dietetic internship with Aramark in Philadelphia, before going on to complete my master's degree in nutrition, concentrating in nutrition and fitness, at Northeastern University.



Prior to coming to GCU, I was working at a corporate wellness firm in Philadelphia and helping clients improve their overall health. I was also meeting virtually with clients all over the country to develop personalized nutrition plans!

At GCU my role is to help you be your healthiest self! My office is in the Health and Wellness Clinic and I spend most of my days working individually with students. If you're interested in learning more information or meeting with me one-on-one, please schedule an appointment through the health center.

I look forward to meeting you!

CONTACTS

We're here to help!

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