

At Ferry Beach, our mission is to provide guests with healthy, nutritious meals from high-quality and locally-sourced foods that appeal to our diverse community while meeting a wide variety of dietary preferences.

We know how important food is to your health and soul. Our goal in the Ferry Beach Kitchen is not only to provide sustenance, but delicious and nurturing meals to all of our guests. We recognize that not every guest has the same dining requirements, so we have designed a food program with extensive options aimed at satisfying a wide audience while maintaining the lowest cost possible.

We have a generous selection of gluten free, vegetarian and vegan menu options at every meal. There is a separate designated dietary station for gluten free and vegan customers. Our meals are served buffet style and each menu item is individually labeled and identified. Foods that meet certain dietary criteria are indicated on each label (gluten-free, vegetarian, dairy free, vegan, nuts, etc.).

Though we make every effort to accommodate everyone's dietary needs and preferences, we cannot guarantee a cross contamination free kitchen or buffet line. Visitors with severe food allergies should carefully consider our kitchen and dining situation before purchasing a meal.

Our published menus are not guaranteed for various factors including ingredient availability, food recalls, and low-supply or high-demand items. A sample menu is available on our website and will contain a list of our rotating meals choices, but no individual meal is guaranteed during your visit. In addition, our kitchen is not equipped to provide individually designed meals or add-ons to the items presented at meal time.

Sustainability is very important to us at Ferry Beach and we wish to leave as small a footprint as possible, we ask that you follow us on that journey. Our goal is to maintain a sustainable Dining Program by reducing food waste, purchasing from local sources when possible, and by encouraging composting and recycling in the dining hall. We ask that every individual truly consider the amount of food they take from the buffet line and we request that small children always be accompanied by an adult in the dining hall.

Our rules for the safety, sanitation and visitor logistics in the dining hall are as follows:

- Self-Sanitation – We ask that every guest wash their hands before entering the dining hall to avoid contamination of the food, utensils and surfaces. Washing your hands before dining to ensures your safety and the safety of others. We have hand sanitation pumps located around the dining hall in case you forget!
- Check-in – Please check-in with the dining hall host at each meal to verify that you are authorized to eat in the dining hall, or to pay for an a-la-carte meal.
- Buffet line – Please enter the back of the food station line and follow it through to the end. Please do not cut others in line and accompany children in the dining hall and ensure that they are not taking more than they need. Second trips through the food station lines are encouraged!
- Dietary station – If you have a special dietary need, we have a separate area for Gluten Free and Vegetarian meals. Please only enter this line if you have preregistered for special dietary meals. Anyone may enter the dietary station lines for their second portions.
- Eat / enjoy – Please enjoy the time eating in our dining hall. We encourage guests to sit at a table with someone they don't know and develop new friendships.
- Clean-up – Please clean up after yourselves after you eat. All of your food waste and non-wax coated paper items may be composted and plastics can be recycled. We also have trash for non-recyclable or compostable items. Be sure to place your dishes and utensils in our dish-return window to be cleaned.