



**ITS BACK!**

*A.U. Eats*

OFFERING CHEF MADE,  
FRESH HEALTHY MEALS  
DELIVERED FOR A SMALL FEE TO  
YOUR DOORSTEP.

5/17/21

**ORDERING MADE EASY!**  
PLEASE SEE THE GET APP ONLINE  
ORDERING INSTRUCTIONS SHEET.

## Instructions for AU Eats online Pre-Order and Daily Menus

From the desktop/tablet/smart phone with or without an Andrews University e-mail

1. Type <https://get.cbord.com>
2. Select Institution - Click on [Andrews University](#) from the drop box.
3. Click continue.
4. Click on Guest ordering click [here](#) to order food online
5. Click [order](#) (green button)
6. Select Items
7. Go to [cart](#) to check out.
8. Remember to fill in box on the right with [name, email and phone #](#).
9. Add [address](#) in the comments box.
10. Select payment method and enter,

From an Android – with an Andrews University ID

1. Go to [Google Play](#) store.
2. Type [GET](#) in the search bar.
3. Install and open the GET Mobile app.
4. Select [Andrews University](#) under institutions
5. Sign in with your Andrews email if you have one, OR  
Create account – enter non Andrews email.
6. Click on [Order](#) icon to start an order.
7. Make selections, go to cart and select payment options.
8. Remember to add [your address](#) to the comments section for delivery.

From an iPhone – with an Andrews University ID

1. Go to the [Apple](#) store
2. Type [GET](#) in the search bar – tap get and confirm download.
3. Open the [GET Mobile](#) app.
4. Select [Andrews University](#) under institutions
5. Sign in with your Andrews email if you have one, OR  
Create account – enter non- Andrews email.
6. Click on [Order](#) icon to start an order.
7. Make selections, go to cart and select payment options.
8. Remember to add [your address](#) to the comments section for delivery.

# a.u.eats



5/17- hand rolled chickpea falafel, savory quinoa, tzatziki sauce, cumin encrusted vegetable medley, crispy pita chips, savory lentils and brown rice, greek salad, honey glazed baklava

5/18- italian lasagna, grilled squash with fresh basil, lemon and thyme roasted carrot, house baked focaccia bread, great white northerns and brown rice, garden salad with house italian dressing, house vegan banana bread

5/19- vegetable spring rolls, pineapple sweet and sour sauce, fried rice, grilled teriyaki broccoli, kidney beans and brown rice, mandarin orange spinach salad with citron dressing, house molasses cookie

5/20- chef's walnut patties with house mushroom gravy, mashed potatoes, grilled kale, whole wheat dinner roll, black beans and brown rice, michigan walnut salad, chocolate chip cheesecake brownie bar

5/21- black bean chimichanga, monterey jack cheese sauce, spanish rice, grilled fajita vegetables, pico de gallo and corn tortilla chips, garden salad with chipotle ranch, tres leches cake

Questions? Please call 269-471-3161