

dining on campus

2026-2027





we are Harvest Table

We're a team of chefs, hospitality experts, and foodies dedicated to delivering a different kind of culinary experience. Together, we turn fresh, local and responsibly-sourced ingredients into authentic food experiences where students learn, collaborate and create lifelong memories.

***PULL UP A SEAT AND GET READY TO
EXPERIENCE FOOD SERVICE DONE DIFFERENTLY.***



Welcome to Regis University

"Food brings people together – food brings people to the table. The connections we make over a meal are so important and can last a lifetime. We strive to create that sense of community at Regis, on campus, and around the table, while crafting an authentic dining experience that is for our students, by our students."

PATRICK MCBRIDE, DIRECTOR OF HOSPITALITY, HARVEST TABLE CULINARY GROUP

our culinary commitments



meet the team



PATRICK MCBRIDE
Director of Hospitality



Josh Abro
Executive Chef



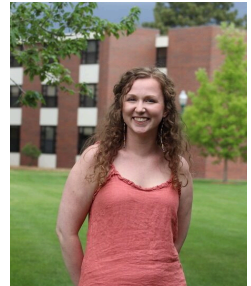
Crystal Sanchez
Sous Chef



TIFFANY COLLIER
*Hospitality & Catering
Manager*



HANNAH CALDWELL-SMOLINSKI
*Guest Experience Manager
Health & Wellness Manager*



RILEY GALLAHER
Culinary Enablement



health & wellbeing

We expect our food to taste good, but we want it to do more than that. We want to know where it came from. How it's made. Who prepared it. We want it to tell a story.

health & wellbeing manager *Hannah Caldwell*

Our on-site Registered Dietitian, Hannah, is here to support students with special dietary needs or those interested in learning more about our dining options.

We offer individual and group tours for students, parents, and campus organizations throughout the semester to showcase the nutritious choices available at all our dining locations.

Stay connected with us on Instagram @ranger_dining to explore upcoming health and wellness events designed to promote nutrition education and healthy living across campus.

Email: caldwell-smolinski-h@harvesttableculinary.com



meal plans

<i>Meal Plan</i>	<i>Meal Swipes Per Week</i>	<i>Dining Dollars Per Semester</i>	<i>Cost Per Semester</i>
All Access Plan	unlimited	\$300	\$3,925
★ Weekly 15	15	\$500	\$3,497
● Weekly 12	12	\$500	\$3,002
Weekly 7	7	\$500	\$2,320
▼ All Dining Dollar	0	\$279	\$372
◆ Block 50	50 (per semester)	\$50	\$662

★ Minimum plan for resident freshman

● Minimum plan for resident sophomores

▼ Minimum plan for resident junior & seniors

◆ Available to commuter & graduate students, only

Please note that the default plans may be different than the minimum plan.

Sign up today!



Visit rangerdining.com to purchase your meal plan today.

using your meal plan

DINING DOLLARS

Dining Dollars can be used at any Ranger Dining location on the same principle as a debit card. Dining Dollars carry over from fall to spring. A plan must be purchased in the spring semester for the dollars to transfer.

Roll over Dining Dollars will appear on student accounts after the add/drop period ends. If you run out, you can add more by visiting rangerdining.com.

MEAL SWIPE

Meal Swipes can be used at The Table. Once you swipe in, you can enjoy an all-you-care-to-eat meal. All Access Plans come with unlimited Meal Swipes and Weekly plans come with a set amount of meal swipes per week.

MEAL EXCHANGE

The meal exchange program allows you to utilize a set number of your meal swipes per week at one of our campus retail locations.

dates to know

- **SEPT 4**
last day to decrease fall meal plan
- **DEC 11**
last day of fall meal plans
- **JAN 22**
last day to decrease spring meal plan
- **April 30**
last day of spring meal plans



events & programs

In addition to our Sustainability and Health & Wellbeing events, we love organizing special events on campus. Whether it's a themed meal, a surprise pop-up to brighten your day, or a Farm-to-Table Dinner, we've got you covered. Our teams also love to collaborate with student groups, campus organizations, and university initiatives.

**STAY UP TO DATE ON ALL THINGS RANGER DINING
FOLLOW US ON INSTAGRAM!**

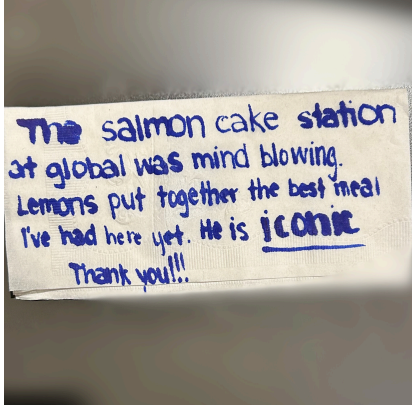


your feedback matters

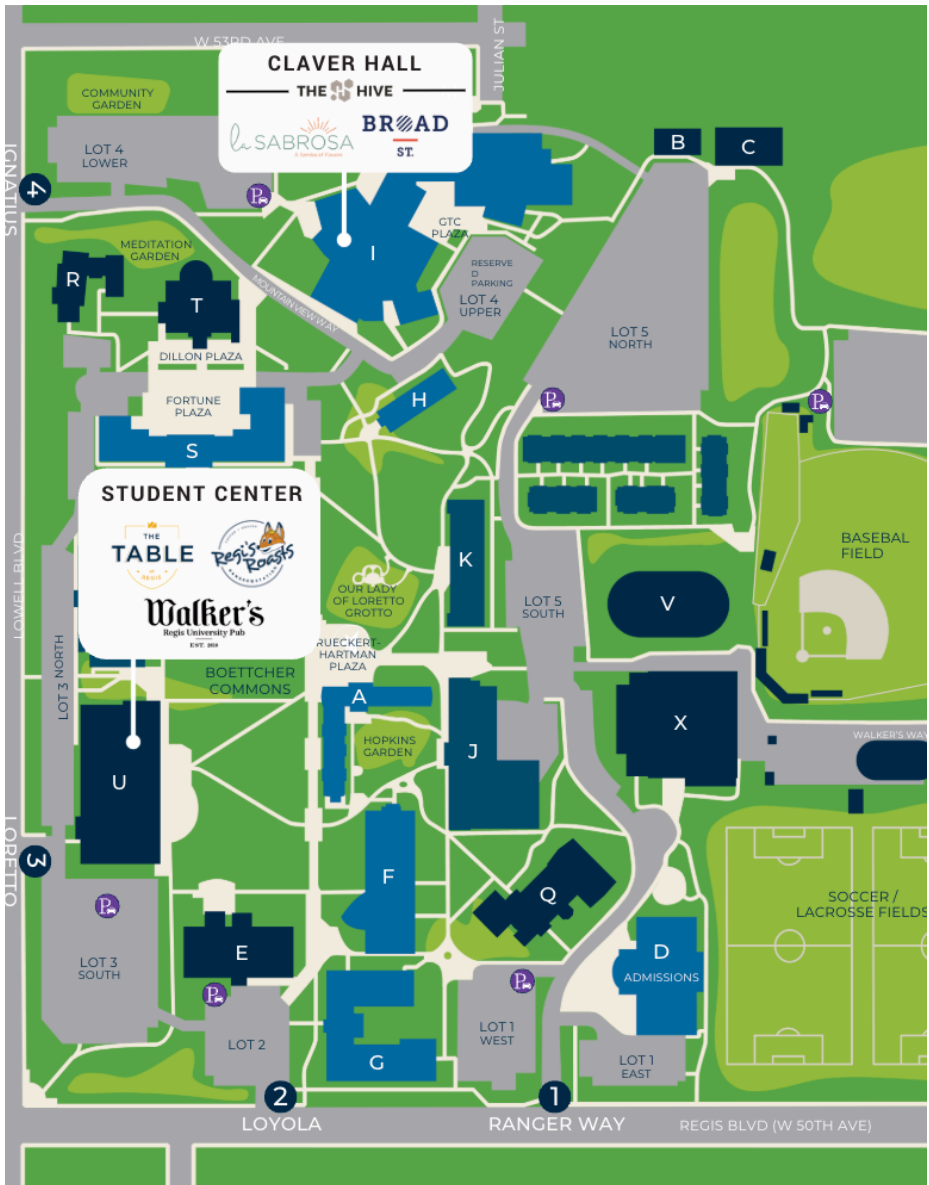
Guest feedback and input is the most important tool we use to craft our dining program. Our chefs use it to write menus, we consult it when we plan events, and we rely on it when we are introducing something new to our campus.

Our napkin talk wall, which resides in The Table gives our guests an outlet to give real-time feedback to our teams. In turn we respond daily to comments on this wall and make meaningful additions and adjustments to our menus and offerings as a result.





campus dining locations



stay connected

VISIT OUR WEBSITE: [RANGERDINING.COM](https://rangerdining.com)



Scan this code with your phone's camera to be taken directly to our website. Here you can view menus, hours, and more information about your meal plan!

contact us

Questions about your dining experience? We'll be glad to help!

rangerdining.com

caldwell-smolinski-h@harvesttableculinary.com

  [@ranger_dining](https://www.instagram.com/ranger_dining)



your *Table* is waiting

