



Regis University & Harvest Table Culinary Group



campus *overview*

As a university, Regis draws from wellsprings of ancient wisdom and explores new horizons of thought and imagination to pursue truth, strive for justice and cultivate beauty. In everything, Regis shepherds the development of the whole person in relation to the common good, asking, "How ought we to live?"

As Catholics, part of a global community of faith called to celebrate and embody God's love in the world, Regis educates diverse students for lives of service and meaning, equips them with knowledge and skills to be discerning persons in solidarity with others, especially all who are poor or whose dignity has been violated, and empowers them to care for the Earth, our common home.

As Jesuits, rooted in an Ignatian spirituality of Christian discipleship and open to the sacred in all human cultures, Regis aspires to be a community of learners who labor for a transformed world and renewed ecosystem, and who journey as companions responsible to each other.

Paired with Regis' dedication to educating the whole person and spirit the introduction of Harvest Table Culinary Group has been a perfect match on campus.



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



Harvest Table is
more than a job,
it's a way of *life*

AND OUR WAY ALWAYS
STARTS WITH A "YES."

We are chefs who are curious about the unique flavor of every ingredient. We're hospitality specialists who believe above-and-beyond is the new everyday. We're management professionals looking to make a big impact on our world, one community at a time.

We are all-in. Never satisfied with the status quo. And we do campus dining differently.



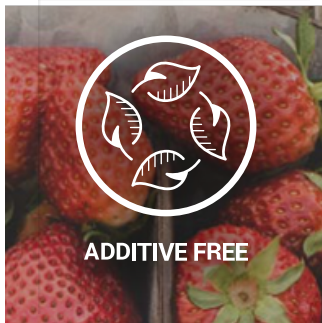
are we really
different?

yes!

- **We Are Chef-Driven**
- **We Make Local Easy**
- **We Bring Service to Life**
- **We Believe Well-Being Is Fundamental**
- **We Grow with You**

quality is our commitment

Our chefs go beyond technique and flavor to ensure each dish is prepared with integrity and care. They stay true to the Harvest Table Culinary Commitments from sourcing to preparation.



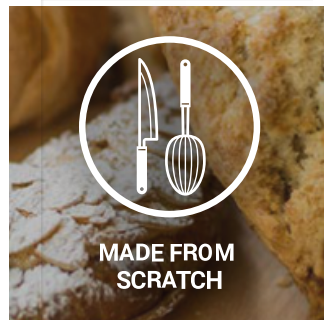
**SIMPLE, CLEAN
& HONEST**



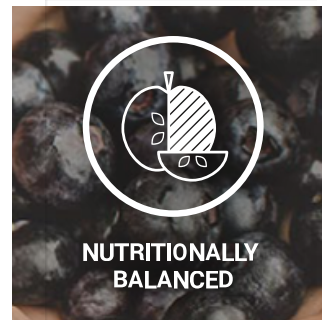
**INGREDIENTS
WITH INTEGRITY**



**COMMITTED TO
THE COMMUNITY**



**HANDMADE MAKES
A DIFFERENCE**



**ROOTED IN HEALTH
AND WELLNESS**

campus collaboration & *inclusion*

Harvest Table at Regis is committed to diversity, equity, and inclusion, evident in both its principles and practices. One such example is our Global Program, an innovative academic internship program designed for students with intellectual and developmental disabilities, including Down syndrome. This initiative underscores our commitment to offering meaningful opportunities and support.

We also curate engaging and educational dining events that foster community among students. Furthermore, we actively support local initiatives such as food drives through partnerships with organizations in the community. Our collaborations with esteemed local partners ensure a wide area of high-quality ingredients. Our mission is to cultivate an environment that fosters collaboration and connectivity among guests, employees, and the wider Denver community.

Our executive chef and culinary team are dedicated to responsibly sourcing fresh, seasonal and high-quality ingredients from local farms and businesses. From these ingredients, we craft dynamic menus that cater to the diverse plates of the student body. Whether drawing inspiration locally, regionally, or globally, Harvest Table's community-centered partnerships have significantly enriched collaboration across various domains.



AMONG THE VARIOUS WAYS WE EMBODY THESE VALUES, SEVERAL STANDOUT INITIATIVES INCLUDE:



- **I Make a Difference Campaign** — At Harvest Table, we acknowledge that our employees are integral to our mission. Through our “I Make a Difference” campaign, we celebrate and honor our team members, while also introducing students to the dedicated individuals who enrich their dining experience every day. This initiative not only highlights the contributions of our staff but also fosters a deeper connection between our team and the student community, promoting a culture of appreciation and mutual respect at Regis University.

- **Sustainability Initiatives** — Harvest Table’s dedication to sustainability extends far beyond our composting program. Our chefs prioritize offering plant-based meals daily, providing students with environmentally friendly alternatives to high-carbon protein choices. We are proud to report that we recycle a minimum of 73,000 cubic feet and compost 45,000 gallons of waste each year, furthering our commitment to reducing our environmental footprint.



- **Integrative Wellness Initiatives** — Amid increasing concerns over mental health on campuses across the country, our registered dietitian has forged a collaborative partnership with Regis University. This initiative aims to broaden our support network and underscore the profound impact of nutrition on mental well-being. Our dietitian plays a pivotal role in providing nutrition counseling and enhancing student wellness through evidence-based dietary interventions.

IGNATIUS



LOE

residential *dining*

THE TABLE AT REGIS

The Table at Regis is a place where the campus community gathers to relax, nourish and enjoy meals with friends and colleagues. It offers an all-you-care-to-eat dining experience where you can enjoy homestyle favorites, global cuisine, grill features, handcrafted sandwiches, an extensive salad bar and more. Additionally, This dining hall hosts special-themed nights, such as Farm- to-Table Dinners and WOW events. The Table is also home to our allergen-friendly station, allgood, which serves food free from the top 9 allergens at breakfast, lunch and dinner.



retail *dining*

REGI'S ROAST

Tucked in the heart of the Student Center, Regi's Roast is the go-to neighborhood hub for early risers, study breaks, and mid-afternoon pick-me ups. Built on a passion for quality craft beverages, the café proudly features locally roasted coffee and pastries. Whether you are grabbing a quick pour before heading to class or getting cozy for a deep study session, Regi's Roast serves up an authentic, energizing taste of the community.



WALKER'S PUB

Walker's Pub is the campus spot to relax and unwind. Here you can enjoy our house-made pizzas, sandwiches and a cold beer on draft. Also located in the Student Center, you will likely find students playing board games, listening to live music, having a late-night snack, studying over a glass of wine or playing a game of pool. Campus favorites are The Meatball Sandwich, Old World Cheese Pizza and The G.O.A.T Pizza.



THE HIVE

The Hive is located in Peter Claver Hall and is a place where students and faculty gather to study or enjoy diner classics such as gourmet burger creations, hand-battered chicken tenders or a nourishing bowl. Additional concepts at the Hive rotate periodically to offer students a variety of flavors and cuisine.



meal plans

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.



scan here to learn more



hear it from *students*

“

"I love the staff and the food because I never have to worry about my Celiac acting up because the food is safe, healthy, and delicious. Shanel always makes me smiles and brings joy to my day... She is incredible

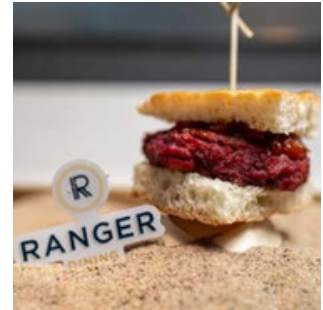
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stories

BEACH-THEMED WOW EVENT

Imagine the upbeat tunes of the Beach Boys singing something about Aruba and Jamaica while an aroma of beach-front BBQ wafts through the air. Amid the lively ambience, a friend savors an ice cream cone while others have their caricatures drawn, or strike poses in a photo booth. For a fleeting moment, you question if you've stumbled upon a beachside paradise. Then, a friend enthusiastically urges you to try the shark cupcakes filled with fresh raspberry purée, likening them to a "shark attack." It dawns on you—this isn't a beach getaway but the Ranger Dining WOW event. Each semester, our culinary team orchestrates one of these events, uniting the student community through delightful culinary experiences, showcasing local partnerships and wowing the student's senses.



CHOOSE TO REUSE

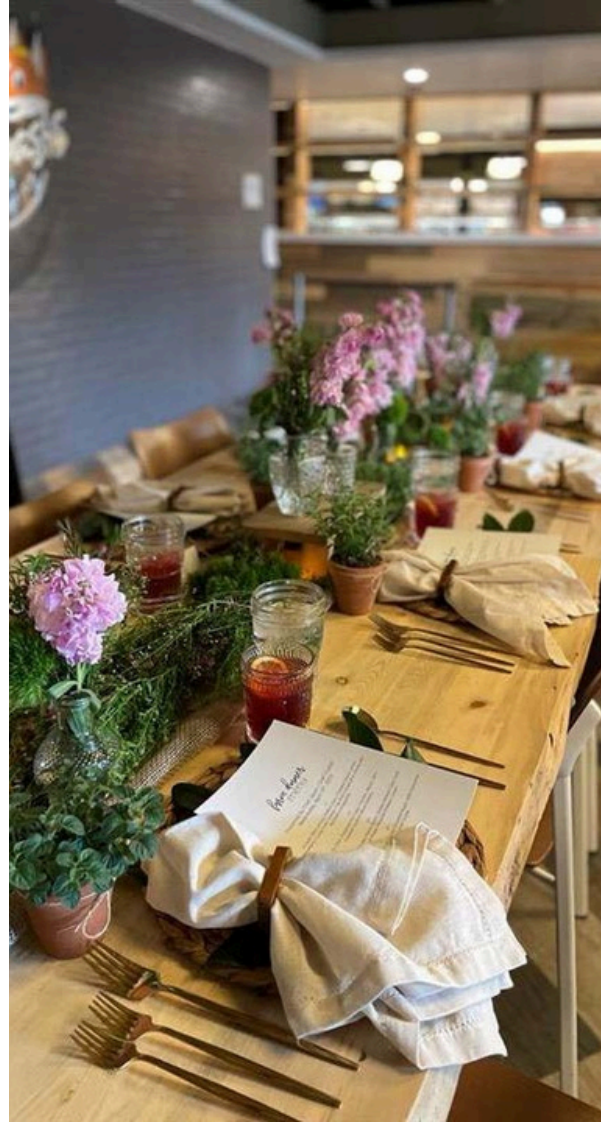
Harvest Table and Regis University are united by a shared vision for a sustainable future. Inspired by this vision, Harvest Table has introduced a series of innovative sustainability initiatives across campus. From the adoption of Matriark broths and composting programs to hosting educational events on reducing food waste, each initiative is a step toward creating a more environmentally conscious community. Among these efforts, the Greenbox program stands out as a favorite. This initiative empowers diners opting for takeout to choose reusable boxes, eliminating the need for disposable containers entirely at our main dining hall, The Table. Through these proactive measures, Harvest Table and Regis University are not just embracing sustainability; they are actively reshaping campus culture toward a greener, more responsible future.





farm table dinners

Our farm table dinners at Regis University have become cherished events, each of which highlight local sustainability and culinary innovation. During Earth Week, we hosted a Vegan High Tea Dinner, celebrating plant-based cuisine and sustainable dining practices. Another standout was our Harvest- themed dinner, showcasing the bounty of local Colorado produce and emphasizing seasonal flavors. Additionally, we partnered with a local bass farmer for a memorable meal centered around sustainable seafood. These dinners not only delighted the campus community but also provided valuable insights. They allowed us to gather feedback from students about their dining preferences and interests, guiding our future menu planning. As such, these events serve as opportunities to connect with students and foster relationships with the student body to continue serving Ranger's with their voice in mind.



every meal
tells a *story*



JOIN US AT HARVEST TABLE

harvesttableculinary.com
rangerdining.com