



Saint Anselm College
DINING SERVICES



YOUR GUIDE TO EATING GREAT!

Dining at Saint Anselm College 2025 – 2026 Academic Year

WELCOME TO A FRESH APPROACH!

Campus dining is a big part of the college experience. At Saint Anselm, our goal is to provide a variety of healthy foods, made from scratch, in a fun atmosphere. We work to enrich your dining experience by making it eventful and enjoyable.

We continuously adapt to keep pace with your ever changing schedules, lifestyles, preferences and nutritional needs. We always encourage your involvement and input.

The culinary center at Davison includes a variety of dining options from traditional favorites to authentic global cuisine. Guests with food allergies and preferences can also enjoy a variety of rotating options featured at our Clarity concept. Don't see what you are looking for? Just ASK! We are happy to create a dish just for you.

Visit the Coffee Shop and Pub for Saint Anselm's favorite student menu selections. While you are there, be sure to treat yourself to a scoop of locally sourced ice cream or a sweet shake!

We Proudly Serve Starbucks barista-style crafted coffee beverages at the Gallo Café. Pair it with an Acai bowl for a healthy start to your day!

We look forward to serving you, and trust your academic year will be an exciting, rewarding and memorable experience.

Visit our website to view daily menus,
check hours & more!
aviserves.com/anselm



WHAT'S COOKING Your Dining Options

DAVISON CULINARY CENTER

The Davison Culinary Center features an extensive lineup of culinary platforms. We provide a diverse menu selection of made-to-order and quick-service selections as well as daily specials at our venues. Visit and enjoy these great features!



Artisan pizzas, stromboli, and pasta bakes.



Tour the globe and savor authentic, global cuisine with our rotating cultural inspired selections.



Featuring comfort foods and regional favorites.



Omelets, Sizzling grilled sandwiches and classic burgers made to order.



Ethically sourced fresh seafood, house-made chowders, salads and other seafood dishes.



House-made Pastries, Cookies, Cakes and More!



Custom wraps, sandwiches and subs on fresh house-made breads.



A rotating variety of entrée style menu selections free of the top 9 major allergens.



Authentic, hand-rolled sushi.



Fresh cut greens and a variety of your favorite salad toppings. Featuring scratch-made soup selections.

RETAIL VENUES



Gallo Café Located in Student Center

Barista-crafted coffee specialty drinks and gourmet teas easily paired with our fresh baked options!



Coffee Shop and Pub

Featuring pub-style favorites and local ice cream for all your lunch and late night cravings!



HOURS OF OPERATION

Davison

Monday - Thursday	7:00 AM - 8:00 PM
Friday	7:00 AM - 7:00 PM
Saturday - Sunday	9:00 AM - 7:00 PM

Coffee Shop

Monday - Friday	8:00 AM - 11:00 PM
Saturday	6:00 PM - 11:00 PM
Sunday	Closed

Pub

Thursday	6:00 PM - 10:00 PM
Friday - Saturday	6:00 PM - 11:00 PM
Sunday	Closed

Gallo Café

Monday - Friday	8:00 AM - 3:00 PM
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Hours of operation are subject to change.
Please visit our website for the most up to date information at
aviserves.com/anselm

CONVENIENT & FLEXIBLE Meal Plans

As part of room and board, all students who live in traditional style campus residence halls are required to participate in a resident meal plan. Residential Meal Plan enrollment is per semester and balances do not roll over from semester to semester.

MEAL PLAN PACKAGES

Meal Plan	Dollars	Student Eligibility
Standard	\$3,575	All First Year (required)
Balances at the end of the semester are non-refundable		
Light	\$3,275	Upperclassmen
Balances at the end of the semester are non-refundable		
Apartment Plan	\$1,450	Apartment Residents
Balances at the end of the semester are transferred to Hawkbucks		

These figures indicate the total cost of the meal plans with all fees included.

Visit aviserves.com/anselm and click on Meal and Dining Plans for more information.



HAWKBUCKS

- Hawkbucks are available to all students and are accepted at ALL on-campus dining facilities.
- In addition to all on-campus dining facilities, Hawkbucks can also be used at the College's bookstore, mail room and on select on-campus vending machines.
- Hawkbucks never expire and are refunded upon graduation or withdrawal from the College.
- Funds can be added to students Hawkbucks accounts.

Food Allergens and Preferences

The student can meet with the Director of Culinary Operations to learn how to safely navigate the dining venues and discuss appropriate dining options.

The student is responsible for communicating any questions or concerns to the Director of Culinary Operations or dining supervisors in the dining venues. We always recommend personal interaction with our management team to obtain the most accurate information at the time of meal service.

Brian Csaky
Director of Culinary Operations
603.641.7761
bcsaky@avifoodsystems.com

Esther Reed
Resident Director
603.641.7751
ereed@avifoodsystems.com

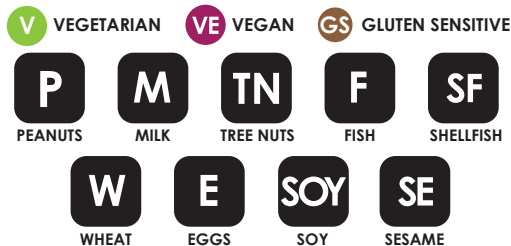
Please report your food allergy to Saint Anselm Health Services Department at 603.641.7029 prior to arrival on campus. Students must provide current and appropriate medical documentation to the Director of Health Services to support their request for a medically necessary diet and will be asked to sign a release so that this information can be related to Dining Services.

Should a you need further assistance regarding food allergies or dietary restrictions, please contact Health Services. The requested health information will be kept on file by the Saint Anselm Health Services Department.

603.641.7028 / HealthServices@anselm.edu

MENU LABELING

Look for these icons in each dining location and on our online menu!



Saint Anselm Dining Services makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Dining services does not have a gluten-free or allergen-free kitchen. We adhere to ServSafe practices to avoid cross-contamination and cross-contact.



A COMMITMENT TO SERVING YOU BETTER

GET Mobile Ordering

We are pleased to offer access to mobile ordering for pick-up at the
Coffee Shop, Pub and Gallo retail location!

Visit get.cbord.com/anselm/full/login to manage your money, order food and more!



WE'RE HERE TO SERVE YOU

Contact Information

Esther Reed	Resident Director	ereed@avifoodsystems.com	603.641.7751
Chad Vaughn-Manfra	Director of Operations	cvaughn-manfra@avifoodsystems.com	603.656.6158
Brian Csaky	Director of Culinary Operations	bcsaky@avifoodsystems.com	603.641.7761
Patrick Gagnon	Executive Chef	pgagnon@avifoodsystems.com	603.641.7282
Navnit Jaswal	General Manager Gallo Café	njaswal@avifoodsystems.com	603.641.7759
Michelle Lavoie	Office Manager	mlavoie@avifoodsystems.com	603.641.7754
Brandon Goulart	Catering Director	bgoulart@avifoodsystems.com	603.641.7236
Tony Bravo	General Manager Coffee Shop	abravoperez@avifoodsystems.com	603.641.7282

