



Your Guide To Eating Great!
Dining at Saint Anselm College
2021 - 2022 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 and Roots concepts. Don't see what you are looking for? Just ASK! We are happy to create a dish just for you.

Visit the Café 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 Açai 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.

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 menu selections.



Featuring comfort foods, Recipes from Home and regional favorites.



Grilled and house-smoked meats, vegetables, stews, chilis and even desserts!



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



Sizzling grilled sandwiches, classic burgers and your favorite traditional sides.



Custom wraps, sandwiches and subs on fresh housemade breads.



A rotating variety of entrée style menu selections free of the top 8 major allergens.



Plant based sustainable selections.



Freshly prepared portable fare for busy students on the go.

Hours of Operation



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 pair with our fresh food options!

Coffee Shop and Pub

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

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 - Sunday 6:00 PM - 11:00 PM

Pub

Thursday - Saturday 6:00 PM - 11:00 PM

Gallo Café

Monday - Friday 8:00 AM - 3:00 PM

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	\$2,790	All first year required
Plus	\$3,415	Upperclassmen
Light	\$2,490	Upperclassmen
Apartment Plan	\$1,260	Apartment residents



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, mailroom 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 at any time by visiting www.get.cbord.com/anselm.

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

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

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.

Maura Marshall, APRN, MSN Director, Health Services 603.641.7028 mmarshall@anselm.edu

MENU LABELING

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

SHELLFISH



FISH





PEANUTS







TREE NUTS







VEGAN



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.



RECIPES FROM HOME

Let us feature your dish in the culinary center! Get involved by sharing your special preparation tips and tricks with our chef by submitting your recipe at AVIServes.com/anselm and click on Recipes from Home!

We Value Your Feedback

SHARE YOUR EXPERIENCE

You are invited to speak to us in person, use the website to submit your feedback or text us! Visit *AVIServes.com/anselm/share-your-experience* to submit your feedback online or just text 603.460.4287 and remain anonymous.We look forward to hearing from you!









A COMMITMENT TO SERVING YOU BETTER GET Mobile Ordering

As a result of COVID-19, we are pleased to offer access to mobile ordering for pick-up at the Coffee Shop and Pub 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

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Dawn Bellerose	Director of Operations	dbellerose@avifoodsystems.com	603.656.6158
Brian Csaky	Director of Culinary Operations	bcsaky@avifoodsystems.com	603.641.7761
Richard Baressi	Executive Chef	rbaressi@avifoodsystems.com	603.641.7282
Tony Bravo	General Manager Coffee Shop and Pub	abravo@avifoodsystems.com	603.641.7022
Navnit Jaswal	General Manager Gallo Café	njaswal@avifoodsystems.com	603.641.7759
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