



We are
Brandeis

HOSPITALITY

join us
at the *table*

Join us for a memorable farm to table culinary experience.
As Harvest Table Culinary Group takes over Runk Dining Hall to present
inspired, chef driven menus utilizing fresh, locally sourced ingredients.

Fall 2022 Welcome!

Meet the team!



Clay Hargrove
Resident District Manager



Jim Vair
Hospitality Services Manager



Al Soto
Director Of Culinary



Julie Verrier
Director Of Catering



Matthew Carthy
Guest Experience Manager



Jessie Curran
Registered Dietitian



Allison Deyo
Sustainability Manager



we are committed to

SHARE OUR
CULINARY STORY
WITH 100%
TRANSPARENCY



STAY TRUE TO
THE WAY WE
SERVE OUR FOOD



BUILD
COMMUNITIES
ROOTED IN FOOD



We all 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*.

are we really different?
yes!



we are
chef driven

We've mastered diverse flavors and techniques and can't wait to share our next creation.



we make
local easy

It all starts right in your community by developing partnerships with local chefs, businesses and farms.



we bring
service to life

Life is about meaningful connections, so we treat every guest like family.



we believe
wellbeing
is fundamental

We help students make healthier decisions and establish positive lifelong habits.



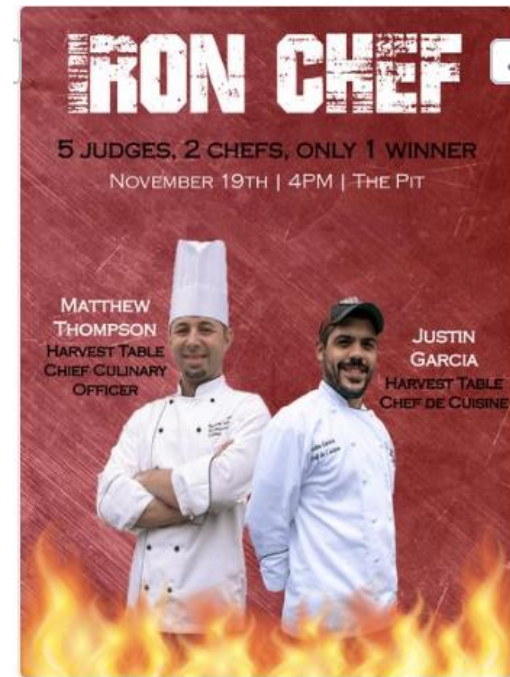
we *grow*
with you

We bring innovation to your vision and can't wait to see where it leads us.

People are at the heart of all that we do.

we cook with
passion

- quality ingredients & preparation methods you can feel
- chef created & developed
- personalized for you
- always on the forefront of culinary innovation



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

We keep our ingredients as clean as possible, so they taste the way nature intended. That means no artificial ingredients, additives or synthetic chemicals.



INGREDIENTS WITH INTEGRITY

Our chefs pick the right ingredients for the right reasons. We support partners who share the same mission and care for their products, livestock and crops with respect and responsibility.



COMMITTED TO THE COMMUNITY

We make sure a minimum of 20% of our ingredients are grown, harvested, or produced within 150 miles of campus to keep food fresh and communities thriving.



HANDMADE MAKES A DIFFERENCE

We take a hands-on approach to the way we prepare our meals. Our recipes are chef-developed and prepared in-house in small batches to ensure peak flavor.



ROOTED IN HEALTH AND WELLNESS

Our registered dietitians and wellness managers ensure the menus we create work for a variety of nutritional needs to nourish every student's body and mind.

our partners

Partnering with local purveyors allows us to serve the freshest seasonal produce to our guests and support the small, family-owned businesses that are so important to the regional economy.

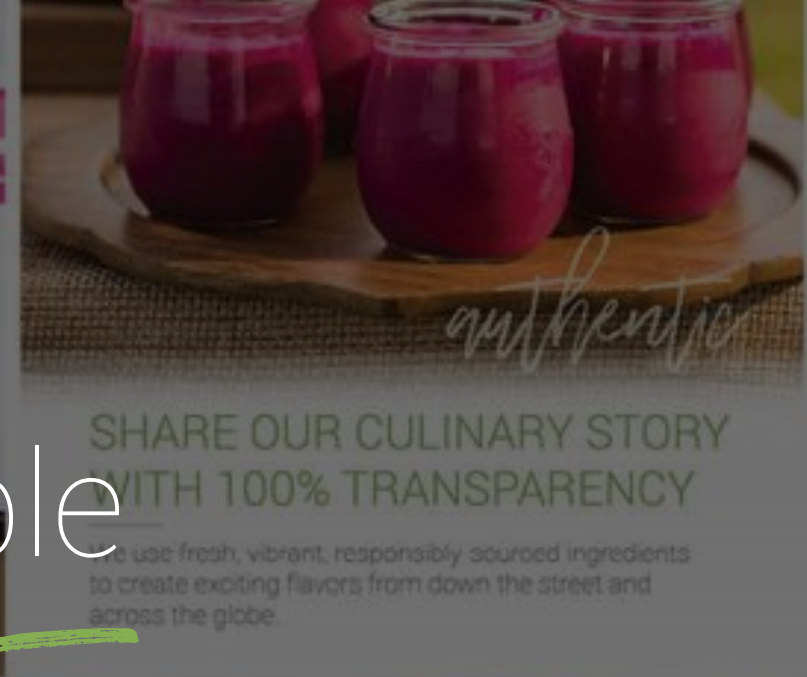
Have a local restaurant or farm you love? Let us know so we can establish a partnership to bring them on campus?

Walden
LOCAL

FARM 
FRESH RI
A HUB FOR LOCAL FOOD SINCE 2004




Ace Natural



The Harvest Table

effect



each experience is *personal*

lead with local

farmers, artisans, restaurateurs,
products, student groups

make it easy

quick stops, familiar brands,
access

something for everyone

food showcase, wellness events,
teaching kitchens, farmers
markets

have fun

culinary exploration, interactive
installations, res hall takeovers,
pop-ups



12/3 | 5-8PM
*Winter
Wonderland*
MUSIC
SPECIAL MENU
DECORATIONS
S'MORES
HOT CHOCOLATE
COOKIE DECORATING
AND MORE!



the new *everyday*

- farm to table menus
- local partner pop-ups
- wellness events
- teaching kitchens
- themed events



Winter
Wonderland

MUSIC
SPECIAL MENU
DECORATIONS
S'MORES
HOT CHOCOLATE
COOKIE DECORATING
AND MORE!



YES to

hospitality



We believe our work
is more than a job,
it's a way of *life*



authentic *personalized*
collaborative



and our way always
starts with *yes*



WE



EMPOWER



SMILES



for students

by students



we *evolve* from your feedback

Napkin Talk – at the entrance of The Farm Table at Sherman and Usdan Kitchen drop us a note on the newly installed Napkin Talk boards. We'll respond within 24 hours and adapt the program based on your feedback

Your Feedback Matters – is our 24/7 guest feedback survey. Responses go directly to the manager on duty for swift action:

www.yourdiningvoice.com

Contact Us – shoot us a note via the Brandeis Hospitality website or on social media @BrandeisHospitality





wellbeing is

fundamental



Rooted in Health and Wellness,
we recognize that nutrition is
fundamental and **universal**.

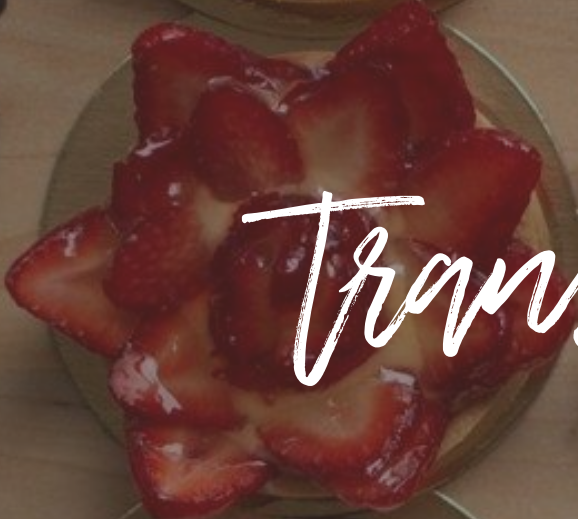
We all deserve good, nutritious food. With nutrition components as building blocks, we speak the language of diversity and careful consideration to keep our guests healthy and thriving in their collegiate career.

We're Harvest Table, and we believe anything is possible when you start with a "yes."

Apple
Frangipane
\$4.99



Fruit
Tart
\$4.99



Transparency

Lemon
Tart
\$4.99



menu *Transparency*



entree

BEEF & LENTIL BOLOGNESE

Lentils and beef simmered in rich tomato sauce
Contains: Milk.

210 cal



TOASTED GARLIC BAGUETTE

Warm crusty baguette brushed with garlic-oregano oil
Contains: Soy, Wheat.

210 cal



ROTINI PASTA

Fresh tri-color rotini pasta cooked al dente
Contains: Wheat.

110 cal



BACON, MUSHROOM, SPINACH SALAD WITH BALSAMIC VINAIGRETTE

Fresh baby spinach tossed with crisp bacon, mushrooms, hard cooked eggs and housemade balsamic vinaigrette
Contains: Egg.

240 cal



GARLIC BROCCOLI

Fresh Broccoli Florets sauteed with Fresh Garlic and Cracked Black Pepper

40 cal



CUCUMBER TOMATO SALAD

Fresh cucumber, plum tomatoes, red onion and basil tossed in an Italian vinaigrette

90 cal



Vegan Vegetarian Smart Choice Local Organic Sustainable Seafood Made Without Gluten

2,000 calories a day is used for general advice, but calorie needs vary. Additional nutrition information available upon request.

we communicate our ingredients and recipes through our mobile-friendly website
brandeishospitality.com

and menu boards in each dining hall making informed choices a

breeze!



allergies *and* preferences



OUR COMMITMENT TO HEALTH AND LIFESTYLE ACCOMMODATIONS

We welcome the opportunity to assist students with food allergies to make safe and healthy choices while dining on campus

We strive to individualize dining options to provide every student with a variety of options



allgood located in Usdan Kitchen and the Farm Table at Sherman, offers really good food, made fresh, made healthy—made without the top eight allergens.

**the
big 8**



eggs



milk



peanuts



tree nuts



fish



shellfish



soy



wheat | gluten

¹ McKinsey & Company, September 2020

² United States Food and Drug Administration, 2020

A man in a grey uniform and cap is working in a garden, bending over to tend to plants. A woman is visible in the background, and a brick building is on the right. The scene is outdoors with lush greenery.

our *commitment* to sustainability

sustainability is *woven throughout* all we do



WHY DO WE BUY LOCAL?

Locally grown food creates important economic opportunities, provides health benefits and helps to reduce environmental impact by using less fossil fuel to reach its final destination. It also helps bring the community together and gives people the opportunity to make a difference.

WHY DO WE BUY RESPONSIBLY SOURCED INGREDIENTS?

To guarantee our suppliers demonstrate their commitment to excelling in worker safety, fair treatment, sustainable production, environmental protection, community support and food safety and quality.

WHY DO WE BUY SUSTAINABLE PRODUCTS AND INGREDIENTS?

Sustainable ingredients lessen the environmental impacts by not harming the environment in which they are grown.

BUT WHAT ABOUT PREVENTING AND REDUCING WASTE?

The best way to prevent waste is to not create it in the first place, which is why we try to eliminate items like single-use plastics whenever we can. When that's not possible, we do what we can to minimize waste to keep it out of landfills, which take up valuable space and are a source of air and water pollution.



sustainability initiatives



- **LOW IMPACT/CLIMATE FRIENDLY MEALS**

- Cool Food Pledge and Meals
- Greener By Default
- Green Restaurant Association
- Worldchef Sustainability Classes

- **LOCAL AND RESPONSIBLE SOURCING**

- Fair Trade Certified Products
- Monterey Bay Seafood Watch

- **WASTE PREVENTION & REDUCTION**

- LeanPath
- Reusable To Go Programs
 - O2GO Reusable Containers
 - Cupanion/Fill It Forward

- **FOOD SECURITY**

- Food Recovery Network
- Swipe Out Hunger
- Pantry Support



Reducing our carbon footprint one *meal* at a time

The easiest way to enjoy your next meal and help our planet.

just look for items marked with the Cool Food Meal icon.



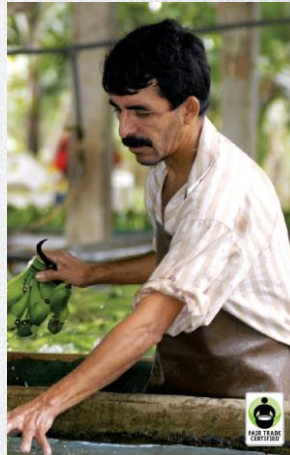
SCAN HERE TO LEARN MORE



PLANT forward

Thursday, August 20
12PM - 2PM
Dining Hall

Join us to learn about Plant Forward eating!



TURN THE TIDE ON PLASTICS IN OUR OCEANS

HARVEST TABLE
COLLECTIVE GROUP

EACH YEAR **8M** TONS OF PLASTIC LEAKS INTO THE WORLD'S OCEANS = **1** GARBAGE TRUCK DUMPING ITS CONTENTS INTO THE OCEAN EVERY MINUTE OF EVERY DAY

100M PLASTIC STRAWS A YEAR RECOVERED FROM OUR OPERATIONS EQUALS OVER **12,000 MILES** PLACED END TO END ENOUGH TO WRAP HALF WAY AROUND THE WORLD

60% HARVEST TABLE GUESTS ARE CONCERNED WITH OVERUSE OF PLASTIC

80% WANT TO REDUCE PERSONAL CONSUMPTION OF PLASTICS

WHAT HARVEST TABLE IS DOING

- **REDUCE** USE OF PLASTIC STRAWS, OFFER ALTERNATIVES
- **EXPAND** REUSABLE OFFERINGS
- **ENCOURAGE** GUEST BEHAVIOR CHANGE
- **PRIORITIZE** ADDITIONAL CATEGORIES
- **PARTNER** WITH NATIONAL BRANDS AND SUPPLIERS

WHAT YOU CAN DO

- **REDUCE** USE OF SINGLE USE PLASTICS
- **REUSE** WATER BOTTLES, CUPS AND TO GO CONTAINERS
- **RECYCLE** PLASTIC BOTTLES, PACKAGING AND MORE





our commitment to

diversity, equity and inclusion



our diversity goals



create an environment where employees, clients, and customers feel valued for their differences.



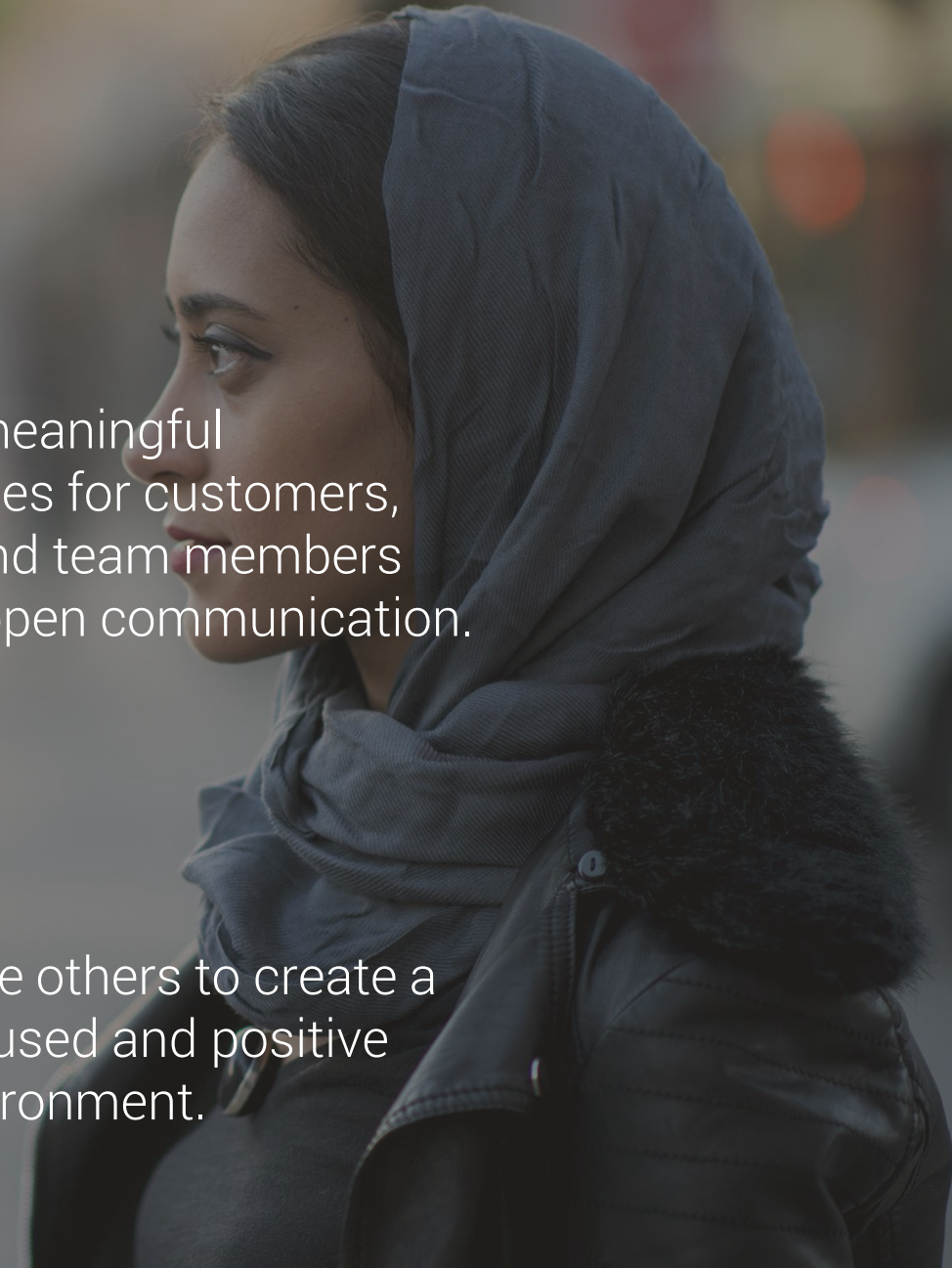
Provide meaningful experiences for customers, clients, and team members through open communication.



demonstrate fairness and consider opposing points of view and approaches.



encourage others to create a team-focused and positive work environment.





*can't wait
to dine with you!*

Brandeis

HOSPITALITY