



HARVEST
TABLE
CULINARY GROUP

UNIVERSITY OF
Redlands

dining on campus

2025-2026



every meal tells a *story*



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 Redlands

"At Harvest Table, we're passionate about creating an exceptional dining experience that nourishes both body and mind. Our commitment begins with fresh, vibrant ingredients, responsibly sourced from local Southern California farms and trusted community partners. Every dish we serve tells a story of sustainability, wellness, and care. Our thoughtfully crafted menus offer wholesome options designed to support your well-being and fuel your academic journey.

We invite you to pull up a seat at our table, where good food and great community come together."

**AMBER YOUNG, EXECUTIVE DIRECTOR OF HOSPITALITY
HARVEST TABLE CULINARY GROUP**

our culinary commitments



THE TABLE

AT IRVINE COMMONS

The Table features fresh and inspired cuisine carefully crafted by our culinary team using only the finest local and responsibly sourced ingredients. This is an all-you-care-to-eat location, so once you swipe your card, you can enjoy a meal without having to budget for individual dishes. OZZI® reusable containers are also available for a meal on the run!

Saute Station - Made to order omelets in the mornings and then variety the rest of the day from pastas, stir fries, and much more. Build your own mac and cheese is a favorite and served often.

allgood Station - This station was created for those with food allergies and sensitivities—and for you. Actually, it's just really good food, made fresh, made healthy—made without the top nine allergens. Beyond offering a delicious tasting, nutritionally balanced collection of recipes, our chefs work closely with suppliers to source products and ingredients that meet our culinary commitments and strict criteria for inclusions in this station. We're committed to keeping our guests safe and healthy. That's why allgood provides a variety of wellness driven options that work for those with sensitivities or special dietary preferences.



These nine foods account for 90% of allergic reactions: Eggs, Milk, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat/Gluten and Sesame.*



eggs



milk



peanuts



tree nuts



fish



shellfish



soy



wheat | gluten



sesame

Although our team reviews each recipe, the possibility for cross-contact in a largely self-service community setting does still exist. Due to the nature of open kitchen environments, we cannot guarantee that any food item will be completely free of a specific food allergen. If an allergen free choice is required, guests should contact the on-site manager to discuss their unique dietary needs and request a packaged selection instead of one prepared and served with other foods.

*Allergy & Company, September 2020
*United States Food and Drug Administration, 2020

THE STREET GRILL

Our indoor food truck, with sandwiches and handheld favorites: burgers, burritos, quesadillas, tacos and chicken sandwiches. Different foods and flavors from the region and the world. All of our meats are humanely-raised, no antibiotics ever and sourced from farms right here in California.

PLANT POWER STATION

A plant based vegan station that offers a variety of delicious items such as Jackfruit Tenders, Buffalo Cauliflower, Eggplant Meatballs, Roasted Vegetable Wellington, and so much more. These flavorful items will cater to any pallet whether you are vegan or not.

GREENS & GRAINS

This station is where you can build your own salad with fresh, local produce with a variety of toppings and house-made salad dressings.

FRUTAS

Frutas carts are the most popular vending carts in So Cal, and we have our very own indoor version- Greek yogurts, fresh cut fruits, and all the traditional toppings – Tajin, Chamoy, and more.

DELI

Customize your favorite fresh made-to-order sandwich or wrap with a variety of local ingredients and toppings that can be combined in many ways. You can finish it off by having it toasted, adding local Lot22 Olive Oil & Vinegar, and enjoying our house-made kettle chips.

OVEN STATION

This station features a variety of hot oven pizza, and stromboli's made with house-made dough and sauce. You can even get house-made baked pastas, warm cinnamon rolls and Chef's special creations. We also offer made without gluten and vegan options.

retail dining location



Your Campus Gathering Spot

The Den is more than just a coffee shop and café, it's the go-to hangout for the campus community.

Enjoy hand-crafted drinks featuring local partners Wild Goose Coffee Roasters and Summit Tea Company, plus our fun Drink of the Month with a collectible sticker. Savor gourmet sandwiches and salads from Olive Avenue Market, along with house-made breakfast items, burritos, pastries, poke bakes and bowls.

accepts: meal exchanges, dining dollars, credit, cash



LAUNCH

— A TEST & GUEST KITCHEN —

Global Flavors, Local Convenience

Launch Kitchen offers a full-service kitchen experience with grilled sandwiches, burgers, wraps, and salads, plus rotating restaurant concepts every few months, each concept is crafted by Harvest Table's talented culinary team to showcase global flavors and fresh, local ingredients.

In addition, Launch Kitchen offers a convenient market with selection of grab-and-go items, snacks, and essential dorm supplies—all available for purchase with meal plan declining dollars.

accepts: meal exchanges, dining dollars, credit, cash



meal plan basics

WHAT IS AN ALL-YOU-CARE-TO-EAT MEAL?

An All-You-Care-to-Eat-Meal is just that! Utilize The Table at Irvine Commons just as you would your personal kitchen. Stop in to enjoy a meal with your friends or grab a hot meal to-go using one of our sustainable OZZI boxes. Once you swipe your card you can enjoy an All-You-Care-to-Eat-Meal without having to worry about budgeting for individual dishes.

WHAT ARE WEEKLY PLANS?

Weekly Meal Plans include a set number of meals each week, usable in The Table at Irvine Commons for All-You-Care-to-Eat dining or as Meal Exchanges (up to 7 per week) at campus retail locations. Meals reset every Sunday before breakfast and do not roll over.

WHAT ARE MEAL EXCHANGES?

Select on-campus retail dining locations offer Meal Exchange. A Meal Exchange is a set combo that can be used at any on-campus retail dining locations. You can typically get an entrée, side, and drink. Each location has different offerings for your Meal Exchange meal. So variety abounds!

Look for our meal exchange icon on our menus.



IF I HAVE A WEEKLY MEAL PLAN, DO UNUSED MEAL SWIPES ROLL OVER TO THE NEXT WEEK?

In this type of plan, each week begins with the same set number of meals available to you. Unused meal swipes do not roll over from week to week.

WHAT ARE BLOCK PLANS?

Block Plans provide a set number of meals for the semester with no daily or weekly limits. Use them for All-You-Care-to-Eat dining in The Table at Irvine Commons or as Meal Exchanges at campus retail locations. You can also treat a guest using your plan. Meals roll over from Fall to Spring but expire at the end of the Spring semester.

USING MULTIPLE SWIPES OR MEAL EXCHANGES:

Enjoy the freedom to use unlimited swipes or meal exchanges during each meal period, no restrictions, just convenience. Your dining plan is designed to fit your lifestyle, but it's up to you to manage it wisely. Please note that plans are non-transferable and the All-Access Plan does not allow swipes to be used for guest meals.

Stay on top of your balance anytime through the Grubhub app and make the most of every meal.

get it *To go*

For a one-time charge of \$6.00, you can get a re-usable Ozzi to-go container. This container can be brought into the dining facilities and used to take your meals with you! You can return the container for a fresh container or for a coin that can be redeemed later for a new container.

meal plan basics

	Meal Swipes	Meal Exchanges	Dining Dollars	Total Cost Per Semester
All Access Plan <small>All Students</small>	Unlimited	up to 7/week	\$250	\$2,853
Weekly 14 Plan <small>First year/Sophomore traditional residents'</small>	14	up to 7/week	\$150	\$2,379
Weekly 10 Plan <small>All junior and senior traditional residents'</small>	10	up to 7/week	\$150	\$2,050
100 Block Plan <small>Campus Apartment Residents' and organizational houses'</small>	100	Unlimited	\$150	\$1,556
75 Block Plan <small>North Residents, Off Campus, Upperclassmen</small>	75	Unlimited	\$150	\$1,164
All Dining Dollar Plan <small>All commuting students'</small>			\$100	\$100
May Term Plan	50		\$75	\$486



MEAL SWIPES: Meal Swipes give you a set number of weekly meals, usable in two ways. All-You-Care-to-Eat at The Table at Irvine Commons and Meal Exchange at campus retail locations (up to 7 per week). Swipes reset every Sunday before brunch and do not roll over week to week.



DINING DOLLARS: Dining Dollars are included in your meal plan and are perfect for snacks, coffee, or grab-and-go items at campus retail locations. They help you save meal swipes for full meals. Dining Dollars roll over from Fall to Spring but expire at the end of the Spring semester.



ADD-ON DOLLARS: Add-on Dollars are separate from Dining Dollars and can be added anytime, they never expire. Add funds online at dining.redlands.edu or visit the dining office at The Table. Add \$100 or more and receive a 10% bonus! Add-on Dollars can be used at any on-campus dining location.



PLEASE NOTE: Funds added through the portal take time to process.

- Mon–Thurs: May take up to 24 hours.
- Fri after 1 PM–Sun: Available by end of day Monday.

dates to know

- **SEP 05**
last day to changes fall meal plans
- **DEC 14**
Brunch is the last meal served for fall meal plans
- **JAN 9**
last day to change spring plans
- **APRIL 25**
Brunch is the last meal served for spring plans

For immediate access, call or visit the dining office in The Table at Irvine Commons.

our culinary *commitments*



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

dietary preferences? no problem!

We take preferences seriously and work very hard to incorporate menu items throughout our dining halls to meet the various needs and wants of our guests. To make it easier, we clearly and carefully label menu items that are vegan, vegetarian or made without gluten. Look for these symbols on our menu boards and on our dietary preference filter online.



Vegetarian: Menu items that do not contain meat (turkey, fish, chicken, beef, and pork) or gelatin. Can include eggs, milk, and honey.



Vegan: Menu items that contain no animal products of ANY kind. No meat, eggs, milk, honey or gelatin. Vegan options can be found at every residential and retail location on campus.



Made Without Gluten (not to be confused with "gluten-free"): Here at Redlands Dining, we use the term "made without gluten" because we cook in a commercial kitchen and there can be chance of cross-contamination. We do take proper precautions in storage, prep, cooking and serving to ensure cross contamination is minimal.

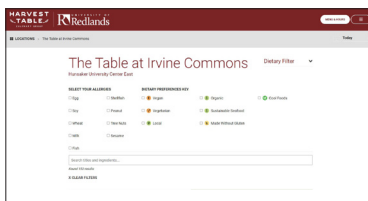
meet our registered dietician

Andrew Coyle
Redlands Dining Registered Dietitian
coyle-andrew@harvesttableculinary.com
Office: 909.748.8956 Cell: 360.201.2661

If you need nutrition information or guidance, we've got you covered with our on-site RD, Andrew Coyle. Andrew, works closely with the culinary team and management staff to ensure a variety of nutrient-dense food options are available at each of our dining locations. Healthy dining options are vital for overall well-being and nourishing the campus community is our top priority.

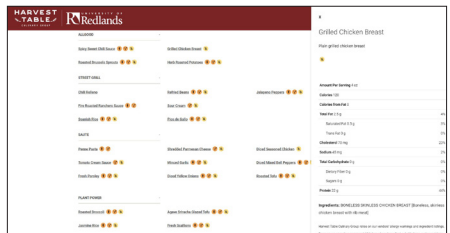
Although the variety of options is seemingly endless, we provide you with the tools to make navigating the selections easy. Our interactive menus provide the transparent information with the simple click of a button.

1. Go to dining.redlands.edu
2. Select Menus + Hours, then choose the time and location you plan to eat.
3. Choose "Dietary Filter" or click on menu items for full nutrition and ingredient list.



select your dietary preferences.

menu transparency



view nutrition information for specific menu items.

events on campus

POP-UPS

Harvest Table Culinary Group at Redlands frequently holds impromptu pop-ups around campus as a surprise for guests. These events are aimed to showcase an exciting, customizable menu and special treats, such as a fresh squeezed orange juice bar or a plant-forward slider station and feature a local partner.

FARM TABLES & TEACHING KITCHENS

The Redlands dining team showcases its culinary talent every day, but Farm Tables are a great opportunity for guests to meet and interact with the people behind their food. Harvest Table chefs prepare a dish that inspires their culinary passion and serve it directly to our guests. These one-on-one interactions between our chefs and our guests strengthen campus connections and bring more meaning to mealtimes.

WOW EVENTS

Once each semester, The Table at Irvine Commons is transformed into a themed dining experience—complete with immersive décor and uniquely crafted menu by our chefs. These events offer a fun and memorable way to celebrate our university community through food, where every meal tells a story.

Follow us on instagram @htredlands or visit our website @dining.redlands.edu to stay up to date on our calendar of upcoming events!




Sign up today!

**FIND THE PERFECT MEAL PLAN TO FIT
YOUR LIFE ON CAMPUS.**

Our dining team on campus is excited to welcome you to the table with a variety of different plans centered on authentic culinary experiences. We want to make dining on campus easy, so our plans offer access to a convenient combination of sit down meals, grab and go snacks, retail restaurants, marketplaces, coffee shops, guest meals, and more. Read about all of our available plans by scanning the QR code or visiting us on our website [@dining.redlands.edu](https://dining.redlands.edu) and learn about the features of our plans.

QUESTIONS? CONTACT US TODAY!

909.748.8955 | dining.redlands.edu

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

