

Your dining experience is more than great food. It is a community experience centered on culinary expertise, fresh ingredients, healthy options, and a shared sense of environmental and social responsibility.

Join us to experience the comfort, convenience, outstanding food, and inviting atmosphere designed especially for you.

Providence College Dining Team



WELCOME

Meet the Team



Paulo Lebre
Executive Chef



Interim General Manager



Michelle Switach Registered Dietitian



Jenifer Wells

Marketing Manager

For Dietary Accommodations

email pcdining@providence.edu



Limited Time Offers

 Mealtime is about much more than just great food. It's a chance to recharge, catch up with friends, and have fun! Exciting limited-time offers enhance the dining experience. Join us each month for events, giveaways, and special menus.

Pop Up Restaurants

 Dining halls are great, but every now and then we like to do something special. Pop-up restaurants transform dining locations into highend restaurants serving a variety of cuisines. From steak to seafood to a create-your-own dessert bar, you'll love all of our options.

Promotions

Every week will bring new promotions and celebrations, including chances to win prizes, such as trips, gaming systems, or Amazon gift cards. Be on the lookout for event calendars and a chance to win!













We love to create delicious celebrations for our students from holiday dinners, build your own delights and after-hours fun.

Here is just a sampling of the interactive campus wide dining events that our students enjoy during the year.

Mardi Gras



Ice Cream Social



Valentines Day





Ray Carnival



Giveaway

Monster Tasting &



Thanksgiving Dinner



What is Mindful?

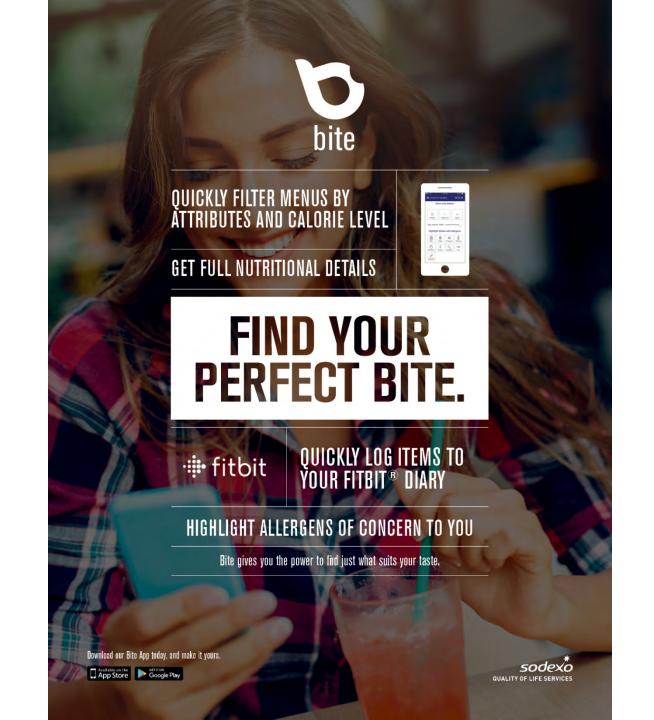
Sodexo's health & wellness approach that helps you make healthy choices second nature.

- FILL UP with less calories, fat and sodium
- EDUCATION MATERIALS to live healthier
- WELLNESS TOOLS that track your foods and activity myfitnesspal # fitbit.



Learn more about everything Mindful offers you at Mindful.Sodexo.com











Excite your palette with authentic ethnic cuisines, street food flavors, and comfort foods with a modern twist.



Selection of leafy greens, freshly prepared vegetables, and toppings sourced from local farms whenever possible. Our made-from-scratch soups rotate daily.



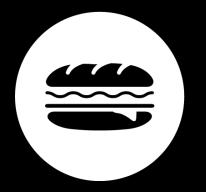
Classic comfort dishes made from scratch featuring student favorites and rotating specials.



Traditional, snowshoe, and flatbread pizza topped with your favorites. Toasted subs and baked pasta with homemade Marinara and Alfredo Sauces that change daily.



Interactive grill, highlighting diverse cuisines for a delicious, customizable experience.



Chef's signature deli sandwiches, paninis, an build your own options on your choice of bread, rolls, or wraps.



Plant-based and plant-forward menu items are incorporated into every offering. You will find a large variety of vegetarian and vegan choices, giving center stage to cage-free, grass-fed, additive-free ingredients.



The dining hall is your pantry and you are the chef at UCook. Just stir in your ingredients, add a little spices, and voila, your own dining masterpiece.



Homemade cookies, cakes, bars and pastries, plus ice cream and festive seasonal treats.



My Zone is a gluten-free, peanut and tree-nut free pantry area reserved for people with allergies and other special dietary need



Meet our Registered Dietitian Michelle Switach, MS, RDN

Services Include:

- Food allergy management and support for new and/or current students
- Special diet accommodation requests
- Nutrition education and guidance
- Dining tours
- Healthy dorm cooking demonstrations
- Nutrition and wellness programming
- Collaborates with Campus Sports dietitian
- Counseling

Questions? Visit our <u>Nutrition and Wellness</u> page or Contact Michelle @ 401-865-2663 or <u>email.</u>





SIMPLE SERVINGS

All foods served at this station are prepared exclusively with ingredients which do not contain the following food allergens.

MILK WHEAT WSHELLFISH

TREE NUTS

■ EGGS ■ SOY ■ PEANUTS ■ GLUTEN

They are prepared in a facility which uses these ingredients in the production of other dishes. Although we take measures to ensure against this, the possibility of cross-contamination through contact with other foods does exist.

Available in Raymond Hall Dining













Friar Bucks Cash Credit Card





simply to go

PAYMENTS ACCEPTED

Friar Bucks
PC Cash
Cash
Credit Card





RUANE CAFE

A great stop on your way to class or the library, offering Starbucks premium beverages, pastries and convenient Simply to Go meals for customers in a hurry.











PAYMENTS ACCEPTED

Friar Bucks
PC Cash
Cash
Credit Card





Located in in Ryan Center, Eaton Street Café is home to Sandella's Flatbread offering delicious paninis, quesadillas, burritos and flatbread sandwiches. The grill serves up student favorites for breakfast, lunch, and dinner. It's also

open late-night Thursday-Saturday to meet all those cravings.







Eat Smart. Get a plan.

UNLIMITED

UNLIMITED Meals at Raymond Hall 5 Guest Passes per semester \$165 Friar Bucks per semester

15 MEAL PLAN
15 Meals per week at Raymond Hall
3 Guest Passes per semester
\$215 Friar Bucks per semester

11 MEAL PLAN
11 Meals per week at Raymond Hall
3 Guest Passes per semester
\$225 Friar Bucks per semester

7 MEAL PLAN

7 Meals per week at Raymond Hall2 Guest Passes per semester\$250 Friar Bucks per semester

75 BLOCK PLAN

75 Meals per semester at Raymond Hall 0 Guest Passes per semester 0 Friar Bucks per semester (must be added separately)

FRIAR BUCKS

Friar Bucks are dining dollars that are part of your meal plan and can be spent in the Alumni Hall Food Court, Eaton Street Cafe, Ruane Cafe', Raymond Hall Dining, and Schneider Arena Concessions



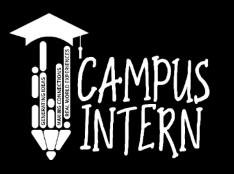
The Unlimited Plan is required for all Freshmen and allows students the opportunity and flexibility to dine throughout the day as many times as they'd like.



We rely on our students to help shape the dining program.



Members of the Student Culinary Council are focused on improving the dining program for all. Students interested in joining the council can email the <u>Student Congress Food Committee</u>..



Join our team as a marketing and engagement intern!

Contact <u>Jenifer Wells, Marketing Manager</u> to learn more about your next big opportunity!



Text pcdining to 82257 to receive text alerts about campus dining.

