

## **Roundabout Catering and Renown Health Partner to Provide Nourishing Meals to Hospital Employees through COVID-19 Crisis**

(Reno, Nev.) – Roundabout Catering, the area’s most comprehensive resource for special event catering and Renown Health, a locally governed, not-for-profit integrated healthcare network are partnering to provide meals for purchase in the Renown Regional Medical Center cafeteria through the COVID-19 crisis.

Roundabout Catering will prepare its Roundabout meals for Renown Health, one of the region’s largest private employers, supplying approximately 1,600 meals daily. Well-balanced menu items include breakfast options, sandwiches/wraps, salads, hot entrees, fruits and snacks. The meals are made fresh at the main Roundabout facility locally in Sparks, Nev.

“For me, there’s nothing better than a home-cooked meal made with love,” says Dr. Tony Slonim, president & CEO of Renown Health. “We are pleased that Roundabout is able to provide locally-made meals for our dedicated physicians and employees. This allows our excellent Renown Food Services chefs and team to now focus their full attention on serving their delicious and nutritious meals to the increased number of patients we expect to see over the next several weeks. I appreciate this local partnership and the teamwork demonstrated by all.”

This partnership also benefits our local community, and keeps the Roundabout employees working. “Thanks to the Renown team, we are able to keep members of our culinary team working. Roundabout has a core team of chefs who are excited to support health care professionals on the frontline, and we have resources to be available to assist,” said Colin Smith, owner-chef for Roundabout Catering. “We hope the variety, quality and freshness of the food we are creating for Renown employees, gives every health care hero a delicious meal to look forward to.”

Roundabout Catering is now on site at the Renown Regional Medical Center Cafeteria, and offering employees a protein station, fresh hot foods, Roundabout Meal Prep grab & go options and a dessert station.

“With a trusted company like Roundabout, we are able to continue to provide a consistent, quality product to our healthcare team,” said Justin Bart, executive chef at Renown Health. “While our internal culinary team is focusing on preparing and serving meals to patients, we want to be sure our physicians, nurses and employees stay sustained and nourished. Our partnership with Roundabout Catering allows us to bring fresh, delicious meals to Renown caregivers every day, without any delay.”

Chris Wood, director of hospitality adds, “Renown is pleased to partner with such an extraordinary restaurant partner. Roundabout has a stellar reputation for creating outstanding meals of the highest quality and freshness, and was the only local catering facility who could meet the rigorous standards, including a large industrial kitchen and a fleet of delivery trucks – and they are right here in our community.”

### Background on Roundabout Catering.

In 2007, Colin and MaryBeth Smith opened Roundabout Bistro in the Somerset area (which is where the name came from), and it quickly became a locals’ favorite. The Bistro expanded to

include a market with a burger bar, where patrons could purchase locally grown fresh produce and other locally-sourced products.

In 2011, the Bistro closed so that Roundabout Catering & Party Rentals could focus on the catering and event planning business. The business quickly moved from a home kitchen to a comprehensive catering facility featuring a large industrial kitchen, a fleet of delivery trucks, a full-sized food truck and a warehouse of party rental equipment. The team services several schools with a school lunch program, and also operates Roundabout Meal Prep out of the catering facility.

In 2016, the Smiths debuted Roundabout Grill inside The Whitney Peak Hotel in the heart of downtown Reno. Chef Colin's inspired and fun approach to comfort food with a twist came to life in one of the most beautiful restaurant spaces in the city. The restaurant also services the Tesla and Panasonic team, and Roundabout Catering manages food services onsite at the Tahoe-Reno Industrial Center. In 2018, Roundabout acquired Tannenbaum Events Center.

Chef Colin is the consulting chef for the Escape Lounge in the Reno-Tahoe International Airport, and the consulting chef and director of food and beverage for the Club at Rancharra. The Catering team also services the National Automobile Museum and The Elm Estate.

***B-roll footage and interviews with Justin Bart and Colin Smith can be accessed [here](#).***

#### **About [Roundabout Catering & Party Rentals](#)**

Roundabout Catering & Party Rentals specializes in unforgettable, personalized special events for individuals and companies. Roundabout has a long-standing reputation in the region for creative, inspired cuisine and unparalleled service. Roundabout Catering operates several business units including Roundabout Grill, Roundabout Meal Prep, party rentals and Tannenbaum Events Center. To stay up-to-date on us, follow us on [Instagram](#), or like us on [Facebook](#).

#### **About [Renown Health](#)**

Renown Health is a locally governed and locally owned, not-for-profit integrated healthcare network serving northern Nevada, Lake Tahoe and northeast California. Renown is one of the region's largest private employers with a workforce of more than 7,000. It comprises three acute care hospitals, a rehabilitation hospital, the area's most comprehensive medical group and urgent care network, and the region's largest and only locally owned not-for-profit insurance company, Hometown Health. Renown has a long tradition and commitment to continually improve the care and the health of our community. For more information, visit [renown.org](http://renown.org).

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