SBU EATS

Dining Guide

Fall 2023 - Spring 2024
The Faculty Student Association (FSA) welcomes you to Stony Brook University! Our mission is to service the diverse Seawolves community. Let me take this opportunity to introduce you to the SBU Eats dining program that has been nationally recognized for consistently providing creative menus, locally sourced ingredients, sustainable seafood, plant-based options, achievable sustainability goals and superior customer service. We want every interaction you have with our campus dining program to be a memorable experience.

Every year we take pride in expanding our program. This year is no exception. We are proud to have expanded our outside dining program, late night entertainment offerings and special events. These enjoyable programs combine creative food and entertainment that connects the community to culinary operations while delivering nutritional knowledge.

The success of this program is a collaborative effort. We need your feedback to continuously improve this program to give Seawolves the foods that they enjoy and events that celebrate our vibrant campus community!

Our aim is to far exceed your expectations.

Sincerely,

Dr. Diana Walker Kubik
Executive Director
Faculty Student Association

(631) 632-6517 • stonybrook.edu/dining
CONGRATULATIONS
STONY BROOK UNIVERSITY
NAMED 2023 FOOD MANAGEMENT COLLEGE POWER PLAYER!

Stony Brook University has been nationally recognized for the second year in a row for our exceptional chefs, facilities, menu options, sustainability initiatives and nutrition programming.

As one of the largest college dining programs in the country, we are dedicated to providing remarkable customer service, fresh, healthy and diverse dining options and memorable experiences for students.

Stony Brook University is Long Island’s Most Awarded Dining Program!

View more accolades on our website at stonybrook.edu/dining
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MEAL PLANS

NEW FOR 2023 - 2024:

★ All students can use their dining dollars at West campus and East campus (Stony Brook University Hospital) dining locations.

★ All students on an unlimited meal plan (Wolfie Deluxe or Wolfie Standard) have the option to use one meal exchange per day at Roth Cafe.

★ Students on an unlimited meal plan (Wolfie Deluxe or Wolfie Standard) can use TWO takeout meals per day at East Side and West Side dine-in.

MEAL PLAN TERMINOLOGY

TYPES OF CAMPUS DINING LOCATIONS:

DINE-IN LOCATIONS

• All-you-care-to-eat dine-in locations are located at East Side and West Side Dining. Both locations accept meal swipes as a form of payment (Dining Dollars, Wolfie Wallet, credit/debit are also accepted).

• Students on unlimited meal plans (Wolfie Standard or Wolfie Deluxe) may enter the dine-in locations as many times as they would like throughout the day.

RETAIL LOCATIONS

• Retail locations sell items a la carte. There are many great retail locations on west campus and at Stony Brook University Hospital.

• Meal Plan funds may only be used to purchase food and beverage items at on campus dining locations.

• Retail locations only accept Dining Dollars, Wolfie Wallet and credit/debit.
TYPES OF FUNDS INCLUDED WITH YOUR MEAL PLAN:

MEAL SWIPES AND GUEST SWIPES

- Meal Swipes can be used at dine-in locations. Guest Swipes can be used to pay for a friend or family members’ meal at a dine-in location.
- Meal Swipes and Guest Swipes are for the entire semester and do not roll over. Remaining Meal Swipes and Guest Swipes are forfeited.

DINING DOLLARS

- Dining Dollars may be used at any retail location.
- Each Dining Dollar is equivalent to $1.
- You may add additional dining dollars to any plan at any time.
- When you pay with dining dollars at dine-in locations you save 10% on the door rate! Door rates vary based on meal period (breakfast, lunch and dinner).
- Dining Dollars roll from fall to spring and expire on commencement day.

MEAL EXCHANGE

- Students on an unlimited meal plan (Wolfie Standard or Wolfie Deluxe) can use one meal swipe per day as a meal exchange at Roth Cafe for a preset menu option. Scan the QR Code to view the preset menu.
### RESIDENT STUDENT MEAL PLANS

<table>
<thead>
<tr>
<th>Plan</th>
<th>Unlimited Meal Swipes</th>
<th>100 Meal Swipes per semester</th>
<th>1020 Dining Dollars per semester</th>
<th>2350 Dining Dollars per semester</th>
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<tr>
<td>Wolfie Deluxe*</td>
<td><strong>Unlimited</strong> Meal Swipes</td>
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<td><em>Use at Dine-In as many times as you’d like throughout the day!</em></td>
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<td><strong>5 Guest Swipes per semester</strong></td>
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<td><em>Use at Dine-In for visiting family members and friends!</em></td>
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<td><strong>500 Dining Dollars† per semester</strong></td>
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<td><em>Use at retail locations</em></td>
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<td><strong>2 Daily Dine-In Takeout Meals</strong></td>
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<td><em>Using your SBU Eats Goes Green container (see page 32)!</em></td>
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<td><strong>1 Daily Roth Meal Exchange at Roth Cafe</strong></td>
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<td><strong>3,525 per semester</strong></td>
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<td>Wolfie Standard</td>
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<td><em>Use at Dine-In for visiting family members and friends!</em></td>
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<td><em>For use at Dine-In</em></td>
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<td><strong>1020 Dining Dollars</strong></td>
<td><strong>2,662 per semester</strong></td>
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<td><em>Use at retail locations</em></td>
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<td>2350 Dining Dollars</td>
<td><strong>2,350 Dining Dollars</strong>†</td>
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*All first year resident students (excluding transfers) are required to have the Wolfie Deluxe plan.*

**Save 10% on the door rate at dine-in when you pay with Dining Dollars!**

†Additional Dining Dollars may be added at anytime throughout the semester! Dining Dollars roll from fall to spring and expire on commencement day in the spring semester.
## Commuter/Apartment and Graduate Student Meal Plans

### Commuter / Apartment 600
- **4 BONUS Meal Swipes per semester**
  - For use at Dine-In
- **600 Dining Dollars** per semester
  - Use at retail locations
- **$600 per semester**

### Seawolves Performance Plan
- **25 Meal Swipes per semester**
  - For use at Dine-In and at Seawolves Kitchen (located at the Arena).
- **$313 per semester**

### Budget Plan (Prepaid)
- Easily add Dining Dollars to your student ID card to make food and beverage purchases on campus!
- **$20 minimum to open**

---

**Save 10% on the door rate at dine-in when you pay with Dining Dollars!**

† Additional Dining Dollars may be added at anytime throughout the semester! Dining Dollars roll from fall to spring and expire on commencement day in the spring semester.

### Benefits:

- **★ SAVE MONEY WITH EACH PURCHASE!**
  
  All meal plans are tax-exempt!

- **★ BONUS MEAL SWIPES!**
  
  The Commuter/Apartment 600 meal plan offers bonus meal swipes to use at dine-in so that students get more value than the price of the plan.

- **★ SELECT ANY PLAN YOU WISH!**
  
  Commuter, apartment and grad students may choose from any plan they wish, including resident plans!
KNOW BEFORE YOU GO!

NEW!

Place mobile orders for pickup

- View dining menus
- Find nutrition information
- Use filters for dietary preferences

Available for download at:

[Download on the App Store] [Get on Google play]

Scan the QR Code to view on the web or visit stonybrook.nutrislice.com
**DIETARY NEEDS**

- **Eat Well** icon will appear on menu items that incorporate whole, naturally flavorful and nutritious foods prepared with healthful cooking methods.

- **Vegetarian** icon will appear on recipes that do not contain any meat, poultry, or fish. Our vegetarian offerings meet the needs of lacto-ovo vegetarians and may include eggs and/or dairy products.

- **Vegan** icon will appear on recipes that do not contain animal products such as meat, poultry, fish, eggs, milk, and honey. Our Rooted Station at dine-in is dedicated to a plant-based lifestyle. You can also find recipes that are tagged VG through the various other concepts as well.

- **Kosher Meals**: Available upon request at both dine-in locations or students can customize their meal by ordering 24 hours in advance online. Delancey Street Kosher Deli is a retail location at the Emporium Market at East Side Dining.

- **Halal Meals**: Available at both dine-in locations. Halal NY is a retail dining location on the boulevard at East Side Dining.
EAST SIDE DINING

John S. Toll Drive

EAST SIDE DINE-IN

- Chef’s Table
- Deli
- Pizza, Pasta and Italian Specialties
- Grill
- Rooted (Vegan)
- Grain Bar and Salad bar
- Dessert bar

Accepted Payment Types: Meal Swipes, Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

RETAIL LOCATIONS

- Wings / Cocina Fresca 🍳
- Halal NY 🍳
- Pizza Villaggio 🍪
- Emporium Market 🍪
- Island Soul 🍪
- Delancey Street 🍪
- Starbucks® 🍪

Accepted Payment Types: Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

Mobile Ordering Available 🍳

ABOUT EAST SIDE DINING

East Side Dining offers a dine-in (all-you-care-to-eat) venue, the Emporium Market and several retail restaurants.

Students can attend Global Nights to enjoy international cuisines! Dine-in offers hot breakfast, salad bar, soups, pizza, pasta, grill station, deli, desserts and soft serve ice cream. Freshly prepared, premier entrées are always available at the Chef’s Table station.

In addition to dedicated Halal and Kosher retail restaurants, dine-in offers Halal protein options at the Chef’s Table and students can order a hot Kosher meal online 24 hours in advance to pick up at dine-in and eat with friends.

Vegan and vegetarian options are offered throughout dining venues.

Rooted (at Dine-In)

The Rooted program is focused on providing wholesome and composed meals that are completely plant-based. These recipes revolve around flavor and bringing excitement to plant-based dining with both international and comfort foods.
PIZZA VILLAGGIO
Pizza Villaggio offers NY-style pizza made with hand-stretched dough, sweet flavorful tomato sauce and all-natural, pure whole milk mozzarella. Enjoy hand-twisted garlic knots, chicken parmigiana rolls and broccoli and spinach rolls.

HALAL NY
Halal NY offers great Middle Eastern menu options including Chicken Tikka Masala, as well as customizable salads and platters, sandwiches, wraps, gyros and falafel.

DELANCEY STREET
Delancey Street, located inside the Emporium, features a New York-style Glatt Kosher deli menu, entrées, grill favorites, soups, sides and salads.

ISLAND SOUL
Island Soul, also located inside the Emporium, is a much-loved authentic Caribbean concept by Jamaican Café featuring jerk chicken, curry goat, wings, rice and peas, fried plantains and mac-and-cheese! Check Nutrislice for salmon and oxtail specials.

WICKED WINGZ AND COCINA FRESCA
Enjoy crispy or slow roasted wings served with housemade chips, celery and carrot sticks with ranch or bleu cheese dressing. Wings are prepared with delicious spice rubs for added flavor and tossed in hot, medium or mild sauces! Cocina Fresca offers customizable burritos and bowls just the way you like it!

EMPORIUM MARKET
The Emporium Market offers sandwiches, salads, snacks and beverages in addition to non-food items such as shampoo, toothpaste and other toiletries that can be purchased using Wolfie Wallet.

STARBUCKS®
Starbucks® at East Side Dining offers handcrafted blended and espresso beverages, drip coffee and tea.

(631) 632-6517 • stonybrook.edu/dining
WEST SIDE DINING
A NUT-SENSITIVE FACILITY
300 Circle Road

WEST SIDE DINE-IN
• International Market
• Taste Changers
• Deli
• Pizza, Pasta and Italian Specialties
• Grill
• Rooted (Vegan)
• Grain Bar and Salad bar
• Dessert bar

Accepted Payment Types Dining Dollars, Wolfie Wallet, Apple Pay, Google Pay, Debit/Credit

RETAIL LOCATIONS
• Market at West Side

Accepted Payment Types Dining Dollars, Wolfie Wallet, Apple Pay, Google Pay, Debit/Credit

ABOUT WEST SIDE DINING
West Side Dining offers a dine-in (all-you-care-to-eat) venue that is nut-sensitive and the Market at West Side convenience store.

Students can attend Global Nights to enjoy international cuisines! Dine-in offers hot breakfast, salad bar, soups, pizza, pasta, grill station, deli, desserts and soft serve ice cream. Freshly prepared, premier entrées are always available at the International Market. Enjoy authentic Asian cuisine at the Taste Changers stir-fry station.

Vegan and vegetarian options are offered throughout dining venues.

Dine-in offers Halal protein options at the grill and students can order a hot Kosher meal online 24 hours in advance to pick up at dine-in and eat with friends.

Rooted (at Dine-In)
The Rooted station is focused on providing wholesome and composed meals that are completely plant-based. These recipes revolve around flavor and bringing excitement to plant-based dining with both international and comfort foods.
The Market at West Side is a convenience store offering a variety of grab n’ go food and beverages including healthy snacks and local Long Island products. It also offers grocery items to address the needs of students living in apartments and cooking buildings. Health and beauty aids, cleaning supplies and other nonfood items can be purchased using Wolfie Wallet.

**LONG ISLAND LOCAL**
Fresh local produce, North Fork Chips, Tate’s Cookies, Lucky Lou’s Rice Pudding and more.

**FRESH2U**
Fresh2U features easy to prepare meal kits that make two servings per box. Try the Smashed Black Bean Tostada, Sicilian Chicken with Penne Pasta or the Pork and Zucchini Bibimbap. Freshly prepared heat and eat meals are also available.

**MARKETPLACE ESSENTIALS**
International grocery items, bottled beverages, energy drinks, milk, pasta, soups, condiments, snacks, candy, ice cream, cookies, trail mix, peanut butter, granola bars and so much more.

**SUSHI DO**
Grab and go sushi rolls, sushi burritos and poke bowls.

**GRAB N’ GO**
Hot grab n’ go entrées from Jasmine’s international food pavilion, pasta, sub sandwiches and meals from Chef’s Table.
Fresh fruits and vegetables, sandwiches, salads, fruit cups and protein packs.
Fuel up with new certified organic and responsibly sourced Seattle’s Best Coffee™. Hot and iced tea, cold brew and hot cocoa are also available.

**BRAIN BOXES**
Developed by Campus Registered Dietitian Laura Martorano, MS, RD, CDN, Brain Boxes include a variety of snack items with brain-boosting nutrients and superfoods that will give you the support you need during finals. The Brain Box is a fun and stress-free way to snack during the most important week of the semester. The box also includes a FREE stress ball and a digital Brain-Boosting Recipe Guide!

(631) 632-6517 • stonybrook.edu/dining
STUDENT ACTIVITIES CENTER

Adjacent to the SAC Academic Mall

SAC FOOD COURT

- Kickin’ Chickin
- Grill
- Corner Deli
- WokWorks
- Noodle Bowl
- Healthy by Nature

SAC MARKET

Adjacent to the SAC Main Lobby

- Dunkin’
- Craft Salads and Smoothies

Healthy by Nature

Enjoy freshly made bowls prepared with clean ingredients.

Gourmet Melts

Enjoy hot and fresh stuffed grilled cheese sandwiches such as smoked turkey with brie, mozzarella and fig jam or fresh mozzarella with tomato, basil and prosciutto.

Kickin’ Chickin

Signature chicken sandwiches such as the Nashville Hot ‘Wich, Buffalo Mac n’ Cheese or the Classic. Also try The Coop: tater tots topped with chopped fried chicken, cheese sauce, buffalo sauce, bacon bits and green onions.
SEAWOLVES PIZZA
Enjoy the best pizza on campus! Great choices include calzone, garlic knots and stromboli.

CORNER DELI
Made-to-order deli sandwiches. Place an order using the Nutrislice mobile app or from the kiosk at SAC Food Court. Pickup in the SAC Food Court dining room.

WOKWORKS
Combine fresh veggies, protein and a delicious sauce for a made-to-order stir fry!

Allergen warning: made with peanut sauce.

GRILL
Enjoy all of your grill favorites including burgers, chicken fingers, French fries and more! Halal chicken and vegetarian options available upon request.

SUSHI-DO, NOODLE BOWL AND GRAB N’ GO
A wide variety of grab n’ go options including value meals, sushi rolls, sushi burritos, poke bowls, beverages, snacks, Soba and Pho noodle bowls can be customized with your selection of toppings.

SAC MARKET

DUNKIN® AND DUNKIN® EXPRESS
Dunkin’ handcrafted espresso drinks, hot and iced coffee, nitro brew, teas, frozen beverages, all-day breakfast sandwiches, snacks and wraps, bagels, muffins and donuts!

CRAFT SALADS AND SMOOTHIES
Craft Salads offers the option to customize your salad or build your own açaí bowl. Try the super green, mango or choco nut smoothies! Place an order using the Nutrislice mobile app or from the kiosk at SAC Market.

SAC MARKETPLACE
Grab n’ go value meals, snacks, beverages, sushi rolls and more!
ABOUT ROTH CAFE

Overlooking Roth Pond is Roth Cafe, a retail dining location which offers made-to-order stations such as Fuze, Cocina Fresca tacos, burritos and bowls, Subway® and Smash n’ Shake burgers, sandwiches, fries and milkshakes. Savor offers comfort foods as well as a plant-based menu.

Breakfast menu is available all day at Smash n’ Shake including blueberry or chocolate chip pancakes and made-to-order omelets with a choice of meat, veggies and cheese.

Starbucks® is located on the lower level of Roth Cafe.

Roth Meal Exchange
If you are on an unlimited meal plan (Wolfie Standard or Wolfie Deluxe), you may use a Meal Exchange (one per day) at the following Roth Cafe locations: Savor, Fuze, Smash n’ Shake, Subway® or Cocina Fresca for a preset menu option. Scan the QR Code below to view the preset menu.
FUZE
Whether you crave spicy or sweet, we’ve got you covered. Customize your options by choosing pork, chicken or braised sesame tofu with flavorful sides like scallion slaw, spicy sweet and sour glass noodles, kimchi, red peppers and cucumbers.

SAVOR
Build your own Pasta Sauté or Ramen Noodle Bowls!

SMASH N’ SHAKE
Serving breakfast items and grill classics all day including omelets, egg sandwiches, pancakes as well as crafted burgers, chicken sandwiches, veggie burgers, fries, salads and milkshakes.

COCINA FRESCA
Fresh Mexican Kitchen offering customizable tacos, burritos and bowls made just the way you like it!

STARBUCKS®
Enjoy your favorite freshly brewed coffee, handcrafted espresso beverages and a wide variety of sandwiches, salads, and pastries. Located on the lower level of Roth Cafe.

SUBWAY®
Enjoy a menu of irresistible subs, classic sandwiches, wraps, bowls and more!
JASMINE
Charles B. Wang Center

JASMINE FOOD COURT
- Sushi-Do
- Curry Kitchen
- Cafetasia Chinese
- Cafetasia Korean
- Hibachi
- Jasmine Tea House
- Jasmine International Market

Accepted Payment Types: Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

ABOUT JASMINE
Since its inception, the 8,300-square-foot Jasmine Food Court has been a dining location that showcases the rich diversity of our campus and promotes multicultural learning. Jasmine services more than 15,000 customers each week and has become a destination for fresh, authentic Asian foods, including Korean, Chinese, Indian, live cooking at the Hibachi / Indian Grill, made-to-order sushi, sushi burritos, poke bowls, and a wide assortment of flavored teas, bubble teas and baked goods at the Teahouse.

Through collaborations with academic departments, student groups, and community organizations, guests enjoy a multifaceted, intellectually sound, and humane understanding of East Asian cultures, and their relationship to other cultures. Special events such as Diwali, Holi, and Lunar New Year celebrations combine food and entertainment with performances from student organizations.
JASMINE LOCATIONS

**SUSHI-DO**
Made-to-order hand rolled sushi, sushi burritos, poke bowls and bento boxes.

**CURRY KITCHEN**
Flavorful Indian cuisine featuring delicious menu items such as oven fried naan, NY style chicken and steak over rice, samosa, chicken tikka masala, rajma and dal makhani over rice.

**CAFETASIA KOREAN**
Bibimbap, Dupbap and Gookbap, Katsu chicken.

**HIBACHI / INDIAN GRILL**
Enjoy live cooking and delicious made-to-order entrées.

**CAFETASIA CHINESE**
Rice and noodle bowls, fried dumplings, spring rolls, miso soups and original chicken wings.

**JASMINE INTERNATIONAL MARKET**
The market offers Indian retail snacks, Asian beverages, packaged snacks, bottled beverages and homemade Korean sauces. One of the shining stars of the Jasmine Market is the Korean style grab n’ go fresh offerings that include fresh kimchi and dried squid.

**JASMINE TEA HOUSE**
Bubble tea, boba floats, hot coffee/tea, iced tea infusions, and tea infused scones, muffins, cupcakes and tea cookies. Try the yummy macarons in flavors such as rose lychee, matcha tea, wedding almond, espresso and more!
FOOD TRUCKS

SBU EATS TRUCKS

- SBU Eats Wings n’ Empanadas
- SBU Eats Street Treats
- SBU Eats Grill
- SBU Eats Pizza and Wings
- Mr. Kim’s Hibachi
- Chatime Tea
- Halal Wayz

FOOD TRUCKS

Various Locations

Accepted Payment Types: Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

TRUCK SCHEDULES AND LOCATIONS

The SBU Eats food truck fleet accepts Dining Dollars, Wolfie Wallet and credit/debit and includes trucks with grill favorites, wings, empanadas, pizza and street treats!

Mr. Kim’s food truck offers hibachi entrées, tacos, bubble teas, boba floats and more!

Chatime tea truck offers a wide variety of flavored beverages! Stop by for a refreshing cup of iced tea, bubble tea or the colorful Butterfly Pea Green Tea Latte!

Halal Wayz offers all of your Halal favorites including Chicken over Rice, Lamb over Rice, Gyros, Wings and more!
SBU EATS GRILL
Burgers and fries, pulled beef, birria tacos, nachos and more!

SBU EATS STREET TREATS
Ice cream cups and cones, funnel cakes and Italian ices.

SBU EATS WINGS N’ EMPANADAS
Crispy chicken wings and empanadas! Plant-based options also available.

SBU EATS PIZZA AND WINGS
Order customizable, personal pizzas and oven roasted wings.

CHATIME
Chatime tea truck offers a wide variety of flavored beverages! Stop by for a refreshing cup of iced tea, bubble tea or the colorful Butterfly Pea Green Tea Latte! Students can use Dining Dollars, Wolfie Wallet and credit/debit to make purchases.

MR. KIM’S FOOD TRUCK
Mr. Kim’s food truck offers hibachi entrées, tacos, bubble teas, boba floats and more! Students can use Dining Dollars, Wolfie Wallet and credit/debit to make purchases.

HALAL WAYZ
All of your Halal favorites including Chicken over Rice, Lamb over Rice, Gyros, Wings and more! Students can use Dining Dollars, Wolfie Wallet and credit/debit to make purchases.
**ADDITIONAL EATS**

**WE PROUDLY SERVE STARBUCKS®**

**Administration Building**

We Proudly Serve Starbucks® at the Administration building lobby features freshly brewed drip coffee, tea and grab ‘n go snacks. Sorry, no espresso beverages at this location.

*Not all beverages are available as part of the “We Proudly Serve” Starbucks® program.

**Accepted Payment Types** Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

**PEET’S COFFEE™**

**Alan S. deVries Center**

Peet’s Coffee™ goes from the roaster to the brewed cup in the shortest amount of time and is the freshest, best tasting coffee - period. Smoothies, bagels and bagel sandwiches, pastries and tater tots are also available.

**Accepted Payment Types** Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

**ON-CAMPUS VENDING**

**Various Locations**

There are more than 80 locations across campus. Scan the QR code below to find a vending machine at your location and see which machines accept Wolfie Wallet to save 8% on your purchase.

**Accepted Payment Types** Wolfie Wallet, Credit/Debit

**FARMER’S FRIDGE**

**Stony Brook Union, Tabler Center, Life Sciences, Social & Behavioral Sciences, Chapin Commons, Physics Building**

Fresh, healthy ready to eat meals in a vending machine that dispenses salads, wraps, snacks and more; made with high-quality and often local ingredients.

**Accepted Payment Types** Wolfie Wallet, Credit/Debit
Seawolves Kitchen has moved to the lower level of the arena offering friends and teammates the opportunity to meet and socialize with all-you-care-to-eat dining. The Seawolves Performance Plan is a plan that includes meal swipes to use throughout the semester at Seawolves Kitchen and dine-in locations to recharge and refuel with nutritious meals designed for the demands of Division I collegiate athletes.

**Accepted Payment Types** Meal Swipes, Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

**ARENA CONCESSIONS**

**ARENA**

- Food, beverages and sweet treats available on Game Days!

**Accepted Payment Types** Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

**STADIUM CONCESSIONS**

**STADIUM**

- Food, beverages and sweet treats available on Game Days!

**Accepted Payment Types** Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

**STALLER CENTER**

**STALLER CENTER**

- Enjoy snacks and beverages at special events.

**Accepted Payment Types** Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay (subject to change)
STONY BROOK UNIVERSITY HOSPITAL

101 Nicolls Road, Stony Brook, NY 11794

- Marketplace Café
- Skyline Deli
- Starbucks®
- Twisted Treats
- Au Bon Pain®

Accepted Payment Types: Dining Dollars, Wolfie Wallet, Credit/Debit, Apple Pay, Google Pay

ABOUT STONY BROOK UNIVERSITY HOSPITAL DINING

Stony Brook University Hospital offers many great retail concepts that accept Dining Dollars and Wolfie Wallet. Stop by the Marketplace Café for breakfast, lunch, or dinner. Students can enjoy made-to-order pancakes, waffles and egg sandwiches for breakfast. This food court offers hot entrées, fresh hand-packed burgers, gourmet pizza and signature creations made by our award-winning Executive Chef. Sushi is also available and made fresh daily! There is a pastry case filled with delicious desserts prepared by our internationally renowned Pastry Chef, Chocolatier and Lead Baker!

The Skyline Deli features made-to-order sandwiches and wraps.

For a light and refreshing dessert, visit Twisted Treats for frozen yogurt and customize your creation with your favorite toppings.

Coming Soon
Stop by Au Bon Pain® for a delicious bakery treat or wide variety of sandwiches, soups, salads and more!
HOSPITAL DINING LOCATIONS

**MARKETPLACE CAFÉ**
Open seven days a week for breakfast, lunch and dinner. Try one of the scrumptious entrées or fresh hand-packed burgers, gourmet pizza or any one of the Executive Chef’s Signature creations at the Chef’s Special station. Sushi is also available and made fresh daily! Enjoy made-to-order pancakes, waffles and egg sandwiches for breakfast.

**SKYLINE DELI**
Skyline Deli offers a variety of classic Long Island subs.

**TWISTED TREATS**
Enjoy refreshing frozen yogurt and customize with your favorite toppings.

**STARBUCKS®**
Enjoy your favorite freshly brewed coffee, handcrafted espresso beverages and a wide variety of sandwiches, salads, and pastries.

**AU BON PAIN®**
Au Bon Pain® is a bakery and café offering sandwiches, soups, breakfast, salads, pastries, beverages and a selection of grab and go items.
ABOUT STONY BROOK SOUTHAMPTON DINING

Although Stony Brook Southampton is a small campus, many departments work together to ensure that the students are engaged by providing an exceptional experience both academically and socially.

The Faculty Student Association (FSA) operates the cafe in the Student Center offering student favorites such as burgers, empañadas, quesadillas, sushi and a salad bar.
CAFÉ
The cafe at the Student Center offers breakfast and lunch items such as sandwiches, salads, soup and more. All meals are prepared with locally sourced ingredients.

WE PROUDLY SERVE STARBUCKS®
We Proudly Serve Starbucks® at the Café features freshly brewed drip coffee, tea and grab ‘n go snacks. Sorry, no espresso beverages at this location.
*Not all beverages are available as part of the “We Proudly Serve” Starbucks® program.

VENDING
Vending machines are located at the Library and Student Center. Scan the QR code below to see which machines accept Wolfie Wallet to save 8% on your purchase.
FREE nutrition counseling for all students!

Laura Martorano is a Registered Dietitian who assists individuals who require basic nutritional counseling as well as those who have various diseases and/or gastrointestinal disorders. She also assists with menu planning and provides medical nutrition therapy. Her goal is to promote nutrition and wellness to the students on campus and is available to help them to reach their nutrition goals throughout the school year.

Our campus dietitian hosts multiple events such as Wellness Pop-up tablings, Teaching Kitchen programs, Superfood Features, Smoothie Bike Cycling Competitions, dining tours and nutrition workshops. She is eager to work with students on campus to promote a healthy, nutritious lifestyle.

Questions about dietary needs and food allergies?

Scan the QR Code to request a complimentary appointment!
AVOCADO TOAST RECIPE

Servings: 1 • Prep Time: 10 minutes

Ingredients:
All ingredients are available at the Market at West Side and Emporium Market!

• 1 Slice of bread
• 1/2 Avocado sliced or mashed
• 1/2 Tomato diced
• Egg (if desired)
• Season to taste

Instructions:
1. Toast bread (if desired)
2. Slice an avocado or mash if preferred
3. Dice up tomato
4. Assemble bread, avocado and tomato
5. Add an egg if desired (over easy, hardboiled, etc.)

Notes: Avocados are a great source of fiber and unsaturated fats. Avocado toast is a great way to start your morning. Adding more veggies, corn or black beans would be a great addition. An egg on top is a great way to add some more protein to your meal.
Our campus dietitian and culinary team are available to help students enjoy delicious and healthy meals every day.

Each food station has a Nutrislice digital label that enables customers to view the names of the menu items, descriptions, allergens, ingredients and calorie counts by scanning the QR code on the label. This information is also synced with the Nutrislice app. When using the app, students can apply filters for allergen information and identify items that contain the nine most common allergens (sesame, egg, milk, wheat, shellfish, fish, soy, peanut and tree nuts), so if they have a food allergy they can avoid these items. The Nutrislice app can also identify other dietary needs such as vegan, vegetarian and Halal items.
CUSTOMIZED MEALS FOR FOOD ALLERGIES

**PLEASE ASK THE CASHIER OR MANAGER FOR THE SPECIALIZED MENU REQUEST FORM!**

The specialized menu request form helps guests to communicate with the managers and culinary team at the dining location about their food allergies, intolerances and/or specialized dietary needs.

**Please Note:**
This form is ONLY to be filled out when an ingredient or recipe is being adjusted for a food allergy or intolerance.

For any questions regarding the form, please reach out to Campus Registered Dietitian Laura Martorano, MS, RD, CDN at Laura.Martorano@stonybrook.edu or a manager for assistance.

Three Easy Steps to Complete the Customized Meals Allergen Form:

1. Ask the cashier for a Specialized Menu Request form.
2. Complete form as directed. If you have any questions regarding your menu selections, possible alternatives and/or ingredients, please speak with the manager and/or executive chef to help you decide before ordering.
3. Hand the form to the manager and after your order is received, confirm and sign to ensure you are comfortable with your meal!

ADDITIONAL PROGRAMS

**TEACHING KITCHEN PROGRAM**

Teaching Kitchen is a hands-on culinary experience for students to explore new recipes, learn cooking skills and nutrition literacy in a collaborative and team-building environment to positively impact food choices and experiences. Chefs, registered dietitians and food safety managers work together to create an enjoyable experience for all participants.

This pop-up kitchen is used to offer free culinary classes that teach students to plan, prepare, cook and eat better meals at home and on campus.

**SMOOTHIE BIKE COMPETITIONS**

Students will face off against one another to make smoothies by pedaling a stationary bike with a blender attached. The first student to blend and serve their smoothies wins a prize! Competitions will be held at the IFCU Arena on the lower level.

**SUPERFOOD FEATURES**

Tabling series that features superfoods, which are nutrient-rich foods that research shows to be beneficial for improving health and well-being, decreasing inflammation, and reducing the possible risk of disease.
Eliminates disposable containers by replacing them with 100% reusable containers

Reduces landfill waste

Reduces the dependency of fossil fuels

Reduces our carbon footprint
on the go? say hello to SBU EATS Goes Green!

Reusable SBU EATS Goes Green take-out containers can be picked up at East or West Side Dine-In locations.

1. Fill your container with food from East or West Side Dine-In to take on the go.
2. Rinse your container of any leftover food.
3. Deposit the UNSANITIZED container in a SBU Eats Goes Green Bin located at Dine-In.
4. Pick up a SANITIZED container at the register at Dine-In when using a take-out swipe.

TOGETHER WE CAN SAVE OVER 2.5 MILLION TAKE-OUT CONTAINERS FROM THE LANDFILL.

*The first container is FREE. Additional containers can be purchased at the register of the Dine-In locations for $5 (Wolfie Wallet can be used).*
OUR APPROACH TO SUSTAINABILITY

SBU Eats strives to provide an exceptional dining experience that is environmentally responsible through programs such as the community garden, operating a hydroponic freight farm, purchasing seasonal produce from over 30 local farms, serving sustainable seafood and composting kitchen food waste.

LOCAL SOURCING AND SUSTAINABLE SEAFOOD

Buying local helps reduce transportation costs and exhaust emissions. Our sustainable dining program sources produce from local farms to bring the freshest produce to campus whenever available and in season.

In addition, we offer cage-free eggs, eco/fair trade coffee, antibiotic free chicken and turkey, rBGH free yogurt and milk, and sustainable seafood from the Monterey Bay Aquarium’s Seafood Watch program. New menu items have been featured on campus to help students enjoy local seafood choices that are better for the environment and healthier for everyone’s diet. Adding local fish to our menus supports the economic viability of our coastal fishing communities and small businesses while providing students with a fresher higher-quality fish. Locally caught fish is sustainably harvested and in compliance with some of the strictest regulations in the world.

Some of the core items sourced locally include produce, dairy, fresh bakery items, juices, water, coffee, pizza dough, beef and poultry, seafood, dressings, pastas and snacks. These local (within 250 miles) and regional (within 400 miles) ingredients are always sourced as a first choice, in order to support small and mid-sized American family farms.
COMMUNITY GARDENS

The community gardens are spaces where students can volunteer their time to connect with other students while applying the principles of leadership, sustainability and wellness. Campus gardens are located at East Side Dining and the Student Activities Center and offer hands-on gardening activities that beautify the campus and empower students with opportunities to cultivate a culture of sustainability. Students that join the Community Garden Club organize fun volunteer opportunities such as “Adopt-a-Seed” and “Decorate a Pot” pop up events. They also transplant strawberries, mulch, weed, plant and educate others through gardening activities. Part of their mission is to combat food insecurity in the community which is why they harvest and donate some of the seasonal produce. This program has helped students explore the connection between food and biodiversity. To get involved in this initiative, feel free to reach out to @sbucommunitygarden on Instagram.

REDUCE, REUSE AND RECYCLE

The Waste Not program is a tool that tracks, measures, and reduces food waste in our kitchens by focusing on production waste, over-production, and unused/out of date inventory. Our chefs and cooks are trained to prepare root to stem cooking, using as much of the vegetable as possible. The food degradation process in landfills forms methane, a greenhouse gas around thirty times more potent than carbon dioxide. This program was implemented to reduce waste by analyzing the products we purchase and how much is produced per meal period.

After the culinary team separates biodegradable waste from other kitchen waste, it is transported from the campus kitchens to the composter located behind Roth Cafe. Volunteers then mix the food waste with coffee grinds and the bulking agent and send it through the aerobic composting vessel. When the compost is ready, it is used in the landscaping and flower beds throughout campus.

FREIGHT FARM

The Freight Farm is an all-weather steel constructed freight container that has been converted into an automated hydroponic farm. The farm’s system works to create perfect growing conditions for plants through red and blue grow lights and programmable dosing of nutrients. Year round, we grow delicious, nutritious, leafy greens without sunlight, soil or pesticides.

Freight Farms not only provides students with the experience of eating the food they grow while enhancing their knowledge of sustainable agriculture, but also offers experiential learning outside of the classroom. The Freight Farm is operated by students, grows about 800 heads of Bibb lettuce each week and most recently harvested radishes, which are then served in the dining halls, making this operation as hyperlocal as it gets!
WE NEED YOU!

JOIN OUR TEAM

VIEW JOBS ON HANDSHAKE

Flexible Hours

Many Student Positions Available
The Student Voice on Campus Dining committee gathers student opinion and feedback in all aspects of the dining program and is responsible for representing all campus communities:

Eleanor Roosevelt Community • H Community • Kelly Community
Mendelsohn Community • Roth Community • Tabler Community • Chávez Tubman • Nobel Community • West Apartments

DID YOU KNOW YOU CAN SHAPE THE FUTURE OF CAMPUS DINING?

☑️ SHARE YOUR FEEDBACK
☑️ PROVIDE SUGGESTIONS
☑️ MEET WITH DINING MANAGERS DIRECTLY
☑️ MAKE POSITIVE CHANGES

The Student Voice on Campus Dining
STONY BROOK UNIVERSITY

Email us at diningambassador@stonybrook.edu
ORDER A CAKE
FOR ANY OCCASION!

Place your order in 3 easy steps:

1. Scan the QR Code to place your order online

2. Choose a vanilla or chocolate cake, sprinkles, frosting and your inscription

3. Receive an email when your order is ready for pickup at the FSA Services Office, 2nd floor of West Side Dining or Market Place Cafe Bakery, University Hospital Level 5

Cakes are made by
Lisamarie Gonzalez,
an award winning Pastry Chef,
Chocolatier and Lead Baker
at Stony Brook Hospital

Phone: (631) 444-3837
Email: windowscatering@stonybrookmedicine.edu

Orders must be placed 2 days in advance
(excluding weekends and holidays)
Choose appetizers and snacks, pizzas, taco bar, sandwiches, salads, cultural foods and sweet treats for your next celebration!

Budget-Friendly
You can choose budget-friendly, ready to serve, drop off service on a wide range of meals.

Delicious Options
Choose appetizers and snacks, pizzas, taco bar, sandwiches, salads, cultural foods and sweet treats for your next celebration!

Questions and Orders:
Phone: (631) 632-6522
cateringfsa@stonybrook.edu