WELCOME TO AWARD-WINNING
STONY BROOK CAMPUS DINING
Welcome to Stony Brook University’s Award Winning Dining program that offers authentic, craveable, sustainable menu options. At Stony Brook University, our diverse and vibrant campus community enjoys a dining program that offers fresh ingredients, local foods, wellness programs, innovation, and on-campus gardening, recycling, and composting.

We proudly serve 30,000 meals a day in two dine-in (all-you-care-to-eat) locations, two convenience stores and ten retail restaurants with a variety of grab and go meals that can be enjoyed anywhere, anytime. There are multiple meal plan options to fit any lifestyle and we are open 20 out of 24 hours a day, 7 days a week.

Join us for our Heritage Month programs, Global Nights and Visiting Chef Series that provide a premier dining experience offering opportunities for different cultures to come together to celebrate the rich diversity of the campus. We want students to enjoy the comfortable flavors of home, but also have a chance to try new cuisines.

We take food allergies and special dietary needs seriously and offer allergen friendly dining stations at dine-in, free nutrition counseling for students with our on-staff registered dietitian and healthy menu choices with plant-based proteins, whole grains, and sustainable seafood options.

We are proud partners with CulinArt, a division of Compass Group and want to exceed your expectations every day!

Sincerely,

Van Sullivan
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JUST THE FACTS

30K
MEALS SERVED DAILY
2 DINE-IN LOCATIONS
10 RETAIL LOCATIONS

150K+
SQUARE FEET OF FACILITIES
3 PERMACULTURE GARDENS
1 FREIGHT FARM

8K+
MEAL PLANS SOLD PER SEMESTER TO RESIDENTIAL STUDENTS

20/7
OPEN 20 HOURS PER DAY
7 DAYS A WEEK

15K+
ON CAMPUS EVENTS CATERED PER YEAR

150+
VENDING MACHINES
3 FULL RETAIL MARKETPLACES
4 MINI-MARKETS

41K
POUNDS OF FOOD WASTE COMPOSTED ANNUALLY

30+
LOCAL FARMS SOURCING FROM A 250 MILE RADIUS

(631) 632-6517 • stonybrook.edu/dining
The Faculty Student Association (FSA) at Stony Brook University is the proud recipient of the **2019 Edwin R. Golden Award for Inclusive Excellence** from the National Association of College Auxiliary Services (NACAS) for acknowledging the need for attention to issues of cultural diversity. This award recognizes our outstanding campus leadership, activities and programs that promote cultural awareness and inclusion. This year’s program was a Black History Month celebration with James Beard Foundation award winner and celebrity chef Kwame Onwuachi from BRAVO’s “Top Chef,” where we combined food and culture with a flavor-forward kickoff event that highlighted the residential dining program.

*Long Island Business News (LIBN)* awarded FSA the **2019 Real Estate, Architecture and Engineering Award for Top Education Renovation**. LIBN honors those who help create and build Long Island’s future, recognizing dynamic and successful leaders in the commercial real estate community. Our top education renovation this year was the Market at West Side which focused on meeting the needs of our students and setting the standard for excellence in higher education retail locations.

The National Association of College and University Food Services (NACUFS) awarded FSA the bronze **2019 Sustainability Award for Outreach and Education**. NACUFS recognizes and honors member institutions that have demonstrated outstanding leadership in the promotion and implementation of environmental sustainability, specifically as it relates to campus dining operations. This award supports the globally accepted triple bottom line philosophy, a method of evaluating operational performance by measuring financial success as well as environmental sustainability and social responsibility—also known as “people, planet, profit.”

Each year, *Food Management*, a national and widely respected publication that features trends and best practices in the foodservice industry, honors the most innovative operations in the country. This year, the Faculty Student Association (FSA) took the grand prize for **Best Convenience Retail Concept for Jasmine Market**, a 550-square-foot store located in the Charles B. Wang Center featuring more than 100 new international grocery items, snacks and Pan Asian beverages.
2019 National Sustainability Award for Outreach and Education

2019 NACAS Edwin R. Golden Award for Inclusive Excellence

2019 Best Convenience Retail Concept at Jasmine

2019 Real Estate, Architecture and Engineering Award for Top Education Renovation-Market at West Side
CAMPUS DINING LOCATIONS

**EAST SIDE DINING**

Breakfast, lunch, dinner, late night and weekend brunch are available at this dine-in all-you-care-to-eat venue. Six retail restaurants and the Emporium convenience store are available.

**WEST SIDE DINING**

Breakfast, lunch, dinner, late night and weekend brunch are available at this dine-in all-you-care-to-eat venue. The Market at West Side convenience store offers groceries, sandwiches, snacks and coffee.

**JASMINE/MARKET**

An international food pavilion offering Korean, Indian, and Chinese cuisines, international market with hundreds of grocery items, made-to-order sushi and sashimi and a tea bar.

**ROTH FOOD COURT**

A retail dining location which offers made-to-order stations such as stir-fry and ramen, zoodles and homemade pasta, create-your-own omelets, customizable burgers and sandwiches, and Subway. Hot grab n’ go entrees and comfort-style sides, sandwiches and salads are also available.
HDV/GLS CENTER

Bagels, Sandwiches and Coffee: Freshly baked bagels, assorted spreads, bagel sandwiches and pizza bagels.

Hershey's: Hand-dipped ice cream cups, cones, sundaes, and shakes.

STARBUCKS™

MELVILLE LIBRARY, ROTH FOOD COURT, UNIVERSITY HOSPITAL

Full line of Starbucks™ hot and chilled espresso beverages and Teavana tea, frappuccinos, seasonal and specialty drinks, traditional Starbucks™ food menu for breakfast, lunch, dinner and snacking.

 Convenient pre-order available, download the GET mobile app today!

 AVENUE C

TABLER MARKET, LIFE SCIENCES, SCHOOL OF DENTAL MEDICINE CAFE

Avenue C: A new self-checkout micro-market offering coffee, fresh food choices, as well as Halal, Kosher and Vegan options. Tabler Market accepts Dining Dollars; Life Sciences and Dental Cafe accept Wolfie Wallet.

 SAC FOOD COURT

Enjoy made-to-order breakfast sandwiches, bagels, fresh fruit, yogurt and coffee. Grill, soup, sandwiches, sushi, pizza and Italian specialties, salad bar and deli. Try the made-to-order stir-fry and burritos stations.

 SAC MARKET

SAC Market is comprised of three distinct authentic, craveable and sustainable food concepts: Argo Tea Cafe, Craft Salads and Bowls and a marketplace with a Global Flavors hot food bar, grab and go sandwiches and snacks, soups, and fresh baked-on-campus pastries and sweets.
East Side Dining offers a dine-in (all-you-care-to-eat) venue, the Emporium convenience store and six retail restaurants.

Students can attend Global Nights and our Visiting Chef Series to enjoy international cuisines! Dine-in offers made-to-order omelets and hot breakfast, salad bar, pizza, pasta, grill station, soups, deli, desserts and more. Freshly prepared, premier entrées are always available at the International Market and Chef’s Table stations.

Vegan and vegetarian options are offered throughout dine-in plus there is an Oasis station which is free from the eight common allergens.

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. Kosher meal orders for Saturday and Sunday pickup must be placed by Thursday.

The Emporium 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.
URBAN EATS

Urban Eats Deli, Grill and Street Foods: Outrageous milkshakes, burgers, garden burgers, curly fries, mozzarella sticks and more. Vote for your favorite Street Foods to help decide the menu each week. Street Foods include empanadas, street tacos, mac and cheese bowls, poke bowls and more!

HALAL AND KOSHER

Halal NY: offers American and International infused menus with tandoor oven cooking, chicken wings, plus authentic Middle Eastern recipes with gyro, falafel, chicken, shawarma, salad, tabbouleh, hummus, baba ganoush, naan and new poutine menu.

Delancey Street Kosher Deli: New York-style glatt Kosher deli menu, grill favorites, soups, sides and salads.

FOOD TRUCK

The retail grill station at East Side Dining has been reimagined into a popular street foods and desserts pop up venue called the Changing Times Food Truck. Enjoy a menu rotation of massive cupcakes, customizable baos and loaded tater tots!

Students can follow @sbueats to find the dates and times of the pop up!

ISLAND SOUL

A much-loved authentic Caribbean concept by Jamaican Cafe featuring jerk chicken, oxtail, curry goat, wings, rice and peas, fried plantains and rasta pasta!

PIZZA VILLAGGIO

NY-style pizza made with hand-stretched dough, sweet flavorful San Marzano tomato sauce and all-natural, pure whole milk mozzarella. Enjoy hand-twisted garlic knots, calzone and stromboli. You can also choose cauliflower pizza crust!
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.

Each week students can attend Global Nights and our Visiting Chef Series to enjoy international cuisines! Dine-in offers made-to-order omelets and hot breakfast, salad bar, pizza, pasta, grill station, soups, deli, desserts and more. Freshly prepared, premier entrées are always available at the International Market and Chef’s Table stations. Enjoy authentic Asian cuisine at the Golden Bowl.

Vegan and vegetarian options are offered throughout dine-in plus there is an Oasis station which is free from the eight common allergens.

Halal protein options are available at Bob’s Grill and students can order a hot Kosher meal online 24 hours in advance to pick up at dine-in and eat with friends. Kosher meal orders for Saturday and Sunday pickup must be placed by Thursday.
**ROOTED**

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.

**BOB’S GRILL**

A student favorite, Bob’s Grill at West Side dine-in, named after distinguished Chemistry professor Robert (Bob) Kerber, has an exciting menu lineup which includes many customizable options such as burritos, tacos, crepes, waffles and fried chicken, wings, gyros, and zeppolis.

**OASIS STATION**

The Oasis concept is intended to provide menu options that are prepared without peanuts, tree nuts, fish, crustacean shellfish, eggs, milk, soy, wheat or gluten. Our culinary team is dedicated to offering minimally processed, fresh meals made from single-source ingredients without hidden additives or seasonings.

**CHEF’S TABLE**

The Chef’s table offers daily upscale menu options with multicultural cuisines and diverse menu items.
MARKET AT WEST SIDE

Taking a bus or driving is not always possible for students living on campus, so having resources accessible and available at all times is very important, and this convenience store offers a wide range of items, from gluten-free to healthy snacks to local and multicultural foods.

It offers a bagel and breakfast bar every morning, a sushi bar in the afternoons and evenings, and a selection of grab-and-go food and beverages, packaged snacks, groceries, fresh fruit, Good-To-Go sandwiches, salads, Hot Grab n’ Go, Seattle’s Best Coffee and Farmer Brothers Nitro Brew.

In addition, it offers essentials such as cookware, cleaning supplies and healthy and beauty aides to address the needs of students living in apartments and cooking buildings.
**MARTKET**

The convenience store on the west side of campus offers a variety of grab n’ go food and beverages including healthy snacks and local Long Island products as well as health and beauty aids.

It also offers cooking essentials such as cookware and grocery items, addressing the needs of students living in apartments and cooking buildings.

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**LONG ISLAND LOCAL**

Fresh local produce, North Fork chips, Tate’s Cookies, Doug’s Lemonade, Lucky Lou’s rice pudding, and Lucy’s Gluten Free Cookies.

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**GROCERY STAPLES**

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.

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**GRAB N’ GO**

**Hot Grab n’ Go:** Meals from Fuze Pan Asian, Tuscan, Chef’s Table. Additionally you can purchase fresh sandwiches, salads and sushi.

**Good-To-Go:** Daily breakfast bagel bar, fruit cups and protein packs.

**Korean Grab N’ Go:** Enjoy favorites such as mini kimbap bulgogi (Korean seaweed/rice rolls with marinated beef and veggie fillings), the O-Dang (odaeng, a fishcake side dish similar to a crab cake) and Janjorim (a sweet-salty-spicy beef side dish). Kimchi is also available, as is O Jing A (Korean boiled squid with gochujang).
The SAC Market has been transformed into a multiconcept food service establishment offering three distinct authentic, craveable and sustainable food concepts: Argo Tea Cafe, Craft Salads and Bowls and a marketplace with a Global Flavors hot food bar.

At Craft Salads and Bowls you can build your own salad or choose a curated salad, grain bowl or hot bowl.

The marketplace offers food by the ounce and a rotating menu of diverse menu options, grab and go sandwiches and snacks, soups, and fresh baked-on-campus pastries and sweets.

Argo Tea offers twelve different flavors of teas on tap, chai or matcha vanilla teappuccinos, bubble teas, or “build your own” tea where you can choose the tea, flavor shot and type of milk you desire.
ARGO TEA

Argo Tea offers a wide variety of beverages and savory treats. Bakery items include spinach and feta or leek and parmesan puff pastries, and brioche sliders.

The vegan muffins are made with wholesome ingredients and come in yummy flavors such as green tea and lemon poppyseed.

SBU SWEETS

Students on the go can enjoy grab and go sandwiches and snacks, soups, and fresh baked-on-campus pastries and sweets.

CURATED SALADS

Curated salad menu options rotate daily and include Santa Fe, Southern Fried Chicken or Mediterranean.

HOT BOWLS

The trendy hot bowls include Spicy Chicken, Southern Mashed Potato Bowl or Memphis BBQ Beef Brisket.
Located in the center of campus the SAC Food Court offers breakfast and lunch.

Breakfast selection includes an omelet station, eggs to order, breakfast sandwiches, bagel bar, fresh fruit and yogurt, parfaits, Green Mountain Coffee and Farmer Brothers Nitro Brew!

Lunch and Dinner options include Deli, Noodle bar, Salad bar, burritos and bowls, Skillets, Asian Stir-Fry, Tuscan Italian specialties, Grill burgers, sandwiches and tenders, soups, Green Mountain Coffee, Good-To-Go sandwiches, salads, sushi and snacks.
Deli
This station is a full service deli offering a variety of daily specials and a build your own wrap or sandwich option.

Tuscan
Featuring Italian specialty entrées, pizza slices, calzones, garlic knots, pasta bowls and skillets.

Stir-Fry
Choose from a rotating menu of stir-fry options with a selection of noodles, rice, proteins, veggies and specialty sauces!

Cocina
Offers your favorite made-to-order burritos and bowls featuring fresh ingredients like pork carnitas, chicken asada, black beans, a variety of cheeses, and guacamole.
ROTH FOOD COURT

Overlooking Roth Pond is Roth Food Court, a retail dining location which offers made-to-order stations such as stir-fry and ramen, zoodles and homemade pasta, create-your-own omelets, customizable burgers and sandwiches, and Subway™. Roth offers grab and go meals and convenience items for dining on the go!

With the meal exchange add-on option, students can enjoy retail concepts at Roth using a meal swipe.

*Starbucks™ is located on the lower level of Roth Food Court.*
SMASH N’ SHAKE
Smashed and veggie burgers, grilled cheese, chicken sandwiches/tenders, seasoned shaker fries, milk shakes, traditional/boneless chicken wings, lettuce wraps, and Freight Farm salads.

TUSCAN
Italian entrées and sides, flatbread pizza, hero and panini sandwiches, create-your-own pasta bowl with handmade pasta and zoodles, plus signature series specials.

FUZE PAN ASIAN EXPRESS
Create your own stir-fry and choose white or brown rice or lo mein, protein, veggies and sauce. Signature series specials are offered daily.

BRUNCH ALL DAY
Create-your-own omelet or burrito, egg sandwiches, and signature series specials.
Since its inception in 2002, 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 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 combine food and entertainment with performances from student organizations.
INTERATIONAL MARKET

Over 100 different international grocery items, 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.

SUSHI AND CHINESE

Sushi Do: Made-to-order hand rolled sushi, sushi burritos, poke bowls and bento boxes.

Chinese: Rice and noodle bowls, fried dumplings, spring rolls, miso soups and original chicken wings.

KOREAN AND INDIAN

Korean: BibimBap, DupBap and GookBab, Katsu Chicken.

Indian: Hibachi Station, Egg Curry, Oven Fried Naan, Tikka Masala.

TEA HOUSE

Bubble tea, cheese tea, 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!
GET CONNECTED

CAMPUS CARD APP

The Stony Brook University meal plan and Wolfie Wallet app gives you the ability to manage your funds on your ID card anywhere, anytime. You can also view locations for on campus merchants, vending snack machines and more!

- Check Your Balance
- Add Money
- Report Your Card Lost
- View Transaction History

GET MOBILE

Download the Get Mobile App and skip the line! Available for food and beverages at the Starbucks at Roth and Melville library and The Market at West Side.

Order up to 5 days in advance! Pay with Wolfie Wallet, Dining Dollars or Credit Card.

Download the apps today!
CAMPUS DINING MAP

1. WEST SIDE DINING*
2. HDV/GLS CENTER
3. ROTH FOOD COURT
4. TABLER MARKET
5. JASMINE/MARKET
6. STARBUCKS
7. SAC FOOD COURT
8. SAC MARKET
9. EAST SIDE DINING*

(631) 632-6517 • stonybrook.edu/dining
Stony Brook University meal plans are for all students and offer great value, variety and convenience! With a vast number of dining locations and convenient hours, students can connect, refuel, and save time and money. Plus, all purchases made with dining plans are sales tax-free! We offer flexible dining plans for resident and commuter students. Unlimited meal plans include unlimited swipes to dine-in (all-you-care-to-eat) locations, dining dollars for retail locations and guest passes to bring a friend or family member to dine-in.

The new commuter meal plans offer dining dollars and bonus meal swipes for dine-in so students get more value than the price of the plan. Dining dollars rollover from fall to spring so students have the entire academic year to use them. Students can upgrade their meal plan at anytime and downgrade during the first two weeks of the semester. All meal plans end on May 21, 2021.

For meal plan requirements and frequently asked questions please visit our website at stonybrook.edu/mealplan.
MEAL PLAN TERMINOLOGY

**DINE-IN LOCATIONS**
- Use a meal swipe at East Side or West Side dine-in and stay as long as you’d like!
- Try as many food options as you wish from all of the food platforms
- Continuous service from morning to night

**TAKE-OUT AT DINE-IN**
- You can use one meal swipe per day for take-out in lieu of a meal at dine-in

**RETAIL LOCATIONS**
- Use Dining Dollars to dine on the go
- Retail locations only accept: Dining Dollars, cash, credit and Wolfie Wallet

**DINING DOLLARS**
- Included with all unlimited meal plans
- Equivalent to $1
- Add additional dining dollars any time

**MEAL SWIPES**
Meal Swipes can be used to pay for a meal at dine-in locations. The dine-in facilities are located at East Side Dining and West Side Dining. Dine-in meal swipes do not rollover and expire at the end of each semester.

**GUEST PASSES**
Unlimited meal plans include guest passes, which can be used to swipe in a friend or visiting family member. Guest passes may be used at West Side and East Side dine-in only.

**MEAL EXCHANGE**
Students with an unlimited meal plan can purchase the meal exchange add-on option to use a meal swipe at retail locations. Meal Exchanges save you money and can be used for preset menu options at the SAC Food Court, Roth Food Court and some East Side Dining retail locations.

**ROTH MEAL EXCHANGE**
If you are a student living in Roth or Tabler Quads and have an unlimited meal plan, you may use a Meal Swipe (one per day) at the following Roth Food Court locations: Smash n’ Shake, Fuze Pan Asian Express, Tuscan Bistro or Subway. All students can use Dining Dollars and Wolfie Wallet anytime at Roth Food Court! Please let the cashier know when you would like to use a meal exchange.
BENEFITS OF THE MEAL PLAN

**Swipe, Eat, Enjoy**
Swipe your ID card and enjoy “All You Care to Eat” options at East Side Dining and West Side Dining dine-in locations. Students living in Roth and Tabler with unlimited meal plans receive one meal exchange per day at Roth Café.

**Allergen Friendly**
Dine-in locations accommodate special dietary needs plus all students can receive free nutrition counseling.

**Fresh And Healthy Choices**
Healthy options throughout campus and the opportunity to try diverse menu offerings.

**Flexible Dining Dollars**
Use the flexible dining dollars on your ID card to dine on the go at:

- Market at West Side
- HDV/GLS
- SAC Market
- Tabler Market
- Jasmine Asian Food Court and Market
- Student Activities Center (SAC) Food Court
- East Side Dining retail food concepts + Emporium

**Eat, Study, Socialize**
Use your guest passes included with your meal plan to bring a friend or visiting family member to dine-in locations

**Take Food To Go**
You can choose the take-out option at either dine-in location once per day.
COMMUTER MEAL PLANS: FLEXIBLE OPTIONS FOR STUDENTS ON THE GO

Commuter *Block* Plan

$2,175 per semester

48 Dine-In Meal Swipes
1,150 Dining Dollars

*Best Value!*

Commuter *900* Plan

$900 per semester

15 BONUS Dine-In Meal Swipes
900 Dining Dollars

Commuter *600* Plan

$600 per semester

10 BONUS Dine-In Meal Swipes
600 Dining Dollars

Commuter *300* Plan

$300 per semester

5 BONUS Dine-In Meal Swipes
300 Dining Dollars

FIRST YEAR RESIDENT MEAL PLANS: NEW AND TRANSFER STUDENTS

The following plans offer *unlimited* visits to dine-in locations and *one* take-out meal per day.

**Wolfie *Standard* Plan**

$2,676 per semester

Unlimited Meal Swipes
includes 6 Dine-In Guest Passes
and 50 Dining Dollars

If you do not select a plan, you will be placed
on this plan. You can upgrade your plan
at any time or add additional dining dollars.

**Wolfie *Plus* Plan**

$2,876 per semester

Unlimited Meal Swipes
includes 8 Dine-In Guest passes
and 250 Dining Dollars

Recommended for international and out of
state students residing on campus during
break periods when dine-in locations are closed.

**Wolfie *Premium* Plan**

$3,126 per semester

Unlimited Meal Swipes
includes 10 Dine-In Guest Passes
and 500 Dining Dollars

Recommended for student athletes.

RETURNING STUDENTS: RESIDENT MEAL PLANS

Returning resident students may select unlimited meal plan or any of the plans below.

**48+ Plan**

$2,175 per semester

48 Dine-In Meal Swipes
1,150 Dining Dollars

Approx. 6 meals per week
at retail locations

**80+ Plan**

$2,415 per semester

80 Dine-In Meal Swipes
900 Dining Dollars

Approx. 4-5 meals per week
at retail locations

**160+ Plan**

$2,415 per semester

160 Dine-In Meal Swipes
250 Dining Dollars

Approx. 2-3 meals per week
at retail locations

**1650 Dining**

$2,242 per semester

1,650 Dining Dollars

This plan is better suited
for students who reside
in cooking buildings

**Add On Meal Exchange:** Use to purchase a preset menu option at retail locations

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Dine-In Door Prices: **Breakfast** $8.50 • **Lunch/Brunch** $12 • **Dinner** $13 • **Late Night** $10

Meal plans are tax-exempt. Dining Dollars rollover from the Fall to Spring semester! Meal Exchanges and Guest Passes and Block Meals do not rollover.

(631) 632-6517 • stonybrook.edu/mealplan
Diversity at Stony Brook University is valued and integral to our success as an institution of higher education. Multicultural awareness, knowledge, and skills are essential to creating a just, open, and supportive campus climate where students have a strong sense of belonging and all members of the campus community feel welcome.

The Faculty Student Association (FSA) brings together exciting collaborative programs, services, learning experiences, and opportunities with guest chefs and authors that develop culturally relevant meals along with student performances to celebrate diversity and promote greater inclusion for all members of the Stony Brook University campus!
Chef Walter Whitewater and Lois Ellen Frank cooking for Native American Heritage Month.

Chef Kelvin Fernandez at Hispanic Heritage Month.

Chef Kwame Onwuachi at his book signing for Black History Month.

Food Network Chef Aarti Sequeira • Asian/Pacific Islander/Desi American Heritage Month.
Teaching Kitchen is a hands-on culinary experience where students can explore food, learn cooking skills and nutrition in an engaging and collaborative environment.

This pop-up kitchen is used to offer free culinary classes that teach students how to prepare and cook delicious meals, where the meals come from and the impact on their bodies, communities and the environment. Students can enter to win a seat at Teaching Kitchen with celebrity chef guest appearances too!
Chef Jehangir Mehta cooks a root-to-stem meal with students.

Black History Month recipe contest winner.

Food Chemistry Edible Experiments.
NUTRITION, HEALTH AND WELLNESS

Calories are listed on all menu signage at the location. All other nutritional information is listed via Nutrislice on the website and app and includes serving size, calories, total fat, saturated fat, iron, vitamin C, cholesterol, sodium, total carbs, dietary fiber and protein.

Allergen information can also be filtered using the Nutrislice app. Specific foods can be identified that contain the eight common allergens - milk, egg, wheat, soy, peanuts, tree nuts, fish and shellfish so students with allergies can avoid these options. The app also identifies other dietary needs such as vegan, vegetarian and Halal items.
Save Time, View Menus Before Going to the Dining Location

Apply Filters for Your Preferences

Find Nutrition Content

Special Event and Theme Night Notifications

Welcome to Stony Brook University Menus!

powered by nutrislice

I agree to the terms and conditions

View Menus

(631) 632-6517 • stonybrook.edu/dining
DIETARY NEEDS

Eat Well: Creations incorporate whole, naturally flavorful and nutritious foods prepared with healthful cooking methods.

Vegetarian Offerings: Contain no meat, fish or poultry, nor any meat products such as soup base.

Vegan Offerings: contain no meat, fish, eggs, milk or other animal-derived products such as honey.

Kosher Meals: Available upon request at both dine-in locations or students can customize their meal by ordering 24 hours in advance online. Kosher meal orders for Saturday and Sunday pickup must be placed by Thursday.

Delancey Street Kosher Deli: Retail dining located at the Emporium at East Side Dining

Halal Options: Available at both dine-in locations.

Halal NY: Retail dining located at East Side Dining

Oasis Grill & Oasis Station: Offers a menu at dine-in without the 8 major allergens or gluten.
MEET THE DIETITIAN

Laura Martorano, MS, RD, CDN
FREE nutrition counseling to all students!

Laura Martorano, the CulinArt Registered Dietitian, has been practicing as a RD for the past six years. Laura has experience providing nutrition counseling, implementing menu planning and providing medical nutrition therapy. She assists individuals who require basic nutritional counseling as well as those who have various diseases and/or gastrointestinal disorders.

Laura’s goal is to promote nutrition and wellness to the students on campus. She is available to help them to reach their nutrition goals throughout the school year. Laura hosts multiple events such as Wellness Wednesday tablings, Teaching Kitchen, dining tours and nutrition workshops.

She is eager to work with many students on campus to promote a healthy, nutritious lifestyle.

Questions about dietary needs and food allergies?
Email: Laura.martorano@stonybrook.edu
Phone: 631.632.9979
From operating an automated hydroponic farm, to purchasing seasonal produce from over 30 local farms to reducing food waste, the Faculty Student Association (FSA) and CulinArt strive to provide an exceptional dining experience that is environmentally responsible. We are committed to researching, understanding, and incorporating emerging best practices in procurement, facilities management, and health and wellness. Our sustainability programs are based on a continuous cycle of research, reflection, improvement, and communication, which is why education and outreach is paramount.

The lessons learned with all of our sustainability initiatives are that each small step helps grow the program exponentially through partnerships with campus departments and student groups to make Stony Brook University a greener 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 and offers free tours to show students the radishes, lettuces and herbs grown that yield over 250lbs. of produce per semester.

PERMACULTURE GARDENS

FSA worked with seniors in the *Sustainability Studies Program* to analyze the proposed garden sites, research campus gardens around the country, and work to understand the opportunities and challenges to designing, building and operating a successful campus garden.

Our cutting-edge sustainability program converts underused grass lawns on the campus into edible, low-maintenance, and easily replicable gardens. Sustainability Studies students volunteer their time to build raised beds and weed the gardens before planting in early spring.
REDUCE, REUSE AND RECYCLE

The Waste Not program is a tool that tracks, measures, and reduces food waste by focusing on production waste, overproduction, and unused/out of date inventory. In the United States, 40% of all food produced is sent to landfills. The food degradation process in landfills forms methane, a greenhouse gas around thirty times more potent than carbon dioxide. Campus Dining implemented this program to reduce waste by analyzing the products we purchase and how much is produced per meal period.

Our campus composting system is thriving as well. The compost created is used in the landscaping and flower beds throughout campus. Dining service employees first separate biodegradable waste from other kitchen waste. Two times a week, the food waste is transported from the campus kitchens to Roth where volunteers mix it with coffee grinds and bulking agent to send to the aerobic compost vessel.

REDUCING PLASTIC

Dining locations have transitioned away from using disposable plastics and instead are using compostable containers made from sugarcane, paper products and Greenware, drink cups and containers made entirely from annually renewable plants – not petroleum. This impactful transition away from disposable plastics annually eliminates the use of over one-million plastic serveware items across campus. We have eliminated plastic bags from all dining locations. Customers can bring their own reusable tote or purchase one at our convenience stores. Our partner CulinArt has absorbed the costs of eliminating the plastic waste produced in dining halls, so that it doesn’t impact retail prices and meal plan costs.

The reusable takeout container program reduces plastic waste on campus. Students can participate in this program and use their container to take food out at East Side Dine-in, West Side Dine-in and Roth Food Court.
MAKE AN IMPACT: GIVE CLEAN WATER, TRACK YOUR FOOTPRINT AND STAY HYDRATED

Small actions can have a big impact. The Office of Sustainability and FSA have partnered to launch a sustainability program called Fill it Forward. The Fill it Forward program offers free cup tags to students to promote sustainability, hydration and philanthropy.

When a Fill it Forward tag is scanned with the app, users help give a symbolic ‘cup of clean water’ that is equivalent to a minimum $0.02 donation from Cupanion. These individual actions add up quickly and as project milestones are achieved, Cupanion sends donations to their charitable partners who specialize in clean water initiatives.

Thousands of disposable cups have been prevented from going into landfills, which reduces plastic from polluting our oceans and helps to give clean water to those in need through Cupanion’s partnership with WaterAid.

RECYCLEMANIA

Over an eight-week period, Stony Brook University reported the amount of recycling and trash collected each week to be ranked in various categories like Minimizing Food Waste, Electronics Recycling, Race to Zero Waste Building, and Case Study based on who recycles the most on a per capita basis. The main goal is to increase student awareness of campus recycling and waste minimization.

Stony Brook University has received high rankings in the competition one of the top 15 schools in the Food Organics category one of the top 20 schools in the Per Capita Classic category.

Facilities and Services offered free recycling services for office paper and cardboard clean-ups, eWaste pickups, and complimentary confidential document shredding. Be sure to join the “Race to Zero Waste” kickoff event each year as we heighten awareness about recycling and resource management, decreasing the University’s carbon footprint and impact on the environment, and lowering the quantity of waste generated by reducing, reusing and recycling.
FOOD WASTE REDUCTION

FSA and CulinArt have recently partnered with the 
Food Recovery Network, a national nonprofit that helps fight food waste and hunger by recovering perishable food that would otherwise go to waste and donates it to those in need. Student volunteers recover surplus food from campus catering and transport it to our hunger-fighting partner agency, which is Island Harvest. Volunteers deliver food locally to organizations such as Hands Across Long Island in Central Islip.

FAIR TRADE COFFEE

We proudly serve Brooklyn Roasting Company (BRC) coffee which supports sustainable, environmentally friendly farming and trade practices that provide tangible benefits for farmers and other workers all along the coffee supply chain. BRC produces over 90% of their coffees as fair-trade, which supports sustainable, environmentally friendly farming and trade practices that provide tangible benefits for farmers and other workers all along the coffee supply chain. They strive to lessen their impact on the environment by reusing and recycling metal canisters and using vintage or built-in-house furniture in their cafes.
LOCAL FARM TOURS

During the summer months, we offer a behind-the-scenes farm tour to students through our food purveyor - J. Kings. Supporting local farms such as Rottkamp’s and Schmidt’s farm ensures the survival of family-owned agriculture on Long Island. Students also tour the production facility at the J. Kings warehouse to see how food actually goes from farm to table. Local farmers offer “pop up stations” at our dine-in locations to offer food samples and educate students about using natural resources and utilizing both primitive and advanced technologies such as motorized equipment, modified housing for animals and biotechnology, which allow for improvement in agriculture.

LOCAL SOURCING

Buying local helps us reduce transportation costs and exhaust emissions. Our sustainable dining program sources over 50% of our produce from local farms. To bring the freshest produce to campus, we source locally 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.

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.
FARM SHARE PROGRAM

Focusing on sustainable agriculture and reminding people of the importance of knowing where their food comes from, we offer a community supported agriculture (CSA) farm share program that enables the campus community to select vegetables, fruits, and eggs. From late spring until late fall, a local Long Island farm delivers to campus for the convenience of easy pickup. Each farm share box includes recipes and the program offers custom boxes and payment plans.

FARMERS FRIDGE

Farmers Fridge brings innovation and sustainability to vending options on campus. With six locations on campus, this vending program offers high-quality and seasonal ingredients from local partners wherever possible, sold in sustainable mason jars. The fridges are stocked based on real-time demand, minimizing food waste and connecting customers with the meals they crave. The jars are BPA free and 100% recyclable with a depository slot right on the machine. Customers can keep the containers or return them to be recycled. User-friendly touchscreen technology allows customers to explore the menu with ease, pay with a swipe of their credit card and enjoy their meal on the go. Unpurchased meals are donated to local food pantries, providing responsibly sourced nutrition to community members in need.