

SBU EATS

2025 - 2026 DINING GUIDE



Stony Brook University

STONYBROOK.EDU/SBUEATS



SBU EATS



SBU_EATS

SOME KIND WORDS AND MOMENTS OF HOSPITALITY

"Just a quick thank you for a lovely reception presentation at our event last night in the Shore Club. Everyone thoroughly enjoyed it."

KIMBERLY HACHMANN,
Accreditation and Education
Effectiveness Coordinator,
Office of Educational
Effectiveness

"I would like to extend my gratitude to you and to the CulinArt team for your assistance with the recent CAS New & Promoted Faculty Celebration on October 22, 2024. Your prompt response to my inquiry regarding the food quantity and your swift action to address the situation were greatly appreciated. It is always a pleasure to work with such a responsive and dedicated team."

ANNAMARIA GOUNARIS,
Assistant to the Dean, College of Arts and Sciences

"The chefs provide great service to me every time I visit, particularly Chef Ralphie. He treats everyone with amazing service, often personally preparing food when customers make special requests. He treats everyone around the dining hall with exceptional care, and I very much appreciate his efforts."

BRIAN H. KIM '27,
Chemistry

"I just wanted to send along our thanks for the delicious lunch that you provided History today - the chicken salad was perfect! Please thank your chefs and tell them job well done! Everyone was super happy with all of the sandwiches and salads."

ERIN GIULIANO,
Business Administrator / Undergraduate Program Advisor,
Department of History

"I just wanted to tell you how nice everything was for our lunch today. Thank you so much, we really do appreciate it. We also had a cocktail event in the Wang Center East Hall last night and everything was wonderful there too."

ALICIA DEROSALIA,
Administrator, Turkana Basin Institute
Department of Anthropology

A MESSAGE FROM OUR EXECUTIVE DIRECTOR

The entire SBU Eats dining team and I are ready to serve up another incredible year of bold flavors, exemplary hospitality, and exciting innovations across campus. Whether you're returning to a favorite dining spot or trying something new, we're committed to making every meal memorable.

Year after year, our program continues to earn national recognition, a point of pride for our entire team. From Executive Chef Kevin Kenny winning a gold medal at the 2025 NACUFS Culinary Challenge for his exceptional culinary talent, to the development of a nationally acclaimed sustainability program that promotes climate-conscious dining through food donations, hyper-local campus-grown produce, and award-winning initiatives that support sustainable food systems and low-carbon menus, our commitment to excellence in campus dining runs deep.

Our passion for sustainability comes to life through practical, impactful efforts such as reusable to-go containers, climate labeling, and a chef-driven food waste tracking system. We also proudly participate in the New York State Food Product Program, prioritizing local sourcing and reducing the environmental impact of every plate we serve.

At the heart of everything we do is our dedication to outstanding hospitality. Our team is committed to creating dining areas where students, faculty, and staff feel truly at home. Whether it's a friendly hello at the register or attentive, personalized service throughout our dining locations, we go above and beyond to ensure every guest feels welcomed, appreciated, and cared for.

We continually strive to deliver an award-winning dining program that results in raving fans, and this past summer, we took that commitment even further by remodeling both West Side and East Side dine-in, transforming these locations into more spacious and inviting dining locations that foster connection and a sense of community.

SBU Eats is proud to introduce Nathan's Famous at East Side Dining, a new full-service dining concept on campus. Located next to Carvel at the back of the boulevard, this exciting new retail spot stands out by offering table service, a first-of-its-kind experience at Stony Brook University. Guests can sit back, relax, and enjoy a full-service menu featuring classic hot dogs, fried shrimp, and more.

Together, we will continue to grow a dining program that exceeds the expectations of the Stony Brook University community. Our goal continues to be, "creating community one meal at a time." We welcome your valuable feedback and look forward to having you be our guest at all our locations. Enjoy!

View our [SBU Eats dining guide online](#) and explore all of the great options available!

Sincerely,



Dr. Diana Walker Kubik
Executive Director
Auxiliary Services Association
Stony Brook University





SAVOR THE SUCCESS: CAMPUS EXECUTIVE CHEF AWARDED GOLD MEDAL AT NACUFS

SBU Eats Regional Executive Chef Kevin Kenny was awarded a gold medal at the renowned National Association of College & University Food Services (NACUFS) 2025 Culinary Challenge. This prestigious competition, sanctioned by the American Culinary Federation (ACF), took place in Myrtle Beach, South Carolina, bringing together top collegiate chefs from across the nation.

“I am incredibly proud of Chef Kevin Kenny and this recognition is a testament to his exceptional talent, dedication, and passion for the culinary arts,” stated Rich Maha, SBU Eats regional director of operations. “On behalf of our entire team, I congratulate him on this remarkable accomplishment.”

Competing against some of the most skilled culinary professionals in higher education, Chef Kenny showcased his exceptional creativity, technical expertise and sportsmanship. The annual NACUFS Culinary Challenge provides a platform for chefs to demonstrate their mastery in preparing innovative and high-quality dishes under strict competition guidelines. His performance earned him not only a gold medal from the ACF but also an impressive second-place finish in the Northeast Region.

“This is an incredible honor, and I am grateful for the opportunity to represent Stony Brook University at this prestigious event,” said Kevin Kenny. “Competing at this level pushes me to elevate my craft, and I am proud to bring this recognition back to our campus community.”



VIEW ARTICLE

Scan the QR Code to view the full article on **SBU News**.

TABLE OF CONTENTS

I. MEAL PLANS	
Meal Plan Terminology.....	5
GET Mobile.....	6
Meal Plans.....	7
II. CAMPUS DINING LOCATIONS	
Nutrislice.....	9
East Side Dine-In/East Side Retail/Emporium Market.....	11
Nathan’s Famous®.....	13
West Side Dining and Market at West Side.....	15
Student Activities Center (SAC) Food Court.....	17
Starbucks® and Dunkin’® Locations.....	19
Roth Cafe Retail Locations.....	21
Additional Retail Dining Locations.....	23
III. NUTRITION AND CAMPUS WELLNESS	
Meet your Wellness Team.....	25
Wellness Services.....	26
Cooking From Home Program.....	27
Teaching Kitchen.....	28
IV. SUSTAINABILITY	
Our Approach to Sustainability.....	29
V. CATERING	
CulinArt Group Catering Collection.....	31
SBU Eats Scholarship Fund.....	32
VI. GET INVOLVED	
Student Employment Opportunities.....	33



MEAL PLANS

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.
- Guest Swipes are forfeited at the end of every semester.

DINING DOLLARS

- Dining Dollars may be used at any dining location including dine-in. Dine-in pricing is based on the door rate for each meal period (breakfast, lunch, brunch, dinner and late-night). Save 10% on the door rate at dine-in when you pay using Dining Dollars. Scan the QR Code to view rates.
- Additional Dining Dollars can be loaded to any meal plan at any time through the GET Mobile app.
- Dining Dollars rollover from fall to spring and expire on commencement day.

ROTH MEAL EXCHANGE

- All students on the unlimited meal plan have the option to use up to 54 meal exchanges per semester (two per day) at Roth Cafe. A meal exchange can be used at Roth Cafe kiosks and Subway® registers to purchase one of the preset menu options. Meal exchanges do not rollover from fall to spring. Scan the QR Code to view the preset menu.
- *Roth Meal Exchanges cannot be used at Popeyes® or Starbucks®.*



VIEW PLANS



VIEW FAQs



END DATES
AND TERMS



DOOR RATES

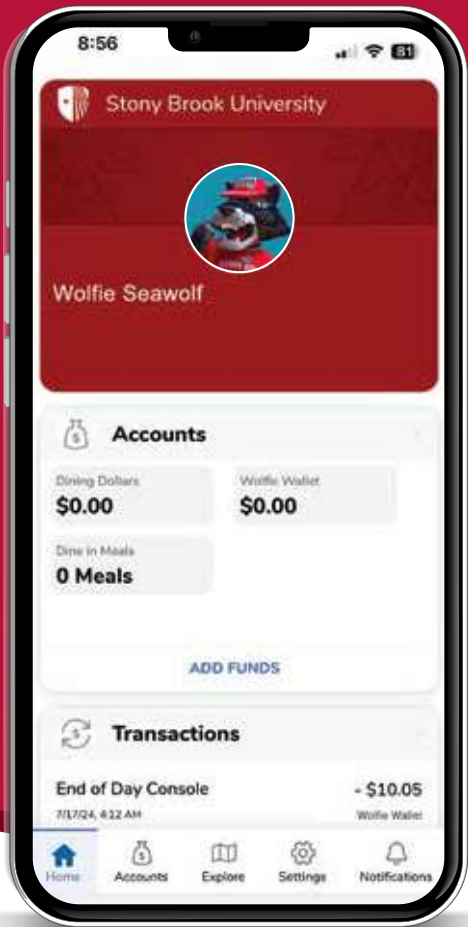


MEAL EXCHANGE
PRESET MENU

GET

MANAGE YOUR MEAL PLAN WITH GET MOBILE

Available from the web or as a mobile app for Android or iPhone. Login using your NetID and NetID password.



View Transactions

Review recent purchases made with your Meal Plan and Wolfie Wallet accounts.



Check Account Balances

Review remaining funds on your account to ensure you stay on budget for the semester.



Add Funds

Conveniently add funds to your Meal Plan and Wolfie Wallet accounts from the GET Mobile app or website.



Request Funds

Send a request to have a parent or guardian add funds to your account.



GET MOBILE LOGIN

QUESTIONS? WE'RE HERE TO HELP!

Phone: (631) 632-6517 • Email: mealplan@stonybrook.edu • Web: stonybrook.edu/mealplan

SBU EATS MEAL PLANS

BEST MEAL PLAN VALUE

Unlimited*

Unlimited Meal Swipes

Use at Dine-In as many times as you'd like throughout the day!

5 Guest Swipes

per semester
Use at Dine-In for visiting family members and friends!

500 Dining Dollars

per semester
For use at any dining location!

2 Daily Dine-In Takeout Meals

Using your SBU Eats Goes Green container!

54 Roth Meal Exchanges

per semester (up to 2 per day)
at Roth Cafe

\$3,725
per semester

110 Block + 1050 Dining Dollars

110 Meal Swipes

per semester
For use at Dine-In

1050 Dining Dollars

per semester
For use at any dining location!

\$2,925
per semester

2600 Dining Dollars

2600 Dining Dollars

per semester
For use at any dining location!

\$2,600
per semester

*All resident students (including transfer students) in their first and second semester are **required** to be on the *Unlimited* meal plan.

Additional Dining Dollars may be added to any plan at any time throughout the semester! Dining Dollars rollover from fall to spring and expire on commencement day in the spring. Meal Swipes, Guest Swipes and Roth Meal Exchanges expire at the end of each semester. All meal plans selected are ANNUAL (fall and spring) agreements. Students are billed for a new meal plan each semester.



LET US HELP YOU STAY ON BUDGET!

Scan the QR Code or visit stonybrook.edu/mealplan for a weekly Stay on Budget chart.



Apartment 550

550 Dining Dollars

per semester
For use at any dining location!

\$500
per semester

Commuter 550

550 Dining Dollars

per semester
For use at any dining location!

\$500
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

Additional Dining Dollars may be added to any plan at any time throughout the semester! Dining Dollars rollover from fall to spring and expire on commencement day in the spring. All meal plans selected are ANNUAL (fall and spring) agreements. Students are billed for a new meal plan each semester.

BENEFITS:

★ SAVE MONEY WITH EACH PURCHASE!

All meal plans are tax-exempt!

★ BILL TO YOUR STUDENT ACCOUNT

All plans (with exception to the prepaid Budget Plan) may be billed to your student account.

★ DISCOUNT AT DINE-IN

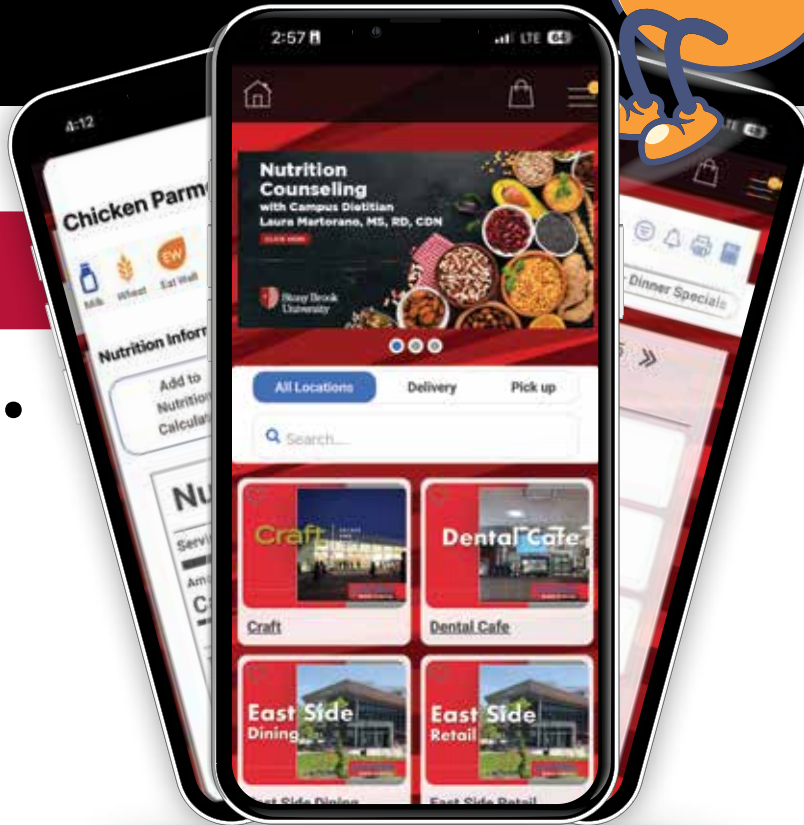
Save 10% when you use Dining Dollars to pay the door rate at dine-in. Scan the QR Code to view rates.



DOOR RATES



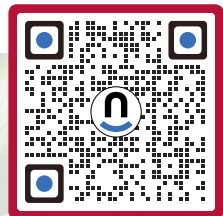
VIEW PLANS



HUNGRY? SKIP THE LINE.

Fast • Easy • Convenient

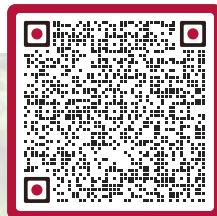
- Place mobile orders for pickup
- View menus
- Find nutrition information
- Use filters for dietary needs



MENUS & ORDERS

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

Available for download at:



HOW-TO
MOBILE ORDER

NUTRITION INFORMATION

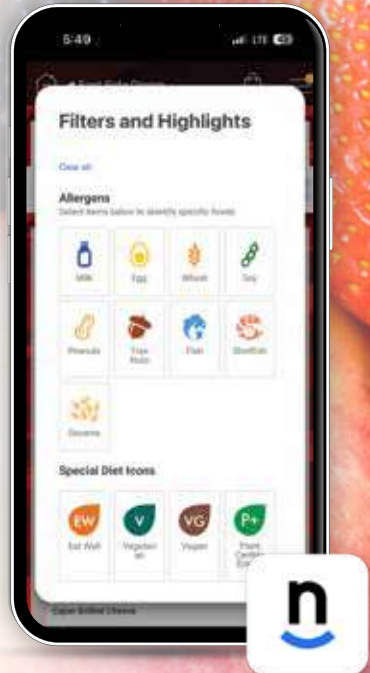
1. Go to the dining location of your choice and click on any item to review its detailed Nutrition Facts, including calories, macronutrients, and ingredients.
2. Tap **"Add to Nutrition Calculator"** on any item to calculate your meal total.
3. To review nutrition information for multiple items, use the Nutrition Calculator by clicking **"Add to Nutrition Calculator"**.
4. Click the **menu icon** ≡ in the top right and select **"Nutrition Calculator"** to view combined nutritional information for your selected meal.
5. Use the drop-down menu under each item to adjust the portion sizes.



DIETARY FILTERS

Easily filter for allergens and dietary preferences using the following steps:

1. Select the **filter icon** ≡ in the top right of the app.
2. Select items from the list you wish to filter and exit out of the filter selection menu.
3. Your selected filters will be **highlighted in yellow**. Allergens will be crossed out in **red**.
4. To clear your filters, hit **"Clear all"** at the top of the filter menu or tap any item to deselect it.




EAST SIDE DINING





 John S. Toll Drive


EAST SIDE DINE-IN

- Chef's Table
- Deli
- Pizza and Pasta
- Grill
- Rooted (Vegan)
- Graze
- Dessert bar

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

RETAIL LOCATIONS

- Wicked Wingz 
- Cocina Fresca 
- Halal NY 
- Emporium Market
- Island Soul
- Delancey Street 
- Carvel® 
- Nathan's Famous® 

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

Mobile Ordering Available 

**Carvel® mobile ordering available for ice cream cake orders only.*



ABOUT EAST SIDE DINING

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

Dine-in offers hot breakfast including made-to-order omelets, salad bar, soups, pizza, pasta, grill station, deli, desserts and soft serve ice cream. Freshly prepared, premier entrées are always available.

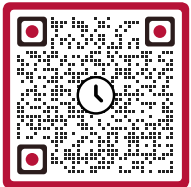
Vegan and vegetarian options are offered throughout dining venues.

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.



MENUS & ORDERS



VIEW HOURS



VIRTUAL MAP

EAST SIDE DINING RETAIL LOCATIONS



WICKED WINGZ

Enjoy crispy 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

Cocina Fresca offers customizable burritos and bowls just the way you like it!



HALAL NY

Halal NY offers great Halal menu options including customizable salads and platters, sandwiches, wraps, gyros and falafel.



EMPORIUM MARKET

The Emporium Market offers an array of grab-and-go options, beverages, healthy snacks, Nescafé® Core Barista coffee, as well as everyday essentials.

You will also find F'real Shakes & Smoothies and a section of the Emporium dedicated to small and minority owned businesses launching new products.



DELANCEY STREET

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



CARVEL®

Cones, shakes, sundae dashers, Flying Saucers, Lil' Love® Ice Cream Cakes and novelties. Non-dairy options available.

**Nutrislice mobile ordering available for ice cream cake orders only.*



ISLAND SOUL

Island Soul, 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.



NATHAN'S FAMOUS®

Nathan's Famous® is now on campus serving up classic hot dogs, crispy fries and more!

Place your order on Nutrislice and have it delivered to your table.

NEW ON
CAMPUS

Nathan's[®]
FAMOUS
SINCE 1916



NEW! NATHAN'S FAMOUS

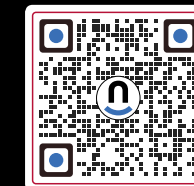
We are excited to introduce our new table service at Nathan's Famous at East Side Dining. Designed to make your dining experience even more convenient and enjoyable. Simply scan the QR code at your table, browse the menu, place your order right from your phone and relax while we prepare and deliver your food directly to your table. No waiting in line - just great food brought to you with ease.

NATHAN'S FAMOUS[®]

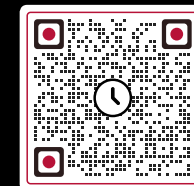
📍 East Side Dining



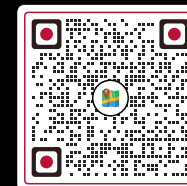
 **Accepted Payment Types** Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Apple Pay, Google Pay, Debit/Credit



MENUS & ORDERS



VIEW HOURS



VIRTUAL MAP

stonybrook.edu/sbueats


WEST SIDE DINING

A NUT-SENSITIVE FACILITY

 300 Circle Road

WEST SIDE DINE-IN

- International Market
- Graze
- Deli
- Pizza and Pasta
- Grill 300
- Rooted (Vegan)
- Fusion Kitchen
- Corner Café

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

RETAIL LOCATIONS

- Market at West Side

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



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.

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.

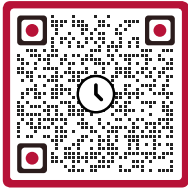
Vegan and vegetarian options are offered throughout dining venues.

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.



MENUS & ORDERS



VIEW HOURS



VIRTUAL MAP

MARKET AT WEST SIDE

The **Market at West Side** is a convenience store offering a variety of grab n’ go food and beverages, healthy snacks, and fresh produce. 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.



MARKETPLACE ESSENTIALS AND GRAB N’ GO ITEMS

Grocery items, bottled beverages, energy drinks, protein shakes, milk, pasta, soups, condiments, snacks, candy, ice cream, cookies, trail mix, granola bars and so much more.

SBU Eats offers Kosher and Halal products at this location.

Hot grab n’ go entrées from Jasmine’s international food pavilion, pasta, sub sandwiches and meals from Chef’s Table.

Fresh fruits and vegetables, sushi, sandwiches, salads, fruit cups and protein packs.



RETAIL INCUBATOR PROGRAM

Each month SBU Eats features diverse, local, responsibly sourced, and innovative products to share with the campus community. These products from women and minority-owned businesses and environmentally-friendly companies share our values of inclusion, building local communities, and delivering better options for you and the planet. The goal of the program is to introduce new products to our customers and share the stories of the people behind the brand.



NESCAFÉ® CORE BARISTA

Nescafé® Core Barista has arrived! Elevate your coffee experience with bold flavors. Whether you’re craving a rich espresso or a smooth, aromatic blend, Nescafé® Core Barista delivers quality and craft in every cup. Discover a whole new way to enjoy coffee—right in the heart of the markets!

STUDENT ACTIVITIES CENTER (SAC)

📍 Adjacent to the SAC Academic Mall

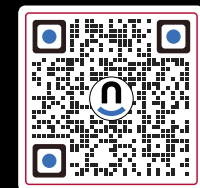
SAC FOOD COURT & SAC CIRCLE

- FLAME
- Corner Deli 📱 🍷
- WokWork
- Noodle Bowl
- Healthy by Nature
- Seawolves Pizza
- Kettle Soups and Chili
- Craft Salads, Bowls, and Smoothies 📱 🍷
- SBU Eats Food Trucks

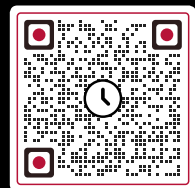
💰 **Accepted Payment Types** Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Apple Pay, Google Pay, Debit/Credit

📱 **Mobile Ordering Available**

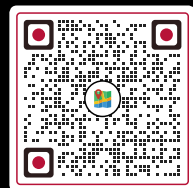
📱 **Kiosk Ordering Available**



MENUS & ORDERS



VIEW HOURS



VIRTUAL MAP

SAC FOOD COURT



The SAC Food Court is a center of campus location that offers beautiful indoor and outdoor seating. There are many retail concepts that students can enjoy including made-to-order deli sandwiches and wraps, stir-fry, noodle bowls, pizza and pasta specialties, Healthy by Nature Bowls and Flame grill favorites.

SBU EATS FOOD TRUCK PROGRAM



The SBU Eats food truck fleet accepts Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Apple Pay, Google Pay and credit/debit and includes trucks with grill favorites, and wings!

Our campus boasts a vibrant and diverse food truck scene that brings flavor and convenience right to the heart of student life. Featuring David's Cookie Trailer, a favorite for fresh-baked treats and sweet snacks; Anona, known for its globally inspired quesadillas and smoothies; Chatime, serving up refreshing bubble teas and specialty drinks; Halal Wayz, offering savory halal dishes packed with bold spices; and Ain Food Truck, celebrated for its authentic, homestyle Asian fusion—this lineup offers something for every craving. It's more than just a meal; it's a taste of community, culture, and culinary creativity on wheels.



TRUCK SCHEDULES
AND LOCATIONS



SEAWOLVES PIZZA

Freshly made, boldly crafted! Seawolves Pizza takes campus dining to the next level with dough prepared fresh every day. Indulge in a variety of specialty pizzas, crisp salads, pinwheels, buttery garlic knots, and Italian-inspired menu items, all crafted with quality ingredients and rich flavors. Whether you're in

the mood for a classic favorite or something new, every bite is made with care, passion, and the perfect balance of tradition and creativity.



FLAME

FLAME is turning up the heat on campus! Our new grill concept brings bold flavors and sizzling favorites, serving up juicy burgers, crispy fries crafted to perfection. Whether you're craving a classic bite or a fresh twist on comfort food, FLAME delivers a satisfying experience with every order.



WOKWORK

Our customizable stir-fry station puts the power of flavor in your hands. Choose from a variety of fresh vegetables, proteins, and savory sauces, then watch as your meal is expertly prepared to order. Whether you're craving bold spice or a lighter, veggie-packed dish, every bowl is crafted just the way you like it—hot, fresh, and bursting with flavor!



NOODLE BOWL

Choose between lo mein or rice noodles, paired with tender chicken or savory tofu, all served in a flavorful miso broth. Topped with fresh bok choy, shredded carrots, and scallions, each bowl delivers the perfect balance of nourishment and taste. Whether you're in the mood for a hearty meal or a light, wholesome bite, Noodle Bowl offers a deliciously satisfying option.



HEALTHY BY NATURE

Enjoy nourishing hot bowls, sustainably crafted with plant-forward, climate-friendly recipes to fuel your body! Each bowl is made with fresh ingredients, wholesome grains, and bold, natural flavors to create a satisfying, nutrient rich meal. Whether you're looking for a hearty, energizing option or a lighter meal,

Healthy By Nature delivers taste and balance in every bowl—because great food starts with great ingredients!



KETTLE SOUPS AND CHILI

A warm, flavorful experience every day! Our Kettle soup and chili concept brings you comfort in a bowl with a daily rotation of hearty, handcrafted selections. From rich, slow-simmered chilies to flavorful, classic soups, every option is made with fresh ingredients and bold taste to satisfy any craving.



CRAFT SALADS, BOWLS, AND SMOOTHIES

Located next to Dunkin', Craft offers the option to customize your salad or build your own açai bowl. Try the Super Green, Mango Tango, or Açai Immunity smoothies! **Place an order on the kiosk or use the Nutrislice mobile app.**



CORNER DELI

Fresh, flavorful, and made just for you! Every sandwich is crafted to order with the freshest ingredients. Build your perfect creation or indulge in signature favorites like The Keller Hall, The West Side, The Nobel, and The Plaza—each packed with bold flavors and high-quality ingredients. For added convenience, guests

can place their mobile orders through the Nutrislice app, making it easier than ever to enjoy a fresh, delicious meal on the go.

STARBUCKS®

- 📍 Melville Library, adjacent to the SBU Campus Store
- 📍 Roth Café, lower level

Both locations offer freshly brewed coffee, handcrafted espresso beverages and a wide variety of sandwiches, and pastries.

The Melville Library location offers service from three barista stations to make grabbing your favorite coffee or beverage between classes fast and convenient. You can also earn and redeem rewards when using the Starbucks® app at this location.

Use your dining dollars on the Starbucks® Connect mobile app at the Melville Library location.

Nutrislice mobile ordering available at the Roth location.

💰 **Accepted Payment Types** Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Credit/Debit, Apple Pay, Google Pay, Starbucks® Gift Cards and Starbucks® Mobile App (Melville Library only)

DUNKIN'® - AND - DUNKIN' EXPRESS

- 📍 Student Activities Center

Visit Dunkin'® and Dunkin'® Express at the Student Activities Center!

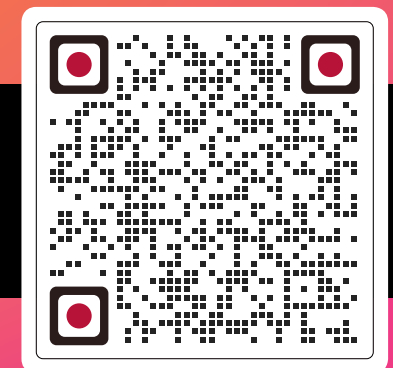
Dunkin'® offers handcrafted espresso drinks, hot and iced coffee, nitro brew, teas, frozen beverages, fresh donuts, all-day breakfast sandwiches, snacks and wraps, bagels and muffins.

Dunkin'® Express in the SAC Main lobby features a limited menu of your Dunkin'® favorites for a quicker and more convenient grab and go option. Enjoy hot and iced coffee, teas and donuts!

💰 **Accepted Payment Types** Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Credit/Debit, Apple Pay, Google Pay

VS

VOTE FOR YOUR FAVORITE COFFEE BRAND!



ROTH CAFE

📍 600 Circle Road

SECOND FLOOR LOCATIONS

- Popeyes® 🍔
- Subway® 🥪
- Smash n’ Shake 🍔🥤
- Savor 🍝🍷

💰 **Accepted Payment Types** Dining Dollars, Roth Meal Exchange, Wolfie Wallet, Faculty/Staff Plan, Credit/Debit, Apple Pay, Google Pay

Mobile Ordering Available 📱

Kiosk Ordering Available 🖨️

FIRST FLOOR LOCATIONS

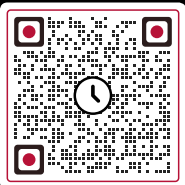
- Starbucks® ☕

💰 **Accepted Payment Types** Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Apple Pay, Google Pay, Debit/Credit

Mobile Ordering Available 📱



MENUS & ORDERS



VIEW HOURS



VIRTUAL MAP



ABOUT ROTH CAFE

Overlooking Roth Pond is Roth Cafe, a retail dining location which offers stations such as Popeyes®, Subway® and Smash n’ Shake burgers, sandwiches, fries and milkshakes. Savor offers customizable pasta sauté.

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

Self-Checkout Kiosks

- Kiosk ordering is available for Smash n’ Shake, Savor and Popeyes®.
- Mobile Ordering available through the Nutrislice app for Smash n’ Shake, Savor and Starbucks®.

Roth Meal Exchange

If you are on the **unlimited meal plan**, you may use a Meal Exchange (**54 per semester, up to 2 per day**) at the following Roth Cafe locations: Savor, Smash n’ Shake or Subway® for a preset menu option. Scan the QR Code to view the preset menu.



MEAL EXCHANGE
PRESET MENU

ROTH RETAIL LOCATIONS



POPEYES® 🍔

Bold Louisiana flavor in every bite! Popeyes® brings its signature crispy, golden-friend chicken to the table, crafted with a blend of savory Cajun spices for that unmistakable, bold taste. From its famous hand-battered tenders

to buttery biscuits, flavorful sides, and its legendary spicy or mild chicken, Popeyes® delivers a true southern-inspired feast. Whether you’re craving classic comfort food or something with a little kick, Popeyes® is all about flavor, crunch, and satisfaction—one bite at a time!



SMASH N’ SHAKE 🍔🥤

Bold burgers, crispy fries, and creamy shakes! Get ready for Smash n’ Shake, where juicy, perfectly smashed burgers meet golden, crispy fries and rich, creamy shakes. Each burger is crafted for maximum flavor, with a deliciously

seared crust and fresh toppings that take it to the next level. Pair it with hand-cut fries and a smooth, indulgent shake for the ultimate comfort-food experience. Whether you’re craving a classic combo or something new, Smash n’ Shake delivers flavor, quality, and satisfaction in every meal!



STARBUCKS® ☕

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



SAVOR 🍝🍷

Made-to-order pasta, crafted your way! Indulge in SAVOR, where every dish is customized to perfection. Choose from a selection of fresh proteins, flavorful add-in-ingredients, and rich, savory

saucers to create a meal that’s uniquely yours. Whether you’re craving a classic, comforting bowl or a bold, new combination, SAVOR delivers quality ingredients and delicious flavors, all made fresh, just for you!




SUBWAY® 🥪

Fresh, flavorful, and made your way! Subway® brings freshly made, customizable sandwiches to the table, letting you craft your perfect bite with a variety of breads, proteins, crisp veggies, and signature sauces. From classic

favorites to bold new flavors, every sub is built just the way you like it. Pair your meal with chips, cookies, or a refreshing drink for a satisfying and convenient dining experience. Whether you’re in the mood for a quick lunch or a wholesome meal, Subway® offers freshness, variety, and quality in every bite!

ADDITIONAL RETAIL DINING LOCATIONS

 **Various Locations**

ADDITIONAL LOCATIONS

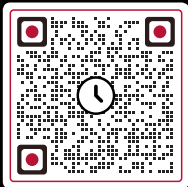
- Admin Marketplace
- Peet's Coffee™ 
- Jasmine Food Court
- Stadium Concessions
- Arena Concessions
- Southampton Café
- Dental Café

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

Mobile Ordering Available 



MENUS & ORDERS



VIEW HOURS



VIRTUAL MAP



JASMINE FOOD COURT

 **Charles B. Wang Center**

Jasmine Food Court, an international food pavilion, features a variety of cuisines from Cafetasia, Curry Kitchen, Hibachi, Jasmine Teahouse, Jasmine Market and Sushi-Do. Guests can enjoy made-to-order sushi, sushi burritos, poke bowls, and a wide assortment of flavored teas, bubble teas, and baked goods from the Teahouse.



PEET'S COFFEE™

 **Alan S. deVries Center**

Peet's Coffee™ brings bold, expertly roasted specialty coffee to campus, offering everything from rich espresso drinks to smooth, aromatic brews. But it's not just about coffee—Peet's also serves up delicious bagel sandwiches and pizza bagels, perfect for a satisfying meal or snack.



ARENA CONCESSIONS

 **Arena**

Nathan's Famous® food, beverages and sweet treats available on Game Days!



SOUTHAMPTON CAFÉ

 **Student Center, Stony Brook Southampton**

Use the Nutrislice app to place your mobile order for lunch. Pick-up locations include the Chancellors Hall lobby, Stony Brook Southampton Library, and the Marine Sciences Center.



ADMIN MARKETPLACE

 **Administration Building**

Elevate your daily brew with the flavor and convenience of our new Nescafé® Barista Experience, at the Admin Marketplace. Savor expertly crafted espresso, indulgent cappuccinos, smooth lattes, hot chocolate, and aromatic coffee blends—all served with the touch of a button. Fast, fresh, and satisfying, your favorite beverage arrives with less waste and no wait. Also available: tasty grab-and-go sandwiches, crisp salads, and irresistible snacks to keep you fueled throughout the day.



DENTAL CAFÉ

 **School of Dental Medicine, South Campus**

The School of Dental Medicine Cafe offers breakfast specials, bagels, paninis, and hot entrées.

Enjoy the perfect brew of Starbucks® coffee*, refreshing beverages, and various snacks and pastries.

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



STADIUM CONCESSIONS

 **Stadium**

Nathan's Famous® food, beverages and sweet treats available on Game Days!



MEET YOUR WELLNESS TEAM

Laura Martorano, MS, RD, CDN
Campus Registered Dietitian & Wellness Lead

With over a decade of experience, Laura has applied her expertise across a wide range of settings, including hospitals, healthcare institutions, private practice, supermarkets, and the fields of functional and sports nutrition. Laura holds a master's degree in clinical nutrition and is a Certified Dietitian-Nutritionist in New York State. She is currently pursuing her Ph.D. in Integrative and Functional Nutrition, with a focus on the connection between food, well-being, and nutrition education. She works closely with executive chefs and campus partners to ensure all students have access to nourishing meals that meet their unique needs. Whether managing food allergies, supporting specific wellness goals, or navigating dining for the first time, Laura is committed to helping students build confidence in their food choices both on and off campus. Contact: laura.martorano@stonybrook.edu.

Kelsey Catalano
SBU Eats Wellness Coordinator

Kelsey blends her background in nutrition and education to support student well-being through interactive, inclusive, and evidence-based programming. She is currently pursuing a master's degree in applied nutrition. Kelsey assists with menu planning, ingredient reviews, allergen management, and student support. She also serves as one of the ingredient experts on campus, helping students make informed dining choices. Kelsey coordinates a variety of wellness initiatives on campus, including the Teaching Kitchen program, Superfood Pop-Ups, Wellness Spotlights, and the Cooking From Home program. Contact: kelsey.catalano@stonybrook.edu.



MEET WITH
THE DIETITIAN

Email the Wellness Team:
EatWell@stonybrook.edu

WELLNESS SERVICES

Individualized Nutrition Plans For Food Allergies, Intolerances, Customized Needs: Students can meet with the Campus Registered Dietitian to discuss food allergies, intolerances, and strategies for navigating dining options. She works with students managing all types of food allergies, including the top nine major allergens (wheat, soy, egg, milk, fish, shellfish, peanut, tree nut, and sesame) as well as other potential allergens. To support informed dining, the team utilizes Nutrislice to communicate detailed menu information, including ingredients and allergen information. Students are also encouraged to connect with the SBU Eats Campus Dining Team for additional guidance. Whether newly diagnosed or managing multiple allergies or intolerances, the Campus Registered Dietitian provides personalized support to help students dine with confidence. Follow-up appointments are available to ensure ongoing safety, consistency, and peace of mind.

- » **Purple Kits and Customized Order Form:** To ensure your meal is prepared as safely as possible, please speak with a manager about your dietary requirements. We have designated equipment and preparation areas, including our **"Purple Kits,"** a set of separate utensils and cookware used exclusively for preparing meals that are allergen-sensitive. Each dining location offers a purple binder that contains customized allergen order forms. These forms allow you to share your specific food allergies, intolerances, or dietary needs directly with the SBU Eats team. Since each recipe may contain multiple ingredients, we're committed to complete transparency, providing product details, ingredient lists, and recipes to help you dine with confidence.
- » **Dining Without Gluten: Order Online with Nutrislice:** If you're looking for gluten-free options on campus, **Nutrislice** makes it simple and convenient. Just open the **Nutrislice** app or website and browse the East Side or West Side Dine-In menus. From there, select the items listed under the **Avoiding Gluten** section. This menu features freshly prepared options such as Udi's gluten-free buns, deli sandwiches, and pasta dishes. Once you've made your selection, choose a pickup time and let us know when you arrive. Your allergen-friendly meal will be prepared with care. To help support dining without gluten across campus, we have alternatives, including corn tortillas, gluten-free wraps, pastas, baked goods, desserts, breads, oatmeal, and more.
- » **West Side Dining is a nut-sensitive facility.** We do not intentionally prepare our menus with any peanuts or tree nuts as ingredients. Products and ingredients may change and may be processed in facilities that contain or handle peanuts and tree nuts, both of which may occur without our knowledge. We recommend consulting with your chef or manager to discuss ingredients and/or food preparation methods.

Integrated Digital Nutrition Tools: Through **Nutrislice** and our digital signage, students can explore meal options, filter for allergens, and make informed food choices in real time.

Assistance with Navigation of Meal Plans: Whether you're on the Unlimited, Block, or Dining Dollars plan, you can work with the Campus Registered Dietitian to confidently navigate SBU Eats dining options. From managing food allergies and GI conditions to aligning your meals with personal wellness goals, one-on-one support is available to help you make the most of your meal plan.

Menu and Ingredient Guidance: As ingredient experts, we're your go-to resource for understanding campus dining menus, ingredients, and recipes. Whether you're checking for allergens, exploring nutrition facts, or seeking options that support your goals, our team provides expert, personalized, and judgment-free guidance. Our wellness team actively monitors campus dining menus to ensure they offer a variety of balanced, nutrient-rich options that support diverse dietary needs. From plant-based choices to allergen-friendly meals, we strive to make every student feel included at the table, regardless of their preferences, dietary restrictions, or cultural background.

Wellness Tours for All Groups, RAs, New Students, and More! Join the SBU Eats wellness team for a guided tour of campus dining locations and learn how to make informed, balanced choices that support your health and dietary needs. You'll explore key areas in the dining hall, meet the team, and learn how to use Nutrislice for allergen and nutrition information. This tour is ideal for student groups, friends, resident assistants, and campus partners seeking to better understand meal options, allergen labeling, and how to make the most of the dining plan.





Cooking *from* Home

WHAT IS COOKING FROM HOME?

The SBU Eats Cooking from Home program invites students and staff to share meaningful recipes that remind them of home. Participants collaborate with campus chefs to prepare their dishes and select ingredients, culminating in a special event where their meals are featured at dine-in locations for the community to enjoy. These recipes will be featured in our SBU Eats Cookbook. Scan the QR code to learn more about the program.

HOW TO SHARE YOUR FAMILY RECIPE:

Do you have a family recipe that you would like to share with others? Are you interested in cooking with one of the SBU Eats chefs? Scan the QR Code to get started and be a part of the Cooking from Home program!



LEARN MORE ABOUT
COOKING FROM HOME



SCAN TO
SUBMIT A RECIPE



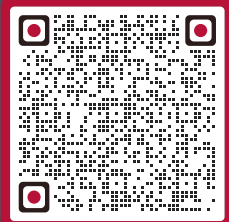
TEACHING KITCHEN

The Teaching Kitchen at Stony Brook University is a hands-on, interactive program where students gain confidence in the kitchen and learn practical culinary skills. Led by the campus wellness team, the Teaching Kitchen fosters a fun and supportive environment where food becomes a tool for empowerment, creativity, and well-being.

Through our cooking classes, students explore a wide range of topics—from budget-friendly meals and student spotlights to functional nutrition, global flavors, and cultural traditions. Each class highlights the nutritional value behind every recipe and emphasizes seasonal ingredients, all while connecting food to overall wellness and healthy lifestyle habits. Whenever possible, we incorporate fresh microgreens grown in our Cultivated Cabinets located at East Side and West Side Dine-In.

Past recipes have included Avocado Toast, Apple Hummus Toast, Mushroom Stir-Fry, Stuffed Peppers, Vegetable Dumplings, Spring Rolls, Avocado Truffles, and more. These recipes showcase diverse ingredients and techniques while teaching students how to prepare meals that are both delicious and nourishing.

The Teaching Kitchen empowers students to cook with confidence, create simple and satisfying meals that support their wellness on campus, and carry these valuable skills with them beyond graduation.



LEARN MORE ABOUT
TEACHING KITCHEN

CUCUMBER RADISH SALAD WITH MICROGREENS

Ingredients (makes two servings):

- 1 large cucumber
- 1 large watermelon radish
- 1 small red onion
- 1 cup of red sorrel microgreens
- 1½ tablespoon of sugar
- 1 teaspoon of salt
- Pinch of coarse black pepper
- ½ cup of apple cider vinegar
- ½ cup of hot water
- 2 tablespoons of olive oil

Instructions:

Peel and slice red onion very thin and place in a mixing bowl. Dissolve the salt, sugar and pepper in the hot water, then add apple cider vinegar. Pour mixture over onions and let sit at least two hours or overnight. Cut cucumber in half lengthwise and scoop out seeds, cut thin on an angle and place in a bowl. Peel and cut radish in half. Slice thin and add to bowl with cucumbers. When ready to serve drain the onion (reserve some juice) add onions and olive oil to bowl along with some of the reserved pickling juice. Mix well. Plate and garnish with microgreens.



OUR APPROACH TO SUSTAINABILITY

SBU Eats has become a leader in sustainable initiatives with innovative programs and outreach efforts to build a greener campus at Stony Brook University. By limiting food waste, reducing plastic, and supporting local and sustainable products, we can educate our community and inspire meaningful action towards living more sustainably.

SUPPORTING LOCAL AND SUSTAINABLE PRODUCTS

There are many reasons to support local businesses, including strengthening the economy, fostering local entrepreneurship, encouraging sustainability, inspiring innovation, and enhancing the cultural diversity of the product mix sold on campus. SBU Eats features products that celebrate community and promote diverse, local, and socially responsible brands at the Market at West Side and the Emporium at East Side.

GIVING BACK TO STONY BROOK UNIVERSITY STUDENTS

Through the SBU Eats scholarship program, our team has helped students facing food insecurity through a collaboration with the student support team, the SBU Food Pantry and other groups in need.



SUSTAINABILITY INITIATIVES

SBU EATS GOES GREEN TAKE-OUT CONTAINER PROGRAM

Every student on a meal plan receives a complimentary reusable container to use at East Side and West Side Dine-in. Additional containers can be purchased at the register of the dine-in locations for \$5 (Wolfie Wallet can be used).

Since the program started in 2023, Seawolves saved 219,000 containers from being added to the landfill to reduce the dependency of fossil fuels, reduce landfill waste and reduce our carbon footprint.

Our reusable takeout container program's purpose is to:

- **Reduce Single-Use Waste:** Help us eliminate disposable takeout packaging from the waste stream.
- **Promote a Greener Campus:** Each return keeps hundreds of containers out of landfills each year.
- **Easy, Convenient, Sustainable:** No need to throw away or wash at home—just swap and go!

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



ASSOCIATION FOR THE ADVANCEMENT OF SUSTAINABILITY IN HIGHER EDUCATION (AASHE)

AASHE recognizes institutions with dining service programs that support sustainable food systems and low-carbon dining through their purchasing by prioritizing sustainably and ethically produced products, plant-based foods, and social impact suppliers.

Stony Brook University earned a STARS 3.0 Silver Rating from the Association for the Advancement of Sustainability in Higher Education (AASHE), recognizing its commitment to sustainability across campus operations. SBU Eats played a key role in this achievement through its sustainable procurement practices and impactful food recovery initiatives.



WASTE NOT™ 2.0

We participate in the Waste Not 2.0 program, which utilizes a chef-focused waste tracking tool to raise awareness about food waste and drive behavioral change. By identifying what is being wasted and taking preventive steps, this effective, user-friendly tool provides insights to support progress toward waste reduction goals and lowers food costs.



CULTIVATED CABINET

Micro-farming underlines a growing trend in sustainable dining practices. By incorporating small-scale, on-site farms, we can reduce our carbon footprint and minimize the time between harvest and table. Our Cultivated Cabinets utilize hydroponic micro-farm technology to bring fresh produce, microgreens, and edible flowers into the dining hall.



NEW YORK STATE AGRICULTURE AND MARKETS

We participate in the New York State Food Product Program that is committed to increasing the purchase of New York State-grown and processed foods, ensuring support for local farms and food producers. All purchases must meet strict production, processing, and packaging requirements and are tracked through annual reports submitted to the New York State Office of General Services.



We have partnered with Careit to donate food to local food pantries. Careit is an online digital marketplace for food donations that allows local agencies to come and “rescue” the leftover foods before they go into the landfill. Careit technology allows for tracking data regarding our carbon emission impact, water-saving usage, total donations (lbs.), and more. In our first semester of participating, SBU Eats donated over 4,000 lbs. to the local community.



CARBON FOOTPRINT

Carbon Foodprint measures the carbon, water and waste of our café operations through multiple dashboards and calculates the carbon footprint of food purchased by the cafe allowing us to change behavior through our menus.



CLIMATE LABELING

We identify recipes and menu items that meet the low Carbon Criteria established by Plant Forward Collaboration. Identified items have a total meal ingredient emissions that do not to exceed 1.9 kgCO₂e/kg and all ingredients within the meal must have known emissions factors.



Planning a campus event? Whether you're welcoming new members, celebrating milestones, or hosting a faculty function, CulinArt Catering Collection delivers unforgettable experiences grounded in exceptional hospitality and service. Our flexible, customizable menus suit every occasion—from a casual cookie tray for a study break to a fully plated dinner complete with appetizers, entrées, elegant desserts, and full bar service. Let us bring the flavor and finesse, so you can focus on what matters most: connecting with your community. Professional, reliable, and ready to serve—CulinArt Catering Collection is your trusted partner in campus events.

Even better? Students can use their Dining Dollars* to cover catering costs, making it easier than ever to enjoy elevated campus dining.

**excludes alcohol*



Questions and Orders:

Phone: (631) 632-6522
SBUcatering@culinartinc.com

SBU EATS CATERING



SBU EATS

SCHOLARSHIP FUND

5% of every catering order placed with CulinArt Catering Collection is donated to the SBU Eats Scholarship fund for students.

This scholarship is designed to help ensure that no Seawolf faces food insecurity.

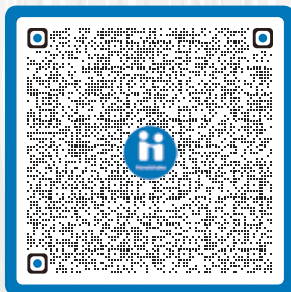
The Auxiliary Services Association (ASA) in partnership with CulinArt works directly with the SBU Student Support Team to provide these funds to support Stony Brook University students' emotional, physical, and intellectual wellness.



Join Our SBU Eats Team

FEED FRIENDS AND INVEST IN YOUR FUTURE

- ✓ Gain Valuable Work Experience
- ✓ Develop Transferable Skills
- ✓ Enhance Resume & References
- ✓ Explore Career Interests
- ✓ Earn While You Learn
- ✓ Schedules That Fit with Your Classes
- ✓ Save Time & Money by Working on Campus



VIEW JOBS ON HANDSHAKE

All applications for positions from viable candidates will be sourced directly from Handshake; walk-ins or resumes that are emailed will not be accepted.

Nathan's
SINCE 1916
FAMOUS

DUNKIN'

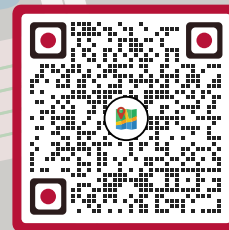
SUBWAY

POPEYES

STARBUCKS



SBU EATS



VIRTUAL MAP

CAMPUS DINING MAP

LEGEND

-  **Dine-In Location***
-  **Retail Location****
-  **SBU Eats Food Truck****
-  **Nut-Sensitive Facility**

*Pay with a Meal Swipe, Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Credit/Debit, Google Pay or Apple Pay

**Pay with Dining Dollars, Wolfie Wallet, Faculty/Staff Plan, Credit/Debit, Google Pay or Apple Pay

- 1 East Side Dining**
Dine-In, Halal NY, Cocina Fresca, Wicked Wingz, Emporium Market, Island Soul, Delancey Street, Carvel, Nathan's Famous®
- 2 West Side Dining** 
Dine-In, Market at West Side
- 3 Student Activities Center**
SAC Food Court: Flame, Seawolves Pizza, WokWork, Corner Deli, Noodle Bowl, Healthy by Nature, Kettle Soups
Dunkin'®
Craft Salads, Bowls, and Smoothies
SAC Lobby: Dunkin'® Express
- 4 Frank Melville Jr. Memorial Library**
Starbucks®

- 5 Roth Cafe**
Starbucks®, Smash n' Shake, Popeyes®, Subway®, Savor
- 6 Alan S. deVries Center**
Peet's Coffee™
- 7 Charles B. Wang Center**
Jasmine Food Court
- 8 Administration Building**
Admin Marketplace
-  **SBU Eats Food Trucks**
Full list of all food trucks on the virtual map