



Mixed greens, roasted butternut squash and sweet potatoes, caramelized apples, dried cranberries, candied pecan, goat cheese croutons with a cider vinaigrette

Mixed greens, quinoa, tomatoes, red onion, cucumber, chickpeas, kalamata olives, feta cheese crumbles with a red wine vinaigrette

- Romaine lettuce with grilled chicken, shaved parmesan, croutons and a house-made Caesar dressing

\$11.00 + tax (All sandwiches are served with side salad of the day)

Grilled chicken, fresh mozzarella, pesto, roasted red peppers, mixed greens, balsamic glaze on our house-made focaccia

Grilled zucchini, eggplant, red onion, roasted red pepper, sundried tomato pesto, fresh mozzarella, mixed greens, balsamic glaze on our house-made focaccia

Fried chicken topped with coleslaw, pickles and hot honey dressing on our house made brioche roll

Sliced turkey, black bean spread, avocado, cheddar cheese, romaine with a chipotle mayo

\$9.00 + tax

Baby arugula, shaved fresh pear, crumbled goat cheese, balsamic glaze

\$8.00+ tax

Cheddar, Swiss, bacon on our house-made country white bread

All Salads Can be Made into Wraps
Lunch Served from 9AM to 2PM

Before placing your order, please inform your server if a person in your party has a food allergy.



Culinary Arts & Hospitality Center
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