

YOUR GUIDE TO EATING GREAT

2025-26 ACADEMIC YEAR

SIENA
FRESH



WHAT'S COOKING | YOUR DINING OPTIONS

We feature an extensive lineup of culinary platforms and are dedicated to your total and complete satisfaction.

We provide a diverse menu selection of made-to-order and quick-service selections as well as daily specials at our venues.

HOURS OF OPERATION

LONNSTROM DINING HALL

Monday - Sunday

Breakfast	7:30 AM - 10:45 AM
Lunch	11:15 AM - 3:45 PM
Dinner	4:30 PM - 7:30 PM

LONNSTROM PIAZZA

Sunday - Thursday 8:00 PM - 11:00 PM

LONNSTROM LUNCH EXPRESS

Monday - Friday 11:00 AM - 2:00 PM

CASEY'S BREAKFAST EXPRESS

Monday - Friday 7:30 AM - 10:30 AM

CASEY'S TOSSED AND CRAFT

Monday - Thursday 11:00 AM - 11:00 PM
Friday 11:00 AM - 10:00 PM
Saturday - Sunday 2:00 PM - 10:00 PM

WE PROUDLY SERVE STARBUCKS

Monday - Thursday 7:30 AM - 6:00 PM
Friday 7:30 AM - 4:00 PM
Saturday - Sunday 9:30 AM - 4:00 PM

MASSRY ON GRUBHUB

Monday - Thursday

Breakfast	7:30 AM - 10:30 AM
Bernie's Bowls	11:00 AM - 2:00 PM
Quesadillas	12:00 PM - 3:00 PM
	8:00 PM - 11:00 PM

Friday

Breakfast	7:30 AM - 10:30 AM
Bernie's Bowls	11:00 AM - 2:00 PM
Quesadillas	12:00 PM - 7:00 PM

Saturday - Sunday

Breakfast	11:00 AM - 2:00 PM
Quesadillas	2:30 PM - 7:00 PM

MASSRY IN-PERSON DINING

Monday - Thursday

Homestyle Dinner 5:00 PM - 7:30 PM

BERNIE'S C-STORE AT MASSRY

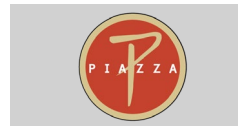
Monday - Thursday 11:00 AM - 7:00 PM
Friday - Sunday 11:00 AM - 5:00 PM



DINING VENUES



Made to order omelets, made to order deli, fresh soup, salad bar, vegan/vegetarian station, made to order pasta, house made pizza



Late night pizza slices, pasta bakes, buffalo chicken dip, garlic breadsticks



Chef's choice entrée, chicken nuggets, vegetable of the day, mac and cheese, ready-to-eat sandwiches, ready-to-eat salads



Made to order wraps, made to order salads, made to order burgers, chicken tenders, fries, sushi, "fresh to go" meals, weekly specials



Hot breakfast sandwiches, toasted bagels and english muffins, hot or iced coffee



Specialty hot and cold beverages, paninis and sandwiches, shakes and smoothies, house made baked goods



Breakfast quesadillas, smoothies, breakfast sandwiches, quesadillas, chef inspired bowls, homestyle comfort foods, vegan/vegetarian station



Laundry supplies, household essentials, frozen foods, Ben & Jerry's ice cream, fresh sushi, fresh vegetables, "fresh to go" meals

MEAL PLANS | NUTRITION



MEAL PLAN PRICING

Meal Plan pricing is determined by Siena College. Please scan the QR Code for Meal Plan FAQ's along with a tutorial on "how to change your meal plan". If you have any questions, email housing@siena.edu.



Meal Plan	Cost Per Year	Student Eligibility
Ultimate Dining + 75 Bonus Dollars <small>*Plan Offers unlimited access per meal period per day to the dining facilities in Lonnstrom Dining Hall. Meal Swipes at retail locations can only be used once per meal period*</small>	\$7,260	All students
15 Meals per week + 300 Bonus Dollars	\$7,070	All students
Block 180 + 350 Bonus Dollars	\$6,970	All students
Block 140 + 400 Bonus Dollars	\$5,840	All students
Townhouse 75 + 325 Bonus Dollars	\$3,634	Townhouse Residents Only
Townhouse All Bonus Dollar Plan	\$3,634	Townhouse Residents Only
Commuter Meal Plan	\$430	Commuter Students Only

MEAL SWIPES

Meal swipes do not have a monetary value, instead they equate to 1 meal – A drink, an entrée and a side. Your Saint Card is loaded with a set amount of meal swipes per semester based on the plan you choose. Additional meal swipes can be purchased in blocks of 5, 10, 20 and 50 at the Saint Card Office or online at <https://get.cbord.com/siena/full/login.php>. You can use these at most dining locations including Lonnstrom, Lunch Express, Piazza, Casey's, Breakfast Express and Massry to purchase set meals.

BONUS DOLLARS

1 Bonus Dollar is equal to \$1 US Dollar. They are used to purchase "extras" or items that do not fall into the category of a Meal Swipe like Starbucks or Sushi. Bonus Dollars come with each meal plan. Additional Bonus Dollars can be purchased at the Saint Card Office or at <https://get.cbord.com/siena/full/login.php>. You can use these at all dining locations to purchase anything.

Bonus Dollars roll over from the Fall to Spring Semester. Unused Bonus Dollars at the end of the academic year will be forfeited.

CASH AND CREDIT CARDS

Can be used at all dining locations.

GRUBHUB

Siena College is partnered with Grubhub to offer pickup from dining locations on campus. Download the app, set up your Grubhub account, select Campus Dining and choose Siena College to directly link your meal plan to Grubhub.



ALLERGIES | DIETITIAN

Kileigh Job is the Campus Registered Dietitian at Siena College, available to support students with healthy eating, nutrition education, sports nutrition, allergies, dietary restrictions, and preferences through free one-on-one appointments. Students with food allergies, Celiac Disease, or non-Celiac gluten sensitivity are encouraged to contact both Siena Health Services at chogan@siena.edu and the Campus Dietitian before arriving on campus to ensure safe dining accommodations. The campus offers an allergen-friendly station called Clarity, along with various Vegan, Vegetarian, and Gluten Sensitive options. Menu items are clearly labeled with allergen and dietary preference icons, though a dedicated gluten-free kitchen is not available.

Allergens and Preferences Key

Co Coconut	S Soy	H Halal
E Egg	SE Sesame	V Vegetarian
F Fish	SF Shellfish	VE Vegan
M Milk	TN Treenut	GS Gluten Sensitive
P Peanut	W Wheat	

DISH ONLINE MENU

Are you wondering what's on the menu this week? Visit our Dish website to see what were serving at Lonnstrom and Massry. Here you'll find all nutritional and allergen information for our menu offerings.



A COMMITMENT TO SUSTAINABILITY

OZZI O2GO REUSABLE CONTAINERS



SOCIAL MEDIA | TEXT US



CONTACT INFORMATION

Amanda Greco Director of Campus Dining
agreco@AVIFoodsystems.com | 518.783.2930

Daniel Secor Director of Operations
dsecor@AVIFoodsystems.com | 518.783.2949

Jude Jerome Campus Executive Chef
jjerome@AVIFoodsystems.com | 518.783.4136

Kileigh Job Campus Dietitian
kjob@AVIFoodsystems.com | 518.783.2513

Kelly O'Connor Director of Catering
catering@siena.edu | 518.783.2934

Gabriel Dellevigne Office Manager
gdellevigne@AVIFoodsystems.com | 518.783.2523