1. Oven-roasted turkey and swiss sandwich w/green peppers, spinach, cucumber, and bistro mustard sauce on whole wheat bread; Special K® kettle corn cracker chips; hot apple cider from dispenser.

2. Create a Hawaiian pizza by adding ham and pineapple bits w/bbq sauce drizzled on top; banana; Deans® skim milk pint.

3. Veggie wrap w/colby jack cheese, banana peppers, mushroom, onion, green pepper, lettuce, and pesto sauce; Planter's® blueberry almonds; water using your own re-useable bottle or a water cup.

4. Spicy Shrimp Roll; Fruit N’ Dip® sliced apples and fruit dip; Deans® 2% half-pint milk.

5. Spinach salad w/chicken fajita strips, tomato, onion, mushroom, feta cheese crumbles, and oil & vinegar w/ Planters® dry roasted pistachios from grab-n-go area added on top; granny smith apple; water using your own re-useable bottle or a water cup.

6. Build your own penne pasta w/marinara sauce, black olives, spinach, and onion, then top with parmesan cheese; Gardencut® Grapes; Silk® almond milk.

7. Thoughtfully Handmade® hummus duo w/pita chips; side salad w/romaine lettuce, cauliflower, carrots, cucumber, shredded mozzarella, sunflower seeds, and honey mustard dressing; Deans® ½ pint 2% milk.

8. White Chicken Chili; red delicious apple; Special K® cheddar cracker chips; Silk® vanilla soymilk.

9. Flatbread sandwich w/pizza sauce, crumbled sausage, Italian herbs, onions, green pepper, and a light topping of shredded cheddar cheese; chocolate chunk Good Bar®; water using your own re-useable bottle or a water cup.

10. Build a veggie pizza w/pizza sauce, mozzarella cheese, banana peppers, and tomatoes; red delicious apple; Yoplait® Light Yogurt; unsweetened brewed tea from dispenser.

Some items may be rotating offerings served on select days; visit NetNutrition for specific menus at www.bsu.edu/dining > Nutrition Information.