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Fall 2009

Campus House Fall 2009 Menu

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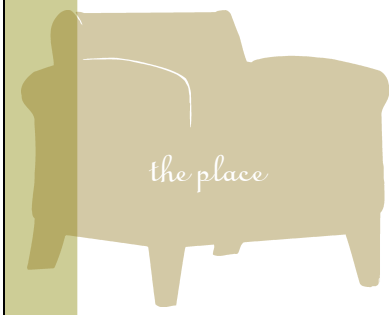
CAMPUS HOUSE



FALL MENU

Soup

SOUP DU JOUR
Cup $3.00
Bowl $4.00

Salads

CAMPUS HOUSE SALAD
Mesclun greens topped with house pickled cucumber, red pepper, carrot, and red onion with grape tomatoes and choice of dressing
Side $4.00 *Entrée $5.00*

Add grilled chicken: $2.50
Add grilled shrimp: $3.50
Add grilled portabello mushroom: $1.75

CLASSIC CAESAR SALAD
Crispy romaine lettuce tossed with grated Parmesan cheese, garlic croutons, and anchovies
Side $4.00 *Entrée $6.00*

Add grilled chicken: $2.50
Add grilled shrimp: $3.50
Add grilled portabello mushroom: $1.75

FLAT IRON STEAKHOUSE SALAD
Field greens, avocado and Danish Blue cheese tossed with a blackberry balsamic vinaigrette, topped with grilled red onions
$10.00

Sandwiches

Served with choice of fresh fruit or french fries

OVEN ROASTED TURKEY AND APPLE WOOD BACON MELT
Melted cheddar cheese, caramelized onions and pesto mayonnaise on sourdough bread
$8.00

CAMPUS HOUSE BURGER
Choice of turkey, garden, or Angus burger with lettuce, tomato, and red onion
$9.00
Turkey or garden on multigrain, Angus on onion roll

Gratuity policy: Campus House provides an innovative hands-on teaching and research laboratory for students in the Buffalo State Hospitality and Tourism Department. Students are unable to accept gratuities of any kind. Patrons may make contributions to the student program fund if they wish.

Campus House

Small Plates

MARYLAND JUMBO LUMP CRAB CAKES
Served with dressed field greens,
chow chow slaw and Creole tartar sauce
$11.00

FETTUCCINI PASTA
Cedar Smoked French Feta, oven roasted Roma tomatoes, olive oil and young arugula
$7.00

Add grilled chicken: $2.50
Add grilled shrimp: $3.50
Add grilled portabello mushroom: $1.75

Desserts du jour

Market Price

Beverages

COLD *(Price includes refill)* *$2.00*
Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale
Ice Tea *(Sweetened and unsweetened)
Assorted Flavored Water • Perrier Sparkling Water

HOT *(Price includes refill)* *$1.50*
Coffee (reg. and Decaf) • Hot Tea
Specialty Loose leaf teas

Beer

Labatt Blue or Labatt Light *$2.50*
Grolsh *$3.25*
New Castle Ale *$3.25*
Heineken Light *$3.25*
Southern Tier Indian Pale Ale *$3.25*
Flying Bison Buffalo Lager *$3.25*
Flying Bison Aviator Red *$3.25*

Campus House History

One of the college's five original buildings, Campus House was home to three Buffalo State presidents and their families until 1969: Harry W. Rockwell, Harvey M. Rice, and Paul G. Bulger. For the next 30 years, the building served as administrative office space.

Construction began in 2000 to renovate the structure into a state-of-the-art teaching lab for the Hospitality and Tourism Department and social club for the Buffalo State community. Buffalo State College Campus House Club, Inc. a New York Not-for-Profit Corporation, was established in 2002. The club now serves as the center for hospitality education, service and research at the college.

Campus House Timeline

1930
Construction completed in 1930; one of the campus's five original buildings.

1931-1966
Residence for three former presidents and their families
- Harry W. Rockwell, 1931-1951
- Harvey M. Rice, 1951-1958
- Paul G. Bulger, 1959-1966

1966
Faculty lounge

1969
Alumni and placement offices

1974-2000
Faculty Student Association and dining services

2002-Present
Campus House opens as a learning lab for two major Hospitality and Tourism Courses: Food and Beverage Management and Practicum in Hospitality Operations