

State University of New York College at Buffalo - Buffalo State University

Digital Commons at Buffalo State

Seasonal Menus

Menus

Spring 2011

Campus House Spring 2011 Menu

Campus House

Follow this and additional works at: <https://digitalcommons.buffalostate.edu/chseasonal>

Recommended Citation

Campus House, "Campus House Spring 2011 Menu" (2011). *Seasonal Menus*. 2.
<https://digitalcommons.buffalostate.edu/chseasonal/2>

This Article is brought to you for free and open access by the Menus at Digital Commons at Buffalo State. It has been accepted for inclusion in Seasonal Menus by an authorized administrator of Digital Commons at Buffalo State. For more information, please contact digitalcommons@buffalostate.edu.



SPRING MENU

the place

Soup

SOUP DU JOUR

Cup \$4.00 Bowl \$6.00

Multigrain roll available for \$0.75

Salads

Dressings will include choice of Balsamic Vinaigrette, Gorgonzola Balsamic Vinaigrette, Red Wine Vinaigrette, Buttermilk Ranch, and Preserved Lemon Vinaigrette

CAMPUS HOUSE SALAD

Mesclun greens topped with fresh cucumber, red pepper, carrot, and red onion with grape tomatoes and choice of dressing

Side \$5.00 Entrée \$6.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

CLASSIC CAESAR SALAD

Crispy romaine lettuce tossed with our own Caesar dressing, grated Parmesan cheese and house-made garlic croutons

Side \$6.00 Entrée \$8.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

WEDGE SALAD

Crisp Iceberg wedge with bacon, diced tomatoes and crumbled blue cheese drizzled with gorgonzola balsamic vinaigrette

\$8.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

ARUGULA SALAD

Artichokes, tomato chutney and shaved Pecorino Romano tossed with preserved lemon vinaigrette

\$9.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

Sandwiches

Served with choice of fresh fruit or french fries

KNIFE AND FORK STEAK SANDWICH

Grilled Rib Eye, sautéed spinach, blue cheese, crispy onion rings and house-made steak sauce, served on an open faced on a Ciabatta roll

\$10.00

CAMPUS HOUSE BURGER

Choice of Angus or garden burger with lettuce, tomato, and red onion, served on a multigrain roll

\$9.00



Small Plates

LEMON BROCCOLI SPAGHETTI
Broccoli, red pepper bruschetta, lemon
and a touch of cream and Parmesan
\$9.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

POBLANO CORN CRAB CAKES
Pan seared with dressed greens,
fresh mango and Remoulade
\$11.00

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

Anchor Steam \$3.25
Magic Hat #9 \$3.25
Murphy's Stout \$3.25
Sam Adams Seasonal \$3.25
Southern Tier IPA \$3.25
Wolaver's Oatmeal Stout \$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

