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Seasonal Menus

Menus

Fall 2014

Campus House Fall 2014 Menu

Campus House

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Fall Menu



Soup

SOUP DU JOUR

Cup \$4.00 Bowl \$6.00

Dinner roll and butter available by request \$0.75

Salads

Your choice of dressings: balsamic vinaigrette, red wine vinaigrette, buttermilk ranch, roasted apple herb vinaigrette, and white balsamic raspberry vinaigrette.

CAMPUS HOUSE SALAD

Field greens tossed with marinated sundried tomatoes, fresh cucumber, and pepper jack cheese. Served with your choice of dressing.

Side \$4.00 Entrée \$5.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

CLASSIC CAESAR SALAD

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

Side \$5.00 Entrée \$6.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

CRISPY SALMON CAKES SALAD

Remoulade, field greens with chick peas, red onion and julienne carrot tossed with roasted apple herb vinaigrette.

\$10.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

WARM BRUSSELS SPROUTS SALAD

Spinach, red onion and hardboiled egg tossed with a warm sherry bacon vinaigrette and Asiago cheese.

\$9.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

Sandwiches

Served with choice of fresh fruit or french fries

CAMPUS HOUSE BURGER

Angus burger with lettuce, tomato, and red onion, served on a multigrain roll.

\$9.00

THE VEGGIE BURGER

Soy burger made with carrots, broccoli, black beans, and sweet peppers, served with lettuce, tomato and onion on a multigrain roll.

\$9.00

PORTABELLA SANDWICH

Spinach and Artichoke stuffed portabella mushroom served with lettuce on Rye toast.

\$8.00



Sandwiches, continued

Served with choice of fresh fruit or French fries.

SOUP AND SANDWICH

Cup of soup served with our featured sandwich.

\$9.00

SMOKED TURKEY, BRIE & PEAR MONTE CRISTO SANDWICH

Lightly egg battered served on Texas toast with a side of Melba sauce.

\$9.00

Desserts du jour

Market price

Beverages

COLD *(Price includes refills)* \$2.00

Pepsi | Diet Pepsi | Sierra Mist | Ginger ale

Iced tea *(sweetened or unsweetened)

Saratoga sparkling water.

HOT *(Price includes refills)* \$1.50

Coffee (regular or decaffeinated) • Hot tea

Wine, Beer & Cocktails

Lists are available upon request.

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.

