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Seasonal Menus

Menus

Summer 2012

Campus House Summer 2012 Menu

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SUMMER MENU



Soup

SOUP DU JOUR

Cup \$4.00 Bowl \$6.00

Dinner roll and butter available upon request

Salads

Your choice of dressings: Balsamic Vinaigrette, Red Wine Vinaigrette, Buttermilk Ranch, and Sherry Shallot Vinaigrette

CAMPUS HOUSE SALAD

Field greens, topped with julienne chow chow vegetables, grape tomatoes, alfalfa sprouts and choice of dressing

Side \$5.00 Entrée \$6.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

WARM ASPARAGUS, CRIMINI MUSHROOM AND SMOKED BLUE CHEESE SALAD

Romaine lettuce, tomatoes and red onion tossed with Sherry shallot vinaigrette

\$9.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

CLASSIC CAESAR SALAD DU JOUR

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

\$11.00

WATERMELON CAPRESE SALAD

Field greens, fresh watermelon, fresh mozzarella, red onion, feta and basil tossed with white balsamic vinaigrette

\$8.00

Add grilled chicken: \$2.75

Add grilled shrimp: \$3.75

Sandwiches

Served with choice of fresh fruit or french fries

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

ROASTED GARLIC HUMMUS WRAP

With Julienne vegetables and alfalfa sprouts rolled in a cheddar tortilla

\$7

CAMPUS HOUSE BURGER

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

\$9.00



Small Plates

FISHTACOS

Grilled Mahi Mahi and black bean and corn salsa topped with a creamy chipotle lime sauce served in crispy corn tortilla shells, over jasmine rice \$10

BLACK TRUFFLE SALT CRUSTED NY STRIP STEAK

Warm German style potato salad and carrot spikes \$12

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

Boddingtons \$3.50

Magic Hat #9 \$3.25

Murphy's Stout \$3.25

Miller Lite \$2.50

New Castle \$3.25

Southern Tier IPA \$3.25

Stella Artois \$3.50

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

