

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

## Digital Commons at Buffalo State

---

Chef Steve Menu Collection

Campus House

---

1992

### The Café

The Café

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



Part of the [Dietetics and Clinical Nutrition Commons](#), [Food and Beverage Management Commons](#), and the [Food Studies Commons](#)

---

#### Recommended Citation

The Café, "The Café" (1992). *Chef Steve Menu Collection*. 14.  
<https://digitalcommons.buffalostate.edu/chefstevemenus/14>

This Book is brought to you for free and open access by the Campus House at Digital Commons at Buffalo State. It has been accepted for inclusion in Chef Steve Menu Collection by an authorized administrator of Digital Commons at Buffalo State. For more information, please contact [digitalcommons@buffalostate.edu](mailto:digitalcommons@buffalostate.edu).

THE



CAFÉ

# THE CAFÉ

## All Day Menu

### Appetizers

Classic French Onion Soup	\$3.50	Crisp Chicken Tenders with honey-mustard	\$5.50
Chicken Noodle	cup \$2.50 bowl \$3.75	Buffalo Wings, mild or spicy	\$5.50
Chef's Daily Soup Creation	cup \$2.50 bowl \$3.25	Nachos with cheese, chili and jalapenos	\$4.95
Crispy Cheese Ravioli, tomato-basil sauce	\$4.75	Mozzarella sticks	\$4.95

### Sandwiches

**Classic B.L.T. - \$6.50**  
Crisp bacon, lettuce, tomato and mayonnaise on your choice of bread.

**Beef on Weck - \$7.95**  
Warm deli sliced choice beef on a toasted kummelweck roll accompanied by horseradish sauce.

**Corned Beef or Pastrami Reuben - \$7.50**  
Marbled rye with thousand island dressing, sauerkraut and Swiss cheese.

**Grilled Chicken - \$7.75**  
Marinated boneless breast on a sourdough roll with honey mustard dressing.

**Hot Turkey Sandwich - \$7.50**  
Served open faced with mashed potatoes and mushroom gravy.

**Cafe' Burger - \$6.95**  
A half pound Certified Black Angus flame broiled burger with your choice of cheese.

**Turkey Croissant Club - \$7.25**  
With bacon, lettuce and tomato.

**Tuna Salad - \$6.95**  
Albacore tuna salad on a flaky croissant.

**Philly Cheese Steak - \$7.95**  
Thinly sliced beef with peppers, onions, mushrooms and provolone cheese on a hoagie roll.

All sandwiches served with french fries, potato chips or cole slaw.

### Salads

**Caesar Salad - \$4.95**  
Crisp romaine lettuce tossed with Caesar dressing, garlic croutons, and grated parmesan cheese.

With grilled chicken - \$7.95

With grilled shrimp - \$8.95

**Cafe' Salad - \$3.25**  
Mixed greens with tomatoes, cucumbers and shaved red onions, choice of dressing.

**Straight from the Crate - \$8.95**  
A cracked coconut filled with melons, berries and other succulent seasonals with a bran muffin and choice of sherbet, cottage cheese or yogurt.

**Greek Salad - \$6.95**  
Mixed greens, tomatoes, cucumbers, olives, red onions and feta cheese.  
With grilled chicken - \$8.95

# THE CAFÉ

### Personal Pizzas

**Classic - \$6.95**  
Cheese, pepperoni, mushrooms and onions.

**Monterey - \$7.50**  
Shredded jack cheese, grilled chicken, olives, with tomato pesto sauce.

**Mediterranean - \$7.95**  
Provolone, mozzarella, parmesan, and feta cheese brushed with garlic and olive oil.

Extra ingredients available at \$.50 each

### Entrees

**New York Strip - \$15.95**  
Tender grilled strip steak with garlic herb butter.

**Shrimp Scampi Linguine - \$12.95**  
Sautéed in garlic with linguine and tomato pesto sauce.

**Old Fashioned Meatloaf - \$9.50**  
Served with mashed potatoes and mushroom gravy.

**Filet of Salmon - \$13.50**  
Grilled salmon with garlic herb butter.

**Rotisserie Style Chicken - \$12.95**  
Half of a free-range chicken marinated in crushed herbs, fresh lemon, and dijon mustard, roasted to a crispy golden brown.

**Pasta Primavera - \$8.95**  
Crisp vegetables with garlic, olive oil and fresh herbs tossed with linguine.

**Chicken and Pasta - \$10.50**  
Blackened breast of chicken and crisp vegetables over penne pasta in a creamy garlic sauce.

All entrees served with our chef's vegetable, and choice of french fries, baked potato, or mashed potatoes.

### Desserts

\$3.25  
New York Style Cheesecake with Strawberry Sauce  
Chocolate Banana Nut Cake  
Carrot Cake

Angelfood Cake Layered with Bavarian Cream  
Fresh Fruit and Berries In Season

Please ask your server for details on other available selections.

### Beverages

Freshly brewed coffee, iced tea or herbal tea	\$1.50	Sodas	\$1.50
Espresso	\$2.25	Poland Springs bottled water	\$2.75
Cappuccino	\$2.50	San Pelligrino sparkling water	\$2.75
Flavored lattes or mochas	\$2.75	Milk	\$1.95



## SPECIALTY DRINKS

**Mist of the Falls** ..... \$5.50

A smooth mixture of vanilla ice cream, Vodka - Blue Curacao, and Galliano. Finished with a dash of Sambuca. You'll jump for it!

**Buffalo Madness** ..... \$5.25

A flurry of Vodka, SoleGin, Southern Comfort and orange juice. Topped off with a dash of Amaretto. This may be why Buffalo is the City of Friendly Neighbors.

**Strawberry Mai -Tai** ..... \$5.00

The usual blend of light Rum, dark Rum, orange juice, and pineapple juice with a strawberry twist. Topped with a dash of Amaretto. Hoo Ha!

**Glacier** ..... \$4.75

A refreshing combination of Vodka, Triple Sec, and lime juice and Cranberry juice served on the rocks. Or frozen topped with Chapala coffee liquir.

Ask your server for our selection of Flamming  
Coffee's