Fall 2013

Campus House Fall 2013 Menu

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FALL MENU

Soup

SOUP DU JOUR
Cup $4.00  Bowl $5.00
Dinner roll and butter available by request

Salads

Your choice of dressings: balsamic vinaigrette, red wine vinaigrette, buttermilk ranch, lemon oregano vinaigrette, or cranberry 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

SPINACH PEAR AND ENDIVE SALAD
Toasted walnuts, dried cherries, and Gorgonzola tossed with cranberry vinaigrette.
$8.00
Add grilled chicken: $2.75
Add grilled shrimp: $3.75

LAMB KOFTA AND FARRO SALAD
Tomatoes, red onion, cucumber, feta, kalamata olives, and farro tossed with lemon oregano vinaigrette.
$10.00

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.
$7.00

SANTA FE TURKEY BURGER
Ground turkey burger, fresh avocado, pepper jack cheese, and salsa served on a Costanzo’s roll.
$9.00

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.
SOUP AND SANDWICH
Cup of soup served with our featured sandwich.
$9.00

CHICKEN SALTIMBOCCA PANINI
Pesto, fontina, prosciutto, and chopped sage on a Tuscan roll.
$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

Beer
Boddingtons $3.50
Ellicott Pale Ale $3.25
Labatts $3.00
Labatts Light $3.50
Miller Lite $3.00
Murphy’s Stout $3.50
New Castle $3.25
Southern Tier IPA $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.