Fall 2011

Campus House Fall 2011 Menu

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FALL MENU

Soup

SOUP DU JOUR
Cup $4.00  Bowl $5.00
Multigrain roll $0.75

Salads

CAMPUS HOUSE SALAD
Mesclun greens topped with fresh cucumber, red pepper, carrot, and red onion with grape tomatoes and 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 cheese and house-made garlic croutons
Side $4  Entrée $6
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
$8.00
Add grilled chicken: $2.75
Add grilled shrimp: $3.75

DUCK AND PEAR SALAD
Field greens, sliced almonds and crumbled goat cheese tossed with a dried fig vinaigrette
$8.00

Dressings include Balsamic Vinaigrette, Sherry Shallot Vinaigrette, Red Wine Vinaigrette, Buttermilk Ranch, and Dried Fig Vinaigrette

Sandwiches

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

JAMAICAN JERK CHICKEN SANDWICH
Topped with a carrot pineapple slaw and cilantro mayonnaise, served on a soft roll
$7.00

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

Served with choice of fresh fruit or french fries

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.
**Small Plates**

**BEANS AND GREENS RIGATONI**
Whole wheat pasta, sautéed greens, cannellini beans and turkey sausage, tossed with garlic, olive oil and white wine
$8.00

**ZUCCHINI AND OLIVE FLATBREAD**
Grilled zucchini, black olives, fresh herbs and mozzarella cheese on grilled flatbread, served with dressed greens
$7.00

**PAN SEARED YELLOWFIN TUNA**
Served with Jasmine rice, sugar snap peas, carrots and red peppers with a spicy pickled ginger aioli and a side of soy
$11.00

**Desserts du jour**
*Market Price*

**Beverages**

**COLD (Price includes refills)** $2.00
- Pepsi
- Diet Pepsi
- Sierra Mist
- Ginger Ale
- Ice Tea *(Sweetened and unsweetened)*
- Saratoga Sparkling Water

**HOT (Price includes refills)** $1.50
Coffee (regular and decaffeinated) • Hot Tea

**Beer**
- New Castle $3.25
- Magic Hat #9 $3.25
- Murphy’s Stout $3.25
- Miller Lite $2.50
- Southern Tier IPA $3.25
- Wolaver’s Oatmeal Stout $3.25

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**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.

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**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