Summer 2015

Campus House Summer 2015 Menu

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SUMMER MENU

Soup

SOUP DU JOUR
Cup $4.00 Bowl $6.00
Includes a Vegan Option

Salads

Your choice of dressings: balsamic vinaigrette, Smokey ranch, fresh citrus vinaigrette, ranch

CAMPUS HOUSE SALAD
Mixed greens tossed with carrots, English cucumbers, red onion, toasted chick peas, house-made croutons grape tomatoes and your choice of dressing.
Side $4.00 Entrée $5.00
Add grilled chicken: $2.75
Add grilled shrimp: $3.75

CAESAR SALAD
Crisp Hearts of Romaine tossed with our own Caesar Dressing, shaved Parmesan and house-made croutons.
Side $5.00 Entrée $6.00
Add grilled chicken: $2.75
Add grilled shrimp: $3.75

STRAWBERRY FETA SALAD
Arugula and baby spinach, cucumbers, toasted chickpeas, croutons tossed with a fresh lemon honey-mint dressing.
$9.00
Add grilled chicken: $2.75
Add grilled shrimp: $3.75

GRILLED CHICKEN & SHRIMP SALAD WITH CHILE-PEANUT DRESSING
A chopped salad with lots of vegetables including kale, romaine, and red & green cabbage.
$12.00

Sandwiches

Served with choice of fresh fruit or french fries

THAT’S A WRAP!
Our creative sandwich-of-the-week served with a cup of soup
$9.00

GRILLED PORTABELLO MUSHROOM BURGER
Served on a toasted multigrain roll with house-made hummus, lettuce and tomatoes.
$9.00

CAMPUS HOUSE BURGER
Angus burger with lettuce, tomato and red onion. Served on a multigrain roll
$9.00
Small Plates

PASTA PRIMAVERA WITH HOUSE-MADE PESTO SAUCE
Pasta tossed with assorted vegetables including asparagus, zucchini, and fresh tomatoes.
$9.00

SOUTHWESTERN FISH & CHIPS
Grilled Swordfish, fresh Pico de Gallo, cilantro-lime coleslaw, avocado and sour cream in flour taco shells. Served with French Fries.
$12.00

Desserts du jour

Flourless Chocolate Cake $5.00
House made Ice Cream and Sorbets $5.00
Please ask your server for our weekly features and join us for dessert!

Beverages

COLD (Price includes refills) $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

Campus House Beer, Wine and Cocktail Menu available upon request.

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.

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.

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