Fall 2010

Campus House Fall 2010 Menu

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Fall Menu

Soup

Soup du Jour
Cup $3.00
Bowl $4.00
Multigrain roll available for $0.75

Salads

Dressings will include choice of Balsamic Vinaigrette, Ranch, Caesar, Catalina, and a Spiced Apple Vinaigrette

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: $2.50
Add grilled shrimp: $3.50
Add grilled portobello mushroom: $1.75

Classic Caesar Salad
Crispy romaine lettuce tossed with our own Caesar dressing, grated Parmesan cheese and house-made garlic croutons
Side $4.00 Entrée $6.00
Add grilled chicken: $2.50
Add grilled shrimp: $3.50
Add grilled portobello mushroom: $1.75

Salmon Salad
Pan-seared salmon served medium rare over field greens with gorgonzola cheese, toasted pine nuts, glazed apples and raisins. Finished with a drizzle of house-made Spiced Apple Vinaigrette
$10.95

Tapas Plate du jour
An assortment of fresh seasonal assorted cheeses, hummus, and dips served with greens and bread
$10.95

Sandwiches

Served with choice of fresh fruit or french fries

Grilled Chicken Sandwich
Marinated chicken breast served on a ciabatta roll with roasted red peppers, caramelized red onion, romaine, and sundried tomatoes - topped with pepperjack cheese and a spicy garlic mayo
$9.95

Campus House Burger
Choice of garden or Angus burger with lettuce, tomato, and red onion served on a multigrain 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.
Small Plates

GARDEN HERB PASTA
Sauteed artichokes, portabella mushroom, red onion, bell peppers and baby spinach tossed with fresh herbs, garlic and a light sauce of white wine and olive oil over Farfalle pasta. Enhanced with fresh shaved Asiago
$9.95

Add grilled chicken: $2.50
Add grilled shrimp: $3.50

SHRIMP AND SCALLOPS
Pan-seared and served with a squash medley in a cinnamon Beurre Blanc sauce over wild rice with frizzled leeks
$11.50

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

Anchor Steam  $3.25
Great Lakes Burning River  $3.25
Great Lakes Edmund Fitzgerald  $3.25
Magic Hat #9  $3.25
Murphy’s Stout  $3.25
Southern Tier IPA  $3.25
Wolaver’s IPA  $3.25
Wolaver’s Oatmeal Stout  $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