

☀ SPRING MENU ☀

2024 Campus House

SOUPS

HOUSE SOUP

VEGAN SOUP

Cup \$6 - Bowl \$7

*Take Campus House soup with you - by-the-quart \$12

SALADS

House made dressings: Balsamic - Citrus Vinaigrette - Honey Mustard Vinaigrette - Spicy Ranch - Caesar

CAESAR SALAD

Crisp romaine hearts, parmesan cheese,
Campus House croutons tossed with our own
Caesar dressing served with fresh lemon

\$12

A CRUNCHY WINTER SALAD

Arugula, celery, radish, toasted walnuts, apples,
croutons, aged gouda, with honey mustard
vinaigrette

\$14

THE ROCKWELL

Romaine and arugula, with goat cheese,
crouton, tomatoes, cucumbers, dried
cranberries, served with balsamic vinaigrette

\$14

May be added to any salad or entrée:

Shrimp \$6 Chicken \$6

All proteins may be grilled, blackened, or jerk

SANDWICHES

THE PROFESSOR | 1/2 sandwich, and a cup of soup | \$12

TRIPLE GRILLED CHEESE

Farm style bread, havarti, cheddar and
provolone

Add tomato or bacon \$2 / both for \$4

\$12

JERK TURKEY BURGER

Seared turkey burger with jerk spices, roasted
garlic aioli, on a toasted brioche roll, served
with mango slaw

\$14

CAMPUS HOUSE BURGER

8oz Angus Beef patty grilled to order,
toasted brioche roll, lettuce, tomato, and
our own special sauce

\$14

THE NASHVILLE

Delicious and messy! Crispy fried chicken
dipped in our own nashville - style sauce,
pickles, mayo, served on roasted brioche

\$14

All sandwiches are served with homemade potato chips. *grilled onions upon request

ENTRÉES

WILD MUSHROOM RAVIOLI FLORENTINE

Parmesan cream sauce, spinach, and roasted tomatoes

\$15

FIRE ROASTED SALMON

Served with sauce of the week, potato du jour, and vegetables

\$18

CLASSIC BRAISED SHORT RIB

*Boneless angus beef rib slowly cooked in a rich demi-glace
with vegetables and potatoes*

\$16

BEVERAGES

COLD

Pepsi - Diet Pepsi - Sprite - Ginger Ale -

Iced Tea - Unsweetened Ice Tea - Saratoga

Sparkling Water

HOT

Coffee - Hot Tea

SPIRITS

Beer, wine and cocktail options

available upon request

Gratuuity 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
Celebrates the path
to totality!*

Campus House Club and Student Learning Laboratory has been a place where hospitality learning and the staff, faculty, alumni, emeritus, and friends of Buffalo State College gathers to break bread and form lifelong friendships

In House Lunch

Tuesday - Friday

11:30am-2:00pm

Networking

Tuesday, Wednesday, Friday

4:00pm-7:00pm

Call or email to book your evening event

campushouse@buffalostate.edu

716-878-3300

Complimentary Coffee

Tuesday, Wednesday, Thursday, Friday

8:30am-11:00am

Boardroom

Second floor boardroom seats 14 guests and is available for lunch or other events

Parlor

Second floor parlor room seats six guests and is available for lunch or other events

*Our patio is open weather permitting daily for lunch and networking

**SPRING
MENU**



DESSERT MENU



SPRING 2024

All desserts are \$6

Apple Awesome

Chocolate Decadence

Pana Cotta du Jour

Cookies, Milk or Juice

(Cookies/Ice Cream) or Sorbet



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