



MENU

SOUP



HOUSE or VEGAN

Cup \$4 Bowl \$6

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

SALADS

balsamic, green goddess, lemon herb vinaigrette, spicy ranch

SIMPLE GREEN SALAD

*Assorted greens, radishes, grape tomatoes, carrots,
pickled red onions, cucumbers, croutons*

Side \$4 Entrée \$5

CAESAR SALAD

*Romaine, parmesan, croutons tossed with our
caesar dressing*

Side \$5 Entrée \$6

HARVEST SPICED TEA-SMOKED DUCK SALAD

*A simple salad, dried cranberries, toasted pecans, wild
rice medley, manchego, roasted apple-maple vinaigrette
on the side.*

\$14

THREE GRAIN BOWL

*Quinoa, amaranth, wild rice, lentils, carrots,
shredded beets, pickled onions, cucumbers, toma-
toes, baby spinach, tahini dressing on the side*

\$10

May be added to any salad, entrée or sandwich

grilled chicken - \$4.00

grilled shrimp - \$4.25

salmon cake - \$4.25 / \$8.00 (2)

SANDWICHES

Choice of french fries, baked sweet potato, vegetable, or mashed potato

VEGETABLE BURGER

*Whole wheat English muffin,
spinach, tomato, red onion,
salsa verde*

\$9

ANGUS BURGER

*Multi-grain roll, green
leaf lettuce, tomato,
red onion*

\$10

TURKEY 'n SWISS BURGER

*Our own grilled turkey burger,
spinach, tomato, on a
Costanzo's roll*

\$10

THE BREAKFAST SANDWICH

*Over medium egg, maple glazed
pork belly, cheddar, tomato jam, on a
toasted brioche roll.*

\$9



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

LUNCH PLATES

MUSHROOM RAVIOLI

Sage cream, sautéed mushrooms, greens, shredded parmesan
\$10

VEGETABLE CURRY

Assorted vegetables in a mild coconut milk-based sauce served over fragrant basmati rice

\$10

(upon request - medium or hot)

BRAISED SHORT RIBS

Root vegetable and creamy blue cheese polenta
\$14

PAN SEARED TROUT

Lemon caper sauce, mashed potatoes, vegetables
\$14

SIDES

french fries - baked sweet potato - vegetable - mashed potato
\$4

BEVERAGES

COLD

Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale

Iced Tea | Saratoga Sparkling Water

HOT

Coffee • Hot Tea

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.

