



# FALL MENU



## SOUPS

HOUSE SOUP

VEGAN SOUP

Cup \$4 - Bowl \$6

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

## SALADS

*House made dressings: Balsamic Vinaigrette - Caesar - Lemon Herb Vinaigrette - Smokey Ranch*

### SIMPLE SALAD

*Assorted Greens, cucumbers, carrots, radishes, tomatoes, pickled red onions. Choice of dressing.*

*Side \$6 Entrée \$7*

### FIESTA SOUTHWESTERN

*Black beans, corn three ways, sweet potatoes, tomatoes, cucumbers, pickled onions on a bed of crispy romaine. Served with smoky ranch.*

*\$10*

### CAESAR SALAD

*Crisp romaine heart, parmesan cheese, Campus House croutons tossed with our own Caesar dressing and served with fresh lemon.*

*Side \$7 Entrée \$8*

*May be added to any salad or Entrée*

*Shrimp \$5    Chicken \$4.50    Veggie Patty \$4*

## SANDWICHES

*Choice of: Smashed-Roasted Potatoes - French Fries - Salad - Roasted Vegetables*

### VEGGIE BURGER

*A plant-based burger with black beans, corn, carrots and soy. Served on a toasted multigrain roll with spinach, tomato jam, red onion and salsa verde.*

*\$10*

### BBQ PULLED PORK

*Slow cooked in our own BBQ sauce served on a toasted Costanzo roll with coleslaw.*

*\$10*

### CAMPUS HOUSE BREAKFAST SANDWICH

*Maple-glazed pork belly, fried egg, cheddar cheese, tomato jam served on a toasted brioche roll.*

*\$10*

### ANGUS BURGER

*8oz. Angus beef patty grilled to order, served on a toasted multigrain roll, lettuce, tomato and red onion.*

*\$10*

## ENTRÉES

*MUSHROOM RAVIOLI WITH PARMESAN CREAM*  
*Wild mushroom filled ravioli, cream sauce topped with sautéed baby spinach and parmesan cheese.*  
\$12

*VEGETABLE CURRY WITH CHICKPEAS*  
*A coconut milk based yellow curry with assorted vegetables and spinach over fragrant basmati rice.*  
\$10

*BRAISED SHORTRIB WITH CARMELIZED ONIONS*  
*Tender beef cooked in a rich sauce served over smashed-roasted potatoes with vegetables.*  
\$14

*GRILLED SWORDFISH*  
*Served with tomato-caper-olive relish, vegetables of the day, and herbed couscous.*  
\$14

## BEVERAGES

### COLD

*Pepsi - Diet Pepsi - Sierra Mist - Ginger Ale*  
*Iced Tea - Saratoga Sparkling Water*

### HOT

*Coffee - Hot Tea*

*Beer, wine and cocktail options available*

*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 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

# FALL MENU