



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

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