

FALL MENU

2026 Campus House

SOUPS

HOUSE SOUP OR VEGAN SOUP

Cup \$8 - Bowl \$9

**Take Campus House soup with you - by-the-quart \$15*

SALADS

House made dressings: Balsamic Vinaigrette - Caesar - Maple Dijon - Smokey Ranch

CAESAR SALAD - \$16/\$10

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

BENGAL BASIC - \$15/\$9

Mixed greens, garbanzo beans, grape
tomatoes, pickled vegetables, and
croutons - choice of dressing

AUTUMN BOWL- \$18

Roasted sweet potatoes, farro, shaved brussel sprouts, cannellini beans,
dried cherries, aged gouda, pecans and croutons tossed with maple dijon dressing

Add to any salad or entrée:

Shrimp \$8

Chicken \$8

Angus Burger \$11

Salmon Filet \$14

All proteins may be grilled, baked, or blackened

SANDWICHES

THE PROFESSOR | ½ sandwich, and a cup of soup or small salad | \$16

THE EMERITUS | A whole sandwich, and a cup of soup or small salad | \$18

TURKEY AND BRIE - \$18

Turkey, warm brie, sliced apple, and
apricot jam on sour dough
served with chips and a pickle.

Make it a club-add bacon, lettuce and tomato-\$16

ANYTIME BREAKFAST SANDWICH - \$16

on a toasted brioche roll- scrambled egg,
crispy bacon, cheddar cheese and tomato jam.
served with chips and a pickle.

CAMPUS HOUSE BURGER - \$17

8oz Angus beef grilled to order, choice of cheese,
lettuce, tomato, and burger sauce on toasted brioche
served with chips and a pickle.

CHICKEN CAPRESE SANDWICH - \$18

Grilled marinated chicken breast, fresh mozzarella,
arugula, basil aioli and roasted tomato on toasted
brioche served with chips and a pickle.

Bread/ Wrap Selections - Choice of Wrap, Sourdough, Multigrain, and Brioche Rolls

** Gluten Free roll option available upon request**

Sides - Starch or Vegetable du Jour \$5

Truffle Oil and Shaved Parmesan available upon request

ENTRÉES

HARVEST GNOCCHI

*Roasted butternut squash, spinach tossed with sage cream-finished
with crispy bacon, pepitas and shaved parmesan*
\$18

SALMON

*Grilled, baked, blackened, or served with maple-miso butter,
starch and vegetable of the day*
\$20

SHORT RIB RAGU

*Beef short rib is braised in a rich sauce-shredded and served over
creamy polenta with mushrooms and root vegetables.*
\$20

BEVERAGES

COLD

*Coke - Diet Coke - Sprite - Ginger Ale - Raspberry Iced Tea -
Dr.Pepper - Sparkling Water - Unsweetened Ice Tea*

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

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

Dine-In Service

Tuesday - Friday
11:30am-2:00pm

Networking

Tuesday, Wednesday, Thursday, Friday
4:00pm-7:00pm
Call or email to book your evening event
campushouse@buffalostate.edu
716-878-3300

Complimentary Coffee Bar

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

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