

# FALL MENU

2025 Campus House

## SOUPS

HOUSE SOUP OR VEGAN SOUP

Cup \$7 - Bowl \$8

*\*Take Campus House soup with you - by-the-quart \$14*

## SALADS

House made dressings: Balsamic Vinaigrette - Apple Cider-Maple Vinaigrette - Smokey Ranch - Caesar

THE INSTRUCTOR | Bowl or Cup of house soup or vegan soup with side basic or  
caesar salad, roll or papadum | \$10 Bowl or \$9 Cup

CAESAR SALAD - \$15/\$9

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

BENGAL BASIC - \$14/\$8

Mixed greens, tomato,  
chick peas, carrots,  
pickled red onion, choice of dressing

HARVEST - \$17

Mixed greens, quinoa, roasted butternut squash,  
shaved brussel sprouts, craisins, chick-peas, feta,  
toasted walnuts then tossed with apple cider -  
maple vinaigrette

Add to any salad or entrée:

Shrimp \$7    Chicken \$7    Angus Burger \$9    Salmon Filet \$11  
All proteins may be grilled, fire-roasted, blackened, or jerked

## SANDWICHES

THE PROFESSOR | 1/2 sandwich, and a cup of soup or small salad | \$14

TURKEY AND BRIE - \$15

Turkey, warm brie, sliced apple, and  
fig jam on sour dough

TRIPLE GRILLED CHEESE - \$12

Farm style bread, Manchego, Swiss, and Cheddar  
add tomato, bacon, or egg for \$2

CAMPUS HOUSE BURGER - \$15

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

FISH SANDWICH - \$15

Haddock baked, battered, or blackened on  
toasted brioche roll with our own tartar sauce,  
and coleslaw served with chips

Sides - Fries, Potato, or Vegetable du Jour \$4

## ENTRÉES

### STUFFED CABBAGE ROLLS

*Tomato sauce served with mashed potatoes*  
\$15

### SALMON

*Grilled, fire-roasted, blackened, or jerked with citrus-herb  
compound butter, potato, and vegetable du jour*  
\$19

### MUSHROOM RAVIOLI

*Tuscan tomato parmesan sauce with roasted tomatoes, and spinach*  
\$16

## BEVERAGES

### COLD

*Coke - Diet Coke - Pepsi - Diet Pepsi - Sprite  
- Ginger Ale - Zero Ginger Ale -  
Brisk 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

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

Wednesday, Thursday, Friday  
4:00pm-7:00pm

Call or email to book your evening event  
[campushouse@buffalostate.edu](mailto: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

# FALL MENU

# DESSERT MENU

FALL 2025

*Desserts - \$6 served with whipped cream*

- Campus House Crepe- seasonal filling
- Lemon Mascarpone Cake
- Chocolate Decadence - GF/V

## ICE CREAM

*served with a cookie*

*make it a sundae with hot fudge  
or caramel sauce for \$1*

## AVAILABLE FLAVORS

- Vanilla
- Chocolate

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