

SPRING 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 - Citrus Vinaigrette - Smokey Ranch

THE INSTRUCTOR | Bowl or Cup of house soup or vegan soup with side basic or caesar salad, roll or papadum | \$12 Bowl or \$10 Cup

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

MEDITERRANEAN MIXED GRAIN BOWL - \$18

A vibrant blend of ancient grains, marinated cannellini beans, and lentils, artichokes, roasted tomato confit, romaine, cucumbers, olives, toasted pinenuts, and ricotta salata. Served with citrus vinaigrette and pita wedges

Add to any salad or entrée:

Shrimp \$8 Chicken \$8 Tofu \$8 Angus Burger \$11 Salmon Filet \$14

All proteins may be grilled, fire-roasted, blackened, or jerked

SANDWICHES

THE PROFESSOR | 1/2 sandwich, and a cup of soup or small salad | \$15

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

TURKEY AND BRIE - \$16

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

TRIPLE GRILLED CHEESE - \$14

Farm style bread, cheddar, aged swiss, and havarti
Add tomato, bacon, or egg for \$2

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

FISH SANDWICH - \$16

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

Sides - Starch or Vegetable du Jour \$4

ENTRÉES

VEGETABLE CURRY

Roasted Cauliflower, Spinach, peppers, carrot, potatoes, chickpeas, mild yellow curry sauce, basmati, tamarind chutney, and cucumber salsa

**Hot available upon request*

\$17

SALMON

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

\$20

MUSHROOM RAVIOLI

Served in a boursin cream with roasted portobello tomato Florentine

\$18

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*

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

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
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

SPRING MENU

DESSERT MENU

SPRING 2026

Desserts - \$7 served with whipped cream

- *Apple Awesome*
- *Lemon Mascarpone Cake*
- *Chocolate Decadence - GF/V*

ICE CREAM

*served with a cookie
make it a sundae with hot fudge
or caramel sauce for \$2*

AVAILABLE FLAVORS

- *Vanilla*
- *Chocolate*

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