Appetizers

- Italian Wedding Soup GF: Kale, meatballs, pasta in a rich beef broth
- Seasonal Soup of the Week
- Fresh Fruit Cup VG, GF: Try our light and refreshing cup of fresh seasonal fruit.
- Side Salad VG: Our side salad changes seasonally.

Action Station

Introducing the John Purdue Room Action Station featuring a New Orleans classic – Bananas Foster Flambé over Vanilla Ice Cream Y!
Ask your student server for details! $7.00

Entrees

All entrees include your choice of appetizer.

- **Chicken Chef Salad GF**: Fresh greens, grilled chicken, ham, hardboiled egg, cheddar cheese, and vegetables. Choice of dressing – ask your server for details. $15.00
- **Mediterranean Panini V**: Toasted focaccia with basil pesto, grilled & roasted vegetables, and melted fresh mozzarella cheese. Side of Broad Ripple potato chips. $14.00
- **Braised Butter Chicken GF**: With a yogurt and spice-marinated tomato sauce over basmati rice. $14.75
- **Margherita Pizza V**: Crispy, thin crust pizza topped with fresh tomatoes, mozzarella and basil. $15.75
- **JPR Mushroom Swiss Burger**: Fischer Farms is an alumni-owned, local farm offering the freshest beef burgers grilled to order. Topped with Swiss cheese and mushrooms with a side of crisp fries. $15.95
- **"Impossible" ™ Burger V**: An amazing vegetarian option in place of the beef burger. $16.95
- **Oven Roasted Coho Salmon GF**: Seasonal roasted vegetables with a homemade herb butter. $17.75
- **Indiana Fried Pork Fritter**: Crispy pork fritter with a rich pork jus. Accompanied with a side of herbed rice pilaf and balsamic glazed, crispy Brussels sprouts. $15.25

Desserts

- **Warm Peach Crisp** topped with vanilla bean ice cream V. $3.50
- **Homemade Sorbet** with fresh berries VG, GF, DF – a light palate cleanser. $3.50

Beverages

- Soda, Iced Tea, Coffee, or Hot Tea. Free refills. $3.00

Gluten-Free options are available upon request.
Our Story

The story of the first “group feeding” class is noteworthy. In 1918, President Stone stated that the department could offer a real-life service course as long as it didn’t cost the university “one cent.” From 1918 to 1923, under the guidance of student managers, two lunches a week were served. The students were in charge of planning and executing the meal and were “required” to sell forty tickets at forty cents each. During that time, not one service operated at a loss, fulfilling President Stone’s requirement of not costing “one cent.”

Over the years, the scope of the “group feeding” class has continued to evolve and improve. The John Purdue Room now offers student-served lunch service, with the oversight of chef instructors, teaching assistants, and professors. While designed to have continued appeal to our patrons, the menu has also matured into a comprehensive instruction tool. Students learn different cooking and service methods, as well as menu planning, budgeting, and marketing techniques. The front-of-house operations have also been harnessed to not only provide actual foodservice experience, but also sommelier service, customer relations, and managerial decision-making...to name a few real-world skills.

Just as our curriculum has elevated, so have our facilities. For decades, Stone Hall was home to the John Purdue Room, but in 2012, Purdue HTM moved to our current facilities, the state-of-the-art Marriott Hall. Now featuring two food-service labs/restaurants with full kitchen, a demo-classroom and premium event space, HTM students receive hands-on learning experiences and real-world management opportunities.

Thanks to the support of patrons like you, Purdue HTM is developing graduates that will lead the globe and shape the Hospitality and Tourism Industry!

Dietary Information

The HTM Foodservice kitchen is a student teaching laboratory providing food for the John Purdue Room, Boiler Bistro, and LavAzza Café. As such, we try to accommodate all dietary and allergen requests in a manner that satisfies our customer and honors our teaching requirements. Production facilities are limited, so please be advised that food prepared in our classroom kitchens may contain or be exposed to these food allergy ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Peanuts, Wheat, Soybeans and Sesame. Please inform your server of any dietary concerns.

Legend: V=Vegetarian; VG=Vegan, GF=Gluten-Free; DF=Dairy-Free; LO=Lacto-Ovo