Starters

- Fresh Side Salad Y Mixture of greens, red & yellow pepper, cucumber, cherry tomatoes, Feta cheese crumbles. Choice of student prepared salad dressings
- Vegetarian Soup of the Week V, VS Ask your server for details.
- Creamy Tortellini Soup with Italian Sausage. Deliciously seasoned, light tomato-based soup

Entrees

All entrees include your choice of starter.

Strawberry Baby Spinach Salad with Grilled Chicken
Creamy Poppyseed dressing, candied walnuts $13.95

BBQ Bacon Burger made with Fischer Farms Beef
Cheddar cheese, waffle fries, lettuce, tomato, onion, pickle $14.95

Open-Face Avocado Spread Sandwich
Over medium fresh egg, spinach, tomato served with fried zucchini and lemon aioli dipping sauce $14.75

Pan-Fried Flounder with Fresh Golden Pineapple Salsa
Served over white rice and fried plantains $16.25

Braised Tuscan Chicken with Sun-Dried Tomatoes
Torbert’s cheesy baked grits sticks, buttered green beans $15.50

"Impossible" ™ Burger V
A vegetarian option in place of our beef burger $16.95

Boilermaker BLT
Locally sourced corn smoked bacon, fresh toppings, garlic aioli, waffle fries $14.95

Capellini Pomodoro
Capellini tossed with light spices, focaccia, and rosemary olive oil $15.95

Desserts

Homemade Sorbet VG, GF, DF Fresh Strawberry Lemon a light palate cleanser $3.50

Traditional Brownie
Vanilla bean ice cream, strawberries, chocolate syrup $4.50

Cheesecake topped with our weekly seasonal fruit puree $4.25

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