



Starters

- **Fresh Side Salad** ^{V, GF} Mixture of greens, radish, carrot, and cherry tomatoes . Choice of student prepared salad dressings.
- **Soup of the Week** ^{V, VG} Ask your server for details.
- **French Onion Soup** ^V Caramelized onions with rich vegetable broth, toast and melted Swiss cheese.

Entrees

All entrees include your choice of starter.

Caesar Salad^{GF}

Crispy romaine lettuce, shredded parmesan cheese, crunchy croutons, and creamy Caesar dressing. Add chicken or fried tofu cubes for an additional \$2 \$11

Capellini Pomodoro^{VG}

Thin pasta with fresh tomatoes, lemon, garlic, and basil. Served with focaccia bread. \$11

Vietnamese Pulled Pork Sandwich

Braised pulled pork, seasoned with a sesame and soy sauce, crunchy Asian slaw, and freshly fried chips \$13

Greek Burger

Fischer Farms beef patty, seasoned with a blend of Greek spices, topped with feta cheese, tomato, cucumber, and onion. Served with a side of tzatziki sauce and waffle fries. Protein substitute available upon request: plant-based Impossible™ patty. (no extra charge) \$13

Weekly Special

Please ask your server about this week's special \$13

Lemon Garlic Salmon^{GF}

Oven -baked salmon with lemon garlic butter, sauteed asparagus and creamy baked duchess potatoes. \$15

Spanish Arroz con Pollo^{GF}

A traditional Latin American dish of seasoned chicken, chorizo, and sauteed vegetables served over a bed of rice. \$15

Deserts (included with your meal)

House made Sorbet ^{VG, GF, DF} Fresh strawberry lemon a light palate cleanser.

HTM House made Brownie - Vanilla bean ice cream, chocolate syrup, berry garnish.

Raspberry Almond Tart - Fresh baked mini almond tart, filled with raspberry preserves.

Beverages

Soda, Iced Tea, Coffee, or Hot Tea. Free refills \$3

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.” Joan Test

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. Joan Test

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