

TAYLOR'S

R E S T A U R A N T

GLOBAL BUFFET

Discovering a new level of taste!

OPEN TUESDAY-FRIDAY

11 AM-1 PM

See detailed schedule below for exceptions

\$12.50 - MEAL PLAN ACCEPTED

RESERVATIONS: 405.744.3629

business.okstate.edu/html/taylors.html

Welcome to the Global Buffet at Taylor's Restaurant.

Since 1938, our program has been preparing students to become global hospitality leaders. The educational philosophy of the school is based on academic excellence reinforced and cultivated through experiential learning. Thank you for being our guest!

Please communicate your experience to your student server, laboratory assistants or instructor. Guest feedback is essential to the success of our programs, student and faculty development. Each student benefits directly from receiving your feedback and gratitude.

WEEKLY MENU - Spring 2020

| | | | |
|---------|--------------------------------------|----------|---|
| Jan. 13 | Restaurant Closed | March 16 | Restaurant Closed |
| Jan. 20 | Cuisine of Oklahoma | | <i>Spring Break</i> |
| Jan. 27 | Cuisines of China | March 23 | Cuisines of France |
| Feb. 3 | Cuisines of India | March 30 | Cuisines of Latin America |
| Feb. 10 | Restaurant Closed | April 6 | Coastal Cuisine |
| | <i>Chef Series with Brad Johnson</i> | April 13 | Restaurant Closed |
| | <i>Hal Smith Restaurant Group</i> | | <i>Chef Series with Bill Leib</i> |
| Feb. 17 | Cuisines of Spain | | <i>Francis Tuttle Technology Center</i> |
| Feb. 24 | Cuisines of North Italy | April 20 | Heartland Cuisine |
| March 2 | Cuisines of South Italy | April 27 | Students' Class Final: Brunch Buffet |
| March 9 | Cuisine of Greece and Middle East | May 4 | Restaurant Closed |
| | | | <i>Finals Week</i> |



SCHOOL OF
**HOSPITALITY AND
TOURISM MANAGEMENT**
Spears School of Business

GLOBAL BUFFET

Oklahoma Cuisine

SOUP

Cream of Potato



SALADS

Black-eyed Pea
Red Onion and Cucumber
Coleslaw

Fresh Greens
Oil and Vinegar
Murphy's Creamy Dressing
Ranch Dressing



MAIN DISHES

Fried Catfish with Tartar Sauce
Chicken Fried Steak with
Cream Gravy
BBQ Pulled Pork

SIDES

Mashed Potatoes & Gravy
Green Beans
Corn O'Brien
Fried Okra



ACCOMPANIMENTS

Hot Rolls & Butter

CARVING STATION

Cornbread & Butter

BUFFET 12.50



DESSERTS 3

Vanilla Ice Cream
Cherry Cobbler
Apple Crisp
Pecan Pie with Whipped Cream

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Chinese Cuisine

SOUP

Egg Drop



SALADS

Rainbow Sesame Slaw
Asian Pasta
Mandarin Almond

Fresh Bitter Greens
House Ginger Vinaigrette
Sesame Garlic Vinaigrette
Creamy Sriracha Vinaigrette



MAIN DISHES

Honey Plum Chicken
Cantonese Fried Noodles
Braised Baby Bok Choy

Beef with Peppers
Classic Steam Rice
Roasted Broccoli

Chili Garlic Stir-fry Tofu
with Eggplant



ACCOMPANIMENTS

Tea Eggs
Steamed Edamame

Quick Pickle of
Cucumber & Radish

BUFFET 12.50



DESSERTS 3

Toffee Sesame Bananas with Ice Cream
Green Tea Mousse with Fresh Cream & Fruit
Creamy Rice Pudding with Mango & Star Anise

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Cuisine of India

SOUP

Curried Celery



SALADS

Dal & Lentil
Marinated Chickpea
Fresh Cucumber & Tomato

Fresh Greens
Creamy Curry Dressing
Mango Cumin Vinaigrette
Mint & Cilantro Vinaigrette



MAIN DISHES

Chicken Tikka Masala
Pork Vindaloo
Spinach Paneer

Lamb Khorma
Basmati Rice with Caraway
Potato & Chickpea Curry

Yellow Curry with Cauliflower



ACCOMPANIMENTS

Samosa
Raita

INTERACTIVE STATION

House-made Naan Bread
Papadum

BUFFET 12.50



DESSERTS 3

Sweet Samosa Clove & Cinnamon Spiced Pastry Cream
(with Fruit & Pistachios)
Rice Pudding
Ice Cream - Mango or Chai Tea

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Cuisine of Spain

SOUP

Gazpacho



SALADS

Field Greens with Garlic Aioli
Lemon Vinaigrette

Manchego, Garlic & Almond
Sherry Vinaigrette

Panzanella (Bread Salad with Fresh Vegetables)



MAIN DISHES

Olive & Lemon Chicken
Spanish Tortilla (Potato Pie)

Spanish Meatballs
Fiery Fried Potatoes
(Patatas Bravas)

Cauliflower with Garlic & Almonds

Grilled Vegetables with Romanesco Sauce

Green Beans Castilian Style



INTERACTIVE STATION

Classic Paella
Valenciana Shrimp Paella
Vegetable Paella

ACCOMPANIMENTS

Spanish Flatbread

BUFFET 12.50



DESSERTS 3

Lemon Olive Oil Pound Cake with Yogurt Ice Cream

Peach & Honey Icebox Pie with Pistachios

Chocolate & Almond Trifle with Spiced Caramel

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Cuisine of Northern Italy

SOUP

Spicy Italian Chicken



SALADS

Caprese

Farro & Cranberry

Insalata Tri-Colore

(Radicchio & Butter Lettuce with
Lemon Vinaigrette)

Fresh Greens

Creamy Oregano Dressing

Lemon Vinaigrette

Sweet Italian Vinaigrette



MAIN DISHES

Chicken Cacciatore with Polenta or Pan Fried Tuscan Kale

Cauliflower with Pine Nuts & Raisins

Spaghetti with Lemon Basil Pesto

Pork Medallion Piccata

Tortellini with Red & White Sauce



ACCOMPANIMENTS

Rosemary & Olive Focaccia

INTERACTIVE STATION

Fresh Pasta Station

Gnocchi Alla Ricotta & Herb

BUFFET 12.50



DESSERTS 3

Traditional Tiramisu

Lemon Olive Oil Pound Cake with Yogurt Ice Cream

Chocolate & Almond Trifle with Spiced Caramel

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Cuisine of Southern Italy

SOUP

Spicy Italian Chicken



SALADS

Caprese

Farro & Cranberry

Insalata Tri-Colore

(Radicchio & Butter Lettuce with
Lemon Vinaigrette)

Fresh Greens

Creamy Oregano Dressing

Lemon Vinaigrette

Sweet Italian Vinaigrette



MAIN DISHES

Chicken Scaloppini, Crimini Mushrooms with Polenta or
Pan Fried Tuscan Kale

Cauliflower with Pine Nuts & Raisins

Spaghetti with Lemon Basil Pesto

Pork Cutlets with Marsala

Tortellini with Red & White Sauce



ACCOMPANIMENTS

Rosemary & Olive Focaccia

INTERACTIVE STATION

Fresh Pasta Station

Gnocchi Alla Ricotta & Herb

BUFFET 12.50



DESSERTS 3

Traditional Tiramisu

Lemon Olive Oil Pound Cake with Yogurt Ice Cream

Chocolate & Almond Trifle with Spiced Caramel

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Cuisine of Greece & The Middle East

SOUP

Lemon & Chicken Herb



SALADS

Tomato & Feta Salad with Olives

Turkish White Bean Salad

Hummus & Tzatziki
(Cucumber-yogurt Dip)

Fresh Greens

Creamy Mint &
Oregano Dressing



MAIN DISHES

Lamb Meatballs with Pomegranate
Sauce and Risotto Alla Milanese or
Pan Fried Tuscan Kale

Moussaka (Eggplant Casserole with
Fresh Vegetables & Tomato Sauce)

Spanikopita (Spinach Pastry)

Falafel with Pita
Grilled Chicken with
Harissa Marinade

Rice & Lentils
Crispy Onions (Mujadara)



ACCOMPANIMENTS

Dolmas (Stuffed Grape Leaves)

Turkish Flat Bread with Sumac

INTERACTIVE STATION

Grilled Beef Steak with
Ras el Hanout

BUFFET 12.50



DESSERTS 3

Baklava with Honey Lavender Ice Cream

Lemon Olive Oil Pound Cake with Yogurt Ice Cream

Chocolate & Almond Trifle with Spiced Caramel

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

French Cuisine

SOUP

French Onion



SALADS

Crudités with Mayo Gribiche
(Carrots, Fingerling Potatoes, Cherry
Tomatoes, Cucumber & Celery)

Endive Salad
Sherry Vinaigrette

Salad Lyonnaise
Creamy Shallot Vinaigrette
Classic Dijon Mustard Vinaigrette



MAIN DISHES

Beef Bourguignon Tarragon
Chicken Roasted
Provencal Summer
Vegetable Casserole

Blue Cheese & Caramelized
Onion Tart
French Green Lentils
Haricot Vert with Toasted Walnuts



ACCOMPANIMENTS

Roquefort & Caramelized
Onion Flat Bread

INTERACTIVE STATION

Roasted Pork with
Prunes & Cream

BUFFET 12.50



DESSERTS 3

Tart Tatin
Pots de Crème a la Orange
Crepes with Hazelnuts & Chocolate

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Cuisine of Latin America

SOUP

Pozole



SALADS

Fresh Greens with
House-made Vinaigrette
Fresh Salsa & Guacamole

Watermelon Pico de Gallo
Fresh Avocado Salad



MAIN DISHES

Mushroom & Spinach Enchiladas
Jerk Chicken with Pineapple Salsa
Frijoles with Queso Fresco
Cilantro Lime Rice

Chilies Rellenos
Corn with Lime & Chili
Fajita Style Fresh Vegetable Mix



ACCOMPANIMENTS

Pork Street Tacos with Escabeche

CARVING STATION

Flank Steak with Chimichurri

BUFFET 12.50



DESSERTS 3

Tres Leches

Chocolate Trifle with Spiced Caramel

Sopaipilla with Honey & Cinnamon

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Coastal Cuisine

SOUP

Gumbo



SALADS

Fresh Greens with Sherry Vinaigrette
New Potato Salad with Fresh Herbs

Roasted Beets, Goat Cheese
& Candied Pecans



MAIN DISHES

NORTHEAST

Mussel & Clam Linguine
Northeast Clam
Chowder
Maple Roasted
Root Vegetables

CAJUN

Corn Cakes with
Crawfish Cream Sauce
Chicken Etouffee
Red Beans & Rice

NORTHWEST

Mushroom Phyllo
Warm White Beans,
Wild Mushrooms
& Herbs



ACCOMPANIMENTS

Dinner Rolls

INTERACTIVE STATION

Smoked Salmon with
Accompaniments

BUFFET 12.50



DESSERTS 3

Maple Apple Crisp - Cinnamon Ice Cream
Dark Chocolate Tart - Caramel & Toasted Pecans
Specialty House-made Ice Creams
(Choice of Orange Sherbet, Honey Lavender or Vanilla)

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Heartland Cuisine

SOUP

Corn Chowder



SALADS

American Coleslaw
Waldorf Salad

Layered Pea Salad
Fresh Greens with Buttermilk Ranch



MAIN DISHES

Roasted Turkey with
Cranberry Sauce
Herb Roasted Chicken
Sweet Corn with Jalapeños
Butter Carrots
String Beans with Hickory
Smoked Bacon

Wilted Greens
Creamy Whipped Potatoes
with Gravy
Candied Sweet Potatoes
Cornbread Stuffing



ACCOMPANIMENTS

Dinner Rolls
& Butter

INTERACTIVE STATION

Roast Pit Ham with
Pineapple Sauce

BUFFET 12.50



DESSERTS 3

Apple Pie with Buttermilk Ice Cream
Tuxedo Layered Chocolate Cake
Lemon Meringue Pie

18% GRATUITY FOR PARTIES OF SIX OF MORE



GLOBAL BUFFET

Student Prepared Brunch Cuisine

BRUNCH ITEMS

Every day our menu will vary.

Brunch focused meals will be featured, with all items developed and created by our students for your enjoyment.

Thank you for being a part of this student experience, helping them grow and develop their craft!

BUFFET 12.50

18% GRATUITY FOR PARTIES OF SIX OF MORE



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