Global Buffet

Fall 2017 Menus
Wednesday – Friday

Hours of Operation  11:00AM - 1:30PM

For Reservations Call (405) - 744-3629
Taylor’s Restaurant Calendar and Menus

<table>
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<th>Week 1</th>
<th>First Week of Class</th>
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<td>August 21st, 2017</td>
<td>Restaurant Closed</td>
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<td>Week 2</td>
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<td>August 28th, 2017</td>
<td>Restaurant Closed</td>
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<td>Week 3</td>
<td>*Opens Sept 6th (Wed-Friday)</td>
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<td>Sept 4th, 2017</td>
<td>Cuisines of China</td>
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<td>Week 4</td>
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<td>Week 5</td>
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<td>Week 6</td>
<td>Chef Event Week, Chef Amanda Simcoe</td>
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<td>Week 9</td>
<td>Cuisines of France (Fall Break Friday, No Class)</td>
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<td>Cross-over Training Week</td>
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<td>Week 12</td>
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<td>Week 13</td>
<td>Cuisines of America, Heartland Cuisine</td>
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<td>Week 14</td>
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<td>Week 15</td>
<td>Cuisines of Coastal America</td>
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<td>Nov 27th, 2017</td>
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<td>Week 16</td>
<td>Student’s Class Final: Brunch Buffet</td>
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<td>Dec 4th, 2017</td>
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<td>Finals Week</td>
<td>Restaurant Closed</td>
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Cuisines of China

Soup:
Egg Drop Soup

Salads:
Rainbow Sesame Slaw
Mandarin Almond Salad
Fresh Bitter Greens
Asian Pasta Salad
House Ginger Vinaigrette
Sesame Garlic Vinaigrette
Creamy Sraicha Dressing

Entrees:
Honey Plum Chicken
Beef with Peppers
Pork and Vegetable Fried Dumplings
Cantonese Fried Noodles
Classic Steamed Rice
Fresh Station: Sugar Snap Peas with Carrot
Roasted Broccoli
Braised Baby Bok Choy
Chili Garlic Stir-fry Tofu with Egg Plant

Carving Area
Ginger Soy Pork Loin

Accompaniments:
Steamed Edamame
Quick Pickle of Cucumber and Radish
Tea Eggs

Desserts:
Toffee Sesame Bananas with Ice Cream
Green Tea Mousse with Fresh Cream and Fruit
Creamy Rice Pudding with Mango and Star Anise
Cuisines of Southeast Asia
(Thailand, Vietnamese, Indonesia)

Soup: Tom Kha Gai (Chicken Coconut Soup)

Salad:
Vietnamese noodle Salad Bowls
Green Papaya Salad
Indonesian Vegetables with Peanut Sauce
Fresh Greens
Coconut Curry Vinaigrette

Main Dishes:
Kimchi Fried Rice
Steamed Rice
Pad Thai
Massaman Red Chicken Curry (Mild)
Chicken Satay with Thai Peanut Sauce
Beef Green Curry
Indonesian Spiced Grilled Fish with Indonesian pickle
Vietnamese Style Sweet Potatoes in Coconut Milk

Carving Station: Pho Station
Rice Noodles
Broth
Additions
Sliced Beef

Accompaniments:
Prawn Chips
Quick Asian Pickles
Fried Spring Roll

Desserts:
Toffee Sesame Bananas with Ice Cream
Green Tea Mousse with Fresh Cream and Fruit
Creamy Rice Pudding with Mango and Star Anise
Coconut Cream Five Spice Cake
Cuisines of India

Soup: Curried Celery Soup

Salads:
Fresh Cucumber and Tomato Salad
Dal & Lentil Salad
Marinated Chickpea Salad
Fresh Greens
Creamy Curry Dressing
Mango Cumin Vinaigrette
Mint and Cilantro Vinaigrette

Main Dishes:
Chicken Tikka Masala
Lamb Khorma
Pork Vindaloo
Basmati Rice with Caraway
Spinach Paneer
Potato and Chickpea Curry
Yellow Curry with Cauliflower

Carving Station: Bread Service
Housemade Naan Bread
Papadum

Accompaniments:
Samosa
Cilantro, Mango and Tamarind Chutney
Raita

Desserts:
Sweet Samosas - Spiced Cream with Pistachios
Rice Pudding
Ice Cream - Mango or Chai Tea
Cuisines of Spain

Soup: Gazpacho

Salads:
Manchego, almond and garlic salad
Panzanella (Bread Salad with Fresh Vegetables)
Field Greens
Garlic Aioli
Lemon Vinaigrette
Sherry Vinaigrette

Main Dishes:
Spanish Tortilla (Potato Pie)
Fiery Fried Potatoes (Patatas Bravas)
Spanish Meatballs
Olive and Lemon Chicken
Green Beans Castilian Style
Cauliflower with Garlic and Almonds
Grilled Vegetables with Romanesco Sauce

Interactive Station:
Classic Paella Valenciana
Vegetable Paella
Shrimp Paella

Accompaniments:
Spanish Flatbread

Desserts:
Lemon Olive Oil Pound Cake with Yogurt Ice Cream
Peach and Honey icebox Pie with Pistachios
Chocolate and Almond Trifle with spiced caramel
Cuisines of
Greece and the Middle East

Soup: Lemon and Chicken Herb

Salads
Tomato and Feta Salad with Olives
Country Style Greek Salad (Horiatiki Salata)
Turkish White Bean Salad
Fresh Greens
Lemon Vinaigrette
Creamy Mint and oregano Dressing
Hummus and Tzatziki (Cucumber Yogurt Dip)

Entrée Selections:
Spanokopita (Spinach pastry)
Moussaka (Eggplant Casserole with fresh Veggies and Tomato Sauce)
Falafel with Pita
Grilled Chicken with Harissa Marinate
Rice and Lentils with Crispy Onions (Mujadara)

Carving Station:
Grilled Flank Steak with Ras El Hanout

Accompaniments:
Dolmas (stuffed grape leaves)
Turkish Flat Bread with Sumac

Desserts:
Baklava with Honey Lavender Ice Cream
Lemon Olive Oil Pound Cake with Yogurt Ice Cream
Chocolate and Almond Trifle with spiced caramel
Cuisines of Italy

Soup: Spicy Italian Chicken

Salads:
Caprese Salad
Farro and Cranberry Salad
Insalata Tri-Colore
(Radicchio and Butter Lettuce with Lemon Vinaigrette)
Fresh Greens
Lemon Vinaigrette
Creamy Oregano Dressing
Sweet Italian Vinaigrette

Entrée Selections:

Chicken Scaloppini with Crimini Mushrooms
Risotto Alla Milanese
Penne Bolognese
Pork Cutlets with Marsala
Pan Fried Tuscan Kale
Cauliflower with PineNuts and Raisins
Gnocchi alla Ricotta and Herb
Tortellini with Red and White Sauce
Spaghetti with Lemon Basil Pesto

Carving Station: Fresh Pasta Station
Fettuccini with Red and White Sauce

Accompaniments:
Rosemary and Olive Foccacia

Desserts:
Lemon Olive Oil Pound Cake with Yogurt Ice Cream
Traditional Tiramisu
Chocolate and Almond Trifle with spiced caramel
Cuisines of France

Soup: French Onion

Salad: Crudités with Mayo Gribiche (Carrots, fingerling potatoes, cherry tomatoes, cucumber and celery)
Celery Root Salad
Salad Lyonnaise

Classic Dijon Mustard Vinaigrette
Sherry Vinaigrette
Creamy Shallot Vinaigrette

Beef Bourguignon
Tarragon Chicken Roasted
Potato Gratin Dauphinoise
Bouillabaisse (Fish Stew)
Haricot Vert with Toasted Walnuts
French Green Lentils
Provencal Summer Vegetable Casserole

Accompaniments:
Roquefort and Caramelized Onion Flat Bread

Carving station:
Roasted Pork with Prunes and Cream

Desserts:
Tart Tatin
Pots de Crème a la Orange
Crepes with Hazelnuts and Chocolate
Cuisines of Latin America and the Caribbean

Soup: Pozole

Salads
Fresh Salsa and Guacamole
Watermelon Pico de Gallo
Fresh Avocado Salad
Fresh Greens with House made Vinaigrette

Entrees:
Mushroom and Spinach Enchiladas
Chicken and Pork Street Tacos with Accompaniments
Jerk Chicken with Pineapple Salsa
Frijoles with Queso Fresco
Cilantro Lime Rice
Chilies Rellenos
Corn with Lime and Chili
Fajita Style fresh Vegetable Mix

Carving Station:
Flank Steak with Chimichurri

Accompaniments:
Escabeche

Desserts:
Tres Leches
Chocolate Trifle with Spiced Caramel
Sopaipilla with Honey and Cinnamon
Cuisines of the American Coastal Region

Soup: Gumbo

Salads:
Fresh Greens w Sherry Vinaigrette
Roasted Beets, Goat Cheese and Candied Walnuts
New Potato Salad w fresh herbs

NE:
Mussel and Clam Linguine
NE Clam Chowder
Maple Roasted Root Vegetables

Cajun:
Corn Cakes with Crawfish Cream Sauce
Chicken Etouffee
Red Beans and Rice

NW influence:
Mushroom Phyllo
Warm White beans, Wild Mushrooms and Herbs

Carving Station:
Smoked Salmon with Accompaniments

Accompaniments:
Dinner rolls

Desert
Maple Apple Crisp – Cinnamon Ice Cream
Dark Chocolate Tart- Caramel and toasted pecans
Specialty House-made Ice Creams
Cuisines of the American Heartland

Soup: Corn Chowder

Salads: American Coleslaw
Fresh Greens with Buttermilk Ranch
Waldorf Salad
Layered Pea Salad

Entrées:
Roasted Turkey with Cranberry Sauce
Creamy Whipped Potatoes w/ Gravy
Sweet Corn with Jalapenos
String Beans with Hickory Smoked Bacon
Candied Sweet Potatoes
Cornbread Stuffing
Butter Carrots
Wilted Greens

Carving Station:
Pork Loin with Roasted Apples

Accompaniments:
Dinner Rolls

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