TAYLOR'S

RESTAURANT

GLOBAL BUFFET

DISCOVER A NEW LEVEL OF TASTE.

OPENING TUESDAY, JANUARY 30

OPEN TUESDAY-FRIDAY
11:00 A.M.-1:00 P.M.

SCHOOL OF
Hospitality and Tourism Management

FOR RESERVATIONS: 405.744.3629
HTTP://HUMANSCIENCES.OKSTATE.EDU/HTM/TAYLORS.HTM
<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 16th, 2018</td>
<td>First Week of Class Restaurant Closed</td>
</tr>
<tr>
<td>January 23rd, 2018</td>
<td>Second Week of Class Restaurant Closed</td>
</tr>
<tr>
<td>January 30th, 2018</td>
<td>Cuisine of China</td>
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<tr>
<td>February 6th, 2018</td>
<td>Restaurant Closed: Chef Event Week</td>
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<tr>
<td></td>
<td><em>Chef Miranda Kaiser</em></td>
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<tr>
<td>February 13th, 2018</td>
<td>Cuisines of South East Asia</td>
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<tr>
<td>February 20th, 2018</td>
<td>Cuisines of India</td>
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<tr>
<td>February 27th, 2018</td>
<td>Cuisines of Spain</td>
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<tr>
<td>March 6th, 2018</td>
<td>Cuisines of Italy</td>
</tr>
<tr>
<td>March 13th, 2018</td>
<td>Cuisine of Greece and Middle East</td>
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<tr>
<td>March 20th, 2018</td>
<td>Restaurant closed: Spring Break</td>
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<tr>
<td>March 27th, 2018</td>
<td>Cuisines of France</td>
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<tr>
<td>April 3rd, 2018</td>
<td>Cuisines of Latin America</td>
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<td></td>
<td><em>(Closed Friday for CRAFT BEER 4-7-18)</em></td>
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<tr>
<td>April 10th, 2018</td>
<td>Coastal Cuisine</td>
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<tr>
<td>April 17th, 2018</td>
<td>Restaurant Closed: Chef Event Week</td>
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<td></td>
<td><em>Chef Shannon Smith</em></td>
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<tr>
<td>April 24th, 2018</td>
<td>Heartland Cuisine</td>
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<tr>
<td>May 1st, 2018</td>
<td>Students' Class Final: Brunch Buffet</td>
</tr>
<tr>
<td>May 8th, 2018</td>
<td>Restaurant Closed: Finals Week</td>
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Welcome To

The Global Buffet at Taylor's

Welcome to Taylor's and the School of Hospitality and Tourism Management at Oklahoma State University. 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!

The students preparing your food and serving you today are in our Restaurant Operations course, a practical laboratory style class. Restaurant Operations consists of two components including culinary and service sections. The students participate in eight weeks of each section.

Students in the culinary component learn basic to advanced recipe costing, menu planning, and kitchen organization techniques that help prepare them for hospitality leadership positions. They are also responsible for everything you taste, smell, and touch during your dining experience. They learn to use proper sanitation techniques and food inventory controls to minimize waste, ensure guests safety and maximize revenues.

Your server today is a student in the service sector of our Restaurant Operations course. This component emphasizes service technique, dining room management, and profitability. During the semester, each student will serve as a member of the wait staff, a server's assistant, a dining room manager and a host. Please communicate your feelings 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.

Thank you for being our guest!

SCHOOL OF
Hospitality and Tourism Management
COLLEGE OF HUMAN SCIENCES
# The Global Buffet at Taylor’s

## Featuring Cuisines of Asia, Chinese Influence

### Soup:
- Egg Drop Soup

### Salads:
- Rainbow Sesame Slaw
- Fresh Bitter Greens
- House Ginger Vinaigrette
- Creamy Sriracha Vinaigrette
- Mandarin Almond Salad
- Asian Pasta Salad
- Sesame Garlic Vinaigrette

### Main Dishes:
- Honey Plurr Chicken
- Cantonese Fried Noodles
- Chili Garlic Stir-Fry Tofu with Eggplant
- Braised Baby Bok Choy
- Beef with Peppers
- Classic Steamed Rice
- Roasted Broccoll

### Interactive Station:
- Sugar Snap Peas with Carrots
- Ginger Soy Pork Loin

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

### Buffet

### Desserts:
- Toffee Sesame Bananas with Ice Cream $3.00
- Green Tea Mousse with Fresh Cream and Fruit $3.00
- Creamy Rice Pudding with Mango and Star Anise $3.00

18% gratuity for parties of 6 or more
# The Global Buffet at Taylor's

**Featuring Cuisines of Southeast Asia**

**Soup:**
- Tom Kha Gai (Chicken Coconut Soup)

**Salads:**
- Vietnamese Noodle Salad Bowl
- Green Papaya Salad
- Coconut Curry Vinaigrette
- Fresh Greens
- Indonesian Vegetables with Peanut Sauce

**Main Dishes:**
- Massaman Red Chicken Curry (Mild)
- Vietnamese Style Sweet Potatoes in Coconut Milk
- Steamed Rice
- Pad Thai

**Cooking Station: Pho Station**
- Rice Noodles
- Broth
- Sliced Beef

**Accompaniments:**
- Quick Asian Pickles
- Prawn Chips
- Fried Spring Rolls

**Buffet**

<table>
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<tr>
<th>Item</th>
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<td>Toffee Sesame Bananas with Ice Cream</td>
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<td>Green Tea Mousse with Fresh Cream and Fruit</td>
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<td>Creamy Rice Pudding with Mango and Star Anise</td>
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<tr>
<td>Coconut Cream Five Spice Cake</td>
<td>$3.00</td>
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18% gratuity for parties of 6 or more
THE GLOBAL BUFFET AT TAYLOR'S

FEATURING CUISINES OF ASIA, INDIA INFLUENCE

Soup: Curried Celery Soup

Salads: Dal & Lentil Salad
        Fresh Greens
        Creamy Curry Dressing
        Mint and Cilantro Vinaigrette

        Marinated Chickpea Salad
        Fresh Cucumber and Tomato Salad
        Mango Cumin Vinaigrette

Main Dishes: Chicken Tikka Masaala
             Pork Vindaloo
             Spinach Paneer
             Yellow Curry with Cauliflower

             Lamb Khorma
             Basmati Rice with Caraway
             Potato and Chickpea Curry

Interactive Station: Bread Service
        House Mace Naan Bread
             Papadum

Accompaniments:
        Samosa
        Raita
        Cilantro, Mango and Tamarind Chutney

      Buffet $12.50

Desserts:
        Sweet Samosa Clove and Cinnamon Spiced Pastry Cream
        (with Fruit and Pistachios) $3.00
        Rice Pudding $3.00
        Ice Cream, Mango or Chai Tea $3.00

18% gratuity for parties of 6 or more
The Global Buffet at Taylor's
Featuring Cuisines of the Mediterranean Spanish Influence

Soup: Gazpacho

Salads: Field Greens with Garlic Aioli, Manchego, Almond and Garlic Salad, Panzanella (Bread Salad with Fresh Vegetables)

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

Interactive Station:
Classic Paella Valenciana, Vegetable Paella
Shrimp Paella

Accompaniments:
Spanish Flatbread

Buffet $12.50

Desserts: Lemon Olive Oil Pound Cake with Yogurt Ice Cream $3.00
Peach and Honey Icebox Pie with Pistachios $3.00
Chocolate and Almond Trifle with Spiced Caramel $3.00

18% gratuity for parties of 6 or more
THE GLOBAL BUFFET AT TAYLOR’S
FEATURING CUISINES OF MEDITERRANEAN, ITALIAN INFLUENCE

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

Main Dishes:
Chicken Scaloppini with Crimini Mushrooms
Risotto Alla Milanese Cauliflower with Pinenuts and Raisins
Pan Fried Tuscan Kale Spaghetti with Lemon Basil Pesto
Pork Cutlets with Marsala Tortellini with Red and White Sauce

Interactive Station:
Fresh Pasta Station Gnocchi Alla Ricotta and Herb

Accompaniments:
Rosemary and Olive Focaccia

Buffet $12.50

Desserts:
Traditional Tiramisu $3.00
Lemon Olive Oil Pound Cake with Yogurt Ice Cream $3.00
Chocolate and Almond Trifle with Spiced Caramel $3.00

18% gratuity for parties of six or more
THE GLOBAL BUFFET AT TAYLOR'S

FEATURING CUISINES OF THE MEDITERRANEAN

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 Vincigrette  
Creamy Mint and Oregano Dressing  
Hummus and Tzatziki (Cucumber Yogurt Dip)

Main Dishes:  
Lamb Meatballs with Pomegranate Sauce  
Spanakopita (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)

Interactive Station:  
Grilled Beef Steak with Ras El Hanout

Accompaniments:  
Dolmas (Stuffed Grape Leaves)  
Turkish Flat Bread with Sumac

Buffet  $12.50

Desserts:  
Baklava with Honey Lavender Ice Cream  $3.00  
Lemon Olive Oil Pound Cake with Yogurt Ice Cream  $3.00  
Chocolate and Almond Trifle with Spiced Caramel  $3.00

An 18% gratuity will be added for parties of 6 or more
The Global Buffet at Taylor’s

Featuring Cuisines of France

Soup: French Onion

Salads:
- Crudités with Mayo Gribiche (Carrots, Fingerling Potatoes, Cherry Tomatoes, Cucumber and Celery)
- Endive Salad
- Sherry Vinaigrette
- Classic Dijon Mustard Vinaigrette
- Salad Lyonnaise
- Creamy Shallot Vinaigrette

Main Dishes:
- Beef Bourguignon
- French Green Lentils
- Tarragon Chicken Roasted
- Provencal Summer Vegetable Casserole
- Potato Gratin Dauphinoise
- Blue Cheese and Caramelized Onion Tart
- Haricot Vert with Toasted Walnuts

Interactive Station:
- Roasted Pork with Prunes and Cream

Accompaniments:
- Roquefort and Caramelized Onion Flat Bread

Buffet $12.50

Desserts:
- Tart Tatin $3.00
- Pots De Crème A La Orange $3.00
- Crepes with Hazelnuts and Chocolate $3.00

An 18% gratuity will be added for parties of 6 or more.
THE GLOBAL BUFFET AT TAYLOR'S

FEATURING 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

Main Dishes:
         Pork Street tacos with Accompaniments
         Jerk Chicken with Pineapple Salsa
         Mushroom and Spinach Enchiladas
         Fajita Style Fresh Vegetable Mix
         Chillies Rellenos

Frijoles with Queso Fresco
Cilantro Lime Rice
Corn with Lime and Chili

Interactive Station:
         Flank Steak with Chimichurri

Accompaniments:
         Escabeche

Buffet $12.50

Desserts: Tres Leches $3.00
         Chocolate Trifle with Spiced Caramel $3.00
         Sopaipilla with Honey and Cinnamon $3.00

An 18% gratuity will be added for parties of 6 or more
THE GLOBAL BUFFET AT TAYLOR'S

FEATURING CUISINES OF THE AMERICAS: COASTAL INFLUENCE

Soup:  Gumbo

Salads:  Fresh Greens with Sherry Vinaigrette
         Roasted Beets, Goat Cheese and Candied Pecans
         New Potato Salad with Fresh Herbs

Main Dishes:
   NE:  Mussel and Clam Linguine
        North East Clam Chowder
        Maple Roasted Root Vegetables
   Cajun:  Corn Cakes with Crawfish Cream Sauce
          Chicken Etouffee
          Red Beans and Rice
   NW:  Mushroom Phyllo
        Warm White Beans, Wild Mushrooms and Herbs

Interactive Station:
   Smoked Salmon with Accompaniments

Accompaniments:
   Dinner Rolls
   Buffet
   $12.50

Desserts:
   Maple Apple Crisp– Cinnamon Ice Cream
   Dark Chocolate Tart– Caramel and Toasted Pecans
   Specialty House-Made Ice Creams, choice of
      Orange Sherbet, Honey Lavender or Vanilla
   $3.00

An 18% gratuity will be added for parties of 6 or more
# The Global Buffet at Taylor's

**Featuring Cuisines of the Americas: Heartland Cuisine**

## Soup:
- Corn Chowder

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

## Main Dishes:
- Roasted Turkey with Cranberry Sauce
- Sweet Corn with Jalapenos
- String Beans with Hickory Smoked Bacon
- Creamy Whipped Potatoes with Gravy
- Cornbread Stuffing
- Herb Roasted Chicken
- Butter Carrots
- Wilted Greens
- Candied Sweet Potatoes

## Interactive Station:
- Pork Loin with Roasted Apples

## Accompaniments:
- Dinner Rolls
- Buffet

**$12.50**

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

An 18% gratuity will be added for parties of 6 or more.
THE GLOBAL BUFFET AT TAYLOR’S
FEATURING CUISINES OF OUR STUDENTS: BRUNCH

Each day our menu will vary.
We will have a brunch-focused menu with student created items.
Thank you for being a part of this student lab!

Buffet $12.50

An .8% gratuity will be added for parties of 6 or more.