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.HTML
<table>
<thead>
<tr>
<th>Date</th>
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| January 16th, 2018   | First Week of Class  
Restaurant Closed                                                    |
| January 23rd, 2018   | Second Week of Class  
Restaurant Closed                                                    |
| January 30th, 2018   | Cuisine of China                                                    |
| February 6th, 2018   | Restaurant Closed: Chef Event Week  
*Chef Miranda Kaiser*                                                 |
| February 13th, 2018  | Cuisines of South East Asia                                         |
| February 20th, 2018  | Cuisines of India                                                   |
| February 27th, 2018  | Cuisines of Spain                                                   |
| March 6th, 2018      | Cuisines of Italy                                                  |
| March 13th, 2018     | Cuisine of Greece and Middle East                                   |
| March 20th, 2018     | Restaurant closed: Spring Break                                     |
| March 27th, 2018     | Cuisines of France                                                  |
| April 3rd, 2018      | Cuisines of Latin America  
(Closed Friday for Craft Beer 4-7-18)                             |
| April 10th, 2018     | Coastal Cuisine                                                    |
| April 17th, 2018     | Restaurant Closed: Chef Event Week  
*Chef Shannon Smith*                                                  |
| April 24th, 2018     | Heartland Cuisine                                                  |
| May 1st, 2018        | Students' Class Final: Brunch Buffet                               |
| May 8th, 2018        | Restaurant Closed: Finals Week                                       |
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  Mandarin Almond Salad
       Fresh Bitter Greens  Asian Pasta Salad
       House Ginger Vinaigrette  Sesame Garlic Vinaigrette
       Creamy Sracha Vinaigrette

Main Dishes:
       Honey Plum Chicken  Beef with Peppers
       Cantonese Fried Noodles  Classic Steamed Rice
       Chilli Garlic Stir-Fry Tofu with Eggplant  Roasted Broccoli
       Braised Baby Bok Choy

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

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

Buffet $12.50

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 Bowls  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  $12.50

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
Coconut Cream Five Spice Cake  $3.00

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 Marinated Chickpea Salad
        Fresh Greens Fresh Cucumber and Tomato Salad
        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

Interactive Station: Bread Service
                    House Made Naan Bread Papadum

Accompaniments:
                    Samosa Raita
                    Cilantro, Mango and Tamarind Chutney

Buffet $12.50

Desserts:
                    Sweet Samcsa 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 Lemon Vinaigrette
Manchego, Almond and Garlic Salad Sherry Vinaigrette
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 Greens         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 Tramisu $3.00
          Lemon Olive Oil Pound Cake with Yogurt Ice Cream $3.00
          Chocolate and Almond Trifle with Spiced Caramel $3.00

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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 Creamy Mint and Oregano Dressing
Lemon Vinaigrette 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 Salad Lyonnaise
Sherry Vinaigrette Creamy Shallot Vinaigrette
Classic Dijon Mustard 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
        Chilies 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

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

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, Waldorf Salad
        Fresh Greens with Buttermilk Ranch, Layered Pea Salad

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

Interactive Station:
        Pork Loin with Roasted Apples

Accompaniments:
        Dinner Rolls

        Buffet $12.50

Desserts: Apple Pie with Buttermilk Ice Cream $3.00
          Tuxedo Layered Chocolate Cake $3.00
          Lemon Meringue Pie $3.00

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 18% gratuity will be added for parties of 6 or more.