



UNIVERSITY OF CENTRAL OKLAHOMA  
**CENTRAL CATERING**



(405) 974-2244 or (405) 974-2358

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Outside food and beverages may not be brought into the Nigh University Center without prior approval by UCO Dining Services.

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# Beverages

## Beverages by the Gallon

Iced Water	3.00
Fruit Infused Water	5.50
Iced Water Station	25.00
Iced Tea	13.50
Regular or Decaf Coffee	13.50
Starbucks	16.75
"We proudly serve" coffee	
Starbucks Flavor Shot (per person)	.80
Lemonade	13.75
Fruit Punch	13.75
Sparkling Lemonade	14.25
Peach Punch	14.25
Rick Vega Punch	14.25
Citrus Punch	15.25
Pineapple Misty Punch	15.25
Fruit Juices	15.50
Hot Chocolate	15.75
Hot Mulled Cider	16.75
Egg Nog (seasonal)	21.95

## Individual Beverages

Canned Sodas	1.35
Bottled Broncho Water	1.65
Bottled Juices	1.65
Bottled Vitamin Water	2.50
NOS Energy Drink	2.95
Bottled Odwalla Natural Juices	3.50
Coconut Water (flavors)	3.50



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## Breakfast Ala Carte

### Yogurt Bar 3.50 per person

Vanilla flavored yogurt with granola, berries and breakfast bread slices. Plain yogurt available upon request.

### Breakfast Breads (serves 8) 14.95

- Blueberry
- Lemon poppy seed
- Orange cranberry
- Chocolate chip
- Carrot
- Banana

### Mini Individual Serving Quiche 16.50

one dozen; minimum order, one dozen per flavor

- Spinach and feta cheese
- Cheddar and mushroom
- Traditional quiche Lorraine
- Bacon and onion

### Breakfast Burritos 16.50

one dozen; minimum order, one dozen per flavor

- Egg with ham, bacon or sausage and cheddar cheese
- Egg with peppers and cilantro
- Egg with spinach and Swiss cheese
- Egg with mushrooms and cheddar cheese

### Frittatas (serves 10) 23.95

- Smokehouse ham and cheese
- Spinach and Ricotta cheese
- Egg, bacon and cheddar cheese
- Shredded vegetables and Muenster cheese

### Breakfast Pastries (one dozen)

- Donut holes 5.00
- Mini muffins 10.95
- Mini danish 11.85
- Mini croissants 12.50
- Assorted donuts 12.50
- Puff pastry turnover 16.95
- Cinnamon rolls 17.85
- Assorted bagels 19.75
- Large muffins 20.75
- Assorted danish 24.25
- Assorted scones 24.25

### Fresh Fruit Tray

Fresh seasonal sliced fruit with strawberries and grapes

- Small (serves up to 20) 59.95
- Medium (serves up to 50) 139.95
- Large (serves up to 100) 259.95

# Breakfast Buffets

Breakfast buffets are designed for a minimum of 20 people. All breakfast buffets include orange juice, coffee, hot tea and water. Assorted bagels are served with cream cheese and preserves. Plated breakfasts are also available. Please ask your conference consultant about selections to customize your event.

## The Quick Study Break

6.50 per person

- Assorted breakfast pastries
- Assorted bagels

## The Route 66 Breakfast

8.95 per person

- Choice of smokehouse ham, Applewood bacon or sausage
- Scrambled eggs
- Home fries
- Biscuits and gravy

## The Professor's Continental

9.45 per person

- Assorted mini muffins
- Breakfast breads
- Assorted bagels
- Seasonal fresh fruit platter

## President Betz Breakfast

9.45 per person

- Lemon scented poached eggs served on whole grain English muffin
- Fresh fruit salad
- Vanilla yogurt and granola
- Assorted muffins
- Assorted breakfast breads
- Assorted bagels

## Heritage Breakfast

9.95 per person

- Smokehouse ham and cheese biscuits
- Assorted scones with whipped honey butter
- Seasonal fresh fruit platter

## Chef's Breakfast

10.75 per person

- Coconut crusted French toast with butter and maple syrup
- Choice of smokehouse ham, Applewood bacon or sausage
- Scrambled eggs
- Home fries
- Assorted bagels
- Seasonal fresh fruit platter



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## Gourmet Trays

### Fresh Vegetable Tray

Freshly cut seasonal vegetables with dipping sauces, assorted pickled condiments including olives and pepperoncini, roasted zucchini tapenade, Dijon and ranch dipping sauces.

- Small (up to 20 servings) 49.95
- Medium (up to 50 servings) 119.95
- Large (up to 100 servings) 229.95

### Fresh Fruit Tray

Our most popular presentation of color with fresh seasonal fruit bountifully displayed.

- Small (up to 20 servings) 59.95
- Medium (up to 50 servings) 139.95
- Large (up to 100 servings) 259.95

### Domestic Cheese Display

- Small (up to 20 servings) 59.95
- Medium (up to 50 servings) 139.95
- Large (up to 100 servings) 259.95

### Gourmet Cheese Display

Incredible display of premium domestic and imported cheeses with grapes and an assortment of artisan breads and crackers.

- Small (up to 20 servings) 74.95
- Medium (up to 50 servings) 185.95
- Large (up to 100 servings) 359.95

### Baked Brie Display

35.00

(serves 25)

Double cream brie cheese baked in puff pastry and topped with pecans and marmalade. Served with sliced artisan bread.

### All in One Tray

A brief selection of all our signature trays including two cheeses, three fruits and four veggies. Served with appropriate dips, breads and crackers.

- Small (up to 20 servings) 55.59
- Medium (up to 50 servings) 129.95
- Large (up to 100 servings) 249.95



# Refreshment Breaks

## Delightful Dips

(serves 20)

French onion dip and potato chips	14.50
Ranch dip and potato chips	14.50
Salsa with tortilla chips	14.50
Queso with tortilla chips	19.50
7 layer Mexican dip with tortilla chips	19.95
Guacamole with tortilla chips	21.75
Spinach and artichoke with tortilla chips	22.25
Tahini humus with pita chips	36.00

## Snacks By the Pound

(serves 20)

Potato chips	5.85
Corn chips	5.85
Tortilla chips	5.85
Gardetto's snack mix	7.75
Peanuts	13.75
Premium mixed nuts	18.50

## Great Anytime Break Enhancements

(one dozen)

Rice Krispie treats	8.75
Otis Spunkmeyer cookies	11.00
Coconut macaroons	11.95
Gourmet jumbo cookies	14.95
Iced chocolate brownies	16.50
Blondies	16.50
Espresso brownies	16.50
Lemon bars	16.50
Puff pastry turnover	16.95



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## Anytime Breaks

**Nacho Break** 4.50 per person  
Chips with salsa and queso

**Fast Break** 4.75 per person  
Assorted Otis Spunkmeyer cookies, coffee and bottled water.

**Sweet and Salty Break** 6.50 per person  
Assorted individual bags of salty snacks: pretzels, corn chips, potato chips, mixed nuts, assorted snack size candy bars and assorted sodas.

**Fresh Fruit Break** 7.95 per person  
Diced fresh fruit salad with granola, honey and cinnamon yogurts with dried cranberry's and raisins.

**Chocolate Break** 8.50 per person  
Assorted Otis Spunkmeyer cookies, chocolate espresso brownies, chocolate dipped apple wedges, chocolate dipped biscotti, assorted sodas, bottled water, coffee and hot tea service.

**The Movie Break** 8.95 per person  
(minimum of 50 people)  
Buttered popcorn, assorted theater style candy, nachos with cheese sauce and assorted sodas.

**Pizza by the Box**  
Traditional large (16 inch) pizza delivered to your event with single service plates and napkins.

- Deluxe Cheese 8.95
- Pepperoni 9.95
- The Works 10.95

**Design Your Balanced Break** (each)  
Create your own healthy break by selecting a group of items from our ala carte healthy break menu.

- Bag of chips (10z Frito Lay) .75
- Nutrigrain fruit bars .95
- Trail mix 1.99
- Deluxe mixed nuts 1.99
- Protein/power bars 2.75
- Canned soda 1.35
- Bottled broncho water 1.65
- Bottled juices (10oz) 1.65
- Assorted Vitamin Water 2.50
- NOS Energy Drink 2.95
- Bottled Odwalla Natural Juices 3.50
- Coconut water (flavors) 3.50

# Sandwich Buffets & Boxed Lunches

## Sandwiches To-Go

8.50 per person

Platters of your favorite sandwiches can be picked up or delivered. Sliced ham, smoked turkey, roast beef and vegetarian ingredients served with assorted cheeses and deli breads. Platter orders come with potato chips, condiments, pickle spears and assorted sodas.

## The "Do it Yourself" Deli Buffet

8.95 per person

(minimum of 20 people)

Assorted sliced deli meats: Ham, smoked turkey, roast beef and Genoa salami. Served with sliced Swiss, cheddar and provolone cheeses, a variety of deli breads, lettuce, tomato, pickle spears and condiments. The Deli Buffet is served with potato chips and iced water. Served on high quality plastic ware.

## Chef's Box Lunch

8.65 per person

Chef's box lunches are served with assorted sodas or bottled water, cookies, potato chips and condiments. Your choice of ham, smoked turkey or roast beef on a deli roll, with lettuce and tomato. \*Vegetarian box lunches are available upon request.

## Gourmet Box Lunch

9.95 per person

Gourmet box lunches are served with gourmet chips or pasta salad, jumbo cookie or seasonal fruit salad and assorted sodas or bottled water \*Vegetarian box lunches are available upon request.

### Your choice of:

- Roasted vegetable and pesto chicken salad on a flatbread wrap
- Tuscan roast beef and fontina cheese on a flatbread wrap
- Black forest ham and brie cheese on a flatbread wrap
- Thanksgiving Sandwich: turkey sandwich with cornbread dressing, cranberry chutney and sage mayonnaise on a hoagie roll

## The Executive Sandwich Buffet

12.50 per person

(minimum of 20 people)

Your choice of three (3) elegantly presented gourmet sandwiches and wraps, prepared on a variety of rustic flatbreads and served with two (2) side salads (see side salad selection below) gourmet brownies and lemon bars. Served with an iced tea and water station.

### Your choice of:

- Ham and brie cheese
- Tuscan roast beef
- Grilled basil chicken salad
- Italian vegetable salad
- Thanksgiving sandwich
- Greek feta cheese and marinated olive

## Side Salads

1.95 per person

Side salads make a delightful add on accompaniment for your Deli Buffet or Sandwiches To-Go service.

### Your choice of:

- Mixed greens salad
- Caesar salad
- Pesto pasta salad
- Home-style creamy coleslaw
- Dilled potato salad
- Apple waldorf salad



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## Wraps & Sandwiches

All wraps or sandwiches are served with iced water and your choice of a side salad or potato chips. Beverages and desserts may be purchased for an additional charge. For groups over twenty (20) people: two (2) selections may be made. Don't see your favorite? Just ask the Chef!

### **Veggie Roll** 6.50 per person

Grilled carrots, zucchini, spinach, tomato, Muenster cheese, with basil-pesto mayonnaise rolled in a flatbread wrap.

### **Oklahoma Wrap** 6.50 per person

Crispy chicken tenders, shaved lettuce, tomato and bacon with creamy ranch dressing rolled in a toasted flatbread.

### **Turkey Club Wrap** 7.25 per person

Smoked turkey, lettuce, cheddar and Swiss cheese, bacon, tomato, dill pickle and mayonnaise in a spinach flatbread.

### **Bruschetta Chicken** 7.25 per person

Grilled basil marinated chicken with tomato and Fontina cheese on focaccia bread.

### **The Crusader** 7.75 per person

Ham, smoked turkey, campicola and salami on oven toasted Paresian baguette bread with provolone cheese, tomato and mayonnaise.

### **The Cuban Sandwich** 7.75 per person

Traditional pressed sandwich with roasted pork, shaved ham, dill pickle, yellow mustard, Asiago cheese, tomatoes and onions on Paresian baguette bread,

### **Ambrosia Chicken Salad** 7.75 per person

Grilled chicken with almonds and grapes tossed in tarragon dressing and served with lettuce, tomato and sharp cheddar cheese on Ciabatta bread.

### **Tuscan Tuna & White Bean Sandwich** 7.85 per person

Roasted garlic and basil tuna salad tossed with Great Northern beans and served on crisp baguette bread with lettuce, tomatoes and provolone cheese.

### **Steak and Mushroom Wrap** 8.25 per person

Tender slow roasted sirloin strips with sauteed mushrooms, onions and beefsteak tomatoes. Topped with steak sauce mayonnaise.

### **The Italian Portobello** 9.25 per person

Grilled portobello mushrooms marinated in balsamic vinaigrette and roasted garlic with Dijon mayonnaise and shaved lettuce, served on focaccia bread.

# Sensational Salads

Salad selections are served with iced water, fresh baked rolls and butter. Beverages and desserts may be purchased for an additional charge. For groups over twenty (20) people: two (2) selections may be made.

**The Wedge** 6.75 per person  
Classic iceberg lettuce, covered with a generous topping of blue cheese crumbles, bacon, crisp fried onions, sliced tomato and vegetable confetti. Topped with your favorite dressing.

**Caesar Salad** 6.85 per person  
Traditional Caesar salad tossed with garlic croutons and served with a baked parmesan cheese garnish. Add grilled chicken for an additional 2.50 per person.

**Asian Sesame Salad** 6.95 per person  
Baby spinach, tossed with mandarin oranges, sesame seeds, crunchy soba noodles and shiitake mushrooms in a sesame vinaigrette. Add tempura fried chicken for an additional 2.50 per person.

**Salad Trio** 8.50 per person  
Grilled chicken salad with almonds and grapes, pesto pasta salad with tomatoes and mozzarella and "chop house" style vegetable salad. All served on a variety of baby greens.

**Ultimate Vegetable Salad** 8.50 per person  
A colorful assortment of shredded seasonal vegetables tossed with marinated tofu, quinoa, mixed greens and artichoke hearts immersed in olive pesto vinaigrette.

**Rainbow Chicken Salad** 8.95 per person  
Beautifully colored salad with grilled rosemary chicken, purple potatoes, marinated tomatoes, seasoned crisp green beans, quartered eggs and marinated olives, tossed in our house vinaigrette

**Oklahoma Cobb Salad** 8.95 per person  
Mixed greens with crispy or grilled chicken tenders, avocado, bacon, diced tomato, olives, egg, blue cheese crumbles and ranch dressing.



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# Hors D'Oeuvres

## Cold Hors D'Oeuvres Selections per dozen

Smoked salmon on toast points with dill	13.25
Silver dollar sandwiches	13.25
Southwest BBQ pork in pastry cups	13.25
Tomato mozzarella caprese crostini	13.25
Bacon and blue cheese beignets	13.25
Spinach and bacon pinwheels	13.25
Tuscan shredded beef on foccacia toast	13.25
Pesto mozzarella on foccacia toast	13.25
Finger style tea sandwiches	13.25
Pulled brisket sliders	13.75
Crab and shrimp tostados	13.85
Mini vegetable spring rolls	14.15
Smoked salmon pinwheels	14.15
Shrimp cocktail	16.95

## Hot Hors D'Oeuvres Selections per dozen

Garlic bruschetta with parmesan	9.95
BBQ mini meatballs	10.50
Mini cocktail sausage in BBQ glaze	11.95
Sausage stuffed mushroom caps	13.25
Cheese and onion quesadillas with salsa	13.25
Spanakopita	13.25
Vegetable egg rolls	13.25
Broncho chicken round-ups	13.25
Soft pretzel bites with honey mustard	13.25
Assortment of mini quiche	13.25
Mini chicken and cheese taquitos	13.25
Mini goat cheese and tomato calzones	13.25
Garlic chicken skewers	13.95
Mini crab cakes with remoulade	13.95
Boursin cheese and garlic mushroom caps	13.95
Pork burger sliders with wassabi dressing	13.95
Chicken tenders with dipping sauce	14.25
Coconut shrimp with honey glaze	17.95



# Gourmet Tables

These bountiful culinary masterpieces deliver visual impact and promise to leave a lasting impression. Priced per person for a minimum of 100 people.

## Just Desserts

5.95 per person

Try this beautiful variety of assorted cakes, dessert bars, chocolate dipped strawberries and assorted Otis Spunkmeyer cookies.

## The Italian Table

10.95 per person

Grilled basil vegetables with marinated green and black olives, traditional Caesar salad, a selection of fruit and assorted cheeses with crackers and Italian breads, a selection of two gourmet pasta salads in the Italian tradition, grilled chicken alfredo bites and Tuscan beef and parmesan toasts.

## The UCO Table

11.25 per person

Great favorites from campus including vegetable crudité's, sliced fresh seasonal fruit with assorted cheeses, crackers and breads, ham, smoked turkey and roast beef silver dollar sandwiches, Broncho chicken round-ups, fried chicken drummies with hot sauce and BBQ meatballs.

## The Border Table

11.50 per person

A table full of Tex/Mex favorites including, grilled chicken quesadillas, chips, queso and salsa, mini beef and bean burritos, chicken taquitos, our classic Mexican Caesar salad coupled with our black bean, roasted corn and jicama salad, potato salad and seven layer dip with chips.

## The French Bistro Table

12.95 per person

A timeless selection of French culinary favorites including baked brie with baguette slices, chicken and mushroom crepes, ham and Swiss crepes, goat cheese and thyme puff pastries (Gougers), grilled Niciose style potatoes and vegetables.



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## Buffet Selections

All buffets require a minimum of twenty (20) people. Buffets are served with coffee, iced tea and water.

**Standard Baked or Mashed Potato Bar** 6.50 per person  
Large potatoes baked and ready for you to top with your favorites including chili, bacon, ham, cheddar cheese, diced tomatoes, black olives, sour cream, whipped butter, jalapeños, salsa and ranch dressing. Add a Caesar salad or mixed green salad for an additional 1.95 per person.

**Sweet Potato Bar** 6.50 per person  
Large sweet potatoes baked and ready for you to top with your favorites including brown sugar, marshmallows and whipped butter. Or choose four (4) toppings from the standard baked potato bar. Add a Caesar salad or mixed green salad for an additional 1.95 per person.

**Gourmet Baked Potato Bar** 8.75 per person  
Enormous baked potatoes with gourmet topping selections including beef tips, chicken and mushroom alfredo sauce, broccoli and cheddar sauce and chopped beef brisket tossed in our house made BBQ sauce.

**Gourmet Pizza Buffet** 9.95 per person  
An assortment of single topping and deluxe pizzas, served with a crisp garden salad, hot bread sticks and assorted cookies. Fresh gourmet pizzas make for a quick and popular luncheon buffet!

**Mom's Meatloaf Buffet** 10.75 per person  
Thick sliced home style meatloaf with mashed potatoes, brown gravy, corn, green salad with two (2) choices of dressing and warm rolls with butter.

**All American Buffet** 10.75 per person  
Grilled 1/4lb. hamburgers, all beef hot dogs, potato salad, macaroni salad, lettuce, tomatoes, pickles, onions and American cheese. Served with buns and condiments.





# Theme Buffets

All buffets require a minimum of twenty (20) people. Theme Buffets include two (2) dessert options and are served with coffee, iced tea and water.

**Italian Buffet** 10.95 per person  
Penne pasta with meat sauce and mozzarella cheese coupled with rotini pasta marinara with parmesan cheese. Served with garlic bread and a mixed green salad with two (2) dressing choices.

**Chicken Fried Chicken Buffet** 11.95 per person  
Crisp fried boneless chicken breast, served with home-style macaroni and cheese, mashed potatoes, buttered carrots and cream gravy. Served with green salad with two (2) dressing choices and warm rolls with butter.

**Oklahoma BBQ Buffet** 12.95 per person  
BBQ quarter chicken, grilled hot links, chopped BBQ beef brisket, baked beans, mini cob corn, red potato salad, warm rolls with butter and condiments.

**Roast Turkey Buffet** 15.50 per person  
Traditional turkey dinner including roast turkey breast, mashed potatoes, green bean casserole, corn bread dressing, warm rolls with butter and mixed green salad with two (2) dressing choices.

**Ultimate BBQ Buffet** 15.95 per person  
Grilled hickory chicken, sliced beef brisket and slow cooked pulled pork, served with ranch style beans, mini cob corn, fresh baked corn bread, dilled potato salad, cheddar macaroni salad and tossed green salad with ranch dressing.

**Fajita Buffet** 17.95 per person  
Marinated grilled flank steak and chicken breast served with fire-roasted peppers and onions, shredded cheddar cheese, chipotle tomato salsa, guacamole, sour cream and warm flour tortillas. Accompanied by a Southwestern Caesar salad garnished with fried tortilla strips in a lime-cilantro Caesar dressing.

Select two (2)  
of the following dessert choices:

Assorted Cookies  
Brownies  
Cherry Pie  
Apple Pie  
Boston Cream Pie  
Peach Pie (sugar free)  
Lemon Meringue Pie

Key Lime Pie  
French Silk Pie  
Carrot Cake  
Chocolate Cake  
Strawberry Cake  
Lemon Cake  
Apple Cobbler

## Elegant Buffets 17.95 per person

Your elegant buffet features a choice of two (2) salad choices, two (2) entree choices, two (2) side choices and two (2) dessert choices. All buffet meals are served with coffee, iced tea, water and warm dinner rolls. Other beverages may be purchased for an additional fee.

Select two (2)  
of the following salad choices:



**Classic Green Salad**  
with tomato and cucumber

**Caesar Salad**  
with croutons and parmesan cheese

**Spinach Salad**  
with mushrooms and shaved onion

**Southern Pasta Salad**  
with bacon and cheddar cheese

Select two (2)  
of the following side choices:



**Green Beans**  
**Buttered Corn**  
**Glazed Carrots**  
**Steamed Broccoli**  
**Buttered Peas**  
**Scalloped Potatoes**

**Buttered Noodles**  
**Roasted Red Potatoes**  
**Steamed Scallion Rice**  
**Seasoned Mixed Vegetables**  
**Butter Whipped Mashed Potatoes**

Select two (2)  
of the following dessert choices:



**Assorted Cookies**  
**Brownies**  
**Cherry Pie**  
**Apple Pie**  
**Boston Cream Pie**  
**Coconut Cream Pie**  
**Lemon Meringue Pie**

**Key Lime Pie**  
**French Silk Pie**  
**Carrot Cake**  
**Chocolate Cake**  
**Strawberry Cake**  
**Lemon Cake**  
**Apple Cobbler**

# Elegant Buffets Entree Selections

Your elegant buffet includes two (2) of the following entree selections.



Select two (2)  
of the following entree choices:

## Beef Options

- Meat Lasagna
- Mexican Lasagna
- Chicken Fried Steak
- Grilled Sweet Sesame Beef

- Pot Roast Beef with Demi-Glaze
- Szechuan Beef with Pearl Onions
- Asian Beef Stir Fry with Soba Noodles
- Steak and Mushroom Stroganoff

## Poultry Options

- Adobe Turkey with Red Chili Gravy
- Asian Chicken Stir Fry with Soba Noodles
- Turkey Scalopini with Lemon Mustard Sauce
- Honey and Herb Roasted "pit style" Chicken
- Chicken Carbonara
- Corn Bread Crusted Chicken with Pablano Sauce

- Fried Chicken
- Chicken Alfredo Parmesan
- Chicken Piccata
- Broncho Chicken Roulade
- Chicken with Sausage Jambalaya
- Chicken with Cheddar and Garlic Biscuit Casserole

## Pork Options

- Jamaican "Jerk Style" Pork
- Apple and Pecan Roasted Pork Loin
- Breaded Grilled Boneless Pork Chops

- Honey Baked Ham with Orange Glaze
- Grilled Island Pork with Pineapple Salsa

## Vegetarian Options

- Vegetarian Lasagna
- Pasta Pomodoro
- Pasta Primavera

- Pesto Grilled Vegetable Plate
- Grilled Sliced Portabello Mushroom in Port Wine Glaze

**Carvery Option** additional 4.95 per person

Your choice of Top Round of Beef, Roast Turkey, Honey Baked Ham or Apple Roasted Pork hand carved by our Chef to enhance your elegant buffet.

# Served Meal Selections

All served meals include one (1) starter salad, one (1) entree and two (2) dessert selections. Served with warm rolls and butter, coffee, iced tea and water. Please ask about a great wine selection from our extensive wine list. For parties of over 50 people, all salads will be pre-dressed, with one (1) choice of dressing.

Served meal includes one (1) of the following salad choices:

### Fresh Garden Salad

Mixed greens, tomato, cucumber and shaved carrots, topped with your choice of dressing.

### Caesar Salad

Romaine lettuce tossed with garlic croutons, parmesan cheese and creamy Caesar dressing.

### Spinach Salad

Fresh spinach leaves, mushrooms and shaved onions tossed in a Dijon vinaigrette.

### Fruit Salad

Fresh mixed fruits served over a bed of lettuce.

### Pecan Scented Salad

Mixed baby greens with toasted pecans topped with orange Chardonnay dressing.

### Mediterranean Salad

Marinated artichoke and tomato salad over mixed greens.



Served meal includes two (2) dessert choices: Choose from our cake and pie selections on page 19.

# Served Entrée Selections (priced per person)

## Vegetarian Entree

- |  |       |
|--|-------|
| <b>Pesto Grilled Vegetable Plate</b>   | 15.25 |
| Assortment of basil and garlic flavored grilled vegetables   |       |
| <b>Vegetarian Lasagna</b>  | 14.50 |
| Garlic flavored vegetables layered with tender lasagna noodles in an alfredo cream sauce.  |       |
| <b>Grilled Portobello Mushroom</b>   | 15.25 |
| Balsamic and garlic marinated grilled giant portobello mushroom cap, served with grilled vegetables, garlic risotto and broiled Roma tomatoes. |       |

## Poultry Entrees

- |   |       |
|---|-------|
| <b>Chicken Fried Chicken</b>  | 12.50 |
| Traditionally fried boneless chicken breast, topped with creamy gravy. Served with country mashed potatoes and seasoned green beans.  |       |
| <b>Southern Style Biscuit Chicken</b>   | 13.25 |
| Grilled chicken breast dipped in garlic and cheddar biscuit dough then baked to a golden finish and topped with country gravy. Served with chef's choice of vegetable.  |       |
| <b>Szechuan Mushroom Chicken</b>  | 13.25 |
| Bold but not spicy grilled chicken in flavorful Szechuan sauce with button mushrooms and chopped scallions. Served over scallion fried rice.  |       |
| <b>Cashew and Red Chili Chicken</b>   | 13.25 |
| Grilled chicken breast lightly breaded with cashews then sautéed to perfection and topped with sweet red chili glaze. Served with seasoned wild rice and chef's choice of vegetable.                                |       |
| <b>Southwest Chicken Lasagna</b>  | 13.25 |
| Layers of diced chicken with poblano peppers, cheddar cheese, onions and corn tortillas, topped with cheddar cilantro sauce. Served with Spanish rice.  |       |
| <b>Island Grilled Chicken</b>   | 13.25 |
| Grilled sweet pepper and cilantro marinated chicken, topped with fresh fruit salsa and served with chili roasted potatoes and chef's choice of vegetable.   |       |
| <b>Potato Crusted Chicken</b>   | 13.75 |
| Chicken breast breaded in potato chards and sautéed until golden brown. Served in a Dijon glaze with scallion rice and glazed carrots.  |       |
| <b>Rosemary Roasted Chicken</b>   | 14.25 |
| Chicken breast in a fresh rosemary marinade roasted and served with sautéed potatoes and apples and served with the chef's choice of vegetable.   |       |
| <b>Chicken Alfredo</b>  | 14.25 |
| Chicken breast sautéed with basil and garlic, topped with parmesan cream sauce and served with farfalle pasta and chef's choice of vegetable.   |       |
| <b>Chicken Modoga</b>   | 14.25 |
| A UCO favorite! Chicken breast breaded with parmesan cheese, Japanese bread crumbs and Italian seasoning, lightly sautéed and topped with alfredo cream sauce. Served with mashed potatoes and Italian green beans. |       |
| <b>Chicken Piccata</b>  | 14.75 |
| Sautéed chicken breast with lemon zest, scallions and capers in a light lemon cream glaze. Served with potato pancakes and chef's choice of vegetable.  |       |



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# Served Meal Entrée Selections (continued)

## Pork and Beef Entrees

**Meatloaf Extraordinaire** 11.95

Two (2) hearty slices of our traditional meatloaf topped with a beef demi-glaze, mashed potatoes and chef's choice of vegetable.

**Chicken Fried Steak** 14.25

Crisp fried beef cutlet topped with cream gravy and served with country style mashed potatoes and buttered green beans.

**Roasted Stuffed Porkloin** 15.95

Cranberry-apple stuffed porkloin topped with apple-au jus glaze, served with rosemary mashed potatoes and chef's choice of vegetable.

**Marinated Sliced Roast Beef** 16.75

Served medium with a beef demi-glaze, horseradish mashed potatoes and chef's choice of vegetable.

**Grilled Sirloin Steak (8oz.)** 16.95

Seasoned with our signature spice blend, grilled medium, served with a baked potato or roasted potatoes and chef's choice of vegetable.

**Stuffed Beef Roulade** 17.25

Tender slow roasted round of beef stuffed with mushrooms and Boursin cheese, sliced thin and topped with red wine demi-glaze. Served with horseradish mashed potatoes and chef's choice vegetable.

**New York Steak (10oz.)** 22.95

A grilled USDA choice New York strip steak, seasoned with our signature spice blend, grilled medium, served with a baked potato or roasted potatoes and chef's choice of vegetable.

**Filet Mignon (6oz.)** 24.95

A dry aged filet mignon, seasoned with our signature spice blend, grilled medium, served with a baked potato or roasted potatoes and chef's choice of vegetable.

## Seafood Entrees

**Orange Sesame Tilapia** 16.25

Tilapia filet lightly sautéed in sesame oil with toasted sesame seeds and splashed with fresh orange juice and zest, served with Turmeric rice and chef's choice of vegetable.

**Green Tea Tilapia** 16.50

Green and black tea marinated tilapia filet served with a sweet green tea reduction and topped with toasted sesame seeds. Served with wasabi scented rice and chef's choice of vegetable.

**Salmon Bruschetta** 16.75

Baked Atlantic salmon filet topped with marinated tomato, onion and Fontina cheese, served with horseradish mashed potatoes and chef's choice of vegetable.

**Pistachio Salmon** 17.25

Lime marinated grilled salmon fillet topped with orange pistachio sauce on a bed of jasmine rice. Served with chef's choice of vegetable.

# The Art of Dessert

**Chocolate Dipped Strawberries** 2.25 each  
Large Driscoll strawberries hand dipped in bittersweet chocolate.

**Tuxedo Strawberries** 2.75 each  
Dark and white chocolate dipped strawberries complete with buttons and bow ties

**Milk Chocolate Fountain** 5.50 per person  
(minimum of 50 people)  
Served with strawberries, pineapple, apples, marshmallows, graham crackers, pretzels and angel food cake bites

**Mini Cheesecake Bites** 19.75 one dozen

## Specialty Desserts per person

**Fruit Cobblers** 2.95  
Cherry, apple and peach

**New York Cheesecake** 3.25  
Topped with strawberry glaze

**Chocolate Raspberry Mousse** 3.25  
Soft chocolate cake topped with whipped raspberry cream mousse and finished with a raspberry sauce

**Almond Cake** 3.50  
Topped with white chocolate buttercream

**Triple Chocolate Cake** 3.50  
Topped with chocolate sauce and chocolate chips

**Pistachio Cake** 3.50  
Iced with key lime cream and dusted with pistachio nuts

**Wildberry Trifle** 3.50  
Topped with whipped cream and vanilla custard

## Cakes

2.75 per slice

German Chocolate Cake

Double Dutch Chocolate Layer Cake

Carrot Cake with Caramel

Strawberry Cake

Angel Food Cake

Chocolate Kahlua Cake

## Pies per slice

Cherry 2.65

Apple 2.65

Lemon Meringue 2.65

Boston Cream 2.65

Peach (sugar free) 2.65

Pumpkin 2.75

Sweet Potato 2.75

Blueberry 2.75

French Silk 2.85

Key Lime 2.85

## Celebration Cakes

1/4 sheet (serves 24) 16.50

1/2 sheet (serves 48) 31.95

Full sheet (serves 96) 62.95

### Available Cake Flavors:

- Lemon
- Strawberry
- Dutch Chocolate
- White

### Available Icing Flavors:

- Buttercream
- Chocolate

\*Basic personalization and piping included.

\*Upgrade your cake flavor to Almond Cake or Pistachio Cake for an additional 5.00 per cake size.



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## Guest Count

To ensure the success of your event and to help us in assigning staff and production resources, a final guarantee for the number of guests to be served is required at least five (5) business days prior to the event. This final guest count is considered a guaranteed number. Final charges for your event will be assessed based upon whichever is greater, the guaranteed attendance or the actual attendance. If no final count is submitted to the Conference and Events Office at least five (5) business days prior to your event, your tentative count will become your guaranteed count. We will make every effort to accommodate late increases in your guest count; however last minute increases may not always be possible. Requests for late changes may incur additional charges.

## Cancellations

All cancellations made less than five (5) business days prior to the event will be billed for the wholesale cost of food and beverage purchased for the cancelled event.

## Ordering

Orders for catered events should be placed at least ten (10) business days prior to the day of the event. Please allow 15 business days for proper planning when ordering custom menus, themed meals and guest counts of 250 or more. Orders placed outside of these guidelines may be subject to additional charges.

Advance notice is critical to the success of your event. Therefore, even if a date is tentative, please notify the Conference and Events Office so your date and time can be reserved.

In the event a short notice order (less than five (5) business days) creates additional costs, these expenses plus a late fee of \$50.00 or 15% of the final bill, whichever is the lesser amount, will be added to the final bill.

In the event your group will be arriving later than scheduled, please notify the Conference and Events Office as soon as possible.

## Delivery

Food and beverage service is available for delivery on the UCO campus. Delivered beverages and receptions will incur a delivery fee of 8% or \$10.00 whichever is greater. Delivered meals will incur a delivery fee of \$1.50 per person. This fee includes the pickup and clearing of platters, linens, plate ware and unused food and beverage after the event has ended. The UCO Dining Services staff does not have keys to areas outside of the Nigh University Center. If the event site is normally locked, please make arrangements to have the room unlocked prior to delivery. If a room is locked when the delivery is attempted, a second delivery fee of \$25.00 will be charged. Please call the Conference and Events Office when you wish to have your order picked up. Off campus delivery fees will be calculated for each individual event based on the location and nature of the event. Orders may be picked up at Legend's restaurant in the Nigh University Center Monday through Friday between 8:00a.m. and 5:00p.m.

## Buffet Meals

Buffet meals are allotted two (2) hours from the time food is served until the time the food is removed. If you would like your meal to run longer than two (2) hours, an additional service fee will be charged at a rate of \$20.00 per hour for each attendant. A 20 person minimum is required on all buffet selections.



## Served Meals

Served meals are allotted three (3) hours from the time the meal is served until dessert is cleared and coffee service is finished. If you would like your meal to run longer than three (3) hours, an additional service fee will be charged at a rate of \$20.00 per hour for each attendant.

## Linen Service

UCO Conference and Events is pleased to provide, stretch black table forms, for guest seating tables for all buffets, served meals and gourmet tables, up to the guaranteed guest count. These sleek stretch polyester table forms cover the top and base of each table providing a clean, contemporary look for your tables.

Traditional linen service is available on a special order basis, at \$10.00 per table charge.

## China Service

All served meals, buffets and gourmet tables include china, glassware and silverware. Receptions, breaks and continental breakfasts are served with disposable plates, cups, utensils and napkins. China service may be added to these events for a fee of \$1.50 per person.

## Event Enhancements

Attendants can be scheduled to cut and serve cake and pass Hors D'Oeuvres at your reception for \$25.00 per hour for each attendant. Arrangements for special order items (i.e. floor length linens, bar glasses, etc.) must be made a minimum of ten (10) business days prior to the event. We will be happy to order specialty items for an additional fee. Members of our professional culinary team are also available for presentations for \$80.00 an hour per chef.

## Remaining Food

Unless specifically ordered and contracted as carry-out items, no food or related products may be removed from the service area, except by authorized representatives of UCO Dining Services. UCO Dining Services cannot provide containers for packaging leftover food, and is not responsible for the quality of food products that are removed from the premises without approval.

## Bar Service

Arrangements for alcohol service must be coordinated through the Conference and Events Office. The serving of alcoholic beverages will comply with the laws of the State of Oklahoma. Alcohol service will be limited to a four (4) hour duration and the license holder reserves the right to refuse alcohol service to an individual or group. Under the laws of the State of Oklahoma, no alcohol may be brought into or taken out of the Nigh University Center by a customer at any time. Alcohol service is not available for student groups. All alcohol beverage prices include tax. One bartender is required for every 200 guests. (The bartender fee is \$25.00 an hour per bartender, plus two (2) hours per bartender for setup and breakdown.) You may offer a cash bar to your guests, or you can provide a host bar up to a specific amount. All bars are served with house wine, if a specialty wine is requested, it will be served by the bottle not by the glass. Please talk with your conference consultant for further information regarding alcohol service.

# Alcohol Pricing and Policies

The University of Central Oklahoma offers alcohol service to our customers if they choose to have it at their function. UCO Dining Services is very careful to make sure our alcohol service stays within the policies set forth by the "Guidelines for the Service of Alcoholic Beverages in the Nigh University Center."

Therefore the following rules will apply to alcohol service:

- All alcohol service is limited to a maximum of four (4) consecutive hours.
- All alcohol service must end a minimum of 30 minutes before the end of the function.
- "Last Calls" are not available.
- The alcohol server(s) reserve the right to monitor and refuse service to any guest.
- Alcohol cannot be taken out of the room that it is being served in.
- No shots are ever served, i.e. Tequila, etc.
- Kegs are not available with our service.
- There will be no "delayed" alcohol service. The bar will open at the function start time.
- Please refer to the Guidelines for the Service of Alcoholic Beverages in the Nigh University Center for more requirements.

All drinks will be served in disposable glasses unless glassware is requested. Bar glassware requires an additional rental fee. Wine service for served meals will be billed appropriately as per wine selected for your event.

**The type of service you are requesting will determine the amount of the deposit required.**

- Full alcohol service (beer, liquor and wine) will require a minimum of \$300 in sales.
- Beer and wine only service will require a minimum of \$200 in sales.

**Cash Bar** - Cash bars require a deposit based on the type of alcohol service you are requesting. If your guests purchase over the minimum amount in alcohol, your deposit will be returned to you. However, if the minimum amount of sales is not met, the difference between the minimum and actual sales will be taken out of your deposit.

**Host Bar** - Host bars require a deposit dependent upon the guest count for your event. The deposit amounts are:

- up to 100 guests \$300
- 101 - 200 guests \$500
- 210 - 400 guests \$700

If your alcohol total is above the minimum amount for your service type but below your deposit, the difference will be refunded to you. However, if your alcohol total exceeds your deposit amount, you will be billed for the remaining balance.

Due to fluctuating costs, printed prices are not final until seven (7) days prior to the event.

They are provided here to aid in the client's financial planning.

- |                 |               |                  |              |
|-----------------|---------------|------------------|--------------|
| • Domestic Wine | \$6.00/glass  | • "Call" Liquor  | \$5.00/drink |
| • Domestic Beer | \$3.75/bottle | • Premium Liquor | \$6.00/drink |
| • Premium Beer  | \$4.50/bottle | • Sodas          | \$1.35/can   |

Wine and champagne are available by the bottle. Ask your conference consultant for a quote.