Outside food and beverages may not be brought into the Nigh University Center without prior approval by UCO Dining Services.
<table>
<thead>
<tr>
<th>Category</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverages</td>
<td>1</td>
</tr>
<tr>
<td>Breakfast Ala Carte</td>
<td>2</td>
</tr>
<tr>
<td>Breakfast Buffets</td>
<td>3</td>
</tr>
<tr>
<td>Gourmet Trays</td>
<td>4</td>
</tr>
<tr>
<td>Refreshment Breaks</td>
<td>5</td>
</tr>
<tr>
<td>Anytime Breaks</td>
<td>6</td>
</tr>
<tr>
<td>Sandwich Buffets &amp; Box Lunches</td>
<td>7</td>
</tr>
<tr>
<td>Wraps &amp; Sandwiches</td>
<td>8</td>
</tr>
<tr>
<td>Sensational Salads</td>
<td>9</td>
</tr>
<tr>
<td>Hors D’Oeuvres</td>
<td>10</td>
</tr>
<tr>
<td>Gourmet Tables</td>
<td>11</td>
</tr>
<tr>
<td>Buffet Selections</td>
<td>12</td>
</tr>
<tr>
<td>Theme Buffets</td>
<td>13</td>
</tr>
<tr>
<td>Elegant Buffets</td>
<td>14</td>
</tr>
<tr>
<td>Elegant Buffet Entrée Selections</td>
<td>15</td>
</tr>
<tr>
<td>Served Meal Selections</td>
<td>16</td>
</tr>
<tr>
<td>Served Meal Entrée Selections</td>
<td>17-18</td>
</tr>
<tr>
<td>The Art of Dessert</td>
<td>19-20</td>
</tr>
<tr>
<td>Catering Policies</td>
<td>21-23</td>
</tr>
</tbody>
</table>
Beverages

Beverages by the Gallon

Iced Water 3.25
Fruit Infused Water 5.75
Iced Water Station 27.00
Iced Tea 13.95
Regular or Decaf Coffee 13.95
Starbucks 17.50
“We proudly serve” coffee
Starbucks Flavor Shot [per person] .90
Lemonade 14.25
Fruit Punch 14.25
Sparkling Lemonade 14.75
Peach Punch 14.75
Vega Punch 14.75
Citrus Punch 15.50
Pineapple Misty Punch 15.50
Fruit Juices 16.25
Hot Chocolate 16.25
Hot Mulled Cider 17.50

Individual Beverages

Canned Sodas 1.45
Bottled Broncho Water 1.75
Bottled Juices 1.95
Bottled Vitamin Water 2.60
NOS Energy Drink 3.25
Breakfast Ala Carte

**Yogurt Bar**  $4.25 per person
Vanilla flavored yogurt with granola, berries and breakfast bread slices. Plain yogurt available upon request.

**Breakfast Breads** (serves 8)  $15.25
- Blueberry
- Lemon poppy seed
- Orange cranberry
- Chocolate chip
- Carrot
- Banana

**Mini Individual Serving Quiche**  $16.85
one dozen; minimum order, one dozen per flavor
- Spinach and feta cheese
- Cheddar and mushroom
- Traditional quiche Lorraine
- Bacon and onion

**Breakfast Burritos**  $16.85
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)  $24.95
- Smokehouse ham and cheese
- Spinach and Ricotta cheese
- Egg, bacon and cheddar cheese
- Shredded vegetables and Muenster cheese

**Breakfast Pastries** (one dozen)
- Mini muffins  $11.25
- Mini danish  $12.25
- Mini croissants  $12.95
- Assorted donuts  $12.95
- Puff pastry turnover  $17.50
- Cinnamon rolls  $17.95
- Assorted bagels  $19.95
- Large muffins  $21.95
- Assorted danish  $24.75
- Assorted scones  $24.75

**Fresh Fruit Tray**
Fresh seasonal sliced fruit with strawberries and grapes
- Small (serves up to 20)  $62.95
- Medium (serves up to 50)  $145.95
- Large (serves up to 100)  $269.95
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. All breakfast buffets include china and linen.

The Quick Study Break 6.95 per person
- Assorted breakfast pastries
- Assorted bagels

The Route 66 Breakfast 9.25 per person
- Choice of: smokehouse ham, applewood bacon or sausage
- Scrambled eggs
- Home fries
- Biscuits and gravy

Edmond Breakfast 9.95 per person
- Smokehouse ham and cheese biscuits
- Assorted bagels and danish
- Seasonal fresh fruit platter
- Vanilla yogurt

The Professor’s Continental 10.25 per person
- Assorted mini muffins
- Breakfast breads
- Assorted bagels
- Seasonal fresh fruit platter

President Betz Breakfast 10.50 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

Chef’s Breakfast 10.95 per person
- Coconut crusted French toast
- Choice of: smokehouse ham, applewood bacon or sausage
- Scrambled eggs
- Home fries
- Assorted Danish
- Seasonal fresh fruit platter
Gourmet Trays

Fresh Fruit Tray
Our most popular presentation of color with fresh seasonal fruit bountifully displayed.
- Small (serves up to 20) 62.95
- Medium (serves up to 50) 145.95
- Large (serves up to 100) 269.95

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 (serves up to 20) 51.95
- Medium (serves up to 50) 125.95
- Large (serves up to 100) 239.95

Domestic Cheese Display
Incredible display of premium domestic and imported cheeses with grapes and an assortment of artisan breads and crackers.
- Small (serves up to 20) 79.95
- Medium (serves up to 50) 195.95
- Large (serves up to 100) 369.95

Gourmet Cheese Display
A brief selection of all our signature trays including two cheeses, three fruits and four veggies. Served with appropriate dips, breads and crackers.
- Small (serves up to 20) 69.95
- Medium (serves up to 50) 149.95
- Large (serves up to 100) 275.95

Baked Brie Display (serves 25) 42.95
Double cream brie cheese baked in puff pastry and topped with pecans and marmalade. Served with sliced artisan bread.
Refreshment Breaks

Delightful Dips (serves 20)
- French onion dip and potato chips 14.50
- Ranch dip and potato chips 14.75
- Salsa with tortilla chips 14.95
- Queso with tortilla chips 22.95
- 7 layer Mexican dip with tortilla chips 22.95
- Guacamole with tortilla chips 25.95
- Spinach and artichoke with tortilla chips 25.95
- Tahini humus with pita chips 25.95

Snacks By the Pound (serves 20)
- Potato chips 5.95
- Corn chips 5.95
- Tortilla chips 5.95
- Gardetto’s snack mix 7.95
- Peanuts 14.25
- Premium mixed nuts 18.50

Great Anytime Break Enhancements (one dozen)
- Rice Krispie Treats 9.25
- Otis Spunkmeyer cookies 11.50
- Coconut macaroons 12.95
- Gourmet jumbo cookies 15.25
- Iced chocolate brownies 16.95
- Blondies 16.95
- Espresso brownies 16.95
- Lemon bars 16.95
- Puff pastry turnover 17.50
Anytime Breaks

Nacho Break 4.95 per person
Chips served with salsa and queso.

Fast Break 5.25 per person
Assorted Otis Spunkmeyer cookies, coffee and bottled water.

Sweet and Salty Break 7.95 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 8.50 per person
Diced fresh fruit salad with granola, honey and cinnamon yogurts with dried cranberry’s and raisins.

Chocolate Break 8.95 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.

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

Pizza by the Box (50 pizza maximum)
Traditional large (16 inch) pizza delivered to your event with single service plates and napkins.
- Deluxe Cheese 9.25
- Pepperoni 10.25
- The Works 11.25

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 .79
- Whole fresh fruit .99
- Nutrigrain Fruit Bars .99
- Trail mix 1.99
- Deluxe mixed nuts 2.29
- Canned soda 1.45
- Bottled water 1.75
- Bottled juices (10oz) 1.95
- Assorted Vitamin Water 2.60
Sandwich Buffets & Box Lunchees

Chef’s Box Lunch 8.75 per person
Chef’s box lunches are served with your choice of ham, smoked turkey, or roast beef on a deli roll, with lettuce and tomato. Served with assorted soddas or bottled water, cookies, potato chips and condiments.*Vegetarian box lunches are available upon request.

Sandwiches To-Go 8.95 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 soddas.

The “Do it Yourself” Deli Buffet 9.25 per person
(minimum of 20 people)
Assorted sliced deli meats: Ham, smoked turkey, and roast beef. Served with sliced Swiss and American 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.

Gourmet Box Lunch 10.50 per person
Gourmet box lunches are served with gourmet chips or pasta salad, jumbo cookie or seasonal fruit salad and assorted soddas or bottled water.
• Roasted vegetables 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 with cornbread dressing, cranberry chutney and sage mayonnaise on a hoagie roll
• Roasted vegetables on ciabatta bread

The Executive Sandwich Buffet 12.95 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 cookies.

Your choice of:
• Ham and brie cheese
• Tuscan roast beef
• Grilled balsamic chicken salad
• Italian vegetable salad
• Thanksgiving sandwich
• Smoked turkey with gouda cheese and vegetable relish

Side Salads 2.25 per person
Side salads make a delightful add on accompaniment for your Deli Buffet or Sandwiches To-Go service.

Your choice of:
• Caesar salad
• Mixed greens salad
• Pesto pasta salad
• Creamy coleslaw
• Dilled potato salad
• Apple waldorf salad
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 Wrap  6.75 per person
Grilled carrots, zucchini, spinach, tomato, Muenster cheese, with basil-pesto mayonnaise rolled in a flatbread wrap.

Oklahoma Wrap  6.85 per person
Crispy chicken tenders, shaved lettuce, tomato and bacon with creamy ranch dressing rolled in a toasted flatbread.

Turkey Club Wrap  7.55 per person
Smoked turkey, lettuce, cheddar and Swiss cheese, bacon, tomato, dill pickle and mayonnaise in a spinach flatbread.

Bruschetta Chicken  7.55 per person
Grilled basil marinated chicken with tomato and Fontina cheese on focaccia bread.

Italian Hoagie  7.95 per person
Ham, turkey, capicola, salami and provolone cheese with balsamic dressing, lettuce and tomatoes.

The Cuban Sandwich  7.95 per person
Traditional pressed sandwich with roasted pork, shaved ham, dill pickle, yellow mustard, Asiago cheese, tomatoes and onions on Parisian baguette bread.

Ambrosia Chicken Salad  7.95 per person
Grilled chicken with almonds and grapes tossed in tarragon dressing and served with lettuce, tomato and sharp cheddar cheese on Ciabatta bread.

Tuna Croissant  7.95 per person
Tender light tuna with scallions, celery, seasoned dressing on a large croissant with lettuce and tomatoes.

The Italian Portobello  9.45 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. Add grilled chicken 2.50 per person.

**Caesar Salad**
6.95 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**
7.45 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.

**UCO Chef’s Salad**
9.25 per person
Turkey, ham, Swiss and cheddar cheese served on a bed of mixed greens and topped with bacon bits, sliced egg, tomato and cucumber.

**Rainbow Chicken Salad**
9.95 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**
9.95 per person
Mixed greens with crispy or grilled chicken tenders, avocado, bacon, diced tomato, olives, egg, blue cheese crumbles and ranch dressing.
## Hors D'Oeuvres

### Cold Hors D'Oeuvres Selections per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Southwest BBQ pork in pastry cups</td>
<td>13.50</td>
</tr>
<tr>
<td>Bacon and blue cheese beignets</td>
<td>13.50</td>
</tr>
<tr>
<td>Spinach and bacon pinwheels</td>
<td>13.50</td>
</tr>
<tr>
<td>Pesto mozzarella on foccacia toast</td>
<td>13.50</td>
</tr>
<tr>
<td>Tomato and goat cheese pastry</td>
<td>13.75</td>
</tr>
<tr>
<td>Smoked salmon mousse</td>
<td>13.75</td>
</tr>
<tr>
<td>Assorted Canapes</td>
<td>13.75</td>
</tr>
<tr>
<td>Tuscan shredded beef on foccacia toast</td>
<td>13.95</td>
</tr>
<tr>
<td>Mini vegetable spring rolls</td>
<td>14.65</td>
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<tr>
<td>Silver dollar sandwiches</td>
<td>14.95</td>
</tr>
<tr>
<td>Asian chicken sliders with wasabi</td>
<td>14.95</td>
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<tr>
<td>Shrimp cocktail</td>
<td>19.95</td>
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### Hot Hors D'Oeuvres Selections per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mini cocktail sausage in BBQ glaze</td>
<td>9.75</td>
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<tr>
<td>Garlic bruschetta with parmesan</td>
<td>10.25</td>
</tr>
<tr>
<td>BBQ mini meatballs</td>
<td>10.75</td>
</tr>
<tr>
<td>Sausage stuffed mushroom caps</td>
<td>13.50</td>
</tr>
<tr>
<td>Cheese and onion quesadillas with salsa</td>
<td>13.50</td>
</tr>
<tr>
<td>Vegetable egg rolls</td>
<td>13.50</td>
</tr>
<tr>
<td>Broncho chicken round-ups</td>
<td>13.50</td>
</tr>
<tr>
<td>Soft pretzel bites with honey mustard</td>
<td>13.50</td>
</tr>
<tr>
<td>Assortment of mini quiche</td>
<td>13.50</td>
</tr>
<tr>
<td>Mini beef and cheese taquitos</td>
<td>13.50</td>
</tr>
<tr>
<td>Mini crab cakes with remoulade</td>
<td>14.25</td>
</tr>
<tr>
<td>Boursin cheese and garlic mushroom caps</td>
<td>14.25</td>
</tr>
<tr>
<td>Pork burger sliders with wasabi dressing</td>
<td>14.25</td>
</tr>
<tr>
<td>Pulled brisket sliders</td>
<td>14.95</td>
</tr>
<tr>
<td>Chicken tenders with dipping sauce</td>
<td>14.95</td>
</tr>
<tr>
<td>Breaded sesame shrimp</td>
<td>18.95</td>
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</tbody>
</table>
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** 6.50 per person
Try this beautiful variety of assorted cakes, dessert bars, chocolate dipped strawberries and assorted Otis Spunkmeyer cookies.

**The Italian Table** 12.50 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** 12.50 per person
Great favorites from campus including vegetable crudités, 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** 12.75 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 Intercontinental Table** 15.95 per person
An exquisite selection from countries around the world, thoughtfully assembled to provide a taste of many cultural flavors. Boba Ganoush (roasted eggplant dip), buffalo wings, Coxinhas (chicken crouquettes), falafel (chickpea patties) pate (delicate meat spread with pistachios, bread and preserves), and empanadas (beef filled pastry with dipping sauce).
Buffet Selections

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

Baked or Mashed Potato Bar 6.95 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 2.25 per person.

Gourmet Baked Potato Bar 8.95 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.

Deluxe Pizza Buffet 10.25 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 11.50 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 11.50 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** 11.50 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** 12.50 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** 14.25 per person
BBQ chicken, grilled hot links, chopped BBQ beef brisket, baked beans, mini cob corn, tossed salad with dressing, cole slaw, warm rolls with butter and condiments.

**Roast Turkey Buffet** 15.95 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** 16.95 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, diced potato salad, cheddar macaroni salad and tossed green salad with ranch dressing.

**Fajita Buffet** 18.95 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
- Carrot Cake
- Chocolate Cake
- Strawberry Cake
- Lemon Cake
- Apple Cobbler
Elegant Buffets 18.95 per person

Your elegant buffet features a choice of two (2) salad choices, two (2) entrée 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. Buffet requires 20 people minimum.

Select two (2) of the following salad choices:

- Classic Green Salad
  with tomato and cucumber

- Spinach Salad
  with mushrooms and shaved onion

- Caesar Salad
  with croutons and parmesan cheese

- 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
- Key Lime Pie
- Boston Cream Pie
- Lemon Meringue Pie
- Coconut Cream Pie
- Carrot Cake
- Lemon Cake
- Chocolate Cake
- Strawberry Cake
- Apple Cobbler
- French Silk Pie
Elegant Buffets  Entrée Selections

Select two (2) of the following entrée choices:

**Beef Options**
- Chicken Fried Steak
- Mexican Lasagna
- Meat Lasagna
- Steak and Mushroom Stroganoff
- Grilled Sweet Sesame Beef
- Asian Beef Stir Fry with Soba Noodles
- Pot Roast Beef with Demi-Glaze
- Szechuan Beef with Pearl Onions

**Poultry Options**
- Broncho Chicken Roulade
- Chicken Piccata
- Fried Chicken
- Chicken with Sausage Jambalaya
- Asian Chicken Stir Fry with Soba Noodles
- Turkey Scallopini with Lemon Mustard Sauce
- Chicken Carbonara
- Honey and Herb Roasted “Pit Style” Chicken
- Chicken Alfredo Parmesan
- Adobo Turkey with Red Chili Gravy
- Corn Bread Crusted Chicken with Poblano Sauce
- Chicken with Cheddar and Garlic Biscuit Casserole

**Pork Options**
- Apple and Pecan Roasted Pork Loin
- Breaded Grilled Boneless Pork Chops
- Jamaican “Jerk Style” Pork
- Honey Baked Ham with Orange Glaze
- Grilled Island Pork with Pineapple Salsa

**Vegetarian Options**
- Vegetarian Lasagna
- Pasta Primavera
- Pesto Grilled Vegetable Plate
- Pasta Pomodoro
- Grilled Sliced Portobello Mushroom in Port Wine Glaze

**Carvery Option** additional 5.25 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) entrée 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.

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 20.
Served Entrée Selections
(priced per person)

**Poultry Entrées**

**Chicken Fried Chicken** 13.25
Traditionally fried boneless chicken breast, topped with creamy gravy. Served with country mashed potatoes and seasoned green beans.

**Pecan Crusted Chicken** 14.50
Breast of chicken lightly breaded with ground toasted pecans, sautéed to a golden finish and topped with orange sauce. Served with whipped red potatoes and peppered green beans.

**Apricot Honey Grilled Chicken** 14.50
Tender breast of chicken marinated with chardonnay scented honey and grilled to perfection. Topped with apricot cardamom sauce and served with seasoned rice and shoestring vegetables.

**Southwest Chicken Lasagna** 13.95
Layers of diced chicken with poblano peppers, cheddar cheese, onions and corn tortillas, topped with cheddar cilantro sauce. Served with Spanish rice.

**Island Grilled Chicken** 13.95
Grilled sweet pepper and cilantro marinated chicken, topped with fresh fruit salsa and served with chili roasted potatoes and chef’s choice of vegetable.

**Potato Crusted Chicken** 14.25
Chicken breast breaded in potato chards and sautéed until golden brown. Served in a Dijon glaze with scallion rice and glazed carrots.

**Rosemary Roasted Chicken** 14.50
Chicken breast in a fresh rosemary marinade roasted and served with sautéed potatoes and apples and served with the chef’s choice of vegetable.

**Chicken Alfredo** 14.50
Chicken breast sautéed with basil and garlic, topped with parmesan cream sauce and served with farfalle pasta and chef’s choice of vegetable.

**Chicken Modega** 14.75
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.

**Chicken Piccata** 15.25
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.
Served Entrée Selections
continued (priced per person)

**Beef Entrées**

**Meatloaf Extraordinaire** 12.95
Two (2) hearty slices of our traditional meatloaf topped with a beef demi-glace, mashed potatoes and chef’s choice of vegetable.

**Chicken Fried Steak** 15.50
Crisp fried beef cutlet topped with cream gravy and served with country style mashed potatoes and buttered green beans.

**Classic Pot Roast Dinner** 16.95
The classic roast dinner re-invented with caramelized onions, mashed horseradish potatoes, brown gravy and chef’s choice of vegetable.

**Marinated Sliced Roast Beef** 17.25
Served medium with a beef demi-glace, horseradish mashed potatoes and chef’s choice of vegetable.

**Grilled Sirloin Steak** 17.50
Seasoned with our signature spice blend, grilled medium, served with a baked potato or roasted potatoes and chef’s choice of vegetable.

**New York Steak** 24.95
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** 26.95
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 Entrées**

**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.

**Seafood Strudel** 16.50
A succulent blend of shrimp, crab and whitefish encased in flaky puff pastry and topped with sweet lemon cream. Served with Jasmine rice and shredded vegetable nests.

**Coconut Mango Tilapia** 16.50
Oven baked coconut crusted tilapia topped with diced mango salsa. Served with banana fritters and coconut rice.

**Grilled Lavender Salmon** 16.95
Grilled Atlantic salmon fillet brushed with Lavender syrup and candied pecans. Served with seasoned wild rice and gingered carrot shreds.

**Vegetarian Entrées**

**Pesto Grilled Vegetable Plate** 15.75
Assortment of basil and garlic seasoned grilled vegetables.

**Vegetarian Lasagna** 15.75
Garlic flavored vegetables layered with tender lasagna noodles in an Alfredo cream sauce.

**Grilled Portobello Mushroom** 15.75
Balsamic and garlic marinated grilled giant portobello mushroom cap, served with grilled vegetables, garlic risotto and broiled Roma tomatoes.

**Stuffed Artichoke (seasonal)** 16.95
Fresh artichoke heart steamed with lemon and coriander, then filled with lightly curried veggies and parmesan cheese.
The Art of Dessert

Chocolate Dipped Strawberries 2.35 each
Large Driscoll strawberries hand dipped in bittersweet chocolate

Tuxedo Strawberries 3.00 each
Dark and white chocolate dipped strawberries, complete with buttons and bow ties

Milk Chocolate Fountain 5.95 per person
Served with strawberries, pineapple, apples, marshmallows, graham crackers, pretzels and angel food cake bites

Mini Cheesecake Bites 21.25 one dozen

Specialty Desserts per person

Fruit Cobbler 3.25
Cherry, apple and peach

New York Cheesecake 3.45
Topped with strawberry glaze

Chocolate Raspberry Mousse 3.45
Soft chocolate cake topped with whipped raspberry cream mousse and finished with a raspberry sauce.

Almond Cake 3.65
Topped with white chocolate buttercream

Triple Chocolate Cake 3.65
Topped with chocolate sauce and chocolate chips

Pistachio Cake 3.65
Iced with key lime cream and dusted with pistachio nuts

Wildberry Trifle 3.75
Topped with whipped cream and vanilla custard
### The Art of Dessert

#### Pie per slice
- Cherry: 2.75
- Apple: 2.75
- Lemon Meringue: 2.75
- Boston Cream: 2.75
- Peach (sugar free): 2.75
- Pumpkin: 2.85
- Sweet Potato: 2.85
- Blueberry: 2.85
- Key Lime: 2.95
- French Silk: 2.95

#### Cake
2.95 per slice
- German Chocolate Cake
- Double Dutch Chocolate Layer Cake
- Carrot Cake with Caramel
- Strawberry Cake
- Angel Food Cake
- Chocolate Kahlua Cake

#### Celebration Cakes
- 1/4 sheet (serves 24): 18.95
- 1/2 sheet (serves 48): 35.95
- Full sheet (serves 96): 65.95

- White
- Chocolate
- Dutch Chocolate
- Strawberry
- Lemon

- Icing Flavors
  - Chocolate
  - Buttercream

*Basic personalization and piping included

*Upgrade your cake flavor to Almond Cake or Pistachio Cake for an additional 5.00 per cake size*
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, theme 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 both on and off campus.
- Delivered services will incur a delivery fee of 8% of the total food bill or $10.00, whichever is greater. Additional mileage fee will be assessed off campus events.
- Delivery fee includes the delivery and pickup of all food & service items.
- All delivered events are served on disposable ware.
- Delivered china, silverware, tablecloths and linen napkins are available at an additional $3.00 per person charge.
- UCO Dining Services staff do not have keys to buildings other than the Night University Center. If the event site is normally locked, the client must make arrangements to have the room unlocked prior to delivery. UCO Dining Services staff will not leave product or setup equipment if the scheduled location is locked. Re-delivery may incur additional fees.
- Please contact the Conference & Events Office when you wish to have your order picked up.

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
- 201 - 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. Taxes included in price:

- Domestic Wine $8.00/glass
- Domestic Beer $4.50/bottle
- Premium Beer $6.00/bottle
- “Call” Liquor $7.00/drink
- Premium Liquor $8.00/drink
- Sodas $1.45/can

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