



Holiday

CATERING MENU

THE KEETER CENTER

COLLEGE of the OZARKS®



Holiday Buffet

MINIMUM 25 GUESTS

Salads (Choice of Two)

Holiday Spinach Salad—dried cranberries, marinated red onions, crumbled feta cheese, croutons, with a cranberry mustard and tarragon dressing

Caesar Salad—romaine lettuce, crispy croutons, shredded parmesan cheese and creamy traditional dressing

Mediterranean Pasta - shell pasta, artichokes, olives, and red onion tossed in an Italian vinaigrette

Sides (Choice of Two)

Green Beans Almandine

Sorghum Black Pepper Glazed Carrots

Seasonal Garden Vegetables

Sweet Potato Puree

Garlic Mashed Potatoes

Scalloped Gouda Potatoes

Almond Wild Rice

Entrées 2 Entrée \$30++ per person | 3 Entrée \$40++ per person

Sour Cream and Black Pepper Pot Roast lightly smoked, then braised for 15 hours. Served with creamy sour cream and black pepper gravy

Roast Pork Loin with Apple Raisin and Green Onion Chutney served on a bed of traditional sage stuffing

Traditional Roast Turkey sliced and served with traditional gravy and stuffing

Smoked Ham served with pineapple horseradish, and mustard sauce

Grilled Rosemary Chicken with cranberries and student-made raspberry fruit spread

Grilled Salmon with an orange pomegranate glaze and fresh minced dill

Carving Station

Prime Rib of Beef smoked with hickory chips and served with horseradish (add \$15++, per person)

Whole Ham with sorghum cider glaze (add \$6++, per person)

Carved Turkey Breast with traditional rosemary gravy (add \$6++ per person)

Pastry Wrapped Salmon with spinach, wild rice, and provolone cheese (add \$8++, per person)

All carving stations include an attendant at \$25++ per hour

Dessert Display

Warm Spice Cake Bread Pudding with chocolate and cranberries

Chocolate Flourless Torte with student-made raspberry fruit spread

Cheesecake with pecan pie sauce

Buffets include rolls and butter, coffee, iced tea, and water service.

++ Denotes a 20% service charge and 6.1% sales tax applied to all charges

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Holiday Catering Menu

- Plated Duet Entrées -

12 person minimum

Petite Steak with Shrimp Scampi

\$36++ per person

Salad

Holiday Spinach Salad—dried cranberries, marinated red onions, crumbled feta cheese, croutons, with a cranberry mustard and tarragon dressing

Sides

Garlic mashed potatoes and seasonal garden vegetables

Entrée

Shrimp scampi and petite steak with garlic steak butter

Dessert

Cheesecake with pecan pie sauce

Grilled Chicken with Goat Cheese and Spinach Cream with Pan-seared Salmon

\$34++ per person

Salad

Holiday Spinach Salad—dried cranberries, marinated red onions, crumbled feta cheese, croutons, with a cranberry mustard and tarragon dressing

Sides

Almond wild rice, broccoli & carrots

Entrée

Grilled chicken with goat cheese and spinach cream and pan-seared salmon with cranberry apple chutney

Dessert

Maple cheesecake with chocolate crumb crust

All plated selections include rolls and butter, coffee, iced tea, and water service.

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Holiday Catering Menu

- Plated Entrées -

12 person minimum

Pick one entrée selection:

Rosemary and Lemon Pepper Roasted Turkey served with
pan-seared polenta and sage natural jus | \$30++ per person

Smoked Beef Tenderloin with cranberry butter | \$40++ per person

Chicken Breast with goat cheese & spinach cream | \$34++ per person

Salmon with blackberry buerre blanc sauce | \$38++ per person

Pick one starch selection:

Toasted pecan wild rice & quinoa blend

Mashed sweet potatoes with ancho peppers

Potatoes dauphinoise with gruyere cheese and thyme

Pick one vegetable selection:

Green beans with toasted pecans and brown butter

Roasted cauliflower with lemon and garlic

Roasted Brussel sprouts with parmesan cheese and zest of lemon

Baby carrots with tarragon butter

Pick one dessert selection:

Maple cheesecake with chocolate crumb crust

Chocolate raspberry sacher torte

Cranberry pear tart

Includes the Holiday Spinach Salad - dried cranberries, marinated red onions, crumbled feta cheese, croutons, with a cranberry mustard and tarragon dressing.

All plated selections include rolls and butter, coffee, iced tea, and water service.

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Holiday Catering Menu

12 person minimum

Select Holiday Plated Menu

\$65++ per person

Salad

College of the Ozarks baby greens with chive and shaved carrots in flaky pastry with petite tomatoes and cranberry poppyseed vinaigrette

Entrée

Grilled filet mignon, roasted asparagus and baby carrots with tarragon butter served with potatoes dauphinoise with gruyere cheese

Dessert

House-made chocolate coffee cup with tiramisu and cookie tuile

Includes rolls and butter, coffee, iced tea, and water service.

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