UNIVERSITY CATERING
at HSC
fun, fresh, food
YOUR CONSULTATION

From the time of your initial call or email, we begin customizing our offerings and services to create your perfect event. In-person consultations are preferred in order to thoroughly cover all of the details that make your event unique. During the consultation, we will discuss the type of event you wish to host, the date and time of the event, how many guests you expect to attend, menu ideas, your budget and all other details pertinent to the occasion.

OUR MISSION

Our culinary team takes pride in making your vision a reality. No matter the level of intricacy, we will create your perfect event. Our success is measured by your happiness.
SIMPLY SUGGESTIONS

Just a sampling of what we can do

**Breakfast or Brunch**

- Homemade muffins
- Bagels & cream cheese
- Cinnamon rolls
- Breakfast sandwiches & wraps
- Yogurt parfaits
- Eggs - cooked to your liking
- Bacon, sausage, ham
- Home fries
- French toast with mixed berries
- Pancakes - buttermilk or blueberry

**Signature Sandwiches**

- **Turkey Avocado**
  Mesquite smoked turkey breast, spring lettuce, tomato, avocado, cheddar cheese and pesto mayonnaise on toasted wheat bread

- **Homemade Chicken Salad**
  Our own special recipe with walnuts, celery and grapes on toasted wheat bread with lettuce and tomato

- **Grilled Chicken Wrap**
  Grilled chicken, bacon, melted Swiss, spinach, tomato and ranch dressing

- **Roast Beef with Horseradish Sauce**
  Sliced roast beef with lettuce, tomato and red onion on a French roll with our horseradish sauce

- **Chopped Brisket Sandwich**
  Seasoned chopped brisket topped with our famous hickory sauce piled high on Texas toast

**Sides**

Side items include but are not limited to: assorted chips, fruit salad, Asian broccoli slaw and pasta salad

**Anytime Appetizers**

- Seasonal fruit tray
- Assorted vegetable tray
- Baked Brie with crostini & seasonal fruit
- Spinach artichoke dip with pita chips
- Chicken satay with sesame ginger dipping sauce
- Assorted pinwheels
- Goat cheese-stuffed cherry tomatoes

- Domestic or artisan cheeses
- Hummus & seasoned pita chips
- Queso & chips
- Individual crudité served in a hollow baguette
- Mediterranean platter
  (Marinated artichokes, kalamata olives, feta, grilled vegetables, served with hummus and seasoned pita chips)
Popular Pairings

The menus listed below are some of our most popular selections. As food trends are ever changing, these are simply suggestions of menus we have created.

**Fresh Mozzarella Salad**
with vine ripe tomatoes, red onions, fresh basil and balsamic drizzle

**Garlic Ginger Chicken**
served atop a bed of sautéed spinach

**Seared Salmon**
topped with mango salsa

**Herbed Roasted Fingerling Potatoes**

**Seasonal Vegetable Sauté**

**Classic Wedge Salad**
of iceberg lettuce topped with blue cheese, diced tomatoes and bacon

**Smoked Brisket**

**Barbeque Chicken**

**Poblano Mashed Potatoes**
scratch potatoes with cheese and poblano chiles

**Seasoned Green Beans**

**Homemade Corn Bread**

**Spring Lettuce Salad**
with apples, pistachio nuts, blue cheese, red onions and dijon vinaigrette

**Chili Rubbed Beef Tenderloin**
with red wine reduction

**Half Cornish Game Hens**
with Port wine cranberry sauce

**White Cheddar Au Gratin**

**Grilled Asparagus**

**Spinach Salad**
with dried cranberries, red onions, feta cheese and candied walnuts with warm maple vinaigrette

**Medallions of Beef**
finished with lobster crab sauce and paired with scallops on a rosemary skewer

**Rosemary Rubbed Baby Rack of Lamb**

**Balsamic Mashed Sweet Potatoes**

**Seasoned Haricot Verts** with carmelized shallots

The Finale

We have a wonderful pastry chef on staff who can create the most delicious and visually pleasing cakes, pies, cookies, bars and her famous cupcakes.

**ENDLESS OPTIONS**
Contact us with any questions or to schedule your consultation appointment.

Phone – (405) 271-1532
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Our loyal guests always will be considered when identifying rates.

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