



Autumn Offerings



Farm Fresh

Farm to University Dining

University Dining Services is proud to offer locally grown produce to its customers. The program is designed to benefit both our customers and local farmers. The Farm Fresh program's goal is to support the local economy while providing healthy produce packed with fresh ripe flavors for creative seasonal menus.

Celebrations Catering will offer a menu that supports the sustainability effort of Oklahoma State University while eliminating extra packaging and reducing our carbon footprint by purchasing from local farms.

For more information about the Farm Fresh program, please visit the University Dining Services web site at dining.okstate.edu.

Soups \$3.25

Butternut Squash Soup

Roasted butternut squash pureed with root vegetables and sweetened with natural honey, finished with cream to create a warm, hearty autumn soup.

Curried Parsnip & Apple Soup

Fall harvest apples slowly caramelized with parsnips in a cream based soup finished with curry and pureed for a smooth, creamy taste.

Potato & Bacon Corn Chowder

Hearty fall soup for those cold days filled with smoky bacon sauteed with diced potatoes, corn and other vegetables cooked slowly with chicken stock, cream and finished with fresh herbs.

Salads \$3.75

Wilted Spinach Salad

Emerald green spinach sauteed with bacon pieces and toasted pine nuts tossed in a light vinaigrette.

Mesclun Mix Salad

Young salad greens tossed in a light vinaigrette dressing with sliced apples, raisins and toasted pecans.

Watermelon Salad

With pitted olives and feta cheese topped with pumpkin seeds.

Entrees

Roast Pork Tenderloin \$11.75

Pan-seared pork tenderloin served with our caramelized apple and onion maple cream sauce, sauteed Brussels sprouts and crushed new potatoes.

Grilled Salmon Filet \$12.75

Served with a refreshing watermelon and cilantro salsa on a bed of jasmine rice.

Filet Beef \$14.50

Tender slices of filet beef with squash Rockefeller and roasted root vegetables.

Oven-roasted Chicken \$13.75

Slow cooked, oven roasted split chicken with lemon and thyme served with sautéed green beans with sliced mushrooms, caramelized red onions, and sweet potato mash.

Desserts \$3.25

Rustic Plum Tart

Filled with almond cream and quartered plums.

Homemade Apple Dumplings

Filled with cinnamon sugar on a bed of caramel sauce.

Grilled Peaches & Pineapple

With raspberry coulis and vanilla ice cream.