THE KEETER CENTER AT COLLEGE OF THE OZARKS

Group Dinner Menu

(417)-690-2120

Menu Offerings

Campus Pork Loin and Chicken Breast (GF)
Roasted Pork Loin and Grilled Chicken with Sorghum Demi-Glace served with Whipped Potatoes and Sautéed Green Beans.

Meatloaf Mignon
Classic Bacon-Wrapped Meatloaf blended with Ground Beef, Campus Pork, and Assorted Mushrooms, topped with Tomato Glaze and Toasted Bread Crumbs. Served with Roasted Garlic Whipped Potatoes and Sautéed Campus Green Beans.

Roasted Turkey Breast
Thick Cut, Oven-Baked Turkey and Apple Corn Bread Stuffing. Served with Sautéed Campus Green Beans, Cranberry Chutney, and Classic Turkey Gravy.

Ozark Chicken Cordon Bleu
Crispy Chicken Breast, topped with Ham, Swiss Cheese, and Sauce Supreme. Served with Roasted Garlic Whipped Potatoes and Sautéed Squash.

Barbeque Brisket and Chicken Breast (GF)
Hickory-Smoked Apple Butter Barbeque Brisket, Grilled Chicken, and Grilled Pineapple Pico de Gallo. Served with Garden Vegetables and Red Lyonnaise Potatoes.

Signature Pot Roast
Slow-Roasted Beef and Chef 's Signature Beef Reduction Served with Garlic-Roasted Whipped Potatoes and Green Beans.

Bacon-Wrapped Meatloaf and Grilled Chicken
Grilled Chicken Breast with Brown Gravy and Classic Bacon-Wrapped Meatloaf blended with Ground Chuck and Campus Pork and Mushrooms. Topped with House-Made Ketchup and served with Sautéed Green Beans, and Whipped Potatoes.

Pork Pomodoro (GF)
Hickory Smoked Pork Loin, thinly sliced, with Tangy Tomato Sauce, Edwards Mill Creamy Polenta, Sautéed Campus Green Beans, and Freshly-Grated Parmesan.

Sliced Sirloin & Grilled Shrimp Duet (GF)
Duet of Sliced Sirloin with two Garlic Butter Grilled Shrimp, Rosemary Roasted Potatoes, and Roasted Vegetable Medley. *All steaks are cooked to a warm center, medium temperature