



MENU SELECTIONS




catering **SELECT**

Something Extra in Onsite Dining™



South Carolina



WELCOME

Southern Foodservice Management is pleased to present our catering menu. We offer a delicious array of food and beverage selections designed to meet the needs of your customers and guests. We can provide you and your organization food and service for events as simple as coffee breaks and as elegant as served receptions, luncheons and dinners. This information is designed to be used as a guide for planning of events. Although our menu describes a variety of items, you are not limited to selections that are listed. Our Food Service Director will work with you and your organization to tailor and personalize any event to meet your needs. Remember that we provide a variety of catered services such as retirements, receptions, award banquets and holiday receptions.

HOW TO ORDER

- All catering orders must be placed online. Catering menu and ordering options can be found <https://emenu.southernfoodservice.com/>
- All caterings will incur a \$15.00 delivery charge onsite or \$30.00 offsite
- \$35 per hour labor charge, after 2:00pm, per employee needed for an event

We appreciate your business and thank you for choosing us for your catering needs!

Ordering Information

Whatever your occasion, our wide variety of selections will fit all your needs. Contact our Catering Coordinator to help create your perfect event!

Last Minute Orders

Hot food buffets require 72 hours notice. We ask for 24 hours notice for all other catering orders. However, we understand that last minute needs do arise and will make every effort to accommodate them.

Special Occasions

Having an all-day meeting? A special occasion? Need help planning your Food and Beverage function and other services? Contact our Catering Coordinator and we can help plan your event!

Food and Beverage

We supply all Food and Beverage equipment needed to ensure the food is served properly. All caterings are served with foam plates and cups and utensil kits for eating. Upgraded disposable plates, cups, and cater wrapped utensils for an additional \$2 per person.

Delivery

Our catering attendants will deliver, unpack and set-up your order at the requested location. Service outside the hours of operation may be subject to an additional service charge. Deliveries outside our delivery area are subject to an additional delivery charge, determined when you place your order.

Payment

Payments or cost code arrangements must be made online as the order is placed. Sales tax will be added to all services. Prices are subject to change.

Cancellations

Our orders are prepared to order; therefore, cancellations must be made by 2:00 PM the day before a scheduled weekday delivery and 24 hours in advance for weekend orders. Cancellation fees may apply.

Don't see what you are looking for?

Contact our Catering Coordinator and they can have our chef develop a special menu that fits your needs.

BREAKFAST & BEVERAGES



THE SOUTHERN EYE OPENER

Fluffy Scrambled Eggs
 Center Cut Bacon & Sausage
 Hash Brown Potatoes or Grits
 Biscuits
 Sliced Fresh Seasonal Fruits
 Assorted Juices
 Fresh Brewed Coffee
\$10.25 PER PERSON

THE CONTINENTAL

Assorted Freshly Baked Pastries
 Sliced Seasonal Fresh Fruit
 Assorted Juices
 Fresh Brewed Coffee
\$6.75 PER PERSON

PARFAIT BAR

Strawberries, Blueberries
 Granola
 Vanilla Yogurt
\$4.45 PER PERSON

BREAKFAST CASSEROLE

Meat- Sausage, Egg, Cheese,
 Peppers and Onions
Vegetable- Spinach, Egg, Cheese,
 Peppers and Onions
 ½ pan (feeds 12)
\$26.25
 Full Pan (feeds 24)
\$51.99

A la Cart EXTRAS

Breakfast Biscuit	\$1.95 each
with your choice of meat	\$.75 each
add Egg	\$.50 each
add Cheese	\$.60 each
substitute Croissant	\$1.50 each
Assorted Muffins	\$1.40 each
Assorted Breakfast Bars	\$1.90 each
Danishes	\$1.65 each
Greek Yogurts	\$2.25 each
Fresh Fruit Tray	\$3.75 per person

BEVERAGES

Tropicana Juices	\$1.98 each
Bottled Water	\$1.65 each
Soft Drinks	\$1.40 each
Iced Tea	\$11 per gallon
Lemonade	\$11 per gallon
Coffee Service	\$16 per gallon
Starbuck's Coffee	\$35.50 per gallon
Premium Hot Tea	\$1.50 each



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ENTREE BOWLS & SALADS



POWER BOWL \$7

Order the power bowl of the week with chicken or salmon. Contact your café manager for more information.

BUILD YOUR OWN POWER BOWL \$8

All you need to build the power bowl of the week with chicken or salmon. Contact your café manager for more information.

*All Entrée Salads are \$10 per person and Include a Fresh Baked Cookie
Add Brownies for \$.70 per person*

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN

Marinated Grilled Chicken Tossed with Crisp Romaine Lettuce, Shredded Parmesan Cheese and Garlic Croutons. Served with a Creamy Caesar Dressing.

CRISPY FRIED CHICKEN RANCH SALAD

Mixed Lettuce with Crispy Fried Chicken Tenders, Tomatoes, Cucumbers, Cheddar Cheese and Croutons. Served with Buttermilk Ranch Dressing.

CHEF SALAD

Tossed Greens Topped with Turkey, Grilled Chicken, Swiss, Sliced Egg, Tomatoes, Bell Pepper and Radish. Served with Your Choice of Dressing.

COBB SALAD

Mixed Lettuce Topped with Diced Grilled Chicken, Green Onion, Eggs, Bleu Cheese, Avocado and Bacon Pieces. Served with Buttermilk Ranch Dressing.



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SALAD AND DELI BUFFETS



BUFFET SALADS

Add a salad to your hot buffet or build your own entrée salad

GARDEN SALAD

Mixed Green Lettuce, Shredded Carrots, Tomatoes, Cucumbers and Croutons with Choice of Dressing

½ pan (feeds 12) **\$16.80**

Full Pan (feeds 24) **\$32.40**

CAESAR SALAD

Crisp Romaine Lettuce, Croutons, Parmesan Cheese and Creamy Caesar dressing

½ pan (feeds 12) **\$17.40**

Full Pan (feeds 24) **\$33.60**

GREEK SALAD

Mixed Green Lettuce with Feta Cheese, Red Onion, Kalamata Olives, Cucumbers, Banana Peppers and Tomatoes with Greek Dressing

½ pan (feeds 12) **\$23.90**

Full Pan (feeds 24) **\$44.40**

ENTRÉE SALAD BUFFET

Choose any salad above as an entrée buffet

\$9.00/person

Add Grilled Chicken **\$2.25/person**

Add Grilled Salmon **\$3.50/person**

Add Chicken or Tuna Salad **\$2.25/person**

Boar's Head Deli Buffet

Choice of Deli Meats and Sliced Cheeses.

Accompanied by Leaf Lettuce, Sliced Tomatoes, Onions, Pickle Spears and Condiments.

Served with a Variety of Breads.

Includes Choice of Two Sides, and Baked Cookies.

\$12.00 PER PERSON

Sides include (choose two): Potato Salad, Pasta Salad, Fresh Fruit Salad and Bag Chips. Add an extra side for \$1.50 per person.



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BISTRO BOX SANDWICHES



All DELicious Sandwiches are made with Boar's Head products and Include a Choice of two Sides, Pickle, Condiments and a Fresh Baked Cookie.

TRIPLE DECKER CLUB

Smoked Turkey and Ham, Layered Between Three Pieces of Bread with Lettuce, Tomato, Bacon and Provolone Cheese

\$10 PER PERSON

GRILLED CHICKEN CAESAR SALAD WRAP

Marinated Grilled Chicken, Crisp Romaine Lettuce and Parmesan Cheese Wrapped in a Flavored Tortilla with a Creamy Caesar Dressing.

\$10 PER PERSON

ITALIAN SUB

Salami, Ham, Provolone, Crisp Romaine and Tomatoes on a Fresh Hoagie with Italian Dressing

\$10 PER PERSON

CHICKEN SALAD CROISSANT

Our House Chicken Salad on a Croissant with Lettuce and Tomato

\$10 PER PERSON

TRADITIONAL BOX LUNCH

Your Choice Ovengold Turkey, Tavern Ham, Chicken Salad or Tuna Salad. Served with Lettuce, Tomato and Cheese on choice of bread, with Your Choice of two Sides, and Fresh Baked Cookie.

\$10.00 PER PERSON

\$12.00 PP for personalized boxes

Sides include (choose two): Potato Salad, Pasta Salad, Fresh Fruit Salad and Bag Chips. Add an extra side to any sandwich for \$1.50



HOT LUNCH BUFFETS



*All of our Themed Buffets bring you a complete meal solution; an inspired Entrée, perfectly paired accompaniments. Includes all service ware for buffet tables.
Minimum 12 guests.*

NONNA'S KITCHEN

Classic Beef Lasagna or Veggie Lasagna

Chicken Fettuccini Alfredo

Served with Crisp Caesar Salad, Steamed Italian Vegetables, Garlic Bread Sticks

\$14.75 PER PERSON

JUST LIKE HOME

Sunday Skillet Fried Chicken

Roast Top Round of Beef

Served With Seasoned Rice or Potato Selection, Fresh Vegetable Selection, Dinner Rolls or Cornbread

\$16.50 PER PERSON

MEDITERRANEAN GRILL

Chicken, Beef and Veggie Kabobs

Served with Greek Salad, Wild Rice, Roasted Veggies, Tzatziki, Hummus and Pita Chips

\$15.50 PER PERSON

SOUTHERN BARBECUE

Slow Roasted Pulled Pork

BBQ Chicken Quarters

Served with Macaroni & Cheese, Baked Beans or Green Beans, Cole Slaw, Texas Toast

\$16.50 PER PERSON

HOLA MEXICO

Seasoned Ground Beef and Pulled Chicken

Green Salad with Fire Roasted Corn, Black Beans, Tortilla Strips and Poblano Ranch Dressing.

Flour Tortillas, Pinto Beans, Yellow Rice, Shredded Lettuce, Sour Cream, Cheddar Cheese, and Pico de Gallo.

Tortilla Chips and Salsa

\$15.00 PER PERSON

Add Guacamole **\$.30 PER PERSON**

BALLPARK TAILGATE

Grilled Hot Dogs and Hamburgers

Buns, Lettuce, Tomato, Onion, Condiments

Served with Cole Slaw, Potato Salad and Chips

\$15.25 PER PERSON

Add Veggie Burgers for **\$2.00/person**



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SWEET TREATS



Choose from our list of specialty desserts for a memorable finish to any meal!

CAKES

Standard - \$2.35/pp

Red Velvet
Double Chocolate
Lemon Cream Cake

Deluxe - \$3.25/pp

Tuxedo
Strawberry Shortcake

Premium - \$4.10/pp

Limoncello Cake
Ny Style Cheesecake

PIES

\$1.95/pp

Cookies and Cream
Apple
Pecan, Pumpkin, Sweet Potato

PUDDINGS AND COBBLERS

Minimum 12 guests

Fruit Cobbler (Apple or Peach) **\$26.00 each**

Banana Pudding **\$18.00 each**
Bread Pudding

SPECIALTY DESSERTS

Mini Cheesecake **\$1.75 each**
Petit Fours **\$1.75 each**

ICE CREAM SOCIAL

Call Café Manager

AFTERNOON SNACKS

Whole Fruit **\$1.05 a piece**
Chips **\$1.50 per bag**
Cookies **\$11.15 per dozen**
Chocolate Brownies **\$22.00 per dozen**

Hot Chocolate Bar **\$2.50 per person**
Swiss Miss packet, marshmallows,
sprinkles, whipped cream, hot water



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HORS D'OEUVRES

Party Favorites



*Let us take care of your special gathering with a selection of hors d'oeuvres and desserts customized to your tastes. Includes all service ware and linens for food tables.
Minimum 25 guests*

COLD SELECTIONS

all prices per person

Chips and Salsa	\$2.50
Chilled Shrimp Bowl w/Cocktail Sauce	MARKET
Finger Sandwiches	\$3.65
Fresh Sliced Seasonal Fruit	\$3.75
Fresh Vegetable Platter w/Ranch Dip	\$3.75
Cheese Tray	\$3.50

DIPS AND SPREADS

serves 25

Hot Spinach and Artichoke Dip	\$40.00
Buffalo Chicken Dip	\$45.00
Parmesan Shrimp Dip	\$50.00

HOT SELECTIONS

priced per 50 pieces

Crab Rangoons	\$89.99
Spanakopita	\$89.99
Chicken Tenders w/Honey Mustard	\$89.99
Franks in Puff Pastry	\$89.99
Chicken Wings w/Bleu Cheese	MARKET
Mini Egg Rolls w/Dipping Sauce	\$89.99
Swedish or BBQ Meat Balls	\$78.50
Assorted Mini Quiche	\$99.00
Bacon Wrapped Scallops	\$105.00
Bacon Wrapped Quail	\$105.00
Sliced Beef Shoulder Tender	MARKET

MY COUSIN VINNIE Rotisserie



*Introducing My Cousin Vinnie Rotisserie featuring Chicken and Signature Sides
Meal includes two sides, dinner rolls and butter, choice of Strawberry Shortcake or Tuxedo cake
Minimum 12 guests per order*

ROTISSERIE SELECTIONS

Classic Rotisserie Chicken
\$16.95pp

SIGNATURE SIDES

St. Claire's Sour Cream Potato Salad
N.C. Collards
Roasted Vegetable Medley
Garlic Mashed Red Potatoes
Olive Oil and Rosemary Baby Bakers
Southern Style Macaroni and Cheese

BEVERAGES

Bottled Water	\$1.60
Soft Drinks	\$1.40
Iced Tea	\$11 per gallon
Lemonade	\$11 per gallon
Coffee Service	\$16.00
Starbucks Coffee	\$35.50
Premium Hot Tea	\$1.50

My Cousin Vinnie Rotisserie

