



MENU SELECTIONS



catering **SELECT**

Something Extra in Onsite DiningSM



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 requesters must use the catering form; Catering forms are located Outlook>Public Folders>All Public Folders>Legacy TAO Conferences>Cafeteria> *select form for your location*
- The catering menu may also be e mailed at your request from your café manager.
- The minimum number of people is 10 for a catering
- All caterings will incur a \$15.00 delivery charge

Catering menu may also be found on All Public folders>Legacy TAOConferences>Cafeteria, or on mye-work under ICAFE

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

We ask for 24 hours notice for all 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

Catering orders will include all necessary plates, utensils, napkins and condiments in quantities consistent with your order. We also supply all Food and Beverage equipment needed to ensure the food is served properly.

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

We gladly accept various methods of payment. Please contact our Catering Coordinator to discuss. Sales tax will be added to all services. Prices are subject to change.

Cancellations

Our orders are prepared just for you, 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
\$9.25 PER PERSON

THE CONTINENTAL

Assorted Freshly Baked Pastries
 Sliced Seasonal Fresh Fruit
 Assorted Juices
 Fresh Brewed Coffee
\$6.60 PER PERSON

PARFAIT BAR

Strawberries, Blueberries
 Granola
 Vanilla Yogurt
\$3.65 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 Carte EXTRAS

Breakfast Biscuit	
with your choice of meat	\$1.95 each
add Egg	\$.65 each
add Cheese	\$.45 each
substitute Croissant	\$.60 each
Assorted Muffins	\$1.50 each
Assorted Breakfast Bars	\$1.35 each
Cinnamon Twists	\$1.90 each
Danishes	\$1.90 each
Yogurts	\$1.60 each
Greek Yogurts	\$1.85 each
Fresh Fruit Tray	\$2.75 per person
with Yogurt Dip	\$3.75 per person

BEVERAGES

Tropicana Juices	\$1.75 each
Milk 1/2 pint	\$.95 each
Bottled Water	\$1.45 each
Soft Drinks	\$1.25 each
Ice Tea	\$10.50 per gallon
Lemonade	\$10.50 per gallon
Coffee Service	\$15.50 per gallon
Seattle's Best Coffee	\$22.10 per gallon
Tazo Hot Tea	\$1.50 each

AFTERNOON SNACKS

Cookies	\$11.15 per dozen
Chocolate Brownies	\$12.55 per dozen
Assorted Dessert bars	\$12.55 per dozen
Rice Crispy Treats	\$12.55 per dozen
Deluxe mixed nuts	\$16.95 per pound
Whole Fresh Fruit	\$.95 each

SANDWICHES AND SALADS



All DELicious Sandwiches Include a Choice of two Sides, Canned Soda or Bottled Water, Condiments and a Fresh Baked Cookie.

All Entrée Salads Include a Fresh Baked Cookie and Canned Soda or Bottled Water

TRIPLE DECKER CLUB

Smoked Turkey and Ham, Layered Between Three Pieces of Bread with Lettuce, Tomato, Bacon and Provolone Cheese
\$8.95 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.
\$8.95 PER PERSON

NY STYLE DELI BUFFET

Beautifully Prepared Platters of Three Assorted Deli Meats and Sliced Cheeses. Accompanied by Leaf Lettuce, Sliced Tomatoes, Red Onion Rings, Pickle Spears and Condiments. Served with a Variety of Breads. Includes Choice of Two Side Salads, and Baked Cookies.
\$10.25 PER PERSON

TRADITIONAL BOX LUNCH

Your Choice Roast Turkey, Smoked Turkey, Tavern Ham, Top Round Roast Beef, Chicken Salad or Tuna Salad. Served with Lettuce, Tomato and Cheese on White, Wheat, Marbled Rye, Pumpnickel, Croissant, Sub roll or Wrap with Your Choice of two Sides, Fresh Baked Cookie and Beverage.
\$8.95 PER PERSON
\$10.00 PP for personalized boxes

Sides include: Potato Salad, Italian Pasta Salad, Fresh Fruit Salad and Bag Chips. Add an extra side to any sandwich for \$1.45

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.
\$8.99 PER PERSON

CRISPY FRIED CHICKEN RANCH SALAD

Mixed Lettuce with Crispy Fried Chicken Tenders, Tomatoes, Cucumbers, Cheddar Cheese and Croutons. Served with Buttermilk Ranch Dressing.
\$8.99 PER PERSON

CHEF SALAD

Tossed Greens Topped with Julienne Ham, Turkey, Swiss And Cheddar Cheese, Sliced Egg, Tomatoes and Cucumbers. Served with Your Choice of Dressing.
\$8.99 PER PERSON

COBB SALAD

Mixed Lettuce Topped with Diced Grilled Chicken, Tomatoes, Eggs, Bleu Cheese, Avocado and Bacon Pieces. Served with Buttermilk Ranch Dressing.
\$8.99 PER PERSON

SANTA FE GRILLED CHICKEN SALAD

Mixed Lettuce with Diced Grilled Chicken and Roasted Corn and Black Bean Salsa. Topped with Fried Tortilla Strips. Served with Southwestern Ranch Dressing.
\$9.75 PER PERSON

TOASTED PECAN CHICKEN SALAD

Field Greens Topped with Toasted Pecans, Fresh Strawberries, Mandarin Oranges, Feta Cheese and Grilled Chicken. Served with a Balsamic Vinaigrette Dressing.
\$9.75 PER PERSON



Something Extra in Onsite Dining.

THEMED Buffets



All of our Themed Buffets bring you a complete meal solution; an inspired Entrée, perfectly paired accompaniments including your choice of beverages and a specialty dessert. Includes all service ware and linens for buffet tables.

Minimum 12 guests.

Call your café manager for more information or other theme ideas!!

THEMED BUFFETS

TASTE OF ITALY

Three Cheese Lasagna
Chicken Fettuccini Alfredo
Served with Crisp Caesar Salad, Steamed Italian Vegetables, Garlic Bread Sticks and Red Velvet Cake.

\$14.25 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 and Apple Pie.

\$15.25 PER PERSON

ALL AMERICAN COOKOUT

Hot Dogs and Choice of Charbroiled Hamburgers or Grilled Chicken Filets. Side Dishes Include Baked Beans, Corn on the Cob, Mustard Potato Salad or Coleslaw and Apple or Peach Cobbler.

\$12.99 PER PERSON

Add Veggie Patties for \$2.00 each

WESTERN BARBECUE

Slow Roasted Pulled Pork
BBQ Chicken Quarters
Side Dishes Include Mixed Greens Salad, Macaroni & Cheese, Baked Beans, Cole Slaw and Yeast Rolls. Served with Banana Pudding.

\$15.40 PER PERSON

MEXICAN FIESTA

Grilled Chicken Fajitas with peppers and Onions
Cheese Enchiladas w/ Ranchero Sauce
Served with Layered Green Salad with Southwestern Ranch Dressing, Spanish Rice, Refried Beans, Flour Tortillas, Shredded Lettuce, Sour Cream, Cheddar Cheese, Pico de Gallo and Cookies and Brownies.

\$14.20 PER PERSON

BUFFET SALADS

GARDEN SALAD

Iceberg Lettuce, Shredded Carrots and Red Cabbage, Grape Tomatoes, Cucumbers and Croutons with Choice of Dressing

½ pan (feeds 12) **\$13.60**

Full Pan (feeds 24) **\$26.25**

CAESAR SALAD

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

½ pan (feeds 12) **\$16.75**

Full Pan (feeds 24) **\$31.50**

GREEK SALAD

Spring Mix and Iceberg with Feta Cheese, Red Onion, Kalamata Olives and Grape Tomatoes with Greek Dressing

½ pan (feeds 12) **\$21.99**

Full Pan (feeds 24) **\$42.00**

PIZZA

16" pizza cut into 8 slices

CREATE YOUR OWN \$16.00

Pepperoni, Sausage, Beef, Mushrooms, Onions, Green Peppers, Black Olives, and Tomatoes

VEGETARIAN \$15.00

CHEESE LOVER'S \$16.00

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.

COLD SELECTIONS

all prices per person

Chilled Shrimp Bowl w/Cocktail Sauce	\$5.50
Finger Sandwiches	\$3.65
Fresh Sliced Seasonal Fruit w/Yogurt Dip	\$3.65
Fresh Vegetable Platter w/Ranch Dip	\$3.65
Assorted Dessert Bars	\$2.85

DIPS AND SPREADS

serves 50

Hot Spinach and Artichoke Dip	\$78.75
Hot Shrimp and Crab Dip	\$126.00

Sheet Cakes

Chocolate, Yellow, Marble, White

Quarter Sheet (serves 10 - 18)	\$36.75
Half Sheet (serves 20 - 40)	\$57.75
Three Quarter Sheet (serves 40 - 60)	\$78.75
Full Sheet (serves 60 - 85)	\$99.75

*there is a \$25.00 convenience fee for sheet cakes

Cakes & Pies

all prices per person unless noted

Deluxe Cake or Pie	\$2.35 each
NY Style Cheesecake	\$3.65 each
Cobblers	\$2.90 each

Specialty Desserts

all prices per person

Mini Cheesecake	\$1.75 each
Petit Fours	\$.95 each

Ice Cream Social

call Café Manager

HOT SELECTIONS

priced per 50 pieces

Crab Rangoons	\$89.99
Spanakopita	\$89.99
Chicken Tenders w/Honey Mustard	\$89.99
Mini Vegetable Quesadillas	\$89.99
Italian Cheese Sticks w/Marinara	\$89.99
Chicken Wings w/Bleu Cheese	\$89.99
Mini Egg Rolls w/Dipping Sauce	\$89.99
Swedish or BBQ Meat Balls	\$78.50
Sausage or Crab Stuffed Mushrooms	\$89.99
Assorted Mini Quiche	\$99.00
Pot Stickers	\$89.99
Bacon Wrapped Scallops	\$89.99
Bacon Wrapped Quail	\$89.99
Beef Tenderloin	\$8.65pp
Beef Shoulder Tender	\$5.50pp



MY COUSIN VINNIE Rotisserie



Introducing My Cousin Vinnie Rotisserie featuring Chicken, Ribs and Signature Sides

Meal includes two sides, canned soda, tea, plates, cups, ice, dinner rolls and butter, choice of Lemoncello or Tuxedo cake

ROTISSERIE SELECTIONS

Classic Rotisserie Chicken	\$15.95pp
¼ white and dark	
Cajun Rub Rotisserie Chicken	\$17.95pp

SIGNATURE SIDES

St. Claires Sour Cream Potato Salad
N.C. Collards
Roasted Vegetable Medley
Garlic Mashed Red Potatoes
Sweet Potatoes with Gorgonzola
Southern Style Macaroni and Cheese

My Cousin Vinnie Rotisserie



Thank you for choosing BlueCross Corporate Food Services for your dining and catering needs. Please contact us for your next special event!!!!

