



# events catering

onsite flexibility variety

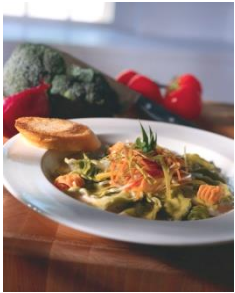


Something Extra in Onsite Dining<sup>SM</sup>

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# 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 employees, customers and guests.

We can cater to you and your organization for events as simple as coffee breaks and as elegant as served receptions, luncheons and dinners. This catering menu 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 what is listed. Our Foodservice Manager will work with you and your organization to tailor and personalize any event to your needs. Remember that we provide a variety of catered services such as birthdays, retirements, receptions, anniversaries, and holiday celebrations.

## **Ordering Information**

Whatever your occasion, our wide variety of selections will fit all your needs. Contact our Foodservice Manager to help create your perfect event! All orders are placed directly through icafé online at <https://schaeffler.southernfoodservice.com> or as needed by phone. All orders will receive an email verification from our icafe system. In addition, all changes will also create an email verification sent to the customer. We ask that catering requests be made a minimum of 36 hours in advance of your event. This will allow us to plan for and provide the best quality of service. Beverage service orders should be placed at least 36 hours in advance. An additional charge may be applied if orders are received after 2 PM for next day delivery or service.

## **Special Occasions**

Having an all day meeting? A special occasion? Need help planning your Food and Beverage function and other services? Contact our Foodservice Manager and we can help plan your event! Don't see what you are looking for? Contact our Foodservice Manager and he will develop a special menu that fits your needs.

\*Please note, special requests/special events that are customized aside from this catering menu may require additional advance notice and may not be changed within 4 business days of the event.

## **Payment**

All payments will be processed via credit card. Tax will be added to all services.

## **Additional Service**

Looking for an attendant to service your function? Speak to our Foodservice Manager to arrange for a service attendant.

Wait staff can be provided at a cost of \$40.00 per hour, with a minimum two hour charge. Plan on each server to maintain 15 customers to insure proper service levels for plated events.

## **Cancellations**

We know that at times you may need to cancel an event on short notice. Complete cancellations within 48 hours of the event will not incur any charges. Cancellations less than 24 hours of the event will incur a charge equal to the full cost of the event.

## **How to order: To avoid confusion with your order, please order online.**

To speak to our Foodservice Manager, Mark Sitzer, please call: 803-578-8478

Regular Hours of Operations:

6:30 am – 2:00 pm

Monday - Friday

**Visit our Website:** <https://schaeffler.southernfoodservice.com>

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

# A La Carte Selections

## Morning



Biscuits with Sausage, Bacon or Ham or Plain	2.29 ea
Mini Meat, Egg & Cheese Croissant	3.99 ea
Vanilla Yogurt w/ Berries & Granola Parfaits	3.09 ea
Cinnamon Rolls* with Cream Cheese Topping	1.99 ea
Jumbo Baked Muffins	2.50 ea
Assorted Scones	1.89 ea
Bagel Assortment with Cream Cheese, Butter & Preserves	2.50 ea
Assorted House Made Mimi Danish	1.50 ea
Sliced Seasonal Fruit Tray ( Serves 10 – 15 )	29.99
Fresh Fruit Cup	2.99 ea

## Afternoon

Fresh Baked Gourmet Cookies - Dozen	15.00 dz
Fresh Baked Cookies- Each	1.25 ea
Fresh Baked Lemon Squares	1.99 ea
Deluxe Mixed Nuts, per pound	18.00
Domestic Cheese Tray, per person	3.59
Imported Cheese Tray, per person	4.79
Vegetable Crudité's, per person	2.99
Potato Chips and Ranch Dip, per person	1.75
Tortilla Chips with Salsa , per person	1.99
Add Queso Cheese Dip, per person	1.49
Fresh Cut Fruit	3.25 pp
Fresh Baked Soft Pretzel	1.95 ea



## Beverages



Tropicana Juices, Bottles 10oz	2.00 ea
Milk, ½ Pt	1.09 ea
Bottled Spring Water	1.50 ea
Assorted Soft Drinks, 12oz. Cans	1.50 ea
Citrus Infused Water Tower	15.00
Iced Tea or Lemonade	7.50 per gallon
Hot Tea- Tazo	1.59
Starbucks Coffee, (Serves 10-12 persons)	15.00 per pot



# Breakfast

Our breakfast menus are designed to start your day off right. These menus are inclusive of plates, napkins and utensils. All menus are designed for groups of 10 guests or more.

## *The All-American Buffet*

Fluffy Scrambled Eggs

Center Cut Bacon & Sausage Patties

Slow Simmered Grits

Fresh Baked Biscuits and Preserves

Assorted Fresh House Baked Pastries

Assorted Chilled Juices

Gourmet Coffee

*12.95 per person*



## *The Schaeffler Continental*

Assorted Fresh Baked Mini Scones

Assorted Mini Breakfast Pastries

Sliced Seasonal Fresh Fruit

Chilled Orange & Apple Juice

Gourmet Coffee

*6.95 per person*



## *California Dreaming*

Low Fat Vanilla & Strawberry Yogurt

Seasonal Fruit Toppings & Granola

Mini Bagels, Cream Cheese, Butter & Jellies

Chilled Assorted Juices

Gourmet Coffee

*7.95 per person*



## European Breakfast

Flaky Croissants, Crusty Roll, Butter &  
Preserves, Sliced Cheeses,  
Sliced Smoked Sausage, Sliced Deli Meats,  
Hard Cooked Eggs, Sliced Fruit, Coffee  
and Assorted Juices

12.95



## Farmhouse Chic

Fluffy Scrambled Eggs, Cinnamon Scented French Toast,  
Bacon or Sausage Links, Fresh Seasonal Fruit Bowl.  
Chilled Juices & Gourmet Coffee

*12.95 Per Person*



## Signature Sunrise

Assorted Freshly Baked Muffins  
Fresh Cut Fruit Tray  
Assorted Chilled Juices  
Gourmet Coffee

*5.95 per person*



## Low Carb Power Breakfast

Fluffy Scrambled Eggs With Cheddar Cheese & Chives,  
Crispy Bacon Slices Or Country-Style Sausage Patties And A  
Fresh Fruit Salad Bowl. Served With Juice And Fresh Brewed  
Gourmet Coffee.

*9.95 Per Person*

# Afternoon Break

Our afternoon break options are intended to keep everyone energized and refreshed during extended meetings. These menus are inclusive of plates, napkins and utensils. All menus are designed for groups of 10 guests or more.



## *Afternoon Break*

Sweet and Salty Snack Bowl

Fresh Cut Fruit

Coffee, Juice, Water and Sodas

*7.95 Per Person*

## *Special Break*

Afternoon Break, plus Your Choice of  
Cookies, Brownies or Muffins

*9.95 Per Person*



# Assorted Sandwich Tray

12.95 per person

Choose any three sandwiches from our boxed lunch selection (on the following page) to create your own tray.

Our staff will prepare and half your sandwiches so they are ready to serve. Five whole sandwiches will generally serve 5-7 persons.

All sandwiches are made exclusively with Boar's Head meats and cheeses. All lunches include potato chips, Boar's Head pickle spear, condiments, a fresh baked cookie and bottled water.



**Boar's Head**

## Vegetarian Box Lunch or Tray Option

Choice of Hummus on Pita or Roasted Veggie Wrap. Includes Potato Chips, Cup of Deli Salad or piece of Whole Fruit, Fresh Baked Cookie, Condiments, and Bottled Water.

# Box Lunch Selections



**Boar's Head**

*12.95 per person*

All sandwiches are made exclusively with Boar's Head meats and cheeses. All lunches include potato chips, Boar's Head pickle spear, condiments, a fresh baked cookie and bottle water. 6 Box Minimum.

## *Vegetarian Box Lunches*

Roasted Red Pepper Hummus and Fresh Vegetables Wrapped in a Spinach Herb Tortilla Wrap.

## *Triple Decker Club Sandwich*

Oven Gold Turkey and Low Sodium Ham Layered Between Three Pieces of Bread with Lettuce, Tomato, Bacon and Provolone Cheese.

## *Italian Sub*

A Classic Hoagie Roll Filled with Ham, Genoa Salami, Pepperoni, Provolone Cheese, Lettuce and Tomatoes and an Italian Vinaigrette.

## *Grilled Chicken Caesar Salad Wrap*

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

## *Chicken Tender Wrap*

Fried Chicken Tenders Wrapped in a Flavored Tortilla with Cheddar Cheese, Lettuce, Tomatoes and Chipolte Ranch.

## *Bistro Roast Beef Wrap*

Tender Roast Beef, Provolone Cheese, Lettuce, Tomatoes and Roasted Red Peppers Wrapped in a Flavored Tortilla with a Creamy Bistro Sauce.

## *Chicken Salad Croissant*

Homemade Chicken Salad Served on Flaky Croissant with Green Leaf Lettuce and Sliced Tomatoes.

## *Traditional Box Lunch Deli Sandwich*

Oven Gold Turkey, Low Sodium Ham, Buffalo or Everroast Chicken, Tender Roast Beef, Tuna Salad, Roasted Vegetable or Traditional Hummus Served with Cheese on Your Choice of Bread or Flavored Wrap



# Smart Cuisine Box Lunch Selections



Bistro Box Selections are all under 10 grams of fat and are exclusively built with Boar's Head meats. All selections complimented with Boar's Head pickle quarter, Lay's Baked Chips and choice of fresh fruit cup or yogurt cup and Bottled Water



## Boar's Head

### *Trim California Turkey*

Multi Grain Roll Daubed With Dijon Mustard and Stacked with Sliced Oven Gold Turkey, Fresh Spinach, Tomatoes And Cucumbers

352 Cal, 7.1 G Fat, 7.0 G Fiber

12.95

### *Trim Roasted Greek Chicken*

Multi Grain Roll Spread With Cucumber-Yogurt Dip and Stacked with Fresh Vegetables And Topped With Golden Roasted Chicken Breast

428 Cal, 8.9 G Fat, 7.1 G Fiber

12.95

### *Trim Honey Mustard Ham*

Multi Grain Roll Spread With Honey Mustard Dressing and Stacked with Low Sodium Ham, Tomatoes, Dill Pickles and Spring Salad Greens

460 Cal, 9.9 G Fat, 6.2 G Fiber

12.95

### *Trim Ranch Style Tuna*

Multi Grain Roll Spread With Fat Free Ranch and Topped with Low Fat Tuna Salad, Tomatoes, Alfalfa Sprouts and Cucumbers

393 Cal, 5.6 G Fat, 7.3 G Fiber

12.95



# Entrée Salads

*12.95 per person*

Mix and match up to three different salads! All lunches include a fresh baked breadstick and fresh baked cookie, whole fruit and bottled water.



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

**California Chicken Salad**  
Crisp Romaine Topped with Grilled Chicken, Blue Cheese Crumbles, Dried Cranberries, Pecan Pieces, Cucumber, Red Onion, Strawberries & Mandarin Oranges.  
Served with Raspberry Vinaigrette

**Schaeffler Salad**  
Tossed Greens Topped with Julienne Ham, Turkey, Swiss Cheese, Diced Egg, Tomatoes and Bacon Pieces.  
Served with Your Choice of Dressing

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

**Roasted Beet Cobb Salad**  
Mixed Lettuce Topped with Diced Grilled Chicken, Tomatoes, Diced Eggs, Cheddar Cheese, Bacon & Roasted Baby Beets. Served with Blue Cheese Dressing

**Southwestern Chicken Salad**  
Iceberg Lettuce Tossed with Grilled Chicken, Tomato, Onion, Shredded Cheese, Corn & Avocado. Topped with Fried Tortilla Strips. Served with Chipolte Ranch Dressing.

**Strawberry Fields**  
Spinach Topped with Grape Tomato, Feta Cheese, Red Onion, Toasted Almonds, Fresh Sliced Strawberries and a Raspberry Vinaigrette

# Themed Buffets

All of our themed buffets bring you a complete meal solution; starting with an authentically inspired entrée, perfectly paired accompaniments and finished with a dessert of your choice....Includes sweet and unsweetened tea



## *Fruits of the Sea*

Mixed Green Salad  
Firecracker Salmon  
Garlic Sautéed Green Beans  
Steamed Jasmine Rice  
Rolls  
Choice of Dessert  
*14.00 per person*

## *Oriental Express*

Sweet & Sour Chicken  
Jasmine Rice  
Sautéed Sugar Snap Peas  
Vegetable Egg Rolls  
Mixed Green Salad  
*14.00 per person*

## *Southern Comfort*

Buttermilk Fried Chicken Breast  
Baked Mac-n-Cheese  
Slow Simmered Collards, Soft Roll  
Choice of Dessert  
*14.00 per person*



# Themed Buffets

## Mexican Fiesta

Layered Green Salad  
with Southwestern Ranch Dressing.  
Beef or Chicken Fajitas with Peppers &  
Onions  
Served with Flour Tortillas, Shredded Lettuce,  
Cheese, Pico De Gallo & Sour Cream  
Spanish Rice and Refried Beans  
Choice of Dessert  
*14.00 per person*



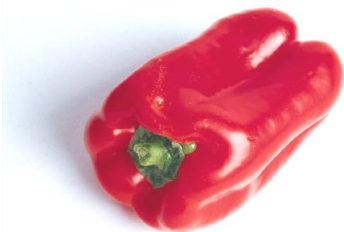
## A Tuscan Affair

Crisp Romaine Caesar Salad  
Your Choice of  
Tuscan Style Chicken  
(Sundried Tomato & Spinach Cream)  
Fettuccini Alfredo  
Fresh Sautéed Zucchini & Squash  
Garlic Breadsticks  
Choice of Dessert  
*14.00 per person*



## Pacific Rim

Mixed Greens with Mandarin Oranges,  
Almonds & Toasted Sesame Dressing  
Teriyaki Beef or Chicken Stir Fry  
Stir-Fry Vegetables  
Crispy Vegetable Egg Rolls with Dipping  
Sauces  
Jasmine Rice  
Choice of Dessert  
*14.00 per person*



# Themed Buffets

## The Cookout

Grilled Hamburgers

Grilled Hot Dogs

Baked Beans

Southern Style Coleslaw

Buns and All The Fixings

Choice of Dessert

14.00

## Southern Barbecue

*(choose two meats)*

Slow Roasted Pulled Pork

Smoky Barbeque Chicken

Carolina Smoked Sausage

Smoked Beef Brisket

Sweet Chopped Coleslaw

Southern Style Green Beans

Cheddar Drop Biscuits

Choice of Dessert

*14.00 per person*

## Home Cooking

Mixed Greens

Beef Stroganoff or Chicken Paprika

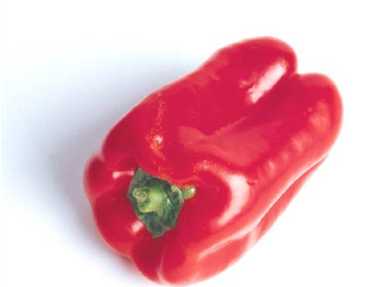
Buttered Egg Noodles

Braised Brussel Sprouts

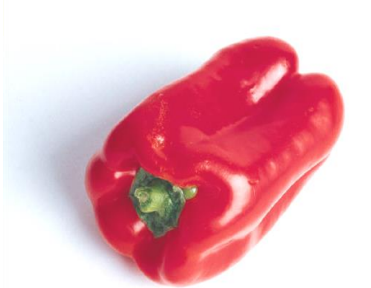
Dinner Rolls with Butter

Choice of Dessert

*14.00 per person*



# Themed Buffets



## Fiesta Taco Bar

*(your choice of meat)*

Seasoned Ground Beef or

Shredded Chicken

Lettuce, Tomatoes, Cheese, Salsa, and  
Sour Cream

Cilantro Scented Rice w Black Beans

Soft Flour Tortillas (2 per person)

Choice of Dessert

*14.00 per person*

## Just Winging It

Tossed Salad & Dressing

Crisp Chicken Wings w/ Choice of Sauce,  
Sweet Caroline's, Buffalo or Lemon Pepper

Celery & Carrots

Ranch & Blue Cheese Dressing

Choice of Dessert

*12.00 per person*

## Baked Potato Bar

Fresh Baked Potatoes

Shredded Cheddar, Chives, Sour Cream,  
butter, Bacon Bits

Diced Chicken and Ham

Garden Salad Bowl w/ Dressing Choice

Warm Rolls

Choice of Dessert

*11.00 per person*

# Buffet Selections

Includes Choice Of One Entrée With Two Side Items  
Complemented By Salad, Bread, Iced Tea & Your Choice of Dessert

\$14.00

Two Entrees

\$16.00



## Pork

Fried Pork Chop  
BBQ Pulled Pork  
Honey Soy Grilled Pork Chop

## Seafood

Firecracker Salmon  
Lemon Pepper Tilapia  
Low Country Shrimp & Grits  
Cornmeal Fried Catfish  
Blackened Salmon



## Poultry

Oven Roasted Turkey Breast  
Grilled Chicken Cordon Bleu  
Southern Fried Chicken Breast  
Enchilada Glazed Chicken  
Lemon Pepper Marinated Chicken  
Breast  
Chicken Al a King  
Chicken Parmesan

## Beef

Beef Burgundy  
Salisbury Steak & Gravy  
Teriyaki & Sweet Chili Glazed  
Beef Fritter  
Yankee Pot Roast



## Vegetarian

Eggplant Parmesan  
Pasta Primavera

## Pastas

Meat & Three Cheese Lasagna  
Chicken Pasta Primavera  
Spinach & Mushroom Lasagna  
Pinwheel



## Side Items

Buttered Egg Noodle  
Rice Pilaf  
Whipped Redskins  
Herb Roasted Bliss  
Potatoes  
Macaroni & Cheese  
Steamed Vegetables  
Wild Rice

Oven Roasted Vegetables  
Baked Beans  
Roasted Broccoli  
Cole Slaw  
Glazed Carrots  
Southern Style Green  
Beans  
Bacon Braised Brussel  
Sprouts

# Cakes & Extras

## Desserts

### Buffet Desserts

Apple or Peach Cobbler

Assorted Dessert Bars

Fresh Baked Cookies

Lemon Bars

Assorted Pies add \$1.00 per person

Cheesecake Bar add \$1.50 per person

*10" Cakes & Pies of all varieties available at varied prices*

*French Silk Pie, Pecan Pie, Oreo Cream Pie, Chocolate Cake, Carrot Cake, Key Lime Pie .*

*Please ask your Foodservice Manager*

### Ala Carte Prices

Cobbler 2.39 per Person

Assorted Dessert Bars 2.39 per person

Fresh Baked Cookie 1.25 each

Assorted Cupcake 1.99 each



# Carta Classico Pizza



## Pizza Parties

\*Add Garden Fresh Green Salad, Bottled Water and Cookie to any Pie 4.25 per person

\*Add Boneless Chicken Wings (Hot, Mild or BBQ), Celery & Carrot Sticks & Bleu Cheese Dip 3.69 per person



## Pizza

16" Pie cut into 8 slices

Cheese	11.99
Vegetarian	12.99
Margharita	13.99
Meat Lover's	14.99
Supreme	15.99
Hawaiian	14.99
Greek w/ Chicken & Feta	15.99
BBQ Chicken	14.99
Cheeseburger	14.99
Pepperoni	13.99



# Hors d'oeuvres

*These options are designed to offer "Something Extra" for any event.  
All items are for minimum of 10 guests*

## **Spinach Artichoke Dip**

Spinach & artichokes Blended with  
Cream Cheese and Spices  
Served with Warm Pita Chips  
*2.95 per person*

## **Artisan Cheese & Fruit Platter**

Domestic and Imported Cheeses, Fresh  
Sliced Fruit,  
Water Crackers & Berries  
*5.09 per person*

## **Seasonal Crudité**

Crisp Raw Fresh Seasonal Vegetables  
& Ranch Dip Arranged Beautifully &  
Garnished with Fresh Herbs  
*3.99 per person*

## **Mozzarella Caprese**

Fresh Mozzarella, Basil & Tomato  
Drizzled with Balsamic Vinaigrette  
*3.99 per person*

## **Homemade Chips & Dip**

Fresh Fried Potato Chips with  
Homemade Ranch Dip  
(Serves Approx. 25 persons)  
*\$25.00*

## **Hors D'oeuvres**

**We can provide Hors D'oeuvres for special events. Please speak with your Foodservice Manager to Customize a Menu. Prices vary per person and per item**

## **Examples of Hors D'oeuvres**

- \*Crispy Fiesta Chicken Spring Rolls w/ Chipotle Sour Cream
- \*Crab Stuffed Mushrooms
- \*BBQ Meatballs
- \*Mini Quesadilla Bites
- \*Crispy Mozzarella Triangles w/ Marinara
- \*Assorted Deviled Eggs
- \*Assorted Sliders
- \*Garlic Toasted French Bread w/ Hummus

