



events catering

onsite flexibility variety

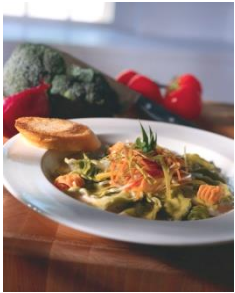


Something Extra in Onsite DiningSM

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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



Boar's Head

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

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, Crumbled Blue Cheese, Bacon & Roasted Baby Beets. Served with Italian 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, Coleslaw & Cornbread Muffin
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

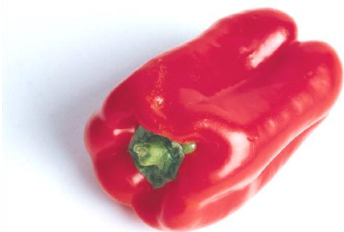
Crisp Romaine Caesar Salad
Tuscan Style Chicken
(Sundried Tomato & Spinach Cream)



Fettuccine 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

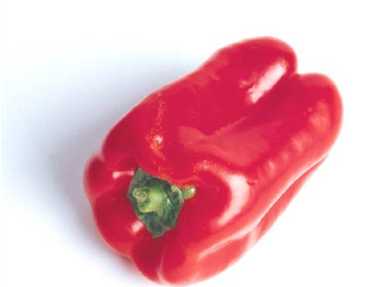
Buttered Egg Noodles

Braised Brussel Sprouts

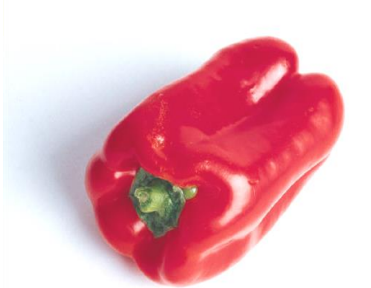
Dinner Rolls with Butter

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
Margarita	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
3.95 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

