



SOUTHERN

Catering
Menu

Something Extra in Onsite Dining

WELCOME

Thank you for choosing Catering by Southern Foodservice Management! Recognizing the uniqueness of each event, we present a diverse array of food and beverage choices to suit the preferences of our clients and their attendees.

Whether you're organizing a casual coffee break or a grand buffet for a sizable gathering, our commitment is to deliver outstanding food and service that surpasses expectations. While our menu serves as a helpful guide during the planning phase, we are more than willing to accommodate any special requests that go beyond the listed offerings.

Our Catering Manager, Darren Stevenson is readily available to collaborate with you and your organization, ensuring a personalized and tailored approach to your event that caters specifically to your requirements.

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BREAKFAST | BUFFETS

ALL BREAKFAST BUFFETS INCLUDE COFFEE SERVICE. MENU ITEMS REQUIRE A 10 GUEST MINIMUM.
PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

A CONTINENTAL

9.99

house baked muffins | danishes | croissants
fresh sliced seasonal fruit

FRANKFORT

12.99

house baked muffins | danishes | croissants
bagels | *cream cheese*
vanilla yogurt parfait | *granola, mixed berries*
oatmeal | *raisins, mixed berries, brown sugar*
fresh sliced seasonal fruit

QUICHE BREAKFAST

14.99

house baked muffins | danishes | croissants
fruit salad | *melons, grapes, oranges*
Quiche Lorraine | *bacon, swiss*
Cheddar & Broccoli Quiche
Veggie Quiche | *spinach, mushrooms, peppers, cheese*

HOT BREAKFAST

17.99

house baked muffins | danishes | biscuits
scrambled eggs | bacon | pork sausage
breakfast potatoes | country gravy
fresh sliced seasonal fruit

SOUTHERN BISCUIT BAR

10.99

freshly baked biscuits | *jam, jelly, whipped butter, orange honey, Nutella*
chilled Virginia ham | cheddar cheese
yogurt | *strawberry, banana*

SAVORY ADD-ONS | priced per person

scrambled eggs	5.00
southern fried chicken	5.00
country sausage gravy	5.00

BREAKFAST SAMMIES

10.99

your choice of three (3) handhelds
served with fresh sliced seasonal fruit

BACON, EGG, & CHEESE | biscuit or croissant

SAUSAGE, EGG, & CHEESE | biscuit or croissant

CHICKEN BISCUIT

STEAK BISCUIT

BREAKFAST BURRITO | tortilla, egg, sausage, potato, cheddar, salsa

BEVERAGES

MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

FULL BEVERAGE SERVICE 5.00
regular coffee | decaf coffee | hot tea
assorted canned soda | bottled water

FULL BEVERAGE REFRESH 2.50
available every three (3) hours

COFFEE SERVICE 3.59
regular coffee | decaf coffee | hot tea

À LA CARTE BEVERAGES

Bottled Orange Juice 3.49
Bottled Apple Juice 3.49
Canned Soda 1.99
Sparkling Water 2.99
Bottled Water 1.99
Lemonade - 2L 15.00
Iced Tea - 2L 15.00



TAKE A BREAK

MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

A.M. BREAKS

À LA CARTE



danish	1.50
bagel	1.50
muffin	1.75
croissant	1.50
fruit cup	3.29
yogurt parfait	2.75

P.M. BREAKS

À LA CARTE

bagged chips	1.49
candy bar	1.49
KIND bar	1.79
granola bar	1.29
trail mix	1.99
fruit & cheese platter	3.49

ARTISAN CHEESE 5.89

domestic | imported | local cheeses
dried fruits, crostini, flatbread crackers
served with bottled water

VEGETABLE CRUDITÉS 4.89

ranch | spinach dip
*zucchini, summer squash, baby carrots,
broccoli, red pepper, pita chips*
served with bottled water

TORTILLA CHIP BAR 7.49

corn tortilla chips
*guacamole | queso | fire-roasted salsa
black bean & corn salsa*
served with bottled water

LUNCH | BISTRO BOXES

ALL BISTRO BOXES INCLUDE BAGGED CHIPS, FRESHLY BAKED COOKIES, AND GUESTS' CHOICE OF CANNED SODA OR BOTTLED WATER. ORDERING BISTRO BOXES REQUIRES A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CAFÉ DELI SANDWICH 13.99

your choice of:

BREAD:

white | wheat | hoagie | wrap

MEAT:

turkey | ham | roast beef | tuna salad
vegetable & hummus

CHEESE:

american | provolone | cheddar | swiss
pepper-jack

CLUB SANDWICH 13.99

wheat bread | turkey | bacon | lettuce
tomato | swiss cheese

CHICKEN SALAD CROISSANT 13.99

croissant | chicken salad | lettuce

TUNA SALAD CROISSANT 13.99

croissant | tuna salad | lettuce

ROAST BEEF 13.99

ciabatta | arugula | caramelized onion
swiss cheese | deli mustard

ITALIAN HERO 15.99

baguette | salami | ham | pepperoni
lettuce | tomato | onion | provolone cheese
italian vinaigrette

VEGGIE-HUMMUS WRAP 13.99

spinach wrap | spinach | lettuce | tomato
olive | cucumber | roasted pepper
hummus

CHICKEN CAESAR WRAP 13.99

tortilla wrap | chicken breast | romaine
parmesan cheese | caesar dressing

BUFFALO CHICKEN WRAP 13.99

tortilla wrap | lettuce | tomato | blue
cheese | ranch buffalo drizzle

SOUTHERN CRISPY CHICKEN 13.99

tortilla wrap | lettuce | tomato | honey
mustard

COBB SALAD 15.99

chopped romaine | arugula | tomato | egg
red onion | avocado | roasted corn | bacon
strawberry | blue cheese crumbles
cheddar cheese
served with honey mustard

GRILLED CHICKEN & SQUASH 15.99

ramen noodles | squash noodles | grilled
chicken | napa cabbage | bell pepper
edamame | cucumber | cilantro | scallion
served with sesame-ginger dressing

LUNCH | GREENS & GRAINS

ALL DECONSTRUCTED SALAD BUFFETS INCLUDE DRESSINGS, BAGGED CHIPS, WHOLE FRUIT, FRESHLY BAKED COOKIES, ASSORTED CANNED SODAS, AND BOTTLED WATER. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

GRILLED CHICKEN CAESAR SALAD 17.99

chopped romaine | tomato | red onion
crouton | parmesan cheese | cheddar cheese

served with balsamic vinaigrette and ranch dressing

SOUTHERN FRIED CHICKEN SALAD 18.99

chopped romaine | mixed greens | bacon
tomato | cucumber | roasted corn | carrot
green onion | cheddar cheese

served with honey mustard and ranch dressing

COBB SALAD WITH CHICKEN 18.99

chopped romaine | arugula | tomato | egg
red onion | avocado | roasted corn | bacon
strawberry | blue cheese crumbles
cheddar cheese

served with balsamic vinaigrette and ranch dressing

ADD PROTEIN TO ANY SALAD

Grilled Sirloin Steak	3.50
Creole Shrimp	2.00
Grilled Salmon	2.00

LUNCH | SANDWICH BOARDS

ALL BOARDS INCLUDE GUESTS' CHOICE OF GARDEN SALAD WITH DRESSING OR PASTA SALAD, BAGGED CHIPS, FRESHLY BAKED COOKIES, AND ASSORTED CANNED SODA OR BOTTLED WATER. MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

CHEF SAMPLER

18.99

pick three (3)

OVEN ROASTED TURKEY

wheat berry bread | lettuce | tomato

cheddar cheese | honey mustard

SMOKED HAM

brioche roll | arugula | swiss cheese

TUNA SALAD

croissant | lettuce

CHICKEN CAESAR WRAP

tortilla wrap | lettuce | tomato | parmesan

cheese | caesar dressing

CAPRESE BAGUETTE

baguette | fresh mozzarella | tomato

basil | balsamic

WRAP PLATTER

18.99

pick four (4)

HAM & CHEDDAR

lettuce | tomato

TURKEY & SWISS

lettuce | tomato

ROAST BEEF & PROVOLONE

lettuce | tomato | onion

CALIFORNIA WRAP

turkey | bacon | avocado | lettuce | tomato

BUFFALO CHICKEN

lettuce | tomato | blue cheese | ranch |

buffalo drizzle

SOUTHERN CRISPY CHICKEN

lettuce | tomato | honey mustard

VEGGIE-HUMMUS

spinach | cucumber | carrot | tomato

red pepper | hummus

LUNCH ADDITIONS

soup of the day

3.25

tortilla chips & guacamole

3.25

fresh fruit

2.75

LUNCH | CUPBOARDS

ALL LUNCH CUPBOARD BUFFETS INCLUDE ASSORTED CANNED SODAS, BOTTLED WATER, ICED TEA, AND A DESSERT OF THE CHEF'S CHOICE. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

AMERICAN BBQ 21.99

BBQ PULLED PORK

fresh greens | coleslaw | grilled onions
corn bread with honey butter
*served with a garden green salad,
balsamic vinaigrette & ranch dressing*

LA-LA-LASAGNA 21.99

BEEF LASAGNA | PASTA PRIMAVERA

balsamic roasted seasonal vegetables
garlic bread sticks
*served with a antipasti green salad & pesto
dressing*

COMFORT 22.99

SOUTHERN POT ROAST

roasted potatoes | green beans | glazed
carrots | yeast rolls
*served with a garden green salad,
balsamic vinaigrette & ranch dressing*

ASIAN FUSION 23.99

GENERAL TSO'S CHICKEN | SWEET & SOUR PORK

vegetable egg rolls | stir fry vegetables
*served with teriyaki sauce, spicy mayo,
sweet chili, and a garden green salad with
balsamic vinaigrette & ranch dressing*

TAQUERIA 22.99

FAJITA CHICKEN | PORK CARNITAS

cilantro rice | black beans | fajita veggies
tostada chips | salsa | guacamole | pico
pickled onions | tortillas
*served with a garden green salad,
balsamic vinaigrette & ranch dressing*

SOUTHERN 22.99

SWEET TEA FRIED CHICKEN

mac & cheese | southern greens | coleslaw
corn muffins
*served with a garden green salad,
balsamic vinaigrette & ranch dressing*

LUNCH | PIZZERIA

MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

PEPPERONI	14.00	BBQ CHICKEN	14.00
red sauce mozzarella pepperoni		bbq sauce cheddar mozzarella chicken bacon red onion peppers cilantro	
MEAT TRIFECTA	14.00	BACON & SPINACH	15.00
red sauce mozzarella italian sausage pepperoni bacon		alfredo sauce mozzarella spinach bacon caramelized onion	
GARDEN FRESH VEGGIE	12.00	GARLIC KNOTS	8.00
red sauce mozzarella spinach mushroom onion peppers olive		with marinara sauce	
		ADD A SALAD	
		garden greens	1.95
		caesar	1.95



DESSERT | INDULGENCE

MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

BITES

by the dozen

fresh baked cookies	12.99
lemon bars	14.99
brownies	14.99

DESSERT CENTRIC

by the slice

seasonal fruit cobbler	2.55
NY style cheesecake	2.95

SNACKS

by the pound

M&M's	8.00
trail mix	7.50

CELEBRATION CAKE

MP

SIZE

quarter sheet | half sheet | full sheet

CAKE FLAVOR

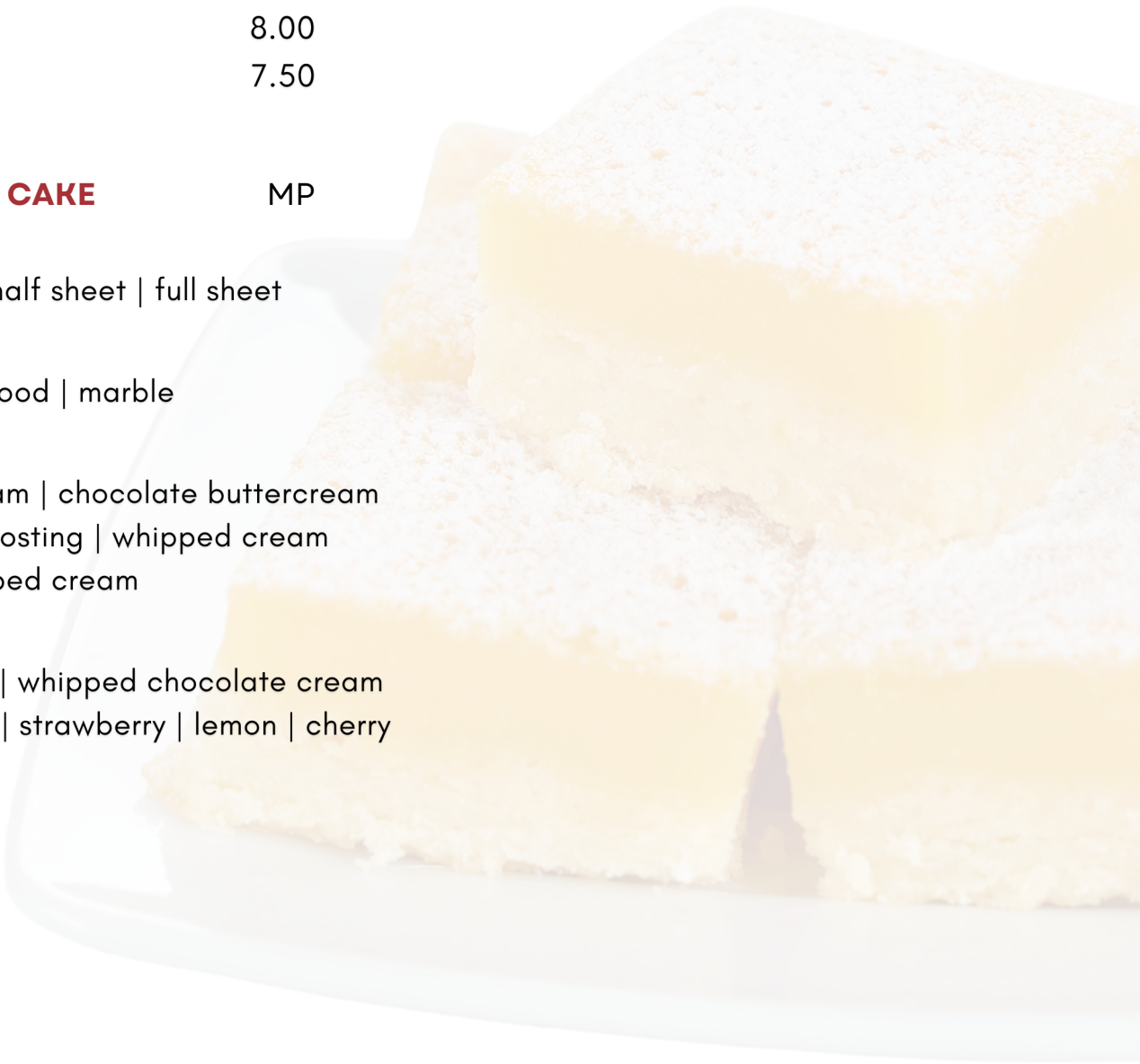
vanilla | devil's food | marble

ICING

white buttercream | chocolate buttercream
cream cheese frosting | whipped cream
chocolate whipped cream

FILLING

whipped cream | whipped chocolate cream
bavarian cream | strawberry | lemon | cherry



ORDERING & DELIVERY

Last Minute Orders

We ask for 48 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? Contact our Foodservice Director and we can help plan your event!

Accompaniments

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.

Guarantee Policy

To professionally prepare for each event, we request that you guarantee the number of guests attending your event at least 48 hours in advance. Any changes must be made 24 hours prior to the event. If no changes are confirmed, service will be provided and billed for the original number of guests.

Contact:

Darren Stevenson

Catering Manager

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