

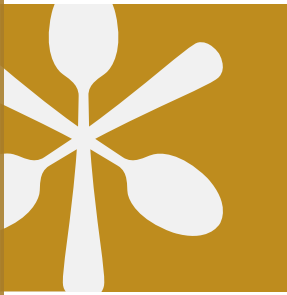


MENU SELECTIONS



catering **SELECT**

Something Extra in Onsite Dining.



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 birthdays, retirements, receptions, anniversaries and holiday receptions.

ORDERING AND PICK UP | 3

BREAKFAST PACKAGES | 4

A LA CARTE SELECTIONS | 5

DELICIOUS SELCTIONS | 6

LUNCH BOWLS | 7

ENTRÉE SALADS | 8

CULINARY CLASSIC MEALS | 9

HORS D' OEUUVRES | 10

PIZZA | 11

SWEET THINGS | 12



catering **SELECT**

Something Extra in Onsite Dining.

ORDERING AND PICKUP

Ordering Information

Whatever your occasion, our wide variety of selections will fit all your needs. Contact our Foodservice Director 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. A \$25.00 fee may be applied to all orders placed after 2:00 PM for next day delivery or service. Monday orders must be submitted by the previous Thursday by 2:00 pm.

Special Occasions

Having an all day meeting? A special occasion? Need help planning your Food and Beverage function and other services? Contact our Foodservice Director and we can help plan your event! Please note that special requests / special events that are customized aside from this catering menu may require additional notice and may not be changed after 6 business days before 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.

Don't see what you are looking for?

Contact our Foodservice Director and he can have our chef develop a special menu that fits your needs.

Pickup

Our staff will meet you at the café door with the order. Service outside the hours of operation may be subject to an additional service charge. The minimum catering order is \$20.00. An up charge may be applied to all orders less than \$20.00.

Payment

We gladly accept various methods of payment. Please contact our Foodservice Director to discuss, sales tax will be added to all events. Prices are subject to change.

Additional Service

Looking for an attendant to service your function all day? Speak to our Foodservice Director to arrange for an additional service attendant. Wait staff can be provided at a cost of \$26.00 per hour, with a two hour minimum hour charge. Plan on each server to maintain 15 guests to insure proper service levels for plated events. All subject to security requirements for the area.

Cancellations

Our orders are prepared just for you, therefore cancellations must be made by 48 hours before a scheduled weekday delivery. Cancellations within 24 hours may incur a charge of 50% of the estimated total. Those cancellations less than 24 hours in advance may incur a charge equal to the full cost of the event.

HOW TO ORDER

Catering Manager – Nikki Atkinson ~ Email: nikita.atkinson@southernfoodservice.com

Office Phone: 281.383.6622 Cell: 346.263.5842

Regular Hours of Operations: 7:00 AM to 3:00 PM Monday – Friday

Visit our Website

Check out our menu on-line or find out about our upcoming promotions and enhancements. For your convenience, you may order on-line.

<https://covestro.southernfoodservice.com>

BREAKFAST Packages



Our breakfast menus are designed to start your day off right. These menus include plates, napkins and utensils. All menus are designed for groups of 3 guests or more.

THE COVESTRO CONTINENTAL

Assorted House Baked Scones
Assorted Bagels
Sliced Seasonal Fresh Fruit
Fresh Brewed Coffee & Assorted Juices
8.99 PER PERSON

THE BREAKFAST BOX

Assorted Fresh Bagels
With Cream Cheese
Sliced Seasonal Fresh Fruit Cup
Chilled Tropicana Juices
6.99 PER PERSON

ALL AMERICAN SANDWICHES

English Muffins or Biscuits Layered with
Your Choice of Eggs, Bacon or Breakfast
Sausage and Cheddar Cheese
Fresh Cut Seasonal Fruit Tray
Served with Freshly Brewed Coffee and
Tropicana Orange and Apple Juices
10.99 PER PERSON

SIGNATURE SUNRISE

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Fresh Brewed Coffee
6.99 PER PERSON

TEX MEX BREAKFAST

Freshly Rolled Breakfast Tacos
House Made Salsa Bar
Chilled Assorted Juices
Fresh Brewed Coffee
10.99 PER PERSON

HEALTHY MORNING

Freshly Cut Seasonal Fruit with Vanilla
Yogurt, Granola, and an Assortment Of
Freshly Baked Muffins
Served With Freshly Brewed Coffee,
Tropicana Juice and Bottled Water
10.29 PER PERSON



catering **SELECT**

Something Extra in Onsite Dining.

BREAKFAST Packages



Our breakfast menus are designed to start your day off right. These menus include plates, napkins and utensils. All menus are designed for groups of 3 guests or more.

COVESTRO EYE OPENER

Fluffy Scrambled Eggs served with your choice of Crisp Bacon or Sausage Patties, Hash Brown Potatoes, Fresh Baked Biscuits & Gravy or Fluffy Pancakes with Butter & Syrup. Assorted Juices.

9.99 PER PERSON

ALL AMERICAN SANDWICHES

English Muffins or Biscuits Layered with Your Choice of Eggs, Bacon or Breakfast Sausage and Cheddar Cheese
Fresh Cut Seasonal Fruit Tray
Served with Freshly Brewed Coffee and Tropicana Orange and Apple Juices

10.99 PER PERSON

TEX MEX BREAKFAST

Freshly Rolled Breakfast Tacos
House Made Salsa Bar
Chilled Assorted Juices
Fresh Brewed Coffee

10.99 PER PERSON



Something Extra in Onsite Dining.

A LA CARTE Selections



MORNING

Buttermilk Biscuits with Sausage and Egg	2.29 each
Mini Ham, Egg & Cheese Croissants	3.99 each
Breakfast Breads with Assorted Preserves	2.49 each
Vanilla Yogurt, Fruit & Granola Parfait	3.09 each
Assorted House Baked Muffins	1.99 each
Bagels with Cream Cheese and Assorted Preserves	1.99 each
Assorted Scones	1.99 each
Assorted House Baked Danish	2.29 each
Freshly Baked Cinnamon Rolls	2.29 each
Fruit Cups	3.09 per person
Sliced Fresh Seasonal Fruit Tray (<i>serves 10-15 people</i>)	29.99 each

AFTERNOON

Dozen Otis Spunkmeyer Cookies	8.99 dozen
Brownies or Rice Krispy Treats	1.99 each
Decadent Dessert Bars	1.99 each
Deluxe Mixed Nuts	18.00 per pound
Fresh Popcorn	1.19 per person
Domestic Cheese and Olive Tray	3.69 per person
Sliced Fresh Fruit Tray (<i>serves 10-15 people</i>)	29.99 each
Vegetable Crudité With Ranch Style Dip	3.29 per person
Whole Fresh Fruit (<i>Apples, Bananas And Oranges</i>)	1.09 each
Tortilla Chips with Salsa Fresca Bar	1.99 per person
<i>Add Queso Dip</i>	1.49 per person
<i>Add Spinach Dip</i>	2.29 per person
<i>Add Guacamole</i>	2.99 per person

BEVERAGES

Tropicana Bottled Juices, 10 oz.	2.00 each
Spring Water Service	1.69 per person
Assorted Canned Sodas 12 oz.	1.09 each
Assorted Soft Drinks 20oz	2.09 each
Ice Tea (<i>Approximately 12 twelve ounce servings</i>)	7.99 per gallon
Lemonade and Fruit Punch	6.99 per gallon
Freshly Brewed Coffee	8.99 per gallon



catering **SELECT**

Something Extra in Onsite Dining.

DELICIOUS Selections



All DELicious Sandwiches are Exclusively Made with Boar's Head Meats and Cheeses. All Selections Include Freshly Prepared Deli Salad, Assorted Chips, Condiments, a Fresh Baked Otis Spunkmeyer Cookie. Prices are Per Person.



CHICKEN CAESAR SALAD WRAP

Marinated Grilled Chicken, Crisp Red Leaf Lettuce and Parmesan Cheese Wrapped in a Flavored Tortilla with a Creamy Caesar Dressing & a Side of Pasta Salad.

9.74

BUFFALO CHICKEN WRAP

Buffalo Chicken Fingers Wrapped in a Flavored Tortilla with Provolone Cheese, Lettuce, Tomatoes and Blue Cheese Dressing. Served with Fresh Fruit Salad.

9.74

BISTRO ROAST BEEF WRAP

Thinly Sliced Londonport Roast Beef and Provolone Cheese, Lettuce, Tomatoes, and Dijon Mustard, Served on Whole Wheat Tortilla. Served with Fresh Fruit Salad.

10.84

VEGETARIAN BOX LUNCHES

Choice of Hummus Pita or Fire Roasted Vegetable Wrap. Includes: Chips, Side Salad, Cookie, Condiments and Drinks Available on Request.

9.34

TRADITIONAL BOX LUNCH

Your Choice, Golden Roasted Chicken, Mesquite Smoked Turkey, Black Forest Ham, Londonbroil Roast Beef or Roasted Vegetable. Served with Cheese on Artisan Breads with Your Choice of Red Bliss Potato Salad, Italian Pasta Salad or Fresh Fruit Salad.

9.84

NY STYLE DELI BUFFET

Beautifully Prepared Platters of Assorted Boar's Head Deli Meats, Sliced Cheeses, Fire Roasted Vegetables or Traditional Hummus and Condiments Served with Artisan Breads and Your Choice of Two: Italian Pasta Salad, Red Bliss Potato Salad or Fresh Fruit Salad. Complete with Freshly Baked Otis Spunkmeyer Cookies or Brownies.

12.69



catering **SELECT**

Something Extra in Onsite Dining.

LUNCH BOWLS



All of our Lunch Bowls bring you a perfect, hearty & energizing meal. Each Bowl begins with a small base of Romaine & is loaded with Fresh Toppings. All Bowls are Served at Room Temperature & come with Grilled Herb Brushed Bread. Dressing available upon Request. All you need to do is decide and add on your Beverage selection.

Prices are Per Person

FAJITA

Choose Grilled Chicken or Steak. Loaded with Fresh Avocado, Pico De Gallo, Shredded Cheese, Crispy Tortilla Strips, Bell Peppers, Red Onion & Lime Wedge

9.99

SO-CAL CHICKEN

Grilled Chicken, Sprouts, Avocado, Cherry Tomatoes, Cucumber, Radishes, Roasted Red Peppers & Feta Cheese

9.99

TURKEY HARVEST

Roast Turkey, Cranberries, Pecans, Goat Cheese, Roasted Sweet Potatoes, Cucumber & Cherry Tomatoes

9.99

VEGETARIAN DELUXE

Chickpeas, Tomato, Cucumber, Radishes, Broccoli, Carrots, Celery, Bell Peppers, Onion, Olives, Button Mushrooms

8.99

GARLIC SHRIMP

Grilled Marinated Garlic & Herb Shrimp, Sesame Glazed Noodles, Carrots, Celery, Diced Cucumber, Roasted Red Peppers,

10.99

SESAME SALMON

Grilled Sesame Crusted Atlantic Salmon Filet, Carrots, Celery, Cherry Tomatoes, Green Beans & Lemon Wedge

10.99



catering **SELECT**

Something Extra in Onsite Dining.

ENTRÉE

Salads



Mix and Match Up to Three Entrée Salads. Includes a Fresh Baked Otis Spunkmeyer Cookie and House Baked Breadsticks.

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN

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

10.99

CRISPY FRIED CHICKEN RANCH SALAD

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

10.99

CHEF SALAD

Tossed Greens Topped with Boar's Head Julienne Ham, Turkey, Swiss And Cheddar Cheese, Sliced Egg, Tomatoes and Cucumbers. Served with Your Choice of Dressing.

10.99

COBB SALAD

Mixed Lettuce Topped with Diced Chicken, Tomatoes, Eggs, Bleu Cheese, Avocado and Bacon Pieces. Served with Blue Cheese Dressing.

10.99

GREEK SALAD

Crisp Red Leaf Lettuce Topped with Marinated Grilled Chicken, Feta Cheese, Black Olives, Red Onion Rings and Tomatoes. Served with Pepperoncini and a Balsamic Vinaigrette.

11.29

SANTA FE GRILLED CHICKEN SALAD

Mixed Lettuce Garnished with Diced Chicken, Roasted Corn and Red Beans Salsa. Topped with Fried Tortilla Strips. Served with Southwestern Ranch Dressing.

10.99

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.

11.29

BLACK & BLEU SALAD

Fresh Spring Mix Lettuces, Tossed with Julienne Red Onion, Cherry Tomato Halves, Crumbled Bleu Cheese, and Julienne Londonport Roast Beef. Served with a Balsamic Vinaigrette.

11.29



catering **SELECT**

Something Extra in Onsite Dining.

Culinary Classic Meals



*Already designed, our Themed Buffets bring you a complete meal solution; starting with a Regionally inspired Entrée, perfectly paired accompaniments and finished with a specialty dessert....all you need to do is add on your beverage selection.
Minimum 3 guests . Prices are Per Person*

THE SKEWERS

Steak & Chicken Skewers, Oven Roasted Potatoes, Stuffed Mushrooms, Steamed Seasonal Veggies, Salad and Assorted Dessert Bars
15.99 or 12.99 vegetarian option

THE SOUTHERN BBQ

Slow Cooked Beef Brisket, Pulled Pork, Potato Salad, Cole Slaw, Cornbread, Homestyle BBQ Sauce and Pecan Pie
15.99

THE SOUTHWEST

Oven Roasted Chicken Breast w/Black Bean Salsa, Chipotle Glazed Pulled Pork, New Mexico Rice Pilaf, Roasted Veggies, Corn and Red Bean Salad, Flour Tortillas and Sopapillas
13.99 or 12.99 vegetarian option

MEXICAN FIESTA

Chicken And/Or Beef Fajitas Served with Spanish Rice, Refried Beans, Sour Cream, Cheddar Cheese & Pico de Gallo, Guacamole Salad and Sopapillas for Dessert.
15.99

SOUP/SALAD/SANDWICH

Assorted Boars's Head Deli Sandwiches, choice of Pasta Salad, Potato Salad or Fruit Salad, Gourmet Green Salad, Choice of Soup (Tomato, Beef Chili, or 3 Bean Chili), Assorted Desert Bars or Cookies.
12.99

THE ROSEMARY RANCH

Grilled Rosemary Ranch Marinated Chicken Breast, Tender Lemon Butter Asparagus and Oven Roasted Potatoes.
Choice of Desert Bars or Cookie Tray.
15.99

ITALIAN SPLENDOR

Your Choice of Chicken Alfredo with Garlic Pesto Cream Sauce, Meat or Vegetarian Lasagna, Garlic Bread and Delicately Steamed Broccoli. Choice of Brownie or Cookie Tray.
14.99 or 13.99 vegetarian option



catering **SELECT**

Something Extra in Onsite Dining.

Culinary Classic Meals



*Already designed, our Themed Buffets bring you a complete meal solution; starting with a Regionally inspired Entrée, perfectly paired accompaniments and finished with a specialty dessert....all you need to do is add on your beverage selection.
Minimum 3 guests . Prices are Per Person*

TACO BAR

Hard or Soft Taco Shells with your choice of Beef Or Chicken, Spanish Rice, Choice of Refried or Black Beans, Shredded Lettuce, Chopped Onions, Cheddar Cheese, Diced Tomatoes, Pico de Gallo, Salsa, Sour Cream & Guacamole.

Served with Churros for Dessert.

15.99

THE BACKYARD COOKOUT

Home-style Grilled Beef Burger, Grilled Chicken, BBQ Beef or BBQ Pork Served with Fresh Buns, Lettuce, Tomato, Cheese, Pickles, Onions, Ketchup, Mayo & Mustard, French Fries or Chips.

Served with Cookies for Dessert.

10.99

BAKED POTATO BAR

Large Baked Potatoes served with Butter, Sour Cream, Cheese, Green Onions and BBQ Sauce with your choice of 2 Meats Pulled Pork, Chicken or Bacon.

12.99

THE YARDBIRD

Fried Chicken Tenders served with Ranch Dressing and Peppered Gravy, French Fries or Chips. Served with Cookies for Dessert.

10.99



catering **SELECT**

Something Extra in Onsite Dining.

Hors d' oeuvres Selections



HORS D'OEUVRES

We can provide Hors D'oeuvres for special events. These options are designed for a Minimum of six guests. Please contact your Food Service Director to customize a menu. **Prices are Per Person.**

ANTIPASTO MISTO

An Abundant & Generous Array of Roasted Seasonal Vegetables, Fresh Mozzarella, Cubed Cheese, Grilled Salami, Olives, Hummus & Tapenade, Water Crackers & Grilled Herb Brushed Bread
6.99

TEA SANDWICHES

Miniature Bite Sized, Light Sandwiches; Cranberry Pecan Chicken Salad, Dill & Caper Tuna Salad, Cucumber & Roasted Pepper Aioli
3.59

ARTISAN CHEESE & FRUIT PLATTER

Domestic and Imported Cheeses, Fresh Sliced Fruits & Berries, Assorted Gourmet Water Crackers
4.09

SEASONAL CRUDITE

Crisp, Raw, Fresh Seasonal Vegetables served with Ranch Dip. Garnished with Fresh Chopped Herbs
3.29

MOZZARELLA CAPRESE

Fresh Mozzarella, Basil & Tomato Drizzled with Balsamic Vinaigrette
3.29

FRUIT KEBABS & YOGURT

Fresh Cubed Fruit on Skewers with Light Yogurt for Dipping. Mix it up and try our Mexican Fruit Kebabs with Chile & Lime Dust
3.19

HUMMUS & PITA

Choose from Black Bean, Roasted Red Pepper or Classic Hummus. Served With Crispy Pita Triangles, Cucumber Slices
3.59



catering **SELECT**

Something Extra in Onsite Dining.



PIZZA, PLATTERS & Extras

PIZZA

16" Pie Cut Into 8 Slices

Cheese 11.99

Veggie 12.99

Meat 13.99

CREATE YOUR OWN

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

MARGHERITA

Pesto, Aglio de Olio (Garlic Olive Oil), Fresh Mozzarella, & Sliced Fresh Tomatoes

VEGETARIAN

Black Olives, Onions, Bell Peppers, Sliced Mushrooms, Mozzarella & Tomato Sauce

MEAT LOVER'S

Sausage, Pepperoni, Ham, and Bacon

SOUTHWESTERN

Grilled Chicken, BBQ Sauce and Cheddar with Cilantro

TEX MEX

Southwest Seasoned Taco Meat, Mixed with Pepper Jack and Cheddar Cheeses and Jalapeños

ADD TO ANY PIZZA

Fresh Wings with Sauce, 8 per order
8.99 PER PERSON

Italian Style Garden Salad and Bottled Water
2.99 PER PERSON



Something Extra in Onsite Dining.

SWEET THINGS

Individual Cakes & Pies

all prices per person unless noted

Deluxe Layer Cake	3.99
NY Style Cheesecake with Fruit	4.99
Fresh Baked Fruit Pie	3.49
House-Made Cobblers & Crisps	3.99
Pound Cake with Fruit Sauce	3.39
Jumbo Cookies	2.39
Dessert Bars (Lemon, Raspberry or Chocolate)	2.49

Ice Cream Social

With Choice Of 5 Toppings

Great Break Idea

5.39 PER PERSON

Birthdays, Anniversaries and Retirement
Cake and Ice Cream Parties

Please Contact the Foodservice Director
at 281.383.6622



Something Extra in Onsite Dining.