



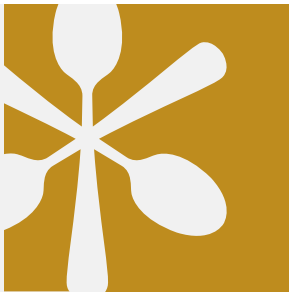
DRIVE
DRIVE

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.

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ORDERING AND DELIVERY

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.

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.

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.

Additional Service

Looking for an attendant to service your function all day? Speak to our Catering Coordinator to arrange for an additional service attendant.

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.

HOW TO ORDER

Contact our Chef/Manager at dustin.ellis@southernfoodservice.com

Or

Visit our website at <https://drive.southernfoodservice.com>

Room Arrangements: All room arrangements are handled through your company representative.

To speak to our Chef Manager
864-438-4033

Visit our Website

Check out our menu on-line or find out about our upcoming promotions and enhancements.

<https://drive.southernfoodservice.com>

BREAKFAST Packages



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 8 guests or more.

THE SOUTHERN EYE OPENER

Fluffy Scrambled Eggs
Center Cut Bacon & Turkey Links
Hash Brown Potatoes or Grits
Fresh Assorted Pastries
Sliced Fresh Seasonal Fruits
Assorted Juices
Fresh Brewed Coffee
\$8.50 PER PERSON

THE CONTINENTAL

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Assorted Juices
Fresh Brewed Coffee
\$6.15 PER PERSON



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A LA CARTE Selections



MORNING

Buttermilk Biscuits with Sausage	\$1.75 EACH
Ham, Egg & Cheese Croissant	\$2.95 EACH
Yogurt, Fruit & Granola Parfait	\$2.95 EACH
Assorted Fresh Baked Muffins	\$1.35 EACH
Assorted Granola Bars	\$1.25 EACH
Cinnamon Rolls	\$1.70 EACH
Sticky Buns	\$1.70 EACH
Freshly Baked Mini Danish	\$1.75 EACH
Assorted Donuts	\$10.10 PER DOZEN
Assorted Mini Muffins	\$1.00 EACH
Sliced Fresh Fruit Tray	\$2.60 PER PERSON

AFTERNOON

Freshly Baked Cookies	\$10.30 PER DOZEN
Chocolate Decadent Brownies	\$11.65 PER DOZEN
Rice Krispy Treats	\$11.65 PER DOZEN
Deluxe Mixed Nuts	\$16.50 PER POUND
Imported & Domestic Fruit & Cheese Tray	\$3.40 PER PERSON
Whole Fresh Fruit (<i>Apples, Bananas And Oranges</i>)	\$.90 EACH
Tortilla Chips with Salsa Fresca	\$1.75 PER PERSON
Add Cheese Dip	\$2.75 PER PERSON
Add Artichoke Dip	\$2.75 PER PERSON
King Sized Soft Baked Pretzels with Mustard	\$1.25 EACH

BEVERAGES

Tropicana Bottled Juices, 10 oz.	\$1.65 EACH
Milk 1/2 pint	\$0.95 EACH
Bottled Water	\$1.45 EACH
Assorted Canned Soft Drinks	\$1.05 EACH
Tazo Assorted Hot Tea	\$1.45 EACH
Ice Tea (<i>Approximately 10 twelve ounce servings</i>)	\$13.25 PER GALLON
Lemonade and Fruit Punch	\$13.25 PER GALLON
Royal Cup Coffee Service	\$14.35 PER GALLON
Freshly Brewed Seattle's Best Coffee	\$20.50 PER GALLON



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DELICIOUS Selections



All DELicious Sandwiches are Exclusively Made with Top Quality Meats. All Selections Include a Chips & Freshly Baked Cookie.

TRIPLE DECKER CLUB

Smoked Turkey and Ham, Layered Between Three Pieces of Bread with Lettuce, Tomato, Bacon and provolone Cheese

\$8.10 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.

\$8.10 PER PERSON

BUFFALO CHICKEN WRAP

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

\$8.10 PER PERSON

BISTRO ROAST BEEF WRAP

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

\$8.10 PER PERSON

SOUTHERN STYLE CHICKEN SALAD CROISSANT

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

\$8.10 PER PERSON

TRADITIONAL BOX LUNCH

Your Choice, Roast Turkey, Smoked Turkey, Tavern Ham, Top Round Roast Beef, Buffalo Chicken, Chicken Salad or Tuna Salad. Served with Cheese on Artisan Breads with Your Choice of Red Bliss Potato Salad, Italian Pasta Salad or Fresh Fruit Salad.

\$8.10 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, and Pickle Spears, and Condiments. Served with Artisan Breads, Chef's Choice of Two Side Salads, and Baked Cookies.

\$9.50 PER PERSON

Sides include: Red Bliss Potato Salad, Italian Pasta Salad, Fresh Fruit Salad and House Fried Chips

Add an extra side to any sandwich for \$1.35



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SMART CUISINE

Bistro Boxes



*Bistro Box Sandwiches are all Under 10 grams of Fat. All Selections Complimented with Baked Chips and Choice of Fresh Fruit Cup or Yogurt Cup and Bottled Water.
Minimum 10 guests.*

TRIM CALIFORNIA TURKEY

Multi Grain Roll Daubed with Dijon Mustard and Stacked with Sliced Mesquite Smoked Turkey, Fresh Spinach, Tomatoes and Cucumbers.
\$10.25 PER PERSON



352 Calories
7.1 G Fat
7.0 G Fiber

TRIM ROASTED GREEK CHICKEN

Multi Grain Roll Spread with Cucumber-Yogurt Dip and Stacked with Fresh Vegetables and Topped with Golden Roasted Chicken Breast.
\$10.25 PER PERSON

428 Calories
8.9 G Fat
7.1 G Fiber

TRIM HONEY MUSTARD HAM

Multi Grain Roll Spread with Honey Mustard Dressing and Stacked with Black Forest Ham, Tomatoes, Dill Pickles and Spring Salad Greens.
\$10.25 PER PERSON

460 Calories
9.9 G Fat
6.2 G Fiber

TRIM RANCH STYLE TUNA

Multi Grain Roll Spread with Fat Free Ranch and Topped with Low Fat Tuna Salad, Tomatoes, Alfalfa Sprouts and Cucumbers.
\$10.25 PER PERSON

393 Calories
5.6 G Fat
7.3 G Fiber



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SMART CUISINE

Entrées



All Smart Cuisine Entrée's Include: Iced Tea and Fresh Fruit Cup Dessert.
Minimum 15 people per selection please.

MOROCCAN VEGETABLE STEW

Middle Eastern Spiced Tagine with Roasted Butternut Squash, Diced Potatoes, Chickpeas, Fresh Zucchini and Plump Raisins all Slow-Simmered and Finished with Fresh Chopped Cilantro. Served with Red Pepper Couscous.

\$11.85 PER PERSON



360 Calories
5.0 G Fat
8.0 G Fiber

GRILLED TILAPIA WITH MANGO JICAMA RELISH

Grilled Tilapia Filet with Piquant Mango and Jicama Relish, Finished with Fresh Citrus and Shredded Coconut. Served with Lime-Chili Spiced Black Bean and Cilantro Rice Salad..

\$13.85 PER PERSON

241 Calories
7.0 G Fat
2 G Fiber

CHICKEN MARSALA

Roasted with Fresh Mushrooms, a Hint of Lemon in an Italian Wine Sauce. Served with Rice Pilaf and Roasted Fresh Asparagus

\$13.85 PER PERSON

392 Calories
8.5 G Fat
2.9 G Fiber

PORK TENDERLOIN WITH RASPBERRY SAUCE

Slow-Roasted Pork Tenderloin Glazed with a Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce. Served with Sweet Potato Hash and Herb Roasted Brussels Sprouts.

\$13.85 PER PERSON

324 Calories
12 G Fat
0 G Fiber



Something Extra in Onsite Dining.

ENTRÉE

Salads



All Entrée Salads Include a Fresh Baked Otis Spunkmeyer Cookie and Canned Soda. Bottled Water can be substituted for an additional \$.50 per person.

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.

\$8.50 PER PERSON

CRISPY FRIED CHICKEN RANCH SALAD

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

\$8.50 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.

\$8.50 PER PERSON

COBB SALAD

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

\$8.50 PER PERSON

SANTA FE GRILLED CHICKEN SALAD

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

\$9.49 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.

\$9.49 PER PERSON



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THEMED Buffets



*All of our Themed Buffets bring you a complete meal solution; starting with an authentically inspired Entrée, perfectly paired accompaniments including your choice of beverages and finished with a specialty dessert. Includes all service ware and linens for buffet tables.
Minimum 12 guests*

ALL AMERICAN COOKOUT

Charbroiled Hamburgers, Grilled Chicken Filets, Jumbo Sized Hot Dogs Or Vegetarian Patties. Side Dishes Include Baked Beans, Corn on the Cob, Red Bliss Potato Salad, Coleslaw and Apple or Peach Cobbler.

\$11.00 PER PERSON

TASTE OF ITALY

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

\$12.95 PER PERSON

WESTERN BARBECUE

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

\$12.95 PER PERSON

PACIFIC RIM

Teriyaki Meatballs
Sweet and Sour Chicken
Served with Stir Fried Rice, Sesame Broccoli, and Vegetable Egg Roll with Dipping Sauces and Chocolate Decadent Cake.

\$12.95 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 Homemade Sopapillas.

\$12.95 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.

\$12.95 PER PERSON



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HOT BUFFET

Suggestions



Following are some entrée menu ideas that can be paired with chef recommended accompaniments and finished with a specialty dessert. For finishing ideas with these entrees or many others as well as pricing and wait staff and centerpieces, please consult with our Catering Coordinator.

MENU SUGGESTIONS

Mediterranean Braised Chicken with Figs and Capers
Grilled Salmon over Wilted Greens with Creole Mustard Sauce
Herb Roasted Flank Steak with a Balsamic Glaze
Carved Roasted Breast of Turkey with Cranberry Orange Relish
Seafood Newburg Cavatappi in a Rich Garlic Cream Sauce
Seared Salmon with a Dill Buerre Blanc
Chicken Marsala in a Mushroom Wine Sauce
Pecan Crusted Chicken Breast with a Mustard Cream Sauce
Chili Rubbed Pork Loin with Peach Salsa
Sautéed Breast of Chicken in a White Wine Lemon Sauce
Italian Lasagna with Beef and Ricotta

VEGETARIAN OPTIONS

Spinach and Cheese Lasagna
Asiago & Garlic Ravioli in a Roasted Red Pepper Cream Sauce



Something Extra in Onsite Dining.

HORS D'OEUVRES

Party Favorites



Let us take care of your special gathering with a selection of hors d'oeuvres 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	Market
Mini Chicken Salad Croissants	\$1.50
Finger Sandwiches	\$3.40
Fresh Sliced Seasonal Fruit w/Yogurt Dip	\$3.40
Fresh Vegetable Platter w/Ranch Dip	\$3.40

DIPS AND SPREADS

serves 50

Sun Dried Tomato-Pesto	\$85.00
Hot Spinach and Artichoke Dip	\$75.00
Hot Shrimp and Parmesan Dip	\$120.00

HOT SELECTIONS

priced per 50 pieces

Crab Rangoons	\$84.00
Spanakopita	\$84.00
Chicken Tenders w/Honey Mustard	\$84.00
Phyllo Wrapped Asparagus	\$84.00
Mini Chicken Quesadillas	\$84.00
Italian Cheese Sticks w/Marinara	\$82.00
Chicken Drumettes	\$84.00
Buffalo Chicken Wings w/Bleu Cheese	\$84.00
Mini Egg Rolls w/Dipping Sauce	\$72.75
Swedish or BBQ Meat Balls	\$61.50
Chicken Satay w/Peanut Sauce	\$85.00
Sausage or Crab Stuffed Mushrooms	\$95.00
Assorted Mini Quiche	\$84.00



Something Extra in Onsite Dining.

PIZZA, CAKES & Extras



PIZZA

16" Pie Cut Into 8 Slices

CREATE YOUR OWN

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

\$13.99 EACH

VEGETARIAN

Mushrooms, Onions, Green Peppers, Black Olives and Tomatoes

\$13.99 EACH

CHEESE LOVER'S

Three Cheese Blend with Savory Marinara Sauce

\$10.99 EACH

ADD TO ANY PIZZA

Italian Style Garden Salad and Canned Soda or Bottled Water

\$3.99 PER PERSON



SHEET CAKES

Traditional Cakes

Chocolate, Yellow, Marble, White

Quarter Sheet (serves 10 - 18) **\$25.00**

Half Sheet (serves 20 - 40) **\$50.00**

Full Sheet (serves 40 - 85) **\$75.00**

Cakes & Pies

all prices per person unless noted

Deluxe Layer Cake **\$2.25**

Fresh Baked Pie **\$2.25**

NY Style Cheesecake **\$3.50**

House-Made Cobblers & Crisps **\$2.00**

Whole Cake **\$24.00**

Whole Pie **\$18.00**

Specialty Desserts

all prices per person

Mini Cheesecake **\$1.25**

Petit Fours **\$1.60**

Ice Cream Social

With Choice Of 5 Toppings

Great Break Idea

\$4.25 PER PERSON

