

 Time Warner Cable®

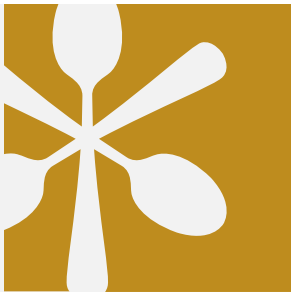


MENU SELECTIONS



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

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

To speak to one of our Chef:
Kevin McFadden – (919) 460-7304

Visit our Website

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

<https://timewarner.southernfoodservice.com>

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

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 12 guests or more.

THE ALL-AMERICAN BUFFET

Fluffy Scrambled Eggs
Center Cut Bacon & Sausage Patties
Buttered Grits & Country Breakfast Potatoes
Fresh Assorted Pastries
Chilled Orange Juice
Fresh Brewed Starbucks Coffee
\$11.99 PER PERSON

THE CONTINENTAL

Assorted Freshly Baked Pastries
Sliced Seasonal Fresh Fruit
Chilled Orange Juice
Fresh Brewed Starbucks Coffee
\$5.99 PER PERSON

SIGNATURE SUNRIES

Assorted Freshly Mini Pastries
Assorted Mini Donuts
Fresh Brewed Starbucks Coffee
\$3.49 PER PERSON

THE CLASSIC

Fluffy Scrambled Eggs
Center Cut Bacon
Buttered Grits
Chilled Orange Juice
Fresh Brewed Coffee
\$4.99 PER PERSON

THE FRESH START

Yogurt and Fruit Parfait Cup
\$1.69 EACH CUP

Fresh Fruit Cup
Pudding Parfait Cup
\$1.69 EACH CUP



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A LA CARTE Selections



MORNING

Buttermilk Biscuits with Sausage	\$1.49 EACH
Yogurt, Fruit & Granola Parfait	\$1.69 EACH
Jumbo Baked Muffins	\$1.59 EACH
Cinnamon Rolls	\$1.99 EACH
Mini Danish	\$1.89 EACH
Whole Fresh Fruit (<i>Apples, Bananas And Oranges</i>)	\$0.89 EACH

AFTERNOON

Otis Spunkmeyer Cookies	\$11.99 PER 2 DOZEN
Gourmet Large Cookies	\$15.39 PER DOZEN
Chocolate Decadent Brownies	\$11.99 PER DOZEN
Rice Krispy Treats	\$11.99 PER DOZEN

BEVERAGES

Tropicana Bottled Juices, 10 oz.	\$1.79 EACH
Bottled Water	\$0.99 EACH
Assorted Canned Soft Drinks	\$0.79 EACH
Tazo Assorted Hot Tea	\$1.29 EACH
Ice Tea (<i>Approximately 10 twelve ounce servings</i>)	\$10.00 PER GALLON
Lemonade and Fruit Punch (<i>Approximately 10 twelve ounce servings</i>)	\$10.00 PER GALLON
Freshly Brewed Starbucks Coffee	\$25.00 PER GALLON
Milk. ½ Pints	\$1.75 EACH



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DELICIOUS Selections



TRIPLE DECKER CLUB

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

\$6.75 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.

\$6.75 PER PERSON

BUFFALO CHICKEN WRAP

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

\$6.75 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.

\$6.75 PER PERSON

SOUTHERN STYLE CHICKEN SALAD CROISSANT

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

\$6.75 PER PERSON

NY STYLE BISTRO PLATTER

A Delicious Assortment of Your Favorite Deli Sandwiches and Wraps Finished with Leaf Lettuce and Fresh Sliced Tomato.

Accompanied by a Variety of Condiments, Pickles Spears, Chips and Fresh Baked Otis Spunkmeyer Cookies.

\$9.95 PER PERSON

Pin-Wheel Platter

A Delicious Assortment of Your Favorite Deli Wraps, Sliced for Snacking! Finished with Leaf Lettuce and Fresh Sliced Tomato. Accompanied with Pickles Spears, Chips and Fresh Baked Otis Spunkmeyer Cookies.

\$9.95 PER PERSON

Each lunch includes Whole Fruit, Chips, Condiments and a Cookie



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ENTRÉE

Salads



Mix and Match up to Three Different Salads! All lunches include a Fresh Baked Otis Spunkmeyer Cooke and Condiments.

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

CAROLINA FIELD GREENS

Field Greens Tossed with Candied Pecans, Dried Cranberries, Blue Cheese Crumbles and Fresh Strawberry Slices. Topped with Grilled Chicken and served with an Assortment of Dressings.

\$9.49 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

BLACK AND BLEU SALAD

Mixed Fresh Greens Tossed with Diced Boar's Head Roasted Beef, Diced Tomatoes, Cucumber and Crumbled Bleu Cheese. Served with Creamy Bleu Cheese Dressing.

\$9.49 PER PERSON



catering **SELECT**

Something Extra in Onsite Dining.

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*

WESTERN BARBECUE

Slow Roasted Pulled Pork, Spicy Cole Slaw, Cheddar and Chive Mashed Potatoes, Southern Green Beans, Biscuits, Banana Pudding
\$12.95 PER PERSON

PACIFIC RIM

General Tso's Chicken, Fried Rice, Asian Vegetable Medley, Eggrolls, Fortune Cookies and Assorted Dessert Squares
\$13.45 PER PERSON

MEXICAN FIESTA

Chicken Enchiladas with Ranchero Sauce, Spanish Rice, Refried Beans, Jalapeno Cheddar Cornbread Muffins. Served with Sour Cream and Salsa. Finished with Homemade Sopapillas with Cinnamon
\$11.49 PER PERSON

JUST LIKE HOME

Sunday Skillet Fried Chicken Served With Mashed Potatoes and Gravy, Collard Greens, Fried Okra, Biscuits and Banana Pudding
\$11.95 PER PERSON

Surf and Turf

Steak Au Poivre (Thin Sliced Peppered Steak Medallions) and Lemon Herb Crusted Tilapia Filets. Served with Wild Rice, Mushroom Ragout, Vegetable, Rolls and Finished with Chef's Choice of Desserts.
\$13.49 PER PERSON



Something Extra in Onsite Dining.

THEMED

Buffets on a Budget



*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*

BUFFET DU JOUR

Daily Culinary Classic's Entrée Served with one Starch, two Vegetables, and Finished with Chef's Choice of Desserts.

\$8.99 PER PERSON

APPITIZER NACHOS

Tri-Colored Tortilla Chips and Mexican Beef Served with a Platter of Shredded Lettuce, Jalapenos, Sour Cream and Salsa

\$3.99 PER PERSON

BAKED POTATO BAR

Choice of Sweet or Idaho Potato Served with Chili, Shredded Cheese, Bacon, Green Onions, Butter and Sour Cream

\$3.99 PER PERSON

PASTA DELIGHT

Chicken Parmesan over Spaghetti Marinara. Side Dishes include Fresh Broccoli, Vegetable Medley, Garlic Bread and Finished with Chef's Choice of Desserts.

\$10.95 PER PERSON

NACHO BAR SUPRIME

Tri-Colored Tortilla Chips, Mexican Beef and Chicken, Fresh Made Queso with a Platter of Shredded Lettuce, Tomatoes, Olives, Jalapenos, Sour Cream, Guacamole and Salsa. Chef Choice of Dessert

\$10.95 PER PERSON



Something Extra in Onsite Dining.

HOT BUFFET

Suggestions



A la Carte Buffets, select one or more from each category. Price listed is per person total.

ENTRÉE \$4.99

Beef Medallions in a Burgundy Wine Demi
Slow Roasted Turkey Breast with Gravy
Honey Coated Spiral Ham
Dry Rub Pork Loin
Chicken Marsala in a Mushroom Wine Sauce
Lemon Herb Roasted Chicken Breast
Southern Fried Chicken

VEGETARIAN \$4.99

Spinach and Cheese Lasagna

ENTRÉE \$5.99

Shrimp Scampi
Oven Roasted Chicken Quarters
Seared Salmon with a Dill Buerre Blanc

VEGETABLES \$0.99 each

Southern Green Beans
Honey Glazed Carrots
Buttered Corn
Squash Sautee
Collard Greens
Steamed Broccoli
Spinach Sautee
Baked Beans
Cabbage

Roasted Asparagus \$1.49

STARCH \$0.99 each

Mashed Potatoes
Scalloped Potatoes
Roasted Potatoes
Wild Rice
Rice Pilaf
Macaroni & Cheese
Mashed Sweet Potatoes



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
Fresh Sliced Seasonal Fruit w/Yogurt Dip	\$3.40
Fresh Vegetable Platter w/Ranch Dip	\$3.40

HOT SELECTIONS

priced per 50 pieces

Chicken Tenders w/Honey Mustard	\$84.00
Buffalo Chicken Wings w/Bleu Cheese	\$84.00
Spring Rolls w/Dipping Sauce	\$95.00
Swedish or BBQ Meat Balls	\$61.50
Stuffed Mushrooms	\$84.00
Assorted Mini Quiche	\$84.00

DIPS AND SPREADS

serves 35-50

Buffalo Chicken Dip	\$85.00
Hot Spinach and Artichoke Dip	\$75.00
Tortilla Chips and Dip	\$ 1.75 PER PERSON
Sun Dried Tomato Hummus w/ Pita Chips	\$55.00



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PIZZA, CAKES & Extras



PIZZA

16" Pie Cut Into 8 Slices

PEPPERONI

Loaded with Pepperoni **\$6.99 EACH**

SAUSAGE

Lots of Italian Sausage **\$6.99 EACH**

MARGARITA

Fresh Tomato and Basil **\$6.99 EACH**

DELUXE

Mushrooms, Onions, Peppers, Black Olives,
Sausage & Pepperoni **\$8.49 EACH**

VEGETARIAN

Garden Fresh Veggies **\$6.99 EACH**

BBQ CHICKEN

BBQ Chicken & Sweet Baby Rays **\$8.49 EACH**

HAWAIIAN

Mushrooms, Onions, Peppers, Black Olives,
Sausage & Pepperoni **\$7.99 EACH**

JUST CHEESE

Garden Fresh Veggies **\$5.99 EACH**

CHEESY BREAD

Served with Marinara Sauce **\$5.99 EACH**

ADDITIONAL TOPINGS

Extra Cheese

Mushrooms

Ham

Pepperoni

Roasted Chicken

\$0.50 EACH TOPPINGS

Pineapple

Bacon

Sausage

Hot Peppers

DESSERT

Birthday Cakes

Chocolate or Yellow

Half Sheet (serves 20 – 40)

\$35.99

Full Sheet (serves 40 – 85)

\$64.99

Cakes & Pies

12 slices each

NY Cheesecake with Strawberry Sauce

\$24.99

Carrot Cake with Cream Cheese Icing

\$19.99

Key Lime Pie

\$19.99

Cookies and Cream

\$19.99

Pecan Pie

\$14.99

Gourmet Cupcakes

\$1.99 ea

Pudding

Serves 12

Banana Pudding

\$12.99




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