



Catering **SELECT**
by **SOUTHERN**

Catering Menu



WELCOME

Welcome to Catering Select by Southern Foodservice Management, where we take pride in presenting our extensive catering menu. We understand that every event is unique, and we offer a diverse selection of delicious food and beverage options that cater to the varying needs of our customers and their guests.

From simple coffee breaks to receptions, luncheons, and celebrations, we provide excellent food and service that exceeds expectations. Our menu is intended to guide you through the planning process, but we are more than happy to accommodate any special requests beyond what is listed.

Our Food Service Director Abbi Buckley is always available to work with you and your organization to personalize and tailor your event to meet your specific needs.

Contact at tsacafe@southernfoodservice.com

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BREAKFAST | BUFFETS

A CONTINENTAL

- House Baked Muffins, Danishes & Croissants
 - Fresh Sliced Seasonal Fruits
- \$12.95 per person

THE CONTINENTAL

- House Baked Muffins, Danishes & Croissants
 - Bagels & Cream Cheese
 - Vanilla Yogurt Parfait, Granola, Mixed Berries
 - Fresh Sliced Seasonal Fruits
 - Rolled Oatmeal Raisins, Berries, Brown Sugar
- \$14.95 per person

QUICHE BREAKFAST

- Overnight Oats
 - Fresh Fruit Salad, Melons, Grapes & Orange
 - Bacon & Swiss Quiche Lorraine
 - Cheddar & Broccoli
 - Spinach, Mushroom, Peppers & Jack Cheese
 - Oatmeal, Raisins, Berries, Brown Sugar
- \$14.95 per person

SOUTHERN BISCUIT BAR

- Fresh Baked Buttery Biscuits
 - Jam's, Nutella & Jellies
 - Whipped Butter & Orange Honey
 - Yogurt, Strawberries & Bananas
 - Virginia Ham & Cheddar Cheese (chilled)
- \$13.95 per person

SAVORY ADD ON + \$5 PER PERSON

- Traditional Country Sausage Gravy
- Scrambled Eggs
- Southern Fried Chicken

SMOKED SALMON & BAGELS

- Fresh Baked Pastries & Muffins, Bagels with Cream Cheese, Fresh Cut Fruit
- \$13.95 per person

ALL BREAKFAST BUFFETS COME WITH FRESHLY BREWED COFFEE AND TEA SELECTION. MENU ITEMS REQUIRE A 10 GUEST MINIMUM PRICING IS PER PERSON UNLESS SPECIFIED

BREAKFAST | BUFFETS

BEING WELL

- Egg White & Vegetable Frittata
 - Hard Boiled Eggs
 - Turkey Sausages
 - Roasted Potatoes with Rosemary
 - Fresh Sliced Seasonal Fruits
 - Oatmeal, Raisins, Berries, Brown Sugar
- \$13.95 per person

HOT BREAKFAST

- House Baked Muffins, Danishes & Croissants
 - Bagels & Cream Cheese
 - Vanilla Yogurt Parfait, Granola, Mixed Berries
 - Fresh Sliced Seasonal Fruits
 - Rolled Oatmeal Raisins, Berries, Brown Sugar
- \$15.95 per person

BREAKFAST SAMMIE'S

Choice of 3 Varieties. Comes with Fresh Seasonal Fruits & Berries

Croque Madame Croissant-Ham, Egg, Swiss Cheese

Croissant| Bacon & Egg Biscuit-Smoked Bacon, Egg, Cheddar, Buttery Biscuit

The Californian-Egg, Tomato, Avocado, Arugula, Cheddar, Telera Roll

Breakfast Burrito-Eggs, Chorizo, Cheddar, Salsa

Home Fries

French Toast, Maple Syrup

Fresh Sliced Seasonal Fruits
\$16.95 per person

ALL BREAKFAST BUFFETS COME WITH FRESHLY BREWED COFFEE AND TEA SELECTION. MENU ITEMS REQUIRE A 10 GUEST MINIMUM PRICING IS PER PERSON UNLESS SPECIFIED

BEVERAGE OPTIONS

BEVERAGE / QUENCH

Juice Orange & Apple Bottled	\$3.5
Assorted Soda's	\$2.5
Sparkling Water	\$2
Bottled Water .5l	\$2
Lemonade / Iced Tea 2L	\$15
Water Tower 5.5L	\$10

BEVERAGE SERVICE

FULL BEVERAGE \$8
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, Assorted Sodas, Still & Sparkling Water

COFFEE SERVICE \$4
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

FULL BEVERAGE REFRESH \$5
Price per every 3 hours



MENU ITEMS REQUIRE A 6 GUEST MINIMUM

PRICING IS PER PERSON UNLESS SPECIFIED

LET'S TAKE A BREAK

AM BREAKS

Build Your Own Parfait 10

Yogurt Seasonal Berries,
Seasonal Dried Fruits Toasted
Almonds, Flaxseed meal,
Granola, Pumkin Seeds
Regular & Decaffeinated
Coffee, Tea Selection, Still &
Sparkling Water

The Virginian 10

Mini Biscuits & Jam's, Apple
Crumb Cake, Apple Cider,
Bags of Mixed Nuts
Regular & Decaffeinated Coffee,
Tea Selection, Still & Sparkling
Water

AM A LA CARTE

Danish	\$3.5 each
Bagel	\$3.5 each
Muffin	\$3.5 each
Scone	\$3.5 each
Croissant	\$3.5 each
Fruit Cup	\$3.5 each
Yogurt Parfait	\$3.5 each

MID AFTERNOON BREAKS

Tortilla Chip Bar 12

Corn Tortillas, Guacamole, Black Bean
& Corn Salsa, Fire Roasted Salsa,
Queso
Assorted Soft Drinks, Still & Sparkling
Water

Vegetables 12

Zucchini, Summer Squash, Baby
Carrots, Broccoli, Red Peppers,
Hummus, Ranch Spinach Dip, Pita
Chips
Assorted Soft Drinks, Still & Sparkling
Water

Artisan Cheese 13

Selection of Domestic, Imported &
Local Cheeses, Dried & Seasonal
Fruits, Crostini & Flatbread Crackers
Assorted Soft Drinks, Still & Sparkling
Water

Hummus Break 10

Traditional & Red Pepper Hummus,
Assorted Crisps & Pita Chips
Assorted Soft Drinks, Still & Sparkling
Water

MENU ITEMS REQUIRE A 6 GUEST MINIMUM

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LUNCH | SALAD | GRAINS & GREENS

Greens & Grains

20

Mixed Greens, Baby Spinach, Tomatoes, Olives, Cucumbers, Carrots, Broccoli, Avocado, Quinoa, Pumpkin Seeds, Peppers, Parmesan & Cheddar Cheeses, Cranberries, Corn Tortilla Strips

Citrus Vinaigrette, Ranch & French Dressings

Cobb Salad

20

Chopped Romaine, Arugula, Tomatoes, Chopped Egg, Red Onion, Avocado, Roasted Corn, Crispy Bacon, Sliced Strawberries, Crumble Blue Cheese & Grated Cheddar Cheeses

Balsamic, Honey-Mustard & Ranch Dressings

Southwest Salad

21

Chopped Romaine, Arugula, Tomatoes, Cucumbers, Green Onion, Avocado, Roasted Corn, Black Beans, Carrots, Cilantro, Parmesan & Grated Cheddar Cheeses, Corn Tortillas

Cilantro Lime, Ranch & Chipotle Ranch

Add (2) Proteins to Any Salad

- Herb Grilled Chicken
- Grilled Sirloin Steak
- Creole Shrimp +\$2
- Grilled Salmon +\$2

AM A LA CARTE

Dressings, Potato Chips, Hand Fruit, Freshly Baked Cookies, Assorted Sodas, Still & Sparkling Water

MENU ITEMS REQUIRE A 10 GUEST MINIMUM

PRICING IS PER PERSON UNLESS SPECIFIED

LUNCH | SANDWICH BOARDS

Chef Sampler (choose 3) 23

Oven Roasted Turkey, Cheddar Cheese, Lettuce, Tomato, Honey – Mustard
 Smoked Ham , Arugula, Swiss Cheese, Brioche Roll
 Chicken Caesar Wrap, Parmesan Cheese, Tomato, Peppercorn Dressing
 Caprese Baguette, Vine Ripe Tomato, Basil, Fresh Mozzarella, Balsamic Drizzle
 Albacore Tuna Salad, Lettuce, Croissant

Executive Deli Platter 22

PROTEINS-Ham, Turkey, Roast Beef, Grilled Chicken, Tuna Salad
 CHEESE-American, Swiss, Provolone, Pepper Jack & Cheddar
 TOPPINGS-Lettuce, Tomatoes, Pickles, Red onion, Banana Peppers
 SPREADS-Mayo, Honey-Mustard, Deli Mustard, Assorted Rolls, Breads & Wraps

Wrap Party Platter (choose 4) 19

- Smoked Ham & Cheddar, Lettuce, Tomato
- Turkey & Swiss, Lettuce, Tomato
- Roast Beef & Provolone, Lettuce, Tomato, Onion
- Southern Crispy Chicken, Honey Mustard, Lettuce, Tomato
- Buffalo Chicken, Lettuce, Tomato, Blue Cheese, Ranch & Buffalo Drizzle
- California Wrap, Turkey, Bacon,, Lettuce, Tomato, Avocado
- Veggie-Hummus, Spinach, Cucumber, Carrot, Tomato, Red pepper Hummus

LUNCH ADDITIONS

Soup of the Day	4.25 p/p
Garden Green Salad	2.50 P/P
Guacamole & Chips	5.25 P/P
Fresh Fruit Platter	4.75 P/P

SANDWICH PLATTERS & SPECILAITY SANDWICHES

Include Garden Salad, Dressing, Potato Chips, Hand Fruit, Freshly Baked Cookies, Assorted Soft Drinks, Still & Sparkling Water

MENU ITEMS REQUIRE A 10 GUESTS MINIMUM

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LUNCH | BISTRO BOXES

BOARS HEAD DELI SANDWICHES OR ENTREE SALAD

CAFÉ DELI SANDWICH

Your choice of Meat:

oven gold roasted turkey, tavern ham, roast beef, albacore tuna salad, roasted vegetable with traditional hummus,

Cheese: provolone, pepper-jack, cheddar or Swiss cheese

Bread Choice: artisan white or wheat, wrap or hoagie.

Lettuce & Tomato

COBB SALAD

Chopped Romaine, Grilled Chicken, Tomatoes, Chopped Egg, Red Onion, Avocado, Roasted Corn, Crispy Bacon, Dressings

CHICKEN CAESAR SALAD

Roasted chicken breast, crisp romaine lettuce and shaved parmesan cheese, tomato, bistro Caesar dressing.

GRILLED CHICKEN CAESAR WRAP

Roasted chicken breast, crisp romaine lettuce and shaved parmesan cheese wrapped into a tortilla with a creamy bistro Caesar dressing.

CLUB SANDWICH

Roasted turkey and crisp bacon layered between two pieces of Artisan wheat bread with lettuce, tomato and swiss cheese.

VEGGIE & HUMMUS WRAP

Spinach, lettuce, tomato, olives, cucumber, roasted peppers, hummus on a spinach wrap..

Includes Potato Chips, Appropriate Condiments, Snack Bar, Freshly Baked Cookies, Bottled Water or Soda

\$14.95 per person

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LUNCH | CUPBOARDS

American BBQ 24

BBQ Beef Brisket, Pulled Chicken, Cole Slaw, Braised Fresh Greens, Grilled Onions, Garden Green Salad, Ranch Dressing, Corn Bread, Honey Butter

La-La-Lasagna 24

Baked Beef Lasagna, Mushroom & Pea Carbonara (vegetarian) Garlic Bread Sticks, Balsamic Roasted Seasonal Vegetables, Antipasti Green Salad, Pesto Dressing

Market Lucheon 24

Roasted Salmon, Grilled Bruschetta Chicken-Balsamic Drizzle, Grilled Seasonal Vegetables Platter, Herb Roasted Fingerling Potato Salad, Mixed Spring Mix, Balsamic Dressing

Mambo Vitaliano 25

Chicken Parmesan, Italian Meatballs with Mozzarella, Pesto Pasta, Marinara, Parmesan Breadsticks, Italian Chopped Salad, Italian Dressing

Asian Fusion 25

Sesame Chicken Tempura, Vegetable Pot Stickers, Grilled Orange-Chili Boneless Chicken Thighs, Stir Fry Veg, Ginger-Cucumber Salad, Teriyaki Sauce, Spicy Mayo, Sweet Chile

Mumbai 25

Chicken Tikka Masala, Saag Paneer, Chana Masala, Roasted Cauliflower, Basmati Rice, Cilantro Chutney, Raita, Dahl Masala, Naan

Taqueria 24

Grilled Adobo Chicken, Beef Barbacoa, Black Beans, Cilantro Rice, Fajita Veggies, Fire Roasted Salsa, Guacamole, Tostado Chips, Pico, Chipotle Creama, Street Corn Salad, Limes, Flour Tortillas, Pickled Onions

CUPBOARDS INCLUDE

FreshFruit, Freshly Baked Cookies, Speciality Dessert Bars, Assorted Sodas, Still & Sparkling Water

MENU ITEMS REQUIRE A 10 GUEST MINIMUM

PRICING IS PER PERSON UNLESS SPECIFIED

LUNCH | PIZZERIA

BBQ Chicken 24

Grilled Chicken, BBQ Sauce, Bacon, Red Onions, Peppers, Mozzarella Cheese, Cheddar Cheese, Cilantro

Meat Trifecta 24

Italian Sausage, Pepperoni, Bacon, Red Sauce, Mozzarella, Parmesan Cheese

Pepperoni 23

Pepperoni, Parmesan, Mozzarella Cheese

Bacon & Spinach 25

Spinach, Bacon, Onions, Alfredo Sauce, Caramelized Onion, Mozzarella, Parmesan Cheese

Garden Fresh Veggie 23

Sesame Chicken Tempura, Vegetable Pot Stickers, Grilled Orange-Chili Boneless Chicken Thighs, Stir Fry Veg, Ginger-Cucumber Salad, Teriyaki Sauce, Spicy Mayo, Sweet Chile

Garlic Knots (dozen) 16

Freshly baked garlic-parmesan knots, with Marinara Sauce

ADD A SALAD

Garden Greens or Caesar Bowl 3.95 per person, appropriate dressings



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LUNCH | INDULGENT DELIGHTS

DESSERT CENTRIC

Seasonal Fruit Cobbler \$2.95 p/p
NY Style Cheese Cake \$3.95 p/p
Cupcake Lollapalooza | \$3.50 p/p
Dessert Shooters \$36 p/doz.

JUST BECAUSE

Fresh Baked Cookies \$24 p/doz.
Lemon Bars \$28 p/doz.
Brownies \$24 p/doz.
Mini Dessert Bars \$28 p/doz.
Kind Bars \$3.5 each
Granola Bars \$2.5 each

CELEBRATE

CAKE FLAVOR-Vanilla, Devil's Food, 50/50, Marble
ICING-White, Chocolate, Butter Creme White, Butter Crème Chocolate, Cream Cheese
FILLING-Strawberry, Lemon, Cherry, Whipped Chocolate, Chocolate, Vanilla, Bavarian Crème
DECORATION-Balloons, Balloons & Confetti, Flowers
CHOOSE-Message, Lettering and Letter Color
SIZES-Full, Half, Quarter
Market Price on All Custom Cakes

SNACKS

M&M'S 8.00 p/pound
Trail MIX 7.50 p/pound
Pretzels- 3.00 each
Chips-All Flavors 1.75 each



MENU ITEMS REQUIRE A 10 GUEST MINIMUM

PRICING IS PER PERSON UNLESS SPECIFIED

ORDERING & 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 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 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.

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.