



C A T E

R I N G



AT **USC UPSTATE**



Our Menu



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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

Welcome to USC Upstate Catering Services. Our Catering Director will work in close partnership with you to customize your program, providing the highest level of food quality and service to assure the success of your event.



Our Philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.



Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Director at 864-503-5114 or email us at cateringmanager@uscupstate.edu.

We look forward to serving you.





A GREAT START

SUNRISE BREAKFASTS *Cold Selections*

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffees and iced water. Hot tea, milk, and juice selections can be added to any menu. Breakfast menu options are available from 7:00 am to 10:00 am. *Add freshly cut seasonal fruit to any breakfast for \$1.00 more per guest.

EARLY RISER

\$6.50 PER GUEST

An assorted pastry basket (you pick two: mini Danish, donuts, mini muffins, scones, tea breads, biscuits, or cinnamon rolls) with butter and assorted jams/jellies, freshly brewed coffees, orange juice, and iced water.

EYE OPENER

\$7.25 PER GUEST

An assorted pastry basket (you pick two: mini Danish, donuts, mini muffins, scones, tea breads, biscuits, or cinnamon rolls) with butter and assorted jams/jellies, freshly brewed coffees, iced water, a bottled juice assortment of orange, apple, ruby red grapefruit, and cranberry and an assortment of fresh seasonal sliced fruit.

MORNING GLORY

\$7.25 PER GUEST

An assortment of muffins or scones with accompaniments of fruit yogurt with granola and an assortment of fresh seasonal sliced fruit. Hot coffees and iced water.

NEW YORK, NEW YORK

\$4.25 PER GUEST

Assorted bagels, cream cheese, butter, and jams. Hot coffees, assorted hot teas, or assorted bottled juices. (Choose 2).

YOGURT PARFAIT BAR

\$4.75 PER GUEST

Low-fat vanilla and fruit yogurts with your choice of two (2) fruit toppings, granola, your choice of one (1) cereal, toasted almond slices, sun-dried fruit, and toasted coconut.

BAKERY A LA CARTE, SOLD BY THE DOZEN

- Assorted bagels with condiments
- Assorted donuts
- Mini croissants/pastries/muffins
- Assorted scones/tea breads/pound cake
- Biscuits/biscotti/assorted muffins

Please ask your catering director for pricing.

B R E A K F A S T



A GREAT START

SUNRISE BREAKFASTS *Hot Selections*

Buffets require a minimum of 15 guests. Breakfast menu options are available from 7:00 am to 10:00 am.

HOT BUFFET SELECTIONS

SUNRISE STARTER

\$7.25 PER GUEST

- Fluffy Scrambled Eggs
- Crispy Bacon Strips OR Sausage Patties OR Sausage Links
- Hashed Browned Potatoes OR Grits
- Fresh Biscuits with Butter/Jams
- Orange Juice and Freshly Brewed Coffees, and Iced Water

SPARTAN BREAKFAST

\$11.25 PER GUEST

- Fluffy Scrambled Eggs
- Crispy Bacon Strips AND Sausage Patties or Links
- Hashed Browned Potatoes AND Grits
- Biscuits with Country Gravy, Butter, and Jams
- Assorted Mini Pastries
- Seasonal Fresh Fruit
- Orange Juice, Freshly Brewed Coffees, Iced Water

SOUTHERN COMFORT

GRITS/OATMEAL BAR

\$4.25 PER GUEST

Slow-cooked stone-ground grits and steel-cut oats served with bacon, cinnamon-brown sugar, raisins, shredded cheeses, scallions, and flavored butters.

MORNING SANDWICH BUFFET

\$8.50 PER GUEST

Freshly baked biscuits, toasted English muffins or buttery croissants (you choose two) filled with ham, bacon, or sausage (you choose two), scrambled or fried eggs and sliced cheese. Freshly cut fruit, coffees, and orange juice.

Omelet stations offer an assortment of vegetables, meats, and cheeses enveloped by fluffy golden eggs.

\$4.00

* For your early morning meeting that needs a place of privacy that also offers a wide selection of breakfast items, we offer the use of our Spartan Club Room. Enjoy all you can eat hot breakfast from 7:00 am to 9:00 am for just \$4.00 per guest. Space is limited to 50 guests.

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES:

Limited time for lunch? Need an easy lunch to go? Our specialty express menu options can be prepared to suit your event. We package these to go with you, including all necessary paper goods and condiments. Party packs serve 10 guests each and are available for pickup only at the Dining Services Main Office. Express orders do not include delivery, setup, cleanup, or linens.

PIZZA PARTY

\$35.00

5 one-topping or cheese pizzas with bottled water or assorted soft drinks. Add toppings for an additional \$.75 per pizza

TURKEY CLUB CROISSANT

\$65.00

Sliced turkey on a croissant with provolone cheese, crispy bacon, lettuce, and tomato. Chips, bottled water or soft drinks, and assorted cookies.

DELI BAR

\$59.50

A deli tray featuring ham, turkey, and roast beef, Swiss and American sliced cheeses, shredded lettuce, tomatoes, sliced red onion, pickle spears, white and wheat breads. Bottled water or assorted soft drinks.

CHEF SALAD

\$62.50

Lettuce, tomatoes, cucumbers, sliced ham and turkey, hard boiled eggs, seasoned croutons, and shredded cheese. Assorted freshly baked cookies, and bottled water or assorted soft drinks.

PLEASE INDICATE YOUR CHOICE OF DRESSINGS

(Ranch/Fat Free Ranch, Italian/Lite Italian, Blue Cheese, Honey Mustard, Country French, Caesar, 1000 Island, Balsamic Vinaigrette)

WE PROUDLY OFFER PEPSI/FRITO LAY PRODUCTS. ALL SOFT DRINKS AND CHIPS WILL COME AS AN ASSORTMENT UNLESS OTHERWISE REQUESTED.

CHICKEN SALAD

\$62.50

Creamy chicken salad with toasted almonds on a soft croissant, pasta salad, pickle spears, assorted freshly baked cookies, bottled water or assorted soft drinks.

EXPRESS LUNCHES



LUNCH TIME

BOXED LUNCHES:

Need a simple yet satisfying lunch to go? Our business boxed lunch menu options can be prepared for pickup or delivery. All boxes include all necessary paper goods and condiments. Business boxes come with your choice of sandwich and side salad, a pickle spear, bag of chips, and a freshly baked supreme chocolate chunk cookies. Choose from iced tea and lemonade or assorted soft drinks and bottled waters. **ALL BOXES \$7.75 PER GUEST**

DELI SANDWICHES

Ham, turkey, or roast beef with choice of cheese, lettuce and tomato, and your choice of either deli white or wheat breads, sub rolls, or one of our 5 wrap flavors (white, whole wheat, sun dried tomato basil, spinach, or garlic herb).

TURKEY CLUB CROISSANT

Sliced turkey on a croissant with provolone cheese, crispy bacon, lettuce, and tomato.

CHEF SALAD

Lettuce, tomatoes, cucumbers, sliced ham and turkey, hard boiled eggs, seasoned croutons, and shredded cheese. This salad takes the place of a sandwich and side salad. PLEASE CHOOSE (Ranch/Fat Free Ranch, Italian/Lite Italian, Blue Cheese, Honey Mustard, Country French, Caesar, 1000 Island, Balsamic Vinaigrette)

GRILLED CHICKEN CLUB

Marinated and grilled boneless chicken breast with provolone cheese, lettuce, tomato, and bacon on a Kaiser roll with honey mustard

WE PROUDLY OFFER PEPSI/FRITO LAY PRODUCTS. ALL SOFT DRINKS AND CHIPS WILL COME AS AN ASSORTMENT UNLESS OTHERWISE REQUESTED.

TURKEY BACON SWISS WRAP

Juicy sliced turkey breast with Swiss cheese, crispy bacon, lettuce and tomato on a white or whole wheat wrap with ranch spread

LOADED GARDEN SALAD

Green salad topped with cucumbers, tomatoes, black olives, shredded cheeses, carrots, green bell pepper, seasoned croutons and served with pita triangles and your choice of dressing.

CHICKEN SALAD

Creamy chicken salad with toasted almonds on a soft croissant.

BOXED LUNCHES



LUNCHEON SALADS

LUNCHEON SALADS:

Limited time for a luncheon? Our signature specialty salads can be prepared to suit your event. They can be pre-set along with beverages and dessert to keep your program on time. If you're planning a more formal luncheon, let us serve you in style. All luncheon salads include a dinner roll and butter, cookies or a brownie, sweet tea and water.

CHEF SALAD \$7.00 PER GUEST

A bed of mixed greens with julienne ham and turkey, cheddar cheese, hard boiled egg and honey mustard dressing.

TRI-SALAD COMBO \$7.25 PER GUEST

A special mixture of fresh greens topped with a choice of three salads; chicken salad, egg salad, tuna salad or ham salad.

COBB SALAD \$7.25 PER GUEST

A bed of mixed greens with grilled chicken breast, avocado, egg, bacon, tomato, and crumbled blue cheese served with blue cheese dressing.

BIG TACO SALAD \$8.00 PER GUEST

A crisp tortilla shell filled with spicy chicken, seasoned ground beef or refried beans. All are topped with shredded lettuce, diced tomatoes, sliced olives, shredded cheddar cheese, guacamole, sour cream and salsa.

CAESAR SALAD \$7.00 PER GUEST

Fresh cut Romaine lettuce with shredded parmesan cheese, focaccia croutons and Caesar dressing.

- Add grilled balsamic chicken breast \$1.00
- Add beef strips or sautéed shrimp \$2.50

VEGETARIAN HUMMUS PLATE \$6.25 PER GUEST

A traditional hummus served with black olives, carrot and celery sticks and pita wedges.

THAI BEEF AND NOODLE JAZZ SALAD \$8.50 PER GUEST

Lime marinated beef tossed with Lo Mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with a Thai dressing.

BIG GREEK SALAD \$8.50 PER GUEST

Crisp Romaine greens with tabbouleh, roasted red pepper, crumbled feta cheese and falafel in a grilled flatbread bowl.

LUNCHEON SALADS



LUNCHEON SELECTIONS

SANDWICH OPTIONS

Need a casual lunch with variety? Try our easy yet satisfying sandwiches.

ALL AMERICAN SANDWICH BUFFET

\$8.95 PER GUEST

Please choose three (3) of the following:

Assorted Deli Sandwiches, Turkey Club Croissants, Grilled Chicken Clubs, Turkey Bacon Swiss wraps, Chicken or Tuna Salad wraps.

Includes Iced Tea, Assorted Chips, Pickle Spears, Side Salad and Condiments.

GOURMET SANDWICH BUFFET

\$12.95 PER GUEST

Please choose three (3) of the following:

Grilled Tuscan Chicken on Focaccia, Balsamic Grilled Flank Steak Baguette, Pesto Chicken Salad Ciabatta, Greek Salad wrap, Black Forest Ham and Smoked Gouda on Marble Rye, Roast Turkey Breast and Basil Cream Cheese on Ciabatta.

Includes Iced Tea, Assorted Chips, Pickle Spears, Side Salad and Condiments.

GOURMET PICNIC BASKETS

\$19.95 PER ORDER

Packed for groups of 5 in an all-in-one basket for easy pickup and go...

YOU CAN CHOOSE FROM AN ASSORTMENT OF:

SILVER DOLLAR SANDWICHES

Turkey & Swiss
Roast Beef & Cheddar
Fresh Mozzarella, Tomato & Basil
Ham & Honey Mustard

MINI WRAPS

Grilled Chicken Caesar
Turkey Bacon Swiss
Greek Salad
Tuna or Chicken Salad

Sides and drinks can be added for basket.
Please inquire for options.

SANDWICHES AND MORE



B O U N T I F U L B U F F E T S

LUNCH AND DINNER BUFFETS:

Lunch buffets are available from 11:00 a.m. - 2:00 p.m.

Groups of less than 30 will be priced differently from prices shown.

All lunch buffets are served with your choice of salad, one starch, two vegetables, bread with butter, dessert, 2 beverages and iced water.

Dinner buffets are served between 4:00 p.m. - 9:00 p.m.

Groups of less than 50 will be priced differently from prices shown.

All dinner buffets are served with your choice of salad, two starches, two vegetables, bread with butter, dessert, 2 beverages and iced water.

LUNCH PRICES

(PER GUEST):

One Entrée	\$13.65
Two Entrées	\$14.75
Three Entrées	\$16.25

DINNER PRICES

(PER GUEST):

One Entrée.....	\$16.75
Two Entrées.....	\$20.00
Three Entrées	\$22.50

SALADS

Tossed Garden, Mixed Greens, Potato, Pasta, Marinated Cucumbers and Tomatoes, Fruit, Caesar

ENTREES

Rotisserie Glazed Chicken, Marinated Grilled Chicken Breast with Choice of Sauce (BBQ, Fresh Lemon Pepper, or Herb Cream), Chicken Pot Pie, Roast Turkey Breast with Dressing and Gravy, Country Fried Steak, Roast Beef au Jus, Beef Tips With Gravy, Baked Ham, Baked White Fish with Lemon, Stuffed Shells, Manicotti, Roast Pork Loin with Apples, Lasagna

STARCHES

Whipped Potatoes, Potatoes au Gratin, Sweet Potato Soufflé, Oven Roasted New Potatoes, Rice and Gravy, Rice Pilaf, Wild Rice Blend, Macaroni and Cheese

VEGETABLES

Seasoned Turnip or Collard Greens, Steamed or Fried Yellow Squash, Steamed or Fresh Lemon Pepper Broccoli, Green Beans Amandine, Buttered Carrots, Cauliflower au Gratin, Sautéed Vegetable Medley, Garden Peas with Pearl Onions, Italian Blend Vegetables, Baked Beans, Whole Kernel Corn, Stir-Fry Vegetables, Zucchini or Okra with Tomatoes

DESSERTS

Banana Pudding, Bread Pudding, Sheet Cake Squares, Apple or Peach Cobbler, Brownies, Hot Fudge Cake, Cheesecake Squares, Cherry Crisp, Cookies or Lemon Bars, Assorted Pies

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS: (15 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience.

All are available at lunch or in the evening. All are served with tea or lemonade and water.

SALAD BAR \$9.25 PER GUEST

Your choice of baked or mashed russet potatoes, bean chili, shredded cheddar cheese, gravy, crumbled bacon, sour cream, chives, steamed broccoli and sautéed onions.

(This station may require an attendant. Ask about our Sweet Potato Bar option.)

SPARTAN BBQ \$11.25 PER GUEST

BBQ Pulled Pork with Choice of Three Sauces, Baked Beans or Corn on the Cob, Macaroni and Cheese, Cole Slaw, Creamy Potato Salad, and Banana Pudding

BACKYARD BASH \$9.95 PER GUEST

Hamburgers and Hot Dogs with Trimmings, Choice of onside, Potato Chips, and Assorted Cookies and Brownies. (Please ask about having this meal prepared outdoors. An attendant will be required.)

MAC AND CHEESE BAR \$5.25 PER GUEST

Creamy Macaroni and Cheese with Assorted Shredded Cheeses, Crumbled Bacon, Scallions, Diced Fresh Tomatoes and Toasted Herbed Bread Crumbs.

GREEK DELIGHTS \$12.95 PER GUEST

Antipasto Platter, Athena Chicken Breast, Mediterranean Roasted Potatoes, Sun-Dried Tomato and Roasted Garlic Hummus with Pita Triangles, and Baklava.

ROMA ITALIANO \$12.95 PER GUEST

Antipasto Salad with Italian Dressing, Vegetarian Baked Ziti and Fettuccini Alfredo with Chicken, Garlic Bread, and Cannolis.

FIESTA DEL SOL \$11.50 PER GUEST

Beef & Chicken Tacos (hard and soft shells), Mexi rice, Refried Beans, Southwestern Black Bean and Corn Salad, Chips and Salsa, and Churros



CULINARY CLASSICS

For a dinner event that requires a more formal atmosphere, we suggest a served meal. Each menu item includes a choice of salad with dressing, choice of two accompaniments, freshly baked rolls with butter, freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and choice of dessert. Luncheon portions and prices of these items are also available from 11:00 am to 2:00 pm.

CHICKEN PICCATA \$16.50 PER GUEST
Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

STUFFED CHICKEN BREAST \$17.50 PER GUEST
Boneless breast of chicken prepared in one of three delicious ways:
Cordon Bleu - rolled with ham and Swiss cheese and served with a light Dijon cream sauce
Kiev - stuffed with a garlic herb butter
Florentine - rolled with spinach, sun-dried tomatoes, herbs and cheese and served with an herb cream sauce

GRILLED CHICKEN BREAST WITH SAUCE \$16.50 PER GUEST
Boneless breast of chicken seasoned and grilled to stay tender and juicy and served with your choice of sauce: White Wine Mushroom, Herb Cream, Honey Dijon Cream, BBQ, Fresh Fruit Salsa

STUFFED PORK LOIN \$16.50 PER GUEST
Boneless loin of pork stuffed with apple and sausage and roasted until golden. Served with a natural pan jus lie.

PORK TENDERLOIN \$18.50 PER GUEST
Sliced tenderloin of pork dressed with a savory Dijon sauce

FILET MIGNON MARKET PRICE
5 oz. grilled beef tenderloin filet with your choice of sauce

ROAST TOP ROUND \$17.50 PER GUEST
Sliced roast top sirloin of beef carved and served with au jus

PRIME RIB \$23.50 PER GUEST
A 10 oz. cut of slow roasted prime rib served with au jus and creamy horseradish sauce

STEAK AU POIVRE \$17.95 PER GUEST
Tenderloin medallions served with a classic brandy-green peppercorn sauce on toast points

VEAL PICCATA \$19.50 PER GUEST
A classic! Scallopini of veal sautéed and flavored with lemons and capers

CLASSIC VEAL CHOP \$21.00 PER GUEST
Char-broiled veal chop served on a bed of spinach with garlic and caramelized onions

P L A T E D D I N N E R S



CULINARY CLASSICS

SHRIMP SCAMPI \$17.95 PER GUEST
Shrimp sautéed with fresh herbs and garlic served over basil orzo

BROILED SALMON WITH DILL BUTTER \$16.95 PER GUEST
Salmon filet broiled to perfection and served with lemon-dill compound butter

AHI TUNA MARKET PRICE
Ahi tuna grilled and served with a caponata relish

MARYLAND CRAB CAKES \$16.95 PER GUEST
Two mouthwatering Maryland lump crab cakes served with a citrus beurre blanc

CARIBBEAN TILAPIA MARKET PRICE
Baked tilapia filet crusted with coconut, toasted macadamia nuts and Caribbean seasonings

GARLIC ORANGE CHILI SHRIMP \$17.95 PER GUEST
Shrimp stir-fried with Asian vegetables, ginger, garlic and green onions in garlic orange sauce

ROASTED VEGETABLE NAPOLEON \$14.95 PER GUEST
Vegan Napoleon with portobello mushroom, eggplant, peppers, zucchini and yellow squash

EGGPLANT ROULADE \$15.25 PER GUEST
Eggplant rolled and stuffed with wild mushrooms and tofu, with roasted plum tomato sauce and polenta

CHEVRE, ORZO AND BASIL STUFFED PORTOBELLO \$13.25 PER GUEST
Portobello mushroom caps stuffed with Chevre cheese, tri-colored orzo and fresh basil

RAVIOLI PORCINI MOREL \$16.25 PER GUEST
Ravioli stuffed with porcini and morels in a light plum tomato sauce

VEGETARIAN LASAGNA \$14.95 PER GUEST
Lasagna noodles layered with fresh ricotta, mozzarella, and Parmigiana cheeses, zucchini, spinach, and yellow bell peppers and topped with a zesty marinara sauce

PLATED DINNERS



RECEPTION PACKAGES

We've put together three menus in order to make planning a reception as simple as possible while still offering choices to customize the menu to your liking. All reception packages will require a fee for one attendant. Other attendants may be added as necessary.

BRONZE

\$16.75 PER GUEST, 100 GUEST MINIMUM

CARVING STATION

Served with assorted breads and condiments for sandwiches

Choose 1 Protein: Glazed Ham, Top Round of Beef, or Slow Roasted Turkey Breast

FRESH FRUIT, VEGETABLE, AND CHEESE DISPLAY

Seasonal fruits and vegetables displayed beautifully with accompanying sauces and a trio of domestic cheeses with assorted crackers

CHOCOLATE FONDUE

Served with fresh strawberries and pineapple, marshmallows, and sugar cookies

Choose from Dark, Milk, or White Chocolates

HOT HORS D' OEUVRES

Please see our hors d' oeuvres page for a list of choices

Choose 2 Items

BEVERAGES

Punch, Coffees, Hot Tea or Cider or Cocoa, Assorted Pepsi Products

Choose 2 Items

HORS D' OEUVRES RECEPTIONS



RECEPTION PACKAGES

SILVER

\$19.00 PER GUEST, 100 GUEST MINIMUM

CARVING STATION

Served with assorted breads and condiments for sandwiches

Choose 1 Protein: Glazed Ham, Top Round of Beef, or Slow Roasted Turkey Breast

FRESH FRUIT, VEGETABLE, AND CHEESE DISPLAY

Seasonal fruits and vegetables displayed beautifully with accompanying sauces and a trio of domestic cheeses with assorted crackers

CHOCOLATE FONDUE

Served with fresh strawberries and pineapple, marshmallows, and sugar cookies

Choose from Dark, Milk, or White Chocolates

HOT HORS D' OEUVRES

Please see our hors d' oeuvres page for a list of choices

Choose 4 Items

BEVERAGES

Punch, Coffees, Hot Tea or Cider or Cocoa, Assorted Pepsi Products

Choose 2 Items

HORS D' OEUVRES RECEPTIONS



RECEPTION PACKAGES

GOLD

\$24.75 PER GUEST, 100 GUEST MINIMUM

CARVING STATION

Served with assorted breads and condiments for sandwiches

Choose 2 Proteins: Glazed Ham, Top Round of Beef, or Slow Roasted Turkey Breast

FRESH FRUIT, VEGETABLE, AND CHEESE DISPLAY

*Seasonal fruits and vegetables displayed beautifully with accompanying sauces
a trio of domestic cheeses with assorted crackers*

CHOCOLATE FONDUE

*Served with fresh strawberries and pineapple, marshmallows, and sugar cookies
Choose from Dark, Milk, or White Chocolates*

HOT HORS D' OEUVRES

*Please see our hors d' oeuvres page for a list of choices
Choose 5 Items*

BEVERAGES

*Punch, Coffees, Hot Tea or Cider or Cocoa, Assorted Pepsi Products
Choose 2 Items*

HORS D' OEUVRES RECEPTIONS



H O R S D ' O E U V R E S

PRICED BY 100 PIECES UNLESS OTHERWISE STATED

The following hors d'oeuvres can be served passed on trays or set up as parts of stationary buffets depending on the style of your event.

HOT

• Spanikopita	\$175
• Pineapple Chicken Rumaki	\$150
• Fried or broiled chicken tenders with honey mustard	\$185
• Crab stuffed mushrooms	\$175
• Mini ham biscuits	\$62.50
• Sausage bites with champagne mustard	\$75
• Eggrolls with plum sauce	\$145
• Shrimp or vegetable spring rolls with Thai sweet chili sauce	\$150
• Sausage stuffed mushrooms	\$95
• Bacon wrapped sea scallops	\$225
• Meatballs (BBQ, Italian, Sweet and Sour, or Swedish)	\$67
• Oysters Rockefeller	MARKET PRICE
• Mini crab cakes with Creole Remoulade	\$175
• Chicken & mushroom quesadillas	\$150
• Roasted vegetable quesadillas	\$125
• Smoked chicken quesadillas	\$165
• Potato latkes	\$65
• Honey ginger chicken satay	\$150
• Petite assorted quiche	\$175
• Sweet and spicy beef satay	\$175
• Beef or vegetable empanadas	\$150

COLD

• Assorted sushi rolls	\$175
• Shrimp cocktail	MARKET PRICE
• Crab claw cocktail	MARKET PRICE
• Prosciutto wrapped melon	\$150
• Skewered fruit with yogurt dip	\$175
• Tomato, fresh mozzarella and basil crostini	\$150
• Endive with blue cheese and walnuts or herbed Chevre	\$150
• Assorted finger sandwiches (pimento cheese, chicken salad, egg salad, tuna salad, ham salad, pineapple cream cheese, cucumber dill, lemon caper smoked salmon)	\$67
• Assorted canapés	\$150
• Mini chicken salad cream puffs	\$150
• Goi Cuon (Vietnamese Summer Rolls with Shrimp)	\$175
• Mini Caesar salads in parmesan baskets	\$95



GOURMET DIPS/TRAYS AND DISPLAYS/ACTION STATIONS

ASSORTED DIPS

EACH ORDER SERVES 50

All dips served with pita triangles, baguette rounds, potato or tri-color tortilla chips

- Spinach and artichoke dip \$87.50
- French onion dip \$25.00
- Garden vegetable dip \$25.00
- Ranch dip \$25.00
- Crab dip \$87.50
- Shrimp dip \$87.50
- Seven layer dip \$45.00
- Salsa, Guacamole, or Hummus \$45.00

TRAYS AND DISPLAYS

Displays are priced per guest.

Please ask for pricing by the tray.

- Crudités and dip \$2.75 PER GUEST
- Domestic cheeses (3) and crackers \$3.00 PER GUEST
- Imported/specialty cheeses (3) And gourmet crackers \$4.50 PER GUEST
- Fresh seasonal fruit and cheese \$3.25 PER GUEST
- Fresh seasonal fruit \$2.75 PER GUEST
- Sliced deli meats and domestic cheeses (3 each) \$4.25 PER GUEST
- Lettuce/tomato/onion/pickles \$1.25 PER GUEST
- Antipasto \$4.50 PER GUEST

ACTION STATIONS, PRICED PER GUEST

Carving stations are accompanied by an assortment of miniature rolls, condiments and sauces. A carver's fee of \$35 is required.

- Roast turkey with cranberry relish \$4.00
- Mustard and apricot glazed ham \$4.00
- Roast pork loin \$6.00
- Roast top round of beef with au jus \$4.00
- Roast tenderloin of beef \$9.00

The following stations may require two attendants:

- Pasta stations offer two shapes of pasta, two sauces of your choice, a steamed vegetable assortment, and freshly grated or crumbled cheese. \$3.00
- Add seasoned grilled chicken strips \$3.50

Stir Fry stations offer an assortment of fresh vegetables, rice or noodles, and assorted sauces.

- Add seasoned grilled chicken strips \$4.50
- Add shrimp or scallops \$6.00

SIZZLING SALAD STATIONS

Crisp, cool greens and assorted seasonal toppings with grilled flatbread and choice of dressings.

PROTEINS:

- Seasonal chicken breast \$4.00
- Thai marinated pork loin \$6.00
- Teriyaki beef \$7.00
- Citrus shrimp or scallops \$9.00

GOURMET DIPS
TRAYS AND DISPLAYS
ACTION STATIONS



FINISHING TOUCHES

DESSERT BARS, BY THE DOZEN

- Fudge Brownies (with or without nuts), Marble Brownies, Lemon Bars, Giant Marshmallow Crispy Treats **\$9.99**

- S'mores Bars, Oreo Dream Bars, Million Dollar Bars, Carrot Cake Bars, Pecan Meltaways, Petit Fours, Caramel Apple Grannies, Brownie Bash Bars, Praline Crunch Bars, Apple Cranberry Cobbler Bars **\$14.95**

COOKIES, BY THE DOZEN

- Chocolate Chip, Oatmeal Raisin, Peanut Butter, Double Chocolate Chunk, Sugar, M&M Carnival **\$9.99**

- Assorted Biscotti, Macaroons, Chocolate Dipped Cookies, Specialty Cookies **\$12.95**

SPECIALTY SNACK BREAKS

SWEET SUCCESS **\$5.00 PER GUEST**
Assorted freshly baked cookies, cake squares, or dessert bars (choose 2), hot coffees or iced tea and iced water.

WHERE'S THE MOVIE? **\$3.50 PER GUEST**
A variety of flavored popcorn, soft pretzels with assorted mustards, and soft drinks or lemonade.

Whole cakes and pies can be created for your event needs. Please ask about our signature desserts and let us prepare an event-ready sweet creation for your next birthday or retirement party, etc.

ICE CREAM SUNDAE BAR,
25 GUEST MINIMUM **\$5.00 PER GUEST**
Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

- Chocolate
- Hot fudge
- Butterscotch
- Strawberry
- Caramel

Select 3 from the following toppings:

- Peanuts
- Sprinkles
- Crushed Oreos
- Maraschino Cherries or Pineapple
- Granola
- Whipped topping
- Butter Finger pieces
- M & M's

SNACKS

- Potato chips **\$8.00/lb.**
- Pretzels **\$8.00/lb.**
- Mixed nuts **\$12.00/lb.**
- Granola bars (chewy or crunchy) **\$.85 each**
- Candy bars **\$1.00 each**
- Soft pretzels with mustard **\$1.50 each**
- Baked Cheddar Snack Mix **\$.75 ea/\$8.00/lb.**



BEVERAGES

HOT, SOLD BY THE GALLON:

*note: with paper service, one liter of coffee will provide 7 servings; with china service, one liter will provide 14 servings; one gallon of coffee will yield 10 servings with paper and 20 servings with china

- Freshly brewed regular or decaffeinated coffees with flavored creamers and half and half
\$8.50/liter
\$25.00/3 gallons
- Hot water with assorted teas \$8.50/liter
- Spiced Apple Cider \$12.00/gallon
- Hot cocoa (seasonal) \$12.00/gallon

PLEASE ASK ABOUT HAVING YOUR HOT BEVERAGES SERVED AS A BAR

COLD

- Assorted Pepsi (12 oz cans) \$1.25 ea
- Aquafina (20 oz) \$1.50 ea
- Assorted Tropicana Juices
(10 oz choose from orange, ruby red grapefruit, apple, and cranberry) \$1.00 ea
- Orange or Apple Juice \$35.00/3 gallons
- Perrier (11 oz bottles) \$1.75 ea

PUNCHES, SOLD BY THE GALLON:

16 SERVINGS PER GALLON

- Lemonade or Iced Tea \$6.00/gallon
- Assorted Fruit Punches \$12.00/gallon
- Cappuccino Ice Cream \$16.00/gallon



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date is only tentative, please make arrangements with the Catering Department so that we can at least get you on our records. You may contact the Catering Department at 864-503-5114 or email us at cateringmanager@uscupstate.edu.



Catering arrangements and menu selections should be confirmed at least:

- 10 days in advance for groups under 100
- 3 weeks in advance for group of 100 people or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs, and eliminate any late charges to you. *A minimum guest count guarantee is required no less than 5 business days before your event date.*



After we have finalized all the details of your special event, you will receive a Service Order that you will also need to confirm with a signature no less than 5 business days before your event. Please carefully review all information on this event order form for accuracy and completeness before signing. Make any necessary changes in pen, sign, and return via fax to 864-503-5119.





Planning Your Special Event

Changes, Guarantees and Cancellations

All cancellations and/or changes referring to the menu, count and event arrangements must be confirmed by noon, 48 business hours prior to the event time. Any event that is not cancelled within this time frame will result in 50% due as contracted on the event form. If you do not contact us with a minimum final count at least 5 business days prior to the event, we will prepare for the estimated number and charge accordingly.



Payment

All catered functions must have a secured payment before they occur. A University Account # must be submitted prior to service. Checks and cash are valid payment methods as well. Non-University related groups are required to pay for an event in full by 3:00 pm on the day before the event. All groups are subject to a 10% service charge (with exception to pickup orders) and 6% SC sales tax for all food and beverage events. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. All checks must be made out to USC Upstate, and payments are accepted by the Special Events department.





Planning Your Special Event

Late Charges

If you contact the catering office less than 48 business hours in advance and we are able to book your event, a surcharge of \$10.00, or 10% over the original selling price, whichever is greater, will apply. This surcharge is necessary due to the additional cost of planning for last minute events.



Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement cost (with exception of staff-related equipment losses).

Floral and Gift Charges

We will be happy to order, receive and handle specific floral, gift baskets, and/or decorative requests that are determined in accordance with your specific needs. Accompanying charges will be applied.



Food Safety

Due to health regulations, it is the policy of Sodexo Dining Services that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.





Planning Your Special Event

Linens

As a standard, we provide ivory table cloths and black table skirting for all food and beverage tables. Linen for guest tables are only included with full service plated or buffet meals. Linens for guest tables at receptions, continental breakfast, breaks, and boxed lunches can be provided at an additional charge. The same applies to registration tables, nametag tables, head tables, and any additional tables that will not be directly used for food and beverage set up.



Linen Charges

85" square for round tables - \$3.00 per table

52" square as an overlay - \$5.00 per table

114" rectangle for 6' and 8' banquet tables - \$4.00 per table

Cloth & Skirt with clips - \$6.00 per set (some setups may require multiple cloths)

Napkins (colors other than ivory) - \$.50 each



Other linen colors, depending on availability, may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables for an additional cost, please set up an appointment to view the linens.





Planning Your Special Event

Flatware/Glassware/Plates

Quality plastic and paper products or china are included with all events at no additional cost.

Please consider the additional setup and breakdown times needed to accommodate requests for china.



Attendants

Attendants are included for all served/buffet breakfast, lunch and dinner entree meals and receptions for the first 4 hours of service.

Alcohol Policy

Please inquire about the University's complete alcohol policy and ask for a schedule of current bartender/corkage fees.





USC Upstate Bartender and Alcohol Corkage Fees Effective 8-1-2009

Bartender(s)

\$25 for the first hour and \$15 for each hour thereafter

** note **

The University requires that all bars are closed no less than one hour prior to the end of an event or at 12:00 am, midnight, whichever occurs first.

Sodexo recommends one (1) bartender for every 75 guests; two (2) bartenders will be required for full-service bars (beer, wine, and mixed drinks being served).



Corkage Fees

Wine:

\$5.00 for 750 mL bottles

\$10.00 for 1.5 L bottles or boxes



Beer:

\$10.00 per case of 12 oz. cans or bottles (24 per case)

\$35.00 per keg



Liquor:

\$7.50 for 750 mL bottles

\$15.00 for 1.5 L bottles or larger

PLEASE NOTE: Bartender and corkage fees will be calculated upon the completion of your event. These charges will appear on your final invoice. Corkage fees are calculated on opened containers only. USC Upstate requires a signed alcohol request form, and all beverages must be served by USC Upstate personnel. Proper ID may be required. USC Upstate reserves the right to change the terms of contracted bar service at its sole discretion when in the best interest of the university.

