

SOUTHERN

Catering Menu

Something Extra in Onsite Dining

A top-down view of various spices and herbs arranged on a dark, textured surface. The items include several bay leaves in a small white bowl, a large bowl of bright orange paprika, a bowl of yellow turmeric powder with two cinnamon sticks, a bowl of brown cumin powder, a bowl of mixed spices, a whole red chili pepper, fresh green cilantro leaves, and several garlic bulbs and individual cloves scattered around.

WELCOME

Thank you for choosing Catering by Southern Foodservice Management! Recognizing the uniqueness of each event, we present a diverse array of food and beverage choices to suit the preferences of our clients and their attendees.

Whether you're organizing a casual coffee break or a grand buffet for a sizable gathering, our commitment is to deliver outstanding food and service that surpasses expectations. While our menu serves as a helpful guide during the planning phase, we are more than willing to accommodate any special requests that go beyond the listed offerings.

Our Management Team is readily available to collaborate with you and your organization, ensuring a personalized and tailored approach to your event that caters specifically to your requirements.

Please note that ordering from this menu is subject to a 15% service fee, which covers delivery, setup, linen, service personnel, disposables, and/or china. We look forward to making your event truly memorable!

BEVERAGES	2
BREAKFAST	3
TAKE A BREAK	4
LUNCH CUPBOARDS	5-6
DINNER BUFFETS	7
ORDERING & DELIVERY	8

BEVERAGES

MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

COFFEE SERVICE

3.95

priced per person

1.5 gallons

*regular coffee - decaf - hot water - tea bags - sugar
creamers*

À LA CARTE BEVERAGES

priced per item

Bottled Water

1.09

Sparkling Water

1.49

Bottled Juice | *orange - cranberry - apple*

2.25

Assorted Sodas

1.45



BREAKFAST

ALL BREAKFAST BUFFETS INCLUDE COFFEE SERVICE. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

BUFFETS

priced per person

THE VIP CONTINENTAL 16.95

home style muffins | danishes | croissants
bagels | *cream cheese, jams, & butter*
greek yogurt | *granola & dried fruit*
seasonal fruit & berries
chilled meats & cheeses

HOT AMERICAN BREAKFAST 12.95

scrambled eggs | bacon | pork sausage
breakfast potatoes
breakfast breads | *butter & jam*

RIPLEY BREAKFAST 16.95

home style muffins | danishes | croissants
bagels | *cream cheese, jams, & butter*
greek yogurt | *granola & dried fruit*
seasonal fruit & berries
slice ham & cheese board
scrambled eggs | *green onions & cheddar cheese*
bacon | pork sausage

BAGELS & SALMON 10.95

atlantic smoked salmon | cream cheese
chives | bagels

SANDWICHES

priced per item

CROISSANT SANDWICH 4.25

egg | choice of meat | choice of cheese

MEAT:

bacon - sausage - ham

CHEESE:

american - pepper jack - provolone

BAGEL SANDWICH 4.45

egg | choice of two (2) meats | choice of cheese

BAGEL:

plain - everything

MEAT:

bacon - sausage - ham

CHEESE:

american - pepper jack - provolone

À LA CARTE

priced per person

HARD BOILED EGGS 2.00

SCRAMBLED EGGS 3.95

BACON 2.00

SAUSAGE 2.00

À LA CARTE

priced per item

BAGEL 1.25

plain **or** everything | *cream cheese, peanut butter, & jelly*

MUFFIN 1.25

today's rotating selection

DANISH 1.25

today's rotating selection

OVERNIGHT OATS 1.85

vanilla | cinnamon apple | banana nut

YOGURT PARFAIT 1.85

vanilla yogurt | berries | granola

FRESH FRUIT 1.85

seasonal fruit & berries

TAKE A BREAK

MENU ITEMS REQUIRE A 6 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

BAGELS & LOX 14.95
bagel assortment | atlantic smoked salmon
*hard boiled eggs - sliced tomato - red
onion - capers - chive cream*

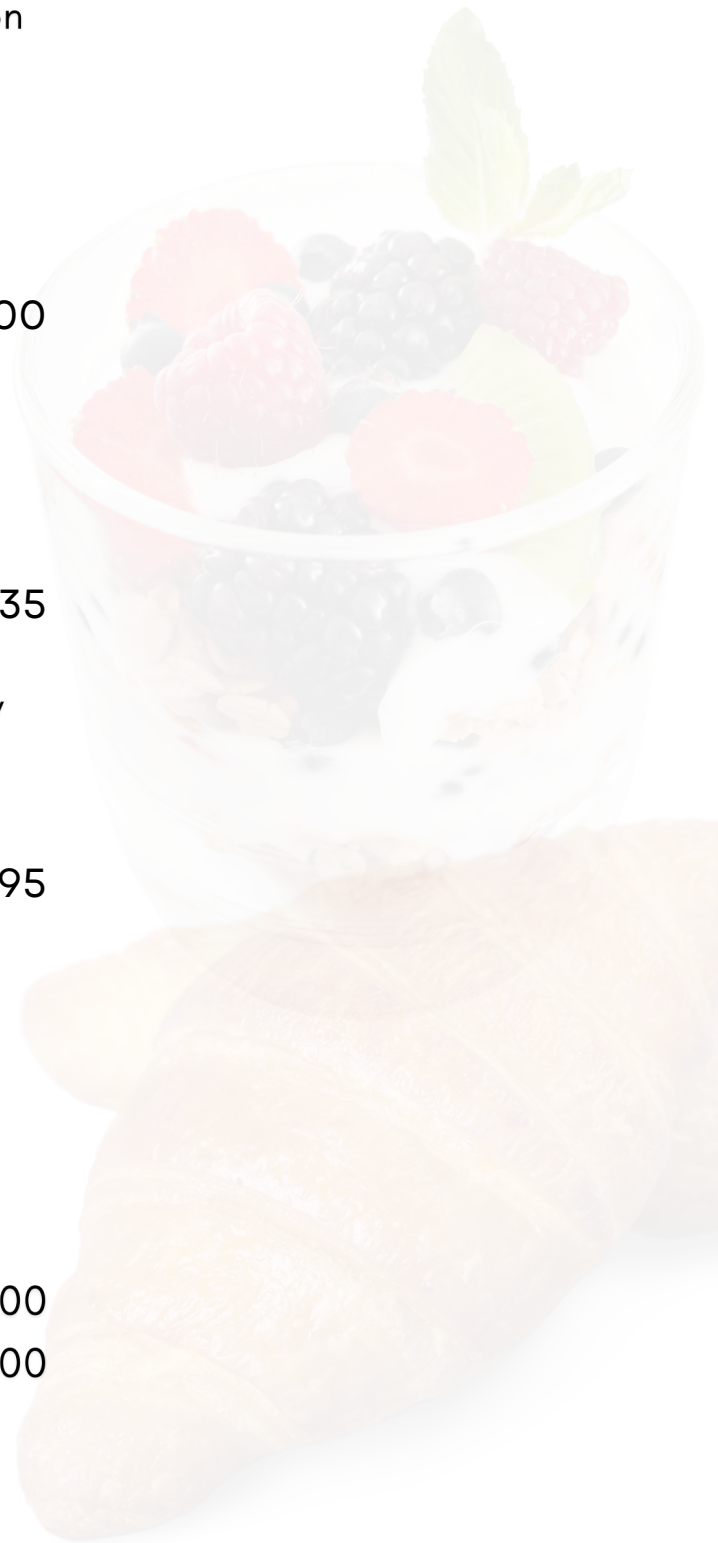
VEGETABLES & HUMMUS 8.00
tortilla chips | hummus
*broccoli - carrots - celery - cucumber
peppers*

TWIN CITIES 10.35
deviled eggs | cucumber bites with
Boursin™ cheese | KIND™ bars | beef jerky
served with sparkling water

EAT WELL 11.95
yogurt & chia parfaits | seasonal fruits
granola snack mix | sea salt almonds
served with infused water

BITES
by the dozen

fresh baked cookies 16.00
dessert bars 18.00



LUNCH | CHILLED CUPBOARD

ALL LUNCH CUPBOARD BUFFETS INCLUDE ASSORTED CANNED SODAS AND BOTTLED WATER. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

MARKET TABLE I

21.00

SALAD

FIELDS SALAD

mixed field greens - candied walnut - blue cheese

ORZO PASTA SALAD

*basil - tomato - cucumber - red onion
basil vinaigrette*

SIDES

GRILLED VEGETABLES

with tarragon-dijon vinaigrette

HOUSE MADE POTATO CHIPS

with dip selection

DESSERT

MINI DESSERT BITES

HANDHELDS

CHOOSE THREE (3)

MAPLE GLAZED HAM

pretzel bun | lettuce | tomato | ground mustard

SMOKED TURKEY

ciabatta | avocado | tomato | red onion aioli

ROAST BEEF

toasted baguette | romaine | caramelized red onion | garlic parmesan aioli

ROASTED CHICKEN CLUB

brioche | bacon | swiss | arugula | marinated tomato | red onion

ITALIAN

french baguette | pepperoni | salami | ham mixed greens | pickled banana peppers

CAPRESE

pesto wrap | mozzarella | tomato | basil balsamic

CHICKEN CAESAR WRAP

flour wrap | romaine | parmesan | crouton caesar dressing

LUNCH | CUPBOARDS

ALL LUNCH CUPBOARD BUFFETS INCLUDE ASSORTED CANNED SODAS AND BOTTLED WATER. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

MARKET TABLE II

19.00

SOUP

MARKET SOUP

SALAD

MARKET SALAD

seasonal greens - tomato - cucumber - red pepper - dried cranberry - parmesan cheese vinaigrette

ENTRÉES

choose one (1)

SIMPLY GRILLED CHICKEN BREAST

ROASTED SALMON

SIDES

GRILLED BALSAMIC SEASONAL VEGETABLES

FRESH BAKED ROLLS & BUTTER

DESSERT

LEMON BARS

MARKET TABLE III

26.00

SOUP

MARKET SOUP

SALAD

choose one (1)

MARKET SALAD

spring greens - bacon - chopped egg tomato - cheddar - green onion

ROASTED BEET SALAD

beet - walnut - green bean - dried cranberry grilled onion - feta cheese - citrus dressing

ENTRÉES

choose two (2)

HERB CRUSTED CHICKEN BREAST

with lemon caper sauce

PAN ROASTED WALLEYE

with roasted tomato bacon-butter

ROSEMARY ROASTED SIRLOIN

with chimichurri

SIDES

ROASTED BABY POTATOES

LEMON-GARLIC BROCCOLI

FRESH BAKED ROLLS & BUTTER

DESSERT

DESSERT BARS

DINNER | BUFFETS

ALL DINNER BUFFETS INCLUDE ASSORTED CANNED SODAS AND BOTTLED WATER. MENU ITEMS REQUIRE A 10 GUEST MINIMUM. PRICING IS PER PERSON UNLESS OTHERWISE SPECIFIED.

DINNER BUFFET I

32.00

SOUP

MARKET SOUP

SALAD

PASTA SALAD

*arugula - roasted peppers - olives - celery
red onion - basil - mozzarella cheese
balsamic vinaigrette*

ROASTED BEET SALAD

*beet - orange - red onion - feta cheese
citrus dressing*

ENTRÉES

choose two (2)

ROASTED AIRLINE CHICKEN BREAST

with mushroom-thyme cream

PAN ROASTED WALLEYE PIKE

with lemon-caper butter sauce

SLOW BRAISED SHORT RIBS

with a cabernet reduction and grilled onions

SIDES

VEGETABLE PAELLA

CHEDDAR & SOUR CREAM MASHED POTATOES

GRILLED ASPARAGUS

FRESH BAKED ROLLS & BUTTER

DESSERT

CHEF'S CHOICE

DINNER BUFFET II

39.00

SOUP

RUSTIC TOMATO SOUP

SALAD

SPINACH SALAD

*walnut - seasonal berries - blue cheese
balsamic dressing*

CUCUMBER & TOMATO SALAD

red onion - dill dressing

ENTRÉES

choose two (2)

BOURBON GLAZED CHICKEN BREAST

with mushroom ragout

ROASTED ATLANTIC SALMON

with lemon-dill sauce

GRILLED NEW YORK STRIP STEAK

with demi and roasted onion

SIDES

GREEN BEANS

ROASTED FINGERLING POTATOES

GRILLED SEASONAL VEGETABLES

FRESH BAKED ROLLS & BUTTER

DESSERT

CHEF'S CHOICE

ORDERING & DELIVERY

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? Contact our Foodservice Director and we can help plan your event!

Accompaniments

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.