



Catering Guide
and **MENUS**

Catering Guide and MENUS

USC Upstate Catering offers a full range of services from simple boxed lunches, coffee and tea, to receptions and banquets in buffet style or full-service on or off the USC Upstate campus. Events range from various themes to casual buffets, but regardless of the type of event, we can supply delicious food with all the trimmings, linens, china, centerpieces, and beautiful flowers to capture the occasion.

All prices are subject to 5% SC sales tax, There is a 18% service charge on all catering events that are not from our express menu.

USC Upstate catering is able to produce any event, large or small. Our experienced staff can help you in planning your event and our catering guide highlights some of our most popular menus, but is by no means all-inclusive. We will be happy to create a menu to fit your particular needs and budget.

Please contact USC Upstate Catering at 864-503-5114 for all your catering needs.

CATERING MENUS

- Breakfast
- Lunch Buffets
- Specialty Breaks
- Hors d'oeuvres
- Action Stations
- Plated Dinners
- Luncheon
- Boxed Lunches
- Dips
- Carving Stations
- Dinner Buffets



BREAKFAST

As they say, the most important meal of the day is breakfast. Get your group motivated early in the morning with a healthy, fulfilling breakfast. This is only a guideline to follow for creating your breakfast menu. Do not hesitate to ask for something that is not listed!

CONTINENTAL BREAKFAST PLUS

\$7.25 per person

Pick one pastry
Fresh whole fruit
Yogurt
Granola
Orange Juice and Coffee

CONTINENTAL BREAKFAST

\$6.25 per person

Comes with butter and assorted jellies, juices, coffee and hot tea.
You pick two of the following for your meal choice:
Cinnamon rolls, Muffins or homemade Danish
Milk and tea by request

MINI BREAKFAST BUFFET

\$7.25 per person

Orange Juice
Fluffy Scrambled Eggs
(2) Bacon Strips or (1) Sausage Patty
Hash Browns or Grits
Coffee, Hot Tea & Milk
Biscuits, Butter & Jelly

FULL BREAKFAST BUFFET

\$10.95 per person

Choice of Two Chilled Juices
Fluffy Scrambled Eggs
(2) Bacon Strips and (1) Sausage Patty
Hash Browns and Grits
Biscuits with Country Gravy
Butter and Jelly
Seasonal Fresh Fruit
Coffee, Hot Tea and Milk

LUNCHEON

The luncheon selections are pre-plated and are not available with full service. Tables are pre-set with beverages in pitchers and/or carafes on the tables. All luncheon entrees will be served with Chef's choice of two vegetables, rolls, tea and coffee. Prices are per person.
Add a salad and dessert for \$2.25.

ONE-QUARTER CHICKEN

Baked or Fried
\$8.25 per person

GRILLED CHICKEN BREAST

Marinated Grilled Boneless Breast of Chicken
\$8.95 per person

ROAST BEEF AU JUS

Sliced Top Round of Beef with Au Jus
\$11.50 per person

PORK LOIN

Sliced Roast Pork Loin with Apple Glaze
\$9.95 per person

STUFFED SHELLS OR MANICOTTI

Two cheese stuffed shells, or two cheese filled manicotti with marinara sauce
(Also Two Vegetables and Garlic Bread)
\$8.50 per person

BLACKENED CHICKEN PASTA

Penne or Farfalle Pasta with Spicy Cajun Style Blackened Chicken Tossed with a fresh Alfredo Sauce
\$8.95 per person



LUNCH BUFFETS

Lunch buffets are available from 11:00 a.m. - 2:00 p.m.
Groups of less than 30 participants will be priced separately than price shown.
Prices are per person.

All lunch buffets include tossed salad, one starch, two vegetables, bread, one dessert, tea and coffee.

	PRICE
	(per person):
One Entrée	\$13.25
Two Entrées	\$14.25
Three Entrées	\$15.75

ENTREES

Rotisserie Glazed Chicken, Baked Lemon Pepper Grilled Chicken, Bar-B-Q Chicken, Chicken Pot Pie,
Turkey Breast, Country Steak, Roast Beef, Beef Tips, Baked Ham, Baked White Fish with Lemon, Stuffed Shells, Manicotti

STARCHES

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

VEGETABLES

Greens, Steamed or Fried Yellow Squash, Broccoli, Green Beans Almandine, Buttered Carrots, Cauliflower au Gratin,
Lemon Pepper Broccoli, Vegetable Medley, Garden Peas with Pearl Onions, Italian Blend Vegetables,
Baked Beans, Whole Kernel Corn, Stir-Fry Vegetables

DESSERTS

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

BUSINESS BOXED LUNCHES

Lunches include choice of Potato or Pasta Salad, Pickle Spear, Cookie, Chips, Condiments, Tea and Paper Goods.
Prices are per person.

Ham, Turkey, or Roast Beef Subs or Wraps with choice of Cheese
\$7.50

Grilled Chicken Club on a Croissant
\$7.50

Turkey, Bacon and Swiss Wraps
\$7.50

Sub Connection sub
\$7.50

Taco
\$7.50



PLATED DINNERS

Plated dinners are full service and are served with your choice of salad, one starch, one vegetable, fresh baked bread, tea, coffee, and dessert.
Along with these items is the choice to create your own dinner.

Grilled Chicken Breast with Mushroom Wine Sauce
\$15.95

Roast Beef Au Jus
Sliced top round beef with au jus
\$16.95

Chicken Piccarda with Lemon, Capers, and Garlic
\$15.95

Stuffed Chicken Florentine or Kiev Topped with a Mornay Sauce
\$16.95

Boneless Pork Loin rolled with an Andouille and Apple Stuffing
Roasted until golden and served with savory sauce
\$15.95

Grilled Teriyaki Salmon with a
Sweet and Sour Glaze and Grilled Pineapple
Market Price

London Broil (7oz.) on Toast Points with a Peppercorn Sauce
\$17.95

Petite Filet
Grilled five-ounce filet of beef with a mushroom wine sauce
Market Price

Prime Rib
A 10oz. cut of tender prime rib served
with au jus and creamy horseradish sauce
\$22.95

Shrimp Alfredo with Penne
Creamy alfredo sauce blended with tender penne pasta
and topped with large sautéed shrimp
Market Price



DINNER BUFFETS

Dinner buffets are served between 4:00 p.m. ~ 9:00 p.m., with a minimum of 50 people. Pricing below the 50 people will be quoted as needed.
All dinner buffets are served with your choice of salad, one starch, two vegetables, bread, dessert, tea, and coffee.

PRICE

(per person):

One Entrée **\$16.25**
Two Entrées **\$19.50**
Three Entrées **\$21.00**

SALADS

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

ENTRÉES

Chicken Supreme, Marinated Grilled Chicken Breast, Rotisserie Glazed Chicken, Fried Chicken, Baked Chicken, Turkey with Dressing,
Baked Ham, Roast Pork Loin with Apples, Roast Beef, Beef Stroganoff, Baked Fish, Lasagna, Seafood Newburgh, Beef Tips,
Baked Manicotti or Stuffed shells

STARCHES

Whipped Potatoes, Potatoes au Gratin, Scalloped Potatoes, Sweet Potato Soufflé, New Potatoes Oven Roasted, Rice and Gravy,
Rice Pilaf, Wild Rice Blend, Macaroni and Cheese, Buttered Noodles, Candied Yams

VEGETABLES

Turnip Greens, Yellow Squash, Broccoli, Green Beans Almandine, Buttered Carrots, Cauliflower au Gratin, Lemon Pepper Broccoli,
Vegetable Medley, Garden Peas with Pearl Onions, Italian Blend Vegetables, Steamed Zucchini, Whole Kernel Corn, Stir Fry Vegetables

DESSERTS

Banana Pudding, Rice Pudding, Bread Pudding, Apple or Peach Cobbler, Brownies, Sheet Cake, Hot Fudge Cake, Cheesecake Squares,
Apple or Cherry Crisp, Cookies, Peanut Butter Pie, Key-Lime Pie, Carrot Cake, or Lemon Bars

HORS D'OEUVRES

Priced per 100 pieces unless otherwise stated.

Display of Fresh Seasonal Fruit (Serves 15)	small	\$25.95	medium	\$40.35
Assorted Cheese Display (Serves 25)	small	\$31.15	medium	\$43.15
Fresh Vegetable Display (Serves 15)	small	\$31.15	medium	\$43.15
Cocktail Shrimp			Market Price	
Cheese Straw in Puffed Pastry			\$100.00	
Sweet Potato Sticks			\$65.00	
Finger Sandwiches: (Choose two of the following: Pimento Cheese, Chicken, Ham, Tuna Salad, or Pineapple with Cream Cheese)			\$65.00	
Smoked Chicken Quesadillas			\$165.00	
Shrimp Spring Rolls			\$145.00	
Chicken Tenders with Honey Mustard			\$150.00	
Spanikopitas			\$150.00	
Petite Assorted Quiche			\$125.00	
Crab Stuffed Mushrooms			\$125.00	
Bacon Wrapped Scallops			\$225.00	
Mini Ham Biscuits			\$60.00	
Sausage Stuffed Mushrooms			\$95.00	
Meatballs (BBQ, Italian or Swedish)			\$65.00	

ACTION STATIONS

Minimum order for 50 people
Station Attendant Fee \$35.00

PASTA BAR

\$3.00 per person

Requires two attendants

STIR-FRY STATION

\$3.95 per person

SHRIMP AND SCALLOPS

Market Price



CARVING STATIONS

Carvers Fee \$35.00

TOP ROUND

\$4.00 per person

LONDON BROIL

\$5.75 per person

SUGAR CURED HAM

\$4.00 per person

TURKEY BREAST

\$4.00 per person

COUNTRY HAM

\$4.00 per person

DIPS

Serves 50

Hot Crab Dip	\$85.00
Hot Shrimp Dip	\$95.00
Hot Artichoke Dip	\$85.00
Spinach Dip	\$75.00
Hummus Dip	\$45.00
Tortilla Chips with Salsa	\$45.00
Potato Chips with Sour Cream dip or Onion dip	\$25.00

SPECIALTY BREAKS

NEW YORK, NEW YORK

Assorted Bagels, Cream Cheese, Butter and Jelly,
with the choice of two beverages:
Coffee, Hot Tea, or Assorted Juices
\$4.25 per person

WHERE'S THE MOVIE?

Two flavors of Popcorn, Pretzels, and Soft Drinks or Lemonade
\$3.25 per person

SWEET SUCCESS

Choose two:
Cookies, Brownies, Cake Squares or Dessert Bars.
Includes Coffee or Tea
\$5.00 per person

NOT ONLY ON SUNDAES

Vanilla Ice Cream with assorted toppings and Soft Drinks or Tea
\$5.00 per person

FACULTY RECEPTIONS

Minimum order of 50 each.
Prices are per person.

OPTION 1

Vegetables and dip, fruit and cheese tray, assorted finger sandwiches, and sweet tea
\$6.00

OPTION 2

Vegetables and dip, fruit and cheese tray, finger sandwich, chicken tenders, and sweet tea
\$7.00

OPTION 3

Vegetables and dip, fruit and cheese, mini quiche, dessert bars, sweet tea
\$7.25



EXPRESS CATERING

Enjoy our new Express catering options, available for pick up at the Campus Life Center Dining Office

Party packs serve 10 people and is priced with necessary tableware and condiments.
These packages are packaged for customer pick up only from the dining hall and do not include delivery, linen, service staff, or clean up.

PIZZA PARTY

Minimum order of 5 pizza's, bottled water or soda, add toppings for an additional \$.75 per pizza
\$49.00

TURKEY CLUB CROISSANT

Sliced Turkey on a croissant with lettuce, sliced cheese, and tomatoes, Chips, bottled water or soda, and cookies
\$65.00

DELI BAR

A deli tray featuring Ham, Turkey, and Roast beef, Swiss, American cheese, shredded lettuce, tomatoes
onions, pickles, bottled water or soda, white and wheat bread.
\$59.50

CHEF SALAD

Lettuce, tomatoes, cucumbers, sliced ham, turkey, eggs croutons, and shredded cheese, bottled water or soda, and cookies
\$62.50

CHICKEN SALAD

Creamy chicken salad with toasted almonds on a soft croissant, pasta salad, pickle spear, cookie, soda or bottled water
\$65.00

CONTINENTAL BREAKFAST

Fresh baked Danish and cinnamon buns
Fresh whole fruit, granola bars and assorted juices
\$35.00

SPECIALTY MENU'S

MASHED POTATO BAR

Mashed potatoes, Bean chili, cheddar cheese, gravy, crumbled bacon, sour cream, chives, steamed broccoli and sautéed onions

\$8.95

ITALIAN BUFFET

Baked Ziti, Fettuccini alfredo with chicken, Garlic bread, Antipasto salad, and cannollis

\$12.95

MEXICAN BUFFET

Beef & Chicken Tacos, Mexi rice, refried beans, Southwestern black bean and corn salad, Cheese Quesadillas, and assorted cheese cake

\$11.49

GREEK DELIGHTS

Greek anti pasta tray, Athena chicken breast, Mediterranean roasted potatoes, sun dried tomato and garlic hummus, garlic pita chips and Baklava

\$12.95

SOUTHERN BBQ

BBQ Pork, Fried Chicken, Macaroni and Cheese, Cole slaw, southern green beans, and banana pudding

\$15.95

SPRINGTIME PICNIC

Hamburgers, Hot dogs, Country potato salad, maple baked beans, Potato chips, assorted cookies and watermelon

\$10.95

BRONZE

\$16.25 Per Person. Minimum of 100 people.

CARVING STATION

Choose two (1)

Virginia Baked Boneless Ham

Slow Roasted Whole Turkey

Sliced fresh with an assortment of rolls and condiments

FRUIT, VEGETABLE AND CHEESE DISPLAY

A display of fresh in-season fruits and vegetables

Crackers and domestic cheeses

Chocolate fondue dip

DIPS

Spinach or Garlic Herb Dip with Bread Assortment

HOT HORS D'OEUVRES

Choose one (1)

Assorted Canapes

Mini Quiche

Cheese Puffed Pastry

Mini Egg Rolls

Sausage Stuffed Mushrooms

Sweet Potato Cresents

Smoked Chicken Quesadillas

Mini Spinach and Cheese Crostini

Apple Sticks

Chipotle Poppers

Cream Cheese Wild Chiles

BEVERAGES

Choose two (2)

Cranberry Punch, Mock Champagne

Ice Tea Punch, Coffee

GOLD PACKAGE

\$24.00 Per Person

CARVING STATION

Choose two (2)

Virginia Baked Boneless Ham

Slow Roasted Whole Turkey

Roast Beef

CHICKEN HORS D'OEUVRES

Served with an assortment of sauces. Choose one (1)

Chicken Tenders, Chicken Skewers

Sesame Chicken

FRUIT, VEGETABLE AND CHEESE DISPLAY

A display of fresh in-season fruits and vegetables

Crackers and domestic cheeses

Chocolate fondue

HOT & COLD DISPLAYS

Choose two (2) hot and two (2) cold

Assorted Canapes

Mini Quiche

Cheese Puffed Pastry

Mini Egg Rolls

Sausage Stuffed Mushrooms

Sweet Potato Cresents

Smoked Chicken Quesadillas

Mini Spinach and Cheese Crostini

Apple Sticks

Chipotle Poppers

Cream Cheese Wild Chiles

BEVERAGES

Choose two (2)

Cranberry Punch, Mock Champagne

Ice Tea Punch, Coffee

SILVER PACKAGE

\$18.50 Per Person

Minimum of 100 people

CARVING STATION

Choose two (2)

Top Round Roast Beef

Virginia Baked Boneless Ham

Slow Roasted Whole Turkey

Sliced fresh and served with assortment of breads and sauces

FRUIT, CHEESE AND VEGETABLE DISPLAY

Display of in-season fruit and vegetables

Crackers and domestic cheeses

Chocolate fondue

HOT & COLD DISPLAYS

Choose two (2)

Meatballs

Smoked Chicken Quesadillas

Mini Spinach and Cheese Crostini

Apple Sticks

Sweet Potato Cresents

Cream Cheese Wild Chilies

Chipotle Poppers

Mini Quiche

Sausage Stuffed Mushrooms

Assorted Canapes

Spanikopita

Thai Chicken and Cashew Spring Roll

Coconut Pecan Scallops

Fig and Mascarpone in Phyllo

Boursin and Gorgonzola Mushroom Caps

Chicken Potsticker Appetizer

For more Information call Catering at 864-503-5114 (fax 503-5119).

ANY PACKAGE CAN BE CREATED AND PRICED ACCORDLINGLY

All prices are subject to 8% SC sales tax, There is a 10% service charge on all catering events that are not from our express menu.

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