



MENU SELECTIONS





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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. Whether your event is a business meeting, picnic or after-hours business gathering, our Executive Chef will work with you to tailor and personalize any event to meet your needs.

Ordering Procedures

Reserve Your Meeting Space

Reserve your meeting space by contacting the Facilities Services.

Place Your Order on iCafé

- Log into your iCafé account and click the 'Catering' link in the top right corner, then click on 'Let's Get Started.'
- Select your delivery date and time. All orders must be made 12 hours in advance to be successfully fulfilled.
- You will then be directed to our full menu, where you can fill your cart with all the items you would like catered for your event.
- When you are ready to check out, you will proceed to the 'Billing, Delivery and Payment' screens.

Billing

Once you've reached the 'Payment' screen, you will select 'Pay With Credit Card Upon Event Completion.' Enter all credit card information and store card information for future orders.

All orders being charged to the Executive PO will instead select 'Invoice,' and will be prompted for a code. If you do not have a code, you will not be able to use this payment method.

Within 48 hours of your event, you will receive an Approval Link from iCafé via email. After reviewing the invoice, you will click 'Approve,' and the payment will be processed. A receipt will be automatically emailed.

Contact our Foodservice Director at (407) 306-6601 ext, 3-2660 for any additional questions.

À LA CARTE Selections



MORNING

ASSORTED INDIVIDUAL YOGURTS	1.75 EACH
FRESH FRUIT CUPS	2.95 EACH
YOGURT PARFAIT	3.25 EACH

BAGELS CREAM CHEESE	2.25 EACH
STRAWBERRY CREAM CHEESE	
PEANUT BUTTER, JAM	

BREAKFAST BREADS BANANA NUT, LEMON & SEASONAL	1.75 EACH
ASSORTED DANISH	1.75 EACH

AFTERNOON

ARTISAN CHEESE BOARD DRIED FRUIT, GRAPES, NUTS & CRACKERS	4.50 PER PERSON
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VEGETABLE CRUDITÉ WITH RANCH DIP	3.00 PER PERSON
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KETTLE POTATO CHIPS HOUSE MADE DIP	1.95 PER PERSON
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SPINACH & ARTICHOKE DIP TOASTED PITA CHIPS	4.50 PER PERSON
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GRANOLA / NUT BARS	1.75 EACH
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ASSORTED COOKIES (2)	1.75 EACH
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CHOCOLATE BROWNIES	1.50 EACH
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GOURMET DESSERT BARS	2.95 EACH
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BEVERAGES

TROPICANA BOTTLED JUICES	1.75 EACH
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BOTTLED WATER	
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SPARKLING WATER	2.25 EACH
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CANNED SODAS, 12 OZ.	2.50 EACH
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ICED TEA CARAFE	6.00 EACH
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LEMONADE CARAFE	6.00 EACH
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STARBUCKS COFFEE SERVICE	3.95 PER PERSON
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STARBUCKS REGULAR & DECAFFEINATED COFFEE & TAZO TEAS	
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BREAKFAST Packages



OUR BREAKFAST MENUS ARE DESIGNED TO START YOUR DAY OFF RIGHT. THESE MENUS ARE INCLUSIVE OF PLATES, NAPKINS, UTENSILS AND TABLE LINEN.



BREAKFAST SANDWICHES

CROISSANT | SCRAMBLED EGG, CHEDDAR CHEESE & HAM

ENGLISH MUFFIN | SCRAMBLED EGG, AMERICAN CHEESE, SAUSAGE OR BACON

3.49 EACH

THE CONTINENTAL BREAKFAST

FRESHLY BAKED MUFFINS, CROISSANTS & BREAKFAST BREADS
SEASONAL FRESH FRUIT
CARAFES OF FRESH ORANGE JUICE AND
STARBUCKS COFFEE SERVICE

8.49 PER PERSON



THE PLAZA CONTINENTAL

FRESHLY BAKED DANISH, CROISSANTS & BREAKFAST BREADS, SEASONAL FRESH FRUIT

YOGURT PARFAIT BAR | GRANOLA, YOGURT, BERRIES, NUTS, CRANBERRIES & HONEY

VEGETABLE FRITTATA BITES
CARAFES OF FRESH ORANGE JUICE
STARBUCKS COFFEE SERVICE

9.99 PER PERSON

THE FRESH START

FRESHLY BAKED DANISH, CROISSANTS & BREAKFAST BREADS

SEASONAL FRESH FRUIT
SCRAMBLED EGGS WITH CHEESE,
HOMESTYLE POTATOES WITH ONIONS AND PEPPERS, BREAKFAST MEATS | SAUSAGE PATTIES AND SMOKED BACON

12.99 PER PERSON

THE FLORIDAN

SEASONAL FRESH FRUIT, BREAKFAST BREADS & PASTRIES

SCRAMBLED EGGS, HASH BROWN POTATOES, BISCUITS & COUNTRY GRAVY

11.99 PER PERSON

DELI Platters



*ALL DELI SANDWICH PLATTERS ARE EXCLUSIVELY MADE WITH PREMIUM DELI MEATS AND CHEESES.
ALL PLATTERS ARE SERVED WITH YOUR CHOICE OF PASTA SALAD AND FRESHLY BAKED COOKIES.
THESE MENUS ARE INCLUSIVE OF PLATES, NAPKINS AND UTENSILS.*

BLOCK AND BARREL DELI BOARD

*Roasted Turkey, Deluxe Ham, Roast Beef,
Tuna Salad or Chicken Salad.*

An assortment of cheeses, accompanied by leaf lettuce, sliced tomatoes, red onions, pickle spears, kettle chips and condiments.

12.95 PER PERSON

BISTRO SANDWICH PLATTER

Block & Barrel select ham, turkey and roast beef sandwiches with cheese, lettuce, and tomato on an assortment of bread and rolls with pickle spears, kettle chips and condiments.

11.95 PER PERSON

GOURMET WRAP PLATTER

Block & Barrel Deli meats and cheeses with lettuce and tomatoes, hand rolled in soft tortillas, accompanied by pickle spears, kettle chips and condiments.

11.95 PER PERSON



Block & Barrel Bistro Box



*ALL LUNCHES INCLUDE YOUR CHOICE OF PASTA SALAD, OR FRUIT SALAD, CHIPS, FRESH BAKED COOKIE, A PICKLE SPEAR AND CONDIMENTS.
CHOICE OF CANNED SODA OR BOTTLED WATER.
11.95 PER PERSON*

GOURMET DELI SANDWICH

Your choice of: oven roasted turkey, deluxe ham,, top round of roast beef, albacore tuna salad, roasted vegetable with traditional hummus, served with cheese on a choice of white, wheat, wrap or hoagie.

CLUB SANDWICH

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

CHICKEN SALAD CROISSANT

Our freshly made chicken salad and swiss cheese with leaf lettuce and tomatoes on a buttery croissant.

GRILLED CHICKEN CAESAR WRAP

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

BUFFALO CHICKEN WRAP

Natural chicken tossed in buffalo sauce with provolone cheese, lettuce, tomatoes and ranch dressing wrapped into a tortilla.

BISTRO BEEF & PROVOLONE

Top round of beef, provolone cheese, lettuce, tomatoes and roasted red peppers with a creamy bistro sauce, hoagie roll.



Soups & Salads



SOUP AND SALAD COMBINATIONS. CHOOSE ONE FROM EACH CATEGORY. ADD AN ADDITIONAL SELECTION FOR 2.00 PP

SOUP, SALAD AND SANDWICHES

12.95

SOUP SELECTIONS

BLACK BEAN | TOMATO BASIL | HOMESTYLE CHICKEN NOODLE

SALAD SELECTIONS

CAESAR | GREEK | FARMHOUSE | ORZO PASTA | MARKET GREENS

SANDWICH SELECTIONS

TURKEY & SWISS WRAP | CHICKEN SALAD | CHICKEN CAESAR WRAP

SOUP AND SALAD

10.95

SOUP SELECTIONS

BLACK BEAN | TOMATO BASIL | HOMESTYLE CHICKEN NOODLE

SALAD SELECTIONS

GARDEN GREENS | MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, CHEDDAR CHEESE AND CROUTONS. SERVED WITH RANCH AND BALSAMIC DRESSINGS

GREEK | CUCUMBERS, TOMATOES, KALAMATA OLIVES, RED ONION, FETA CHEESE AND GREENS. SERVED WITH RED WINE VINAIGRETTE

FARMHOUSE | SPRING GREENS, APPLES, PECANS, CRANBERRY, FETA CHEESE. SERVED WITH A CITRUS VINAIGRETTE

CAESAR | ROMAINE LETTUCE, GRAPE TOMATOES, PARMESAN CHEESE, CROUTONS. SERVED WITH CREAMY CAESAR DRESSING

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ADD CHICKEN 3 | SHRIMP 4 | STEAK 5



ENTRÉE

Salads



ALL ENTRÉE SALADS ARE SERVED WITH BROWNIES OR COOKIES AND CHOICE OF BOTTLED WATER OR CANNED SODA.

13.95 PER PERSON

CAESAR SALAD

Crisp Romaine Lettuce, grilled chicken, Shredded Parmesan Cheese and Garlic Croutons. Served with a Creamy Caesar Dressing.

COBB SALAD

Mixed greens Topped with grilled chicken, Tomatoes, Eggs, Bleu Cheese, Avocado and Bacon Pieces. Served with Buttermilk Ranch Dressing.

GREEK SALAD

Crisp Romaine Lettuce Topped with marinated grilled chicken, Feta Cheese, Black Olives, Red Onion Rings, Tomatoes and Pepperoncini Served with Balsamic Vinaigrette.

FARMHOUSE SALAD

Mixed Spring Greens Topped with Toasted Pecans, Apples, Cranberry, Feta Cheese Crumbles and Grilled Chicken. Served with a Citrus Vinaigrette Dressing.

SANTA FE SALAD

Mixed Greens Topped with Grilled chicken, roasted corn and black bean salsa, finished with fried tortilla strips. Served with Southwestern ranch dressing.

SALAD BUFFETS

ALL SALAD BUFFETS INCLUDE A SPECIALTY DESSERT AND YOUR CHOICE OF BOTTLED WATER OR SOFT DRINK.

14.95 PER PERSON

DECONSTRUCTED CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE, GRAPE TOMATOES, CREAMY CAESAR DRESSING AND CROUTONS

CHICKEN 3 | SHRIMP 4 | STEAK 5

DECONSTRUCTED COBB SALAD

ROMAINE LETTUCE, MIXED GREENS,, TOMATOES, BACON, EGGS, AVOCADO, OLIVES AND CHEDDAR CHEESE, YOUR CHOICE OF CITRUS VINAIGRETTE DRESSING, RANCH OR BALSAMIC VINAIGRETTE

CHICKEN 3 | SHRIMP 4 | STEAK 5.



LUNCH

Buffets



LUNCH BUFFETS ARE SERVED TO A MINIMUM OF 10 GUESTS.
SERVED WITH BEVERAGES OF YOUR CHOICE, CANNED SODA OR BOTTLED WATER



LATINE NUEVO

CARIBBEAN GREEN SALAD | GREENS, ORANGES, JICAMA, RED ONION AND CILANTRO-LIME VINAIGRETTE

MOJO GRILLED CHICKEN, ROPA VIEJA, SEASONED YELLOW RICE, BLACK BEANS AND MADUROS WITH TRES LECHEs CAKE FOR DESSERT

14.00 PER PERSON

TAQUERIA



TACO SALAD | GREENS, CORN, BLACK BEANS, TOMATOES, RED ONION, MONTERREY CHEESE AND TORTILLA STRIPS WITH CHIPOTLE RANCH-LIME VINAIGRETTE

STREET STYLE TACOS | CHICKEN TINGA, BARBACOA WITH FIRE ROASTED SALSA AND GUACAMOLE. SPANISH RICE AND BORRACHO BEANS. SERVED WITH CHURROS AND CAJETA DIPPING SAUCE

14.00 PER PERSON

LITTLE ITALY



MEDITERRANEAN SALAD |

BEEF LASAGNA, VEGETABLE PRIMAVERA AND GARLIC PARMESAN BREAD STICKS, SERVED WITH CANNOLI

13.00 PER PERSON

MONTE BENE

CAPRESE SALAD |

CHICKEN PARMESAN, BAKED ZITI WITH MOZZARELLA, PENNE WITH BASIL PESTO AND BALSAMIC GRILLED VEGETABLES. SERVED WITH TIRAMISU

14.00 PER PERSON

CRAFT YOUR OWN Luncheon



CRAFT LUNCHEONS COME WITH ONE CRAFT SALAD, AN ENTRÉE, TWO SIDES AND CHOICE OF ONE DESSERT.
CHOOSE ONE ENTRÉE FOR 14.50, AND AN ADDITIONAL ENTRÉE FOR 4.00



CHOICE OF ENTRÉE

CHICKEN ORLANDO | CHIMICHURRI AND ROASTED RED PEPPER SAUCE

CHICKEN MARSALA | SAVORY MUSHROOM AND MARSALA WINE

ROPA VIEJA | TENDER BRAISED BEEF IN TOMATO, PEPPER AND ONION SAUCE

CUBAN PULLED PORK | MOJO SAUCE

SOUTHERN POT ROAST | ARGENTINE STEAK SAUCE

CHICKEN PARMESAN | MARINARA SAUCE, PARMESAN AND PROVOLONE CHEESES ON A BED OF ANGEL HAIR PASTA

TERIYAKI BBQ LOIN | GINGER SOY GLAZE AND CARAMELIZED ONIONS

SHRIMP SCAMPI | TOMATO-GARLIC WHITE WINE SAUCE ON A BED OF ANGEL HAIR PASTA

GRILLED SUSTAINABLE SALMON | PINEAPPLE RELISH 3.00 SURCHARGE



CHOICE OF SIDES

ROASTED GARLIC MASH POTATO
HERB ROASTED POTATOES
JASMINE RICE
FARFALLE ALFREDO

ROASTED SEASONAL VEGETABLES
LEMON-GARLIC GREEN BEANS
BLACK BEANS AND RICE



CHOICE OF DESSERT

COCONUT CAKE
CHOCOLATE CAKE
ASSORTED COOKIES
SEASONAL COBBLER

FRESH FRUIT
BROWNIES
DESSERT BARS
LEMON BARS

SWEET TREATS and Desserts



SWEET TREATS

- BANANA PUDDING
- SEASONAL WARM COBBLER
- FUDGE BROWNIES
- LEMON BARS
- DESSERT BARS
- CHEESECAKE
- COOKIES | CHOCOLATE CHIP, MACADAMIA NUT, CARNIVAL

Sheet Cakes

YOUR CHOICE OF CAKE

YELLOW, CHOCOLATE, MARBLE, CARROT
OR RED VELVET

CHOICE OF ICING

WHIPPED CREAM OR BUTTER CREAM

CHOICE OF WRITING

QUARTER SHEET – SERVES 15 TO 20 GUESTS	MARKET PRICE
HALF SHEET – SERVES 30 TO 40 GUESTS	MARKET PRICE
FULL SHEET – SERVES 60 TO 90 GUESTS	MARKET PRICE

A 48 HOUR NOTICE IS REQUIRED FOR ALL CAKES

FLAVORED CAKES

CARROT CAKE
TRES LECHES
COCONUT CAKE
CHOCOLATE CAKE