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# *Notes*



**FURMAN**

3300 Poinsett Highway  
Greenville, South Carolina 29613  
864.294.3212  
E-mail: [catering@furman.edu](mailto:catering@furman.edu)

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# Planning Information

Furman Catering Services is pleased to present our catering guide exclusive to all **departments on campus**. We offer services ranging from coffee breaks and lunch deliveries to formal served dinners for several hundred guests. Catering Services is ready to assist with every detail to ensure the success of your event.

## Room Reservations and Rental Fees

Please check the availability of banquet facilities as soon as you have selected a date for your event. Keep in mind that banquet facilities are often booked well in advance. Catering Services will assist you in reserving the following rooms:

- \* Hartness Pavilion (seating capacity 200) – \$150 with full meal, \$250 meetings only
- \* Trustees Dining Room (seating capacity 64) – \$88 with full meal, \$150 meetings only
- \* Faculty Dining Room (seating capacity 80) – Available evenings only during the school year – \$65 with full meal, \$150 meetings only

\*Room rental is based on 6 hours of total use – 2 hours of set-up, 2 hours for your event and 2 hours to break-down. Events requiring more than 6 hours are subject to an additional charge of \$100 per hour.

Other campus facilities may be available, but should be reserved before contacting Furman Catering.

Please contact Multimedia Services at 864.294.2070 for assistance with audio-visual equipment needs for any campus location.

When scheduling services or reserving a room, Catering Services will need the following information:

- \* Date and time of the event
- \* Location of the event
- \* Name of organization or department financially responsible
- \* Estimated number of guests
- \* Type of service required
- \* Billing information (invoice address or university account number)

## Menu Planning

Your menu, room set up (head table) and special dietary requirements for full service events should be arranged with Catering Services no less than 10 business days prior to the event. If you prefer menu choices which are not included in this guide, we will be happy to customize a menu to suit your needs.

Some food items are seasonal and may not be available at all times. Every effort will be made to accommodate your menu requirements with requested items or comparable substitutes. You will be notified in advance if substitutions are made.

When planning your meal and program, remember that when your program begins the servers will leave the dining area to avoid noise and distractions that may disturb your guests.

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## *Final Guest Guarantees*

A final guest guarantee is required 3 business days during office hours prior to your event. If no guarantee is received, we will plan according to the estimated guest count. If your event is on a Sunday or Monday, your final guest count must be submitted before noon on Tuesday. If the actual guest count exceeds the guaranteed count, you will be billed for the actual guest count.

## *Tax*

All Catering Events will have a state sales tax added, unless we have your tax exempt form on file.

## *Cancellation Policy*

Events cancelled within 48 hours - 30% charge of event cancelled. Within 24 hours — 70% charge of the event cancelled. Day of event - full charge of event.

**IN COMPLIANCE WITH STATE HEALTH REGULATIONS AND TO PROTECT THE SAFETY OF YOUR GUESTS FROM FOODBORNE ILLNESS, NO FOOD IS TO BE REMOVED FROM CATERED FUNCTION. ANY FOOD REMAINING AT THE END OF AN EVENT IS TO BE RETAINED BY FURMAN DINING SERVICES AND DISPOSED OF ACCORDING TO HEALTH REGULATIONS.**

All reception packages, action stations and buffets will be open for a maximum of two hours.

## *Additional Charges*

All Buffet and Served Entree Events - Linen is provided for Guest Tables and Buffet Tables. Linen for check in or gift tables may be rented at an additional charge of \$3.50 per piece of linen. All overlays are \$1.50 per overlay.

Reception, breakfast buffet, and Ala Carte Events - Linen is provided for the food tables only. Additional linen for guest tables and/or check-in tables may be rented at an additional \$3.50 per piece of linen.

Linen sizes are 52x114, 72" square and 85" square. All linen color subject to availability. Customer will be notified if linen is not available or needs to be substituted.

Linen may also be rented for other events or occasions at \$3.50 per piece. They may be picked up at the Catering Service's office.

Additional skirting beyond the food tables may be rented at \$15.00 per piece. This will include clips. Broken or damaged clips and skirting will be charged at replacement value, clips are \$3.00 each and skirting \$120.00 per 15 ft.

Specialized Linen and equipment such as round floor length linen can be ordered. Call for pricing.

A 20% service charge will be added to all rental equipment.

If you need to rent linen or skirting, please call one week in advance of your event to have it reserved. Otherwise we may not have it in stock.

Additional labor beyond what is required for an event has a \$19.00 per person / per hour charge. Minimum \$20.00 charge for all beverage refreshes.

***Please contact Catering Services at 864.294.3212 to make all of your arrangements.***

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# Breakfast Buffets

*Minimum of 25 people*

*The Traditional* *\$9.35 per person*  
Fluffy scrambled eggs, crisp bacon or sausage links,  
home fried potatoes, grits, medley of fresh seasonal fruit,  
homemade buttermilk biscuits, assorted homemade baked  
goods, coffee and orange juice.

*The Southerner* *\$10.25 per person*  
Assorted quiche, breakfast potatoes, bacon,  
grits, sliced fruit platter, biscuits, assorted baked goods,  
coffee and orange juice.

## Lighter Side of Breakfast

*Bowl of seasonal cut fruit* *\$2.00 per person*

*Bowl of yogurt accompanied with berries  
and granola* *\$2.00 per person*

*Whole fruit* *\$1.00 per piece*

*Breakfast croissant filled with egg, cheese and your choice  
of either ham, sausage or bacon* *\$15.25 per dozen*

*Assorted bagels with regular and lite cream cheese,  
and strawberry cream cheese* *\$9.00 per dozen*

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## *From our Bakery*

<i>Assorted Breakfast Pastries</i> Sweetrolls, Muffins, Danish (1 dozen minimum for each)	<i>\$7.75 per dozen</i>
<i>Assorted Scones served with butter and jelly</i>	<i>\$7.75 per dozen</i>
<i>Selection of Breakfast Breads</i> Banana nut, cranberry orange, blueberry (serves 12)	<i>\$7.75 per loaf</i>
<i>Breakfast Biscuits</i> Plain	<i>\$6.75 per dozen</i>
With choice of ham or sausage	<i>\$14.25 per dozen</i>
<i>Assorted Cookies</i>	<i>\$8.00 per dozen</i>
<i>Dessert Bars</i> Brownies, blondies, lemon bars, cheesecake bars	<i>\$8.75 per dozen</i>
<i>Gourmet Cookies, Finger Desserts and upsale bars</i>	<i>\$10.00 per dozen</i>
<i>Cinnamon Buns</i>	<i>\$8.25 per dozen</i>

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## From our Bakery

*Decorated Cakes* (chocolate, white or yellow cake with chocolate or white icing) Prices include icing, borders and writing. Special decorations may require an additional charge.

*Double-layer Full Sheet Cake (serves 72)* \$62.25

*Double-layer Half Sheet Cake (serves 30)* \$34.75

*Double-layer Quarter Sheet Cake (serves 15)* \$19.25

*Assorted Giant Cakes* \$16.75  
Chocolate Chip, Peanut Butter or Macadamia Nut.

## Snack Items

*Pretzels* \$6.25 per pound

*Mixed Nuts* \$12.50 per pound

*Gold Fish* \$7.95 per pound

*Granola Bars* \$2.00 each

*Snack Mix* \$7.50 per pound

*M&M's* \$1.00 per bag  
Plain or Peanut

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# Lite Lunch Buffets

(11:00 am - 3:00 pm)

Luncheon buffets include iced tea and coffee and choice of house dessert.

Soup may be added to any selection for \$2.00 per person.

**Minimum of 25 guests.**

## *Create Your Own Sandwich Deli* *\$10.50 per person*

Mixed green salad with two dressings, pasta salad, and sliced cold meat selection with ham, turkey, salami and roast beef, sliced cheeses, lettuce, tomatoes, chips, pickle spears, mayonnaise, mustard and assorted breads.

## *Potato and Soup Bar* *\$9.75 per person*

Large baked potato with sour cream, bacon bits, butter, cheddar cheese and chives, and choice of soup. Mixed Green salad with two dressings. Rolls with butter. (See page 11 for soup selection)

## *Assorted Sandwich Buffet* *\$13.25 per person*

Pre-made sandwiches accompanied by pasta salad, fruit salad and fresh homemade chips.

## *Hot Topped Salad Buffet* *\$13.75 per person*

Garden Salad, Spinach Salad, Add Shrimp - \$2.00 per person  
Ranch and Raspberry Vinigrette  
Assorted toppings, grilled chicken breast and grilled vegetables.

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## Luncheon Salads

(11:00 am - 3:00 pm)

Served luncheon salads include freshly baked rolls,  
choice of house dessert, tea and coffee.

**Minimum of 10 guests.**

*All served luncheon salads and sandwiches may be prepared and delivered in disposable ware for the same price.  
Please make this request when confirming your order.*

### Grilled Chicken Caesar Salad

\$9.75 per person

Crisp romaine topped with grilled chicken strips,  
croutons, parmesan cheese and traditional Caesar dressing.

### Citrus Shrimp Salad

\$12.00 per person

Jumbo shrimp diced and mixed with citrus zest and red wine  
vinegar mayonnaise served over spring greens with fruit salad  
and pasta salad.

### Marinated Grilled Vegetable Salad

\$9.00 per person

Grilled zucchini, squash, peppers and mushrooms with a  
balsamic glaze, served warm over mixed greens.

### Cobb Salad

\$9.25 per person

Chicken breast, avocado, blue cheese, bacon, tomato,  
egg and lettuce tossed in our Balsamic Vinaigrette.

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# Luncheons Sandwiches

(11:00 am - 3:00 pm)

Served luncheon sandwiches include pasta salad and fruit salad,  
choice of house dessert, tea and coffee.

**Minimum of 10 guests.**

*All served luncheon salads and sandwiches may be prepared and delivered in disposable ware for the same price.*

*Please make this request when confirming your order.*

*Turkey or Chicken Salad Croissant* *\$10.25 per person*  
Smoked turkey, lettuce, tomato and smoked gouda cheese  
on a home baked, all-butter croissant with a peppercorn aioli.

*Grilled Portobello* *\$8.25 per person*  
Marinated and grilled portobello mushrooms sliced and served  
with spinach and tomatoes on speciality bread with a pesto aioli.

*The Ultimate Tortilla Wrap* *\$10.25 per person*  
A large flour tortilla filled with grilled chicken, sliced pepper  
jack cheese, field greens, roma tomatoes and basil mayonnaise.

*Lavash Wrap* *\$10.25 per person*  
Turkey, smoked gouda, roasted red peppers and a curry mayo.

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# Buffets

*Buffets include iced tea and coffee and choice of house dessert.  
Soup may be added to any selection for \$2.00 per person.*

***Minimum of 25 guests.***

*Cookout Buffet* *\$10.50 per person*

The cookout buffet includes hamburgers, hotdogs, chili, buns, baked beans, corn on the cob, potato salad, coleslaw and condiments.

*Southern Buffet* *\$11.50 per person*

Fried chicken, macaroni and cheese, Southern style green beans, potato salad, coleslaw and rolls with butter

*BBQ Pork Buffet* *\$10.75 per person*

Pulled pork with BBQ sauce, served with buns, coleslaw, corn on the cob, baked beans, potato salad and condiments.

*Lasagna Buffet* *\$11.50 per person*

Lasagna layered with ground beef, mozzarella, parmesan, and ricotta cheese, tomatoes, herbs and spices. Served with mixed green salad, steamed broccoli with two dressings and garlic bread. Vegetarian Lasagna may be added for additional charge.  
1 pan Veggie Lasagna = \$30.00 (1 pan serves 24 people)

## *Soup Selection*

Tomato Basil  
Chili  
Chicken Noodle  
Clam Chowder

Broccoli and Cheddar  
Triple Mushroom Cream  
French Lentil  
Southwestern White Bean Chili

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## Buffets

*Buffets include rolls and butter, choice of house dessert, tea and coffee.  
Select two salads, two vegetables, one starch and one entrée.*

***Minimum of 25 guests.***

### Salads

Mixed Green Salad  
*with Choice of 2 Dressings*  
Pasta and Vegetable Salad  
Caesar Salad  
Marinated Vegetable Salad

Spinach Salad w/Raspberry Vinagrette  
Fresh Fruit Salad  
Potato Salad  
Coleslaw

### Vegetables

Fresh Steamed Broccoli  
Green Bean Almondine  
Sugar Snap Peas  
Glazed Baby Carrots

Grilled Squash Medley  
Fire Roasted Corn  
Southern-style Green Beans

### Starches

Garlic Roasted New Potatoes  
Penne with Herbs and Olive Oil  
Rice Pilaf  
Roasted Potato Medley  
Parmesan Orzo with Sundried Tomatoes

Wild Rice  
Macaroni and Cheese  
Yukon Gold Mashed Potatoes  
Garden Rice Blend

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## Buffets

*Buffets include rolls and butter, choice of house dessert, tea and coffee.*

*Select two salads, two vegetables, one starch and one entrée.*

**Minimum of 25 guests.**

*Choice of one entrée \$15.95*

*Choice of two entrées \$17.75*

*Add any soup to a buffet for an additional \$2.00 per person.*

### *Beef*

Sliced marinated Flank Steak  
with Bernaise Sauce

Braised Beef Tenderloin of shoulder  
with wild mushroom, heirloom tomatoes,  
and a Merlot demi-glaze.

### *Pork*

Marinated Pork Loin with a Mushroom and  
Whole Grain Mustard Sauce

Boneless porkchops topped with ginger, fig  
and lemon compote.

### *Seafood*

Seafood Paella - mussels, scallops, shrimp,  
smoked sausage in aromatic rice

Lo Country Boil - Shrimp, sausage, and  
corn served in a seasoned broth

### *Poultry*

Cornmeal - Coriander crusted chicken  
breast with black-bean mango salsa

Chicken Marsala

Southern Fried Chicken

Harvest Stuffed Chicken - chicken breast  
stuffed with wild rice and cranberries  
topped with red pepper sauce

## Soup Selection

Tomato Basil  
Chili  
Chicken Noodle  
Clam Chowder

Broccoli and Cheddar  
Triple Mushroom Cream  
French Lentil  
Chicken Tortilla

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## *House Salads*

Green Leaf Lettuce with Bacon, Red Onion, Carrots, Parmesan Cheese  
with Choice of Two Dressings

Organic Mesclun Greens with Choice of Two Dressings

Spinach Salad with Red Onion, Glazed Pecans, Grape Tomatos and Citrus  
Vinagrette

Caesar Salad

Roasted Beets, hearts of palm, grape tomatoes and baby greens with coriander  
vinaigrette.

## *Specialty Salads*

*Add \$1.25 per person*

Cucumber Bouquet of Organic Mesclun Greens with Parmesan Crisp and Choice  
of Dressing

Mediterranean Tomato Basil Salad with Fresh Mozzarella Cheese laced with a Bal-  
samic Vinaigrette

Greek Salad - Romaine Hearts with Kalamata olives, pepperoni, grape tomatos, feta  
cheese and Balsamic dressing.

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## Served Meals

*Includes choice of house salad, rolls and butter,  
choice of house dessert, tea and coffee.*

### Beef

#### *London Broil*

Marinated flank steak, grilled, sliced and served with a mushroom wine sauce and roasted herbed red potatoes and steamed broccoli with julienne carrots.

*\$15.25 per person*

#### *Filet Mignon*

Charbroiled filet served with a merlot demi-glace. Served with Yukon garlic, mashed potatoes with roasted asparagus.

*Market Price*

#### *Prime Rib*

Slow roasted and seasoned to perfection; served with au jus. Served with roasted potato medley and roasted spaghetti squash.

*\$17.75 per person*

#### *New York Strip*

Grilled New York Strip steak with a herb compound butter sauce. Served with twice baked potato and green beans with pimentos.

*Market Price*

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## Served Meals

*Includes choice of house salad, rolls and butter,  
choice of house dessert, tea and coffee.*

### Seafood

#### *Pan-Seared Salmon*

*\$18.25 per person*

Seared Salmon finished with a sesame, orange ginger relish.  
Served with saffron rice and broccolini.

#### *Crab Cakes*

*\$18.00 per person*

Two large South Carolina crab cakes accompanied  
by a roasted red pepper remolaude. Served with grilled  
garlic grits and wild mushrooms.

#### *Mediterranean Seafood Pasta*

*\$18.25 per person*

Mussels, shrimp and scallops tossed with linguini and fresh  
tomatoes, basil and roasted red peppers.

### Poultry

#### *Chicken Saltimbocca*

*\$15.25 per person*

Sauteed chicken breast topped with proscuitto ham and a  
lemon caper butter sauce. Served with wild mushroom risotto.

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## Served Meals

*Includes choice of house salad, rolls and butter,  
choice of house dessert, tea and coffee.*

### *Poultry (continued)*

- Chicken Cordon Bleu* *\$15.25 per person*  
A breast of chicken stuffed with swiss cheese and proscuitto ham  
breaded and fried and accompanied with a thyme scented veloute.  
Served atop garden vegetable rice and brown sugar glazed carrots.
- Chicken Provencal* *\$14.75 per person*  
Grilled chicken breast with a tomato and mushroom demi-  
glace sauce. Served with ratatouille and sauteed pasta purses.
- Chicken Marsala* *\$14.75 per person*  
Marinated sautéed chicken breast with mushrooms  
and a marsala wine reduction.
- Chicken Francoise* *\$14.75 per person*  
Spice rubbed chicken breast with lemon - shallot sauce.  
Served with roasted fingerling potatoes and broccolini.
- Chicken Franchesca* *\$15.25 per person*  
Served with a sundried tomato sauce.  
Wild rice blend and green bean almondine.

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## Served Meals

*Includes choice of house salad, rolls and butter,  
choice of house dessert, tea and coffee.*

### Pork

#### *Pork Tenderloin*

*\$15.75 per person*

Marinated and oven roasted, accompanied by a mushroom ragout. Served with glazed sweet potatoes and squash medley.

#### *Boneless Pork Chop*

*\$14.50 per person*

Topped with ginger, fig and lemon compote. Served with AuGratin potatoes and glazed baby carrots.

#### *Herb Roasted Pork Loin*

*\$14.50 per person*

Roasted pork loin sliced and served with an apple chutney. Served with au gratin potatoes and steamed broccoli.

### Vegetarian

*priced according to each event*

#### *Broiled Tomatos*

Stuffed with spinach, artichokes and parmesan cream

#### *Portobello Napoleon*

A duo of marinated portobello mushrooms layered with asparagus, roasted red pepper and fresh mozzarella

#### *Wild Mushroom Crepes*

Tender crepes filled with a wild mushroom ragout, finished with a light cream sauce.

#### *Pasta Purses*

Tossed with spinach, sundried tomatoes, artichokes and Feta cheese.

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# Desserts

## House Desserts

*House desserts are included in the meal price unless otherwise noted.*

*Additional dessert \$2.00 per person.*

Cheesecake with Fruit Topping

Chocolate Oreo Cake

Carrot Cake

Pecan Pie

Milk Chocolate Mousse  
topped with seasonal berries

Chocolate Chip Cake

Strawberry Shortcake

Raspberry Sorbet with  
seasonal berries

Mango Mousse  
topped with seasonal berries

## Specialty Desserts

*For an additional price per person*

Chocolate Kahlua Mousse Torte.....	\$2.50
Turtle Cheesecake with Raspberry Sauce.....	\$2.50
Bannana's Fosters Cheesecake .....	\$2.50
Caramel Apple Pie .....	\$2.50
Tiramisu .....	\$2.50
Crème Brûlée Cheesecake .....	\$2.50
Bourbon Molasses Pecan Pie .....	\$2.50
Key Lime Pie.....	\$2.50

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# Receptions

*Receptions include choice of punch*

## *The Paladin*

*\$13.75 per person*

Sliced Fruit Tray with Amaretto Dip  
Crudite with Ranch Dip  
Imported and Domestic Cheese Selection with Crackers  
Assorted Finger Sandwiches  
Spinach and Artichoke Dip with Crackers  
Chicken Tenders with Honey Mustard Sauce  
Mixed Nuts

## *The Poinsett*

*\$17.25 per person*

Smoked Salmon Platter with Garnishes  
Proscuitto and Melon Canapés  
Crudite with Ranch Dip  
Fruit Selection with Amaretto Dip  
Baked Brie with Crackers  
Swedish Meatballs  
Spanikopita  
Chicken Satays

## *The Metropolitan*

*\$19.50 per person*

Jumbo Marinated Shrimp  
Imported and Domestic Cheese Selection with Crackers  
Assorted Canapes  
Vegetable Platter with Dip  
Beef Satays  
Crab Stuffed Mushrooms  
Mini Spring Rolls  
Mini Quiche

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## Reception (additions)

### Carvers Stations

*Beef Tenderloin with Dijon and  
Horseradish Sauces* *Market Price serves 15*

*Prime Rib of Beef Au Jus and  
Horseradish Sauce* *\$225.00 serves 30*

*Roast Turkey with Spicy Mustard and  
Cranberry Chutney* *\$125.00 serves 30*

*Honey Baked Ham with  
Assorted Mustards* *\$100.00 serves 50*

*Roast Beef with Horseradish sauce* *\$200.00 serves 100*

*Herb Roasted Pork Loin with fresh apple chutney* *\$115.00 serves 30*

Note: Add \$75.00 to carver station prices for the carver.

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# Receptions a la Carte

*priced per piece unless noted*

## *Hot Hors d'oeuvres*

Assorted Mini Quiche .....	\$1.25 each
Chicken Tenders .....	\$1.50 each
Crab Stuffed Mushrooms .....	\$1.95 each
Beef or Chicken Satays .....	\$1.75 each
Swedish Meatballs.....	\$1.00 each
Sausage Stuffed Mushrooms .....	\$1.50 each
Vegetable Spring Rolls.....	\$1.95 each

## *Cold Hors d'oeuvres*

Assorted Finger Sandwiches (Chicken Salad, Egg Salad, ..... Pimento Cheese on White or Wheat)	\$1.50 each
Jumbo Shrimp with Cocktail Sauce .....	\$2.25 each
Assorted Canapes.....	\$1.50 each
Fruit Kabobs.....	\$2.50 each

## *Chef Specialities*

### Hot Hors d'oeuvres

Handmade Low Country Spring Rolls .....	\$2.75 each
Shrimp & Parmesan Stuffed Ravioli.....	\$2.25 each
Mini Crabcakes.....	\$2.25 each

### Cold Hors d'oeuvres

Curry Shrimp with Microgreens in Phyllo cups.....	\$1.75 each
Blueberry, pecan and boursin cheese in a light pastry shell.....	\$1.50 each

*continued on next page...*

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## Receptions a la Carte *(continued)*

<i>Party Trays</i>	<i>serves 25</i>	<i>serves 50</i>
Fruit Tray with Dip.....	\$46.25	\$91.00
Cheese Tray with Crackers.....	\$50.00	\$96.00
Vegetable Tray with Dip.....	\$39.00	\$77.00

*Dips priced at two quarts each* *serves 32*

Hot Spinach and Artichoke Dip.....\$32.00

Hot Crab Dip..... *Market price*

Choice of toasted pita points or crackers

## Display Presentations

*These specialty items are available to add an extra touch to your reception*

*Smoked Salmon Platter (serves 25)* *\$80.00*

*With capers, onions, dilled cream cheese and Toast Points*

*Chocolate Fountain*

*Add a touch of elegance with our tiered chocolate fountain* *\$295.00 rental*

*Accompanied by fresh pineapple and strawberries,* *\$3.95 per person*

*marshmallow, and graham crackers*

*Baked Brie in Puff Pastry (serves 25)* *\$55.00*

*With crackers and fruit garnish*

*Ice Carvings* *Quote*

*Carvings add an elegant flare to any reception. Select one of our popular designs or allow us to design one for your event.*

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# *Chocolate Fountain*

Consult your Catering Contact for Charges



\* Equipment charge only. Chocolate and fruit at an additional charge.

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# Beverages

Leopard Forest Coffee (Fair Trade)	<i>\$22.00 per gallon</i>
Regular and Decaffeinated Coffee and Hot Tea	<i>\$11.75 per gallon</i>
Orange Juice	<i>\$11.25 per gallon</i>
Iced Tea	<i>\$7.75 per gallon</i>
Lemonade	<i>\$11.25 per gallon</i>
Hot Spiced Cider	<i>\$9.00 per gallon</i>
Hot Chocolate	<i>\$8.75 per gallon</i>
White Grape Juice Punch	<i>\$9.25 per gallon</i>
Bottled Juices (Orange, Cranberry, Apple,V8)	<i>\$1.75 each</i>
Soft Drinks (Pepsi Brand)	<i>\$1.25 each</i>
Bottled Water	<i>\$1.50 each</i>

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# Alcohol Policy

Note ~ Bar Services are available ONLY at

Timmons Arena

Beer and Wine only

Cherrydale Alumni House

Beer and Wine only

Furman Golf Course

Beer and Wine only

## *Bar Services (minimum 25 guests)*

Limited service bars require a bartender provided by Furman Catering. Bartenders are billed at \$37.50 per hour. This is an additional charge to the per hour price listed below.

### *Limited Service Bar*

Beer or Wine with Sodas

*\$4.50 per person/per hour*

Beer and Wine with Sodas

*\$5.50 per person/per hour*

Includes glassware setup with house wine, beer and assorted canned sodas.

Bartender fee is additional

### *Handling fee and service charge*

Beer and Wine

*\$11.50 per case of beer or bottle of wine supplied*

Includes glassware setup and handling. Bartender fee is additional. The client is responsible for providing beer and wine.

### *Cash Bar*

Includes glassware set up and handling. Bartender fee is additional.

Sodas .....\$1.50

Bottled Water .....\$1.50

Beer.....\$2.50

Imported Beer .....\$3.50

Wine by the Glass .....\$3.50

### *Beverage Selections*

Bud, Bud Light, Michelob and Michelob Ultra

Chardonnay and Cabernet Sauvignon

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*Express Catering*

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# Party Packs

Party Packs serve 25 and are priced as complete packages including necessary table ware and condiments. These packages are packaged for customer pick-up from the Dining Hall. They do not include delivery, linen, chafers or service staff.

## *Pizza Party* \$12.00 per pizza

*We request a minimum order of five pizzas for a pizza party.*

16" fresh, hot pizzas. Ask about available toppings and sides like breadsticks!

More than three toppings, add \$.75 per topping.

## *Deli Bar* \$125.00

A deli tray featuring ham, turkey, roast beef and salami, Swiss and American cheeses, shredded lettuce, sliced tomatoes, onions, pickles and two gallons of lemonade or tea.

*Package includes potato chips, mustard and mayonnaise packets, white and wheat bread, paper plates and napkins.*

## *Ice Cream Sundae Bar* \$85.00

Create your own frozen treats. We provide vanilla ice cream, nut topping, cookie crumbles, whipped topping, strawberry topping, caramel topping and chocolate syrup.

*Package includes bowls, spoons, napkins, ice cream scoops, and serving utensils for toppings.*

## *Hamburger and Hot Dog Bar* \$150.00

25 cooked 1/4 lb. all beef hamburgers with buns and 25 cooked hot dogs with buns accompanied by mustard, mayonnaise and ketchup packets, sliced onions, shredded lettuce, sliced tomatoes, pickle chips, 25 slices of American cheese, two pounds of potato chips, assorted cookies and two gallons of lemonade or tea.

*Package includes paper plates, cups, utensil packs and ice.*

## *Baked Potato Bar* \$90.00

Each person receives one large baked potato with all the trimmings to stuff their own potato. Toppings include: whipped butter, sour cream, bacon bits, chives and shredded cheddar cheese and two gallons of lemonade or tea.

*Package includes paper plates, utensil kits.*

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## Express Lunches

*Sandwiches include – lettuce, tomato, mayonnaise, mustard,  
pasta salad or fruit salad, chips, pickle spear, cookie,  
soda or bottled water and utensil pack*

**Minimum order of 10 each**

*Orders are packaged for customer pick-up from the Dining Hall and do not include delivery, linen, chafers or service staff.*

*For orders of less than 10 of a particular entrée choice, may we suggest visiting the Pala Den Food Court located on the first floor of the University Center (864) 294-2135.*

### *Turkey Croissant*

Smoked turkey, Swiss on a soft croissant

*\$8.50 per person*

### *Chicken Salad Croissant*

Creamy chicken salad with toasted almonds on a soft croissant *\$8.25 per person*

### *Grilled Portobello Sandwich*

Portobello mushroom grilled in olive oil and spices,  
served with spring greens on a soft kaiser roll.

*\$7.50 per person*

### *Ultimate Tortilla Wrap*

Large flour tortilla filled with grilled chicken, sliced pepper  
jack cheese, field greens, roma tomatos and basil mayonnaise..

*\$8.50 per person*

### *The Big City Roast Beef Bistro*

Thinly sliced roast beef with red onions, fresh  
mozzarella, shredded lettuce and a Dijon mustard  
vinaigrette, on a Bistro bun.

*\$10.00 per person*

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## Express Lunches

Salads include choice of dressing, crackers, soda or bottled water, cutlery kit and cookie. **Minimum order of 10 each**

Orders are packaged for customer pick-up from the Dining Hall and do not include delivery, linen, chafers or service staff.

For orders of less than 10 of a particular entrée choice, may we suggest visiting the Pala Den Food Court located on the first floor of the University Center (864) 294-2135.

### Chicken Salad

Creamy chicken salad on a bed of spring greens accompanied by a fruit garnish.

\$8.50 per person

### Tuna Salad

Chunky tuna salad with lettuce, tomatoes and cucumbers

\$8.50 per person

### Chef Salad

Lettuce, tomatoes, cucumbers, sliced ham, turkey, eggs, croutons and shredded cheddar

\$8.50 per person

### Grilled Vegetable Salad

Seasonal vegetables sliced and marinated in balsamic vinaigrette, then grilled and placed on a bed of greens with croutons.

\$7.50 per person