BUFFETS

WRAP IT UP BUFFET ........................................... $4.95/PERSON
  Turkey and ham sandwiches rolled in a gourmet soft tortilla and served with classic potato chips.

BBQ TO GO .................................................. $6.00/PERSON
  Barbeque pulled pork sandwiches served with classic potato chips.

BACKYARD COOKOUT ....................................... $7.25/PERSON
  Mixture of burgers and hot dogs served with lettuce, tomato, sliced pickles, chopped onion and condiments. Also includes baked beans and classic potato chips. (One hot dog and hamburger per person served.)

DELI BUFFET ................................................ $6.95/PERSON
  Sliced turkey breast, honey ham and roast beef with sliced cheeses on a Kaiser roll. Includes a relish tray with lettuce, tomatoes, onions and pickles, along with your choice of pasta salad, fruit salad or coleslaw.

MEXICAN FIESTA BUFFET ................................... $4.39/PERSON
  Two crispy taco shells served with your choice of seasoned taco beef with lettuce, tomato, guacamole, sour cream, and shredded cheese, refried beans and Spanish rice.

ITALIAN BUFFET ........................................... $7.50/PERSON
  A traditional baked ziti in Alfredo or marinara sauce, and spaghetti and meatballs, served with garlic bread sticks.

ASIAN BUFFET ............................................. $5.50/PERSON
  Chicken stir fry, sweet and sour chicken, and broccoli and beef, served with a choice of steamed brown or white rice.

HERB ROASTED CHICKEN AND RICE ................. $5.50/PERSON
  Classic roasted chicken breast served with white rice pilaf and house rolls.

COUNTRY COWBOY BREAKFAST .......................... $6.00/PERSON
  Fluffy southern buttermilk biscuits, peppermill gravy, pancakes, and applewood-smoked bacon.

PICK AND GO BOXED LUNCHES ............................ $4.25/PERSON
  Choice of ham, turkey or vegetarian sandwich on wheat berry bread with condiments, lettuce, tomato, pickle spear and a bag of chips.
SOUP AND SALAD
Seasonal greens served with seven different chef’s choice toppings, and the soup of the day. Choice of Ranch or Italian dressing.

$5.50/PERSON

SNACK SELECTIONS

FRUIT PLATTER
Assorted selection of fresh seasonal fruit.

$2.00/PERSON

VEGGIE PLATTER
Colorful array of fresh cut vegetables served with dip.

$1.35/PERSON

PIZZA TIME (8 SLICES)
Jazz up your 16 inch pizzas with a combination of three toppings. Choose from mozzarella, pepperoni, ground beef, chicken, green peppers, olives, tomatoes, or mushrooms.

$8.49/PIZZA

GAMECOCK CHICKEN WINGS

$4.95/DOZEN

CHEESE PLATTER
Mild cheddar, Swiss and pepper jack served with assorted crackers.

$2.25/PERSON

MINI EGG ROLLS
Crispy wrappers filled with Asian vegetables served with sweet chili sauce.

$1.50/PERSON

GAMECOCK MEATBALLS (4 PER PERSON)

$2.50/PERSON

GAMECOCK SNACK MIX
Perfect selection of Party Nibblers.

$1.50/PERSON

CHIPS AND SALSA
Crispy tortilla chips with garden fresh salsa.

$1.50/PERSON

POTATO CHIPS 1LB BAG

$3.75/BAG

PRETZELS 1LB BAG

$3.75/BAG
ICE CREAM SUNDAE BAR ..........................  $3.25/PERSON
Vanilla ice cream with assorted toppings such as Oreos®, M&M’s®, nuts, sprinkles, or whipped topping. (Maximum of 50)

YOGURT PRETZELS ...............................  $2.25/POUND
Pretzels dipped in a white yogurt glaze.

CLIFF ENERGY BARS .............................  $2.95/EACH

PEANUT BUTTER AND JELLY SANDWICH ..........  $1.25/EACH
Peanut butter and jelly on wheat bread.

BAKED GOODIES

BAGELS WITH CREAM CHEESE .......................  $1.75/PERSON

REGULAR MUFFINS ..................................  $10.00/DOZEN

ASSORTED DANISHES ..............................  $12.00/DOZEN

CLASSIC CRAVEWORTHY COOKIES ...............  $7.00/DOZEN

ASSORTED CUPCAKES ..............................  $9.00/DOZEN

BANANA BREAD ....................................  $1.25/PERSON

FULL SHEET CAKE: APPROX. 75 SERVINGS ............  $100.00

HALF SHEET CAKE: APPROX. 45 SERVINGS ..........  $50.00
BEVERAGES

JUICE ......................................................... $6.00/GALLON
Orange or Apple.

PUNCH ...................................................... $6.00/GALLON
Strawberry or Orange Citrus.

LEMONADE ............................................... $6.00/GALLON

FRESH BREWED COFFEE ............................. $10.00/GALLON

ICED TEA .................................................... $7.00/GALLON

BOTTLED WATER ....................................... $1.10/BOTTLE

SODA ....................................................... $0.85/CAN
POLICIES

• To receive the prices and promotions in this brochure, you must be a registered and recognized student organization.

• All events are provided with black disposable paper tableclothes for buffet line. Napkins and disposable cutlery will be provided as needed depending on menu choice.

• Menus are priced for pick up at the Capstone building.

• Menus are available to be dropped off at your location for an additional $50.00 fee.

• Full on-site catering is available with staff attendants for $15.00 per staff member per hour. Appropriate staffing will be determined by Horseshoe Catering.

• All items are packaged in disposable containers.

• Please let us know if any of your guests have food allergies; we are happy to make a separate dish to accommodate.

• If the Student Catering Guide does not meet your needs, we will be happy to provide a quote for your event within your budget requirements.
POLICIES

Catering needs for events for student organizations where food and beverage costs are below $1,000 may be handled in one of three ways as described below:

1. Organizations may order prepared foods from Horseshoe Catering on a full service catering basis or on a take-out basis. Horseshoe Catering has developed a student oriented menu of food options that can be utilized or a custom menu can be developed. Organizations are encouraged to receive a quote from Horseshoe Catering before utilizing other caterers.

2. Student organizations can self-cater or utilize external catering companies for catering events up to $1,000 per event. The organization is required to have signed prior approval by the AVP for Student Life or designee. The student organization must utilize an approved list of caterers carrying an insurance policy that complies with University Food Service contract amounts (general liability insurance policy with coverage limits of $2,000,000 per occurrence / $4,000,000 aggregate for bodily injury and property damage).

3. For events that are held in the Russell House meeting rooms that are designated as areas where food may be served, organizations must receive approval of food items to be served from the AVP for Student Life or designee.

For further information and requests for services, call Horseshoe Catering at 777-7919. https://usc.catertrax.com/
CONTACT US

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