

SOCIAL

custom menu for

FSU Spring STEM Career Fair 2024



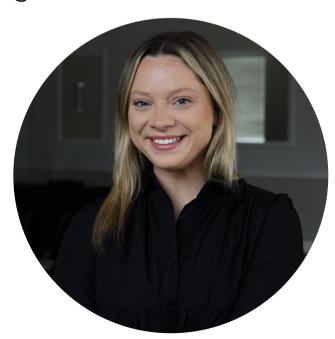
Corporate Overview

Social Catering & Events is Tallahassee's premier offsite catering and venue management company. The scope of our offsite catering ranges from intimate, high-cuisine dinners to expertly servicing **upwards of two-thousand guests in a single meal period** in locations all over Leon County and the greater Panhandle.

The pillars of our company are simple- provide a delicious meal in a professional and warm manner every time, every place, and for every size group. Our highest priority is bringing joy to our peopleour staff, our clients, and our guests.

Let's get started!

Kaycee Lewis Catering Sales Manager kaycee@socialcateringandevents.com 850-797-7434















BREAKFAST

Seasonal Whole & Sliced Fruit - GF, DF, V, VEG

Assorted Bagels - VEG plain + strawberry cream cheese

House Baked Goods - VEG butter + seasonal jam

Aged Cheddar Scramble - GF







LUNCH

Rolls & Butter -VEG

Garden Salad
mixed greens + tomatoes + cucumbers + pickled red
onions + cheddar cheese + balsamic vinaigrette (GF, DF,
V, VEG) + ranch dressing (GF, VEG)

Bourbon Pecan Chicken grilled chicken thighs + sticky bourbon sauce + house-made pecans

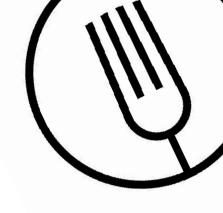
Wild Mushroom Ravioli - VEG rosemary cream sauce

Garlic Whipped Potatoes - GF, VEG & Maple Dijon Glazed Brussel Sprouts -GF, DF, V, VEG

Shortcake Bar sliced pound cake + fresh berries + caramelized peaches + homemade whipped cream



Beverages



BREAKFAST

Freshly Brewed Coffee
Hot Tea
Orange Juice
Water

LUNCH

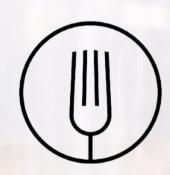
Sweet Tea Unsweetened Tea Water

ALL DAY

Freshly Brewed Regular & Decaf Coffee half & half + almond milk + assorted sweetener



We look forward to serving you!



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