

FROM OUR TABLE

A Horseshoe Catering Newsletter

April 2021

Issue 1



NOTES FROM THE DIRECTOR

As we are preparing for a new season and looking forward to gradually regathering in person, I am excited to be a part of creating beautiful new events for our campus and community. It is in this excitement that the idea of "From Our Table" was born. In our premier issue, we will share recipes, highlight staff, showcase special campus events, and more. Let our creativity and innovation bring your vision to life. We look forward to seeing you all soon.

Andrea Williams



Horseshoe Catering | 803-777-7919 or 336-307-5148
[Click here to view the Horseshoe Catering Photo Gallery](#)



UPCOMING "SUMMER VIBES" SPECIAL

Summer Vibes: Featuring a wide variety of grilled and chilled flavors of the summer.

[Click here to view the menu](#)



VIRTUAL CATERING SHOWCASE

This past year, with the need for virtual meetings and the demand for individualized concepts, it became important to our catering team to remain a presence to all our campus and community partners. To that end, we created a Virtual Showcase that introduced new products, enhanced safety protocols, and much needed conversation around what was possible.

[Click here to view our Virtual Showcase Presentation](#)

FROM THE VINE

As many of you know, I have a deep love of all things wine and designing menus to pair with them. I have curated a wine list unique to Horseshoe Catering. Our house wines, predominantly from Napa, are a fantastic option and the choices available offer a wide range for any menu. Don't hesitate to reach out with questions or to book your next Wine Down event with us. Cheers!

[Click here for a list of our full wine menu](#)



SNACK ATTACK

Introducing the *Horseshoe Catering Snack Bag*. Customizable for any event-salty snacks, sweet treats, and choice of beverage. Simply give us a call, let us know the theme of your event, and we will create a bag of goodies specifically for you.



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VENUE SPOTLIGHT

As you are planning your events for the summer and fall, please keep in mind our beautiful Koger Center as the perfect option for large and small groups alike. Reach out to Karen Magradey, Assistant Director, Koger Center for the Arts at www.KogerCenterForTheArts.com or call (803) 777-9781 for event space details.



CHEF'S CORNER



**Chef Peter's
award-winning Schnitzel
Sandwich featured in
Food Management
Magazine includes these
ingredients:**

Pretzel Bun

Red Cabbage Slaw

Breaded Pork Schnitzel

Melted Gruyere Cheese

Sautéed Chanterelle

Mushrooms

Lemon & Chives Spread

Some of my favorite memories about food are of my mother cooking "Armar Ritter" (translates in English to "Poor Knight") back in Germany when I was a kid. We were a Catholic family and had meatless Fridays. This dish was a favorite of mine because it was a French toast style casserole with vanilla ice cream on top. This was a main course for lunch which tasted more like a dessert and I still think about it to this day.

Peter Zoellinger



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