



VIRTUAL SPRING SHOWCASE



WELCOME

Horseshoe Catering is pleased to provide memorable events to clients on campus with these top priorities in mind:

- Providing events and service that exceed guest expectations
- Implementing enhanced safety practices
- Providing consultative guidance for clients and customers to ensure we execute their vision
- Assigning reasonable and fair pricing





CLARIFY MISCONCEPTIONS

- Custom and creative events are in full swing within social distancing guidelines
 - Maxcy College culinary quests meals
 - Preston College snack and meeting events
 - Exam breaks
 - Annual group events





STEPS TO SUCCESS

- All staff are required to wear masks and gloves and temperatures of will be taken prior to the event
- All staff is instructed to wash their hands every 20 minutes or every time they change gloves
- Attendants will be required at all events to serve boxed meals, buffet lines, reception style food items, coffee, dessert, and snack stations
- Plates for buffets or receptions will come from the server side of the buffet line so individuals are not touching more than one plate
- All beverages will be chilled to limit the use of ice
- Buffet signage and sanitizer will be provided by Horseshoe Catering; any additional social distancing signage can be discussed with client
- Confirm all catering orders within 48 hours or two business days



POPULAR SERVICE STYLES REDESIGNED



SERVED SNACK STATION

- Custom snack and meeting break service
- Creative thematic set ups
- Socially distanced service





HOT BEVERAGE SERVICE

- All beverage service is still possible
- Staff to serve with individual condiment packets
- Creative set ups to match theme of event
- Drop off service protocol





SERVED BUFFET

- All buffets on our website, in addition to all custom buffets, are still being served
- All socially distant protocols are in place
- Buffets can also be broken down into stations in order to mitigate crowded areas
- Drop off service protocol





INDIVIDUALIZED SPECIALTY SALADS

- As always, our specialty continues to be custom menus designed by Chef Peter Zoellinger
- Full buffets, plated meals, and beautiful salads are just a few of the possibilities





WHAT'S NEW ON THE MENU



CUSTOM SNACK OPTIONS

- Completely unique to your event
- New themed snack boxes
- Exam breaks
- Themed student activities
- Staff gifts





BREAKFAST BOXES

- Student groups to VIP meetings
- Cold and hot breakfast can be served as an individual meal to accommodate a variety of seating and meeting designs



PLATED RECEPTIONS

- All receptions are now served as individual plates
- Menus can be completely pre plated or served to guests as they choose their options





EXPANDED SNACKS & BEVERAGES

- Canned and bottled beverages
- Snacks a la carte
- Sourcing of specialty items





CUSTOM THEMED EVENTS

- Specialty food items
- Unique decorations



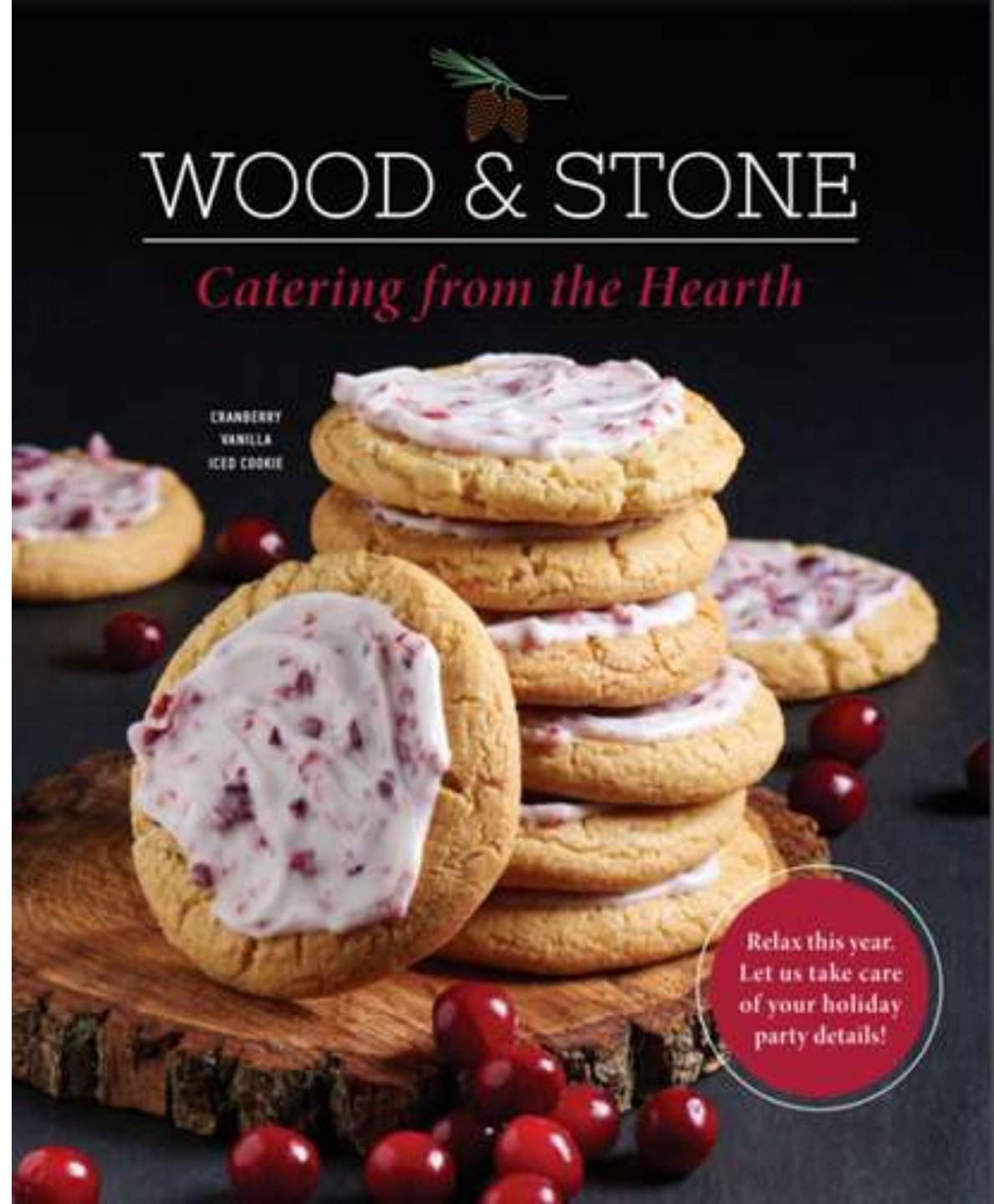


LIMITED TIME OFFERS

Horseshoe Catering offers a variety of seasonal options guaranteed to make your event memorable.

Wood & Stone: Catering from the Hearth allows you to create your own winter feast that is individually packaged for safety with seasonally inspired entrees, salad, savory sides, and a great selection of cookies or dessert bars.

HORSESHOE CATERING





VENUES



- ✓ Koger Center
- ✓ McCutchen House



WE ARE HERE FOR YOU!



Horseshoe Catering is excited to work closely with you and understand the needs of your event to provide creative solutions that deliver quality, safety, and peace of mind.



THANK YOU

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