

Catering Menu

FRESH TO ORDER®

cateri

fast.

Greenville, SC



Pork Entrée



Salmon Panini



Asian Salad With Tuna



Almond Chicken Skewers

- We proudly cook every protein “fresh to order,” on our flame grill
- We then place those proteins on top of a salad, inside a panini or serve as an entrée.
- Our soups & dressings are made fresh daily, nothing is pre-prepared, hence our name Fresh To Order.
- We provide breakfast, lunch, chill time snacks & dinner seven days a week

www.freshTOorder.com



What We Deliver

Catered breakfast, lunch, dinner or a snack to your house, office or off site event is our specialty. Our efficient delivery staff is fast, friendly & professional. Custom menu options available, please contact your catering director.

How To Order

Contact one of our F2O catering directors by telephone. Our catering directors will handle all details from menu to billing & even the delivery schedule. While we request a 24-hour notice on all catering orders we will always do our best to accommodate last minute orders. Please note that delivery minimums & charges will apply.



Breakfast



Fresh Baked Bagels, Fresh Baked Muffins ✓

Fresh muffins, & bagels by the dozen. Served with butter, preserves & cream cheese

\$14.9 per dozen | \$15.9 per mixed dozen

Specialty House Spreads \$3.9

Fruit Bowl ✓

An Assortment of fresh cubed seasonal fruit salad.

Small Bowl (Feeds 6 – 12 people) \$27.9

Large Bowl (Feeds 12 - 18 people) \$50.9

\$3.8 per person

Sliced Fruit Tray ✓

An elegant display of fresh seasonal sliced fruits & berries.

Small Tray (Feeds 6 – 12 people) \$32.9

Large Tray (Feeds 12 - 18 people) \$59.9

\$3.4 per person

Whole Fruit ✓

Great way to round out a meal or as a snack by itself. Includes apples,bananas oranges or bowl of strawberries.

\$1.0 per piece/per person ✓

\$2.0 per person for Strawberries (sliced or whole) ✓

\$1.5 per person for Orange Wedges ✓

Greek Yogurt, Assorted Flavors ✓

\$2.4 per person. Individual

Hot Cereal Bowl Bar - Build Your Own

Fresh savory grits or oatmeal served with gourmet toppings. Call catering director for details

\$4.2 per person



Fresh Fruit Bowl

Breakfast

Scrambled Egg Platters

Scrambled Eggs  \$6.0

Served with Choice of Grits, Oatmeal or Potatoes

Scrambled Eggs & Cheese  \$6.0

Served with Choice of Grits, Oatmeal or Potatoes

Breakfast Sides

Bacon (3 Pieces) \$2.5

Sausage (2 Pieces) \$2.5


Scrambled Eggs per person \$3.0

Hot Breakfast Paninis

Your choice of signature seasonal pressed scrambled egg Paninis with gourmet toppings & artisan breads.

Price ranges \$5.5 - \$7.1 per person

**Contact catering director for seasonal offerings.*

Egg Panini:  \$5.5

Egg & Cheese Panini:  \$5.5

Bacon Panini: \$6.0

Bacon, Egg, Cheese

Grilled Sausage Panini: \$6.0

Grilled Sausage, Egg, Cheese

Southwestern Panini:  \$6.6

Roasted Corn Salsa, Avocado, Egg, Cheese

F2O Panini:  \$6.6

Ale Laced Chicken, Honey Mustard, Egg, Cheese

Salmon Panini: \$7.1

Salmon, Avocado, Egg, Cheese



Egg, Cheese, Bacon Panini

Beverages:

Breakfast Beverages:

Fresh Orange Juice
Gallon \$12.9

Locally Roasted Coffee:

Regular or Decaf
Gallon \$14.9*

Hot Chocolate:

Gallon \$12.9

House made: Vanilla Mint Star Anise Lemonade, Sweet Tea, Unsweet Tea, Specialty Flavored Ice Tea & Lemonades
Gallon \$10*

Selection Of Bottled Juices, Waters & Teas Available*
\$2.0 – \$4.0 per bottle

Filtered Cucumber Water

Gallon- \$5

Hot Teas: Selection available*
\$2.1 per person

* Available upon request complimentary ice, sweetener & cups.

* Hot tea & Coffee served with cups, sweetener & creamer.

All trays include serving utensils. We promote "green" thinking. Plates, plastic ware & napkins available, Only upon request.

Individual & Platter Salads



Spinach Salad

Add On For Salads

Almond Rosemary Chicken Skewers	\$3.0
Almond Rosemary Crusted Tuna Steak	\$4.9
Grilled Bourbon Steak 🍷	\$4.9
Bourbon Grilled Salmon	\$3.9
Blackened Lime Shrimp	\$4.9
Crispy Ale-Laced Chicken Tenders	\$3.0
Fire-Grilled Chicken Breast	\$3.0
Seared Tofu	\$2.5
Tender Crispy Calamari	\$3.9
Blackened Tenders	\$3.0

Dressings for Salads

Dressings are also available in pints & quarts

Balsamic Vinaigrette, Bleu Cheese, Caesar, Dijon Vinaigrette, EVO & Aged Balsamic, Fresh Lemon & Herbs, Honey Mustard, Horseradish Ranch, Ginger Apricot Vinaigrette, Ranch, Raspberry Vinaigrette, Southwest Ranch

World Famous Salads

Personal **\$7.7** Platter **\$7.2**

Asian Salad 🍴

Baby Mixed Greens, Candied Walnuts, Tomatoes, Sesame Seeds, Avocados, Pickled Ginger, Crispy Noodles, Mandarin Oranges, Mixed Nuts.

Recommended Dijon Vinaigrette & Almond Rosemary Crusted Tuna

Caesar Salad 🍴

Crisp Romaine, Shaved Aged Parmesan, Herb Croutons

Recommended Caesar Dressing & Grilled Chicken Breast

Club Salad

Mixed Greens, Toasted Almonds, Bacon, Tomatoes, Cucumbers, Avocados, Cheese, Raisins, Cranberries

Recommended Honey Mustard & Crispy Ale laced Chicken Tenders

Southwest Salad 🍴

Mixed Greens, Tomatoes, Cheese, Roasted Corn, Cranberries, Raisins, Tortilla Crisp

Recommended Southwest Ranch & Bourbon Grilled Salmon

Spinach Salad 🍴

Spinach, Seasonal Fruit, Strawberries, Gorgonzola, Dried Cherries, Almonds

Recommended Raspberry Vinaigrette & Grilled Bourbon Steak

Market Salad 🍴

Baby Greens, Mandarin Oranges, Almonds, Candied Walnuts, Golden Raisins, Cranberries, & Apples

Recommended Balsamic Vinaigrette & Almond Rosemary Chicken Skewers

Mediterranean Salad 🍴

Mixed Greens, Feta Cheese, Tomatoes, Olive Salad, Grilled Onions, Toasted Almonds, Fresh Herbs, Red Grapes

Recommended Ginger Apricot Vinaigrette & Tender Crispy Calamari

Wedge Salad

Crisp Iceberg Lettuce, Blue Cheese Dressing, Blue Cheese Crumbles, Bacon, Tomatoes, Scallions

Recommended Balsamic Vinaigrette & Grilled Chicken

Blue Cheese Fig Salad 🍴

Baby Greens, Balsamic Vinaigrette, Golden Raisins, Dried Figs, Candied Walnuts, Blue Cheese Crumbles, Golden Peppercorns

Catering Soup Bar with Gourmet Toppings

Fresh house made soup served with gourmet toppings & assorted grilled bread display.

\$6 per person (gourmet toppings listed below each soup type)

Tomato Bisque

Grated Parmesan Cheese, Roasted Corn Relish, Caramelized Onions, Blue Cheese Crumbles, Croutons

Corn Chowder

Tabasco, Parsley, Bacon, Caramelized Onions, House Pickled Jalapenos

Chicken Tortilla

Tortilla Crisps, Roasted Corn Relish, Shredded Cheese, Fresh Avocado, F2O Hot Sauce, House Pickled Jalapenos

Wild Mushroom

F2O Hot Sauce, Blue Cheese Crumbles, Grilled Red Onions, Green Onions

Creamy Chicken Vegetable

Shredded Cheese, Tabasco, Caramelized Onions, Green Onions

Lentil (vegan, vegetarian, gluten free, dairy free)

Caramelized Onions, Green Onions, Fresh Cilantro, F2O Hot Sauce, House Pickled Jalapenos

Paninis & Panini Platters



Turkey Club Panini

	Personal	Platter
	\$9.5	\$8.6

Lunch Plattered Paninis

Personal includes panini, chips & cookie

Grilled Bourbon Steak (+\$1.0)

Savory Tender Steak, Roasted Peppers, Bleu Cheese Crumbles, Caramelized Onions, Baby Greens, Golden Pepperdews, Horseradish Aioli

Chicken Caesar

Fire-Grilled Chicken, Avocado, Crisp Romaine, Tomatoes, Shaved Aged Parmesan, Savory Caesar Dressing

Crispy Tenderloins of Chicken

Crispy Ale-Laced Chicken, Lettuce, Two Cheeses, Honey Mustard

Grilled Chicken BLT

Fire-Grilled Chicken, Apple Wood Smoked Bacon, Avocado Aioli, Lettuce, Tomatoes, Sprouts

House Turkey Club

House Roasted Turkey, Two Cheeses, Apple Wood Smoked Bacon, Lettuce, Tomato, Honey Mustard

Pork

Shaved Brown Sugar Pork Loin, Sweet Potato Aioli, Caramelized Onions, Lettuce, Two Cheeses

Salmon (+\$1.0)

Bourbon Marinated Salmon, Avocado, Lettuce, Tarragon Aioli, Corn Cilantro Relish

Tomato Mozzarella

Fresh Mozzarella, Roasted Peppers, Whole Basil, Tomatoes, Balsamic Vinaigrette

Vegetable

Grilled Zucchini, Grilled Onions, Olive Salad, Avocado, Grilled Squash, Feta Cheese, Balsamic Vinaigrette, Baby Greens

Asian Chicken Crunch

Almond Rosemary Crusted Chicken, Ginger Apricot Coleslaw, Ciabatta Bread, Avocado Aioli

Waldorf Chicken Salad

Fire Grilled Chicken, Apples, Grapes, Cranberries, Raisins, Candied Walnuts, House Pickled Onions, Blue Cheese Crumbles, Lettuce

Smokey Southwest Chicken

Spicy Fire-Grilled Chicken, Two Cheeses, Crisp Tortillas, Lettuce, Southwest Ranch Dressing

Fire Grilled Wraps

\$8.6 per person platter
\$9.5 individual wrap

♥ Vegetable, Chicken Waldorf
Turkey Club, Tuna Salad

Premium Sides \$4.0

Garlic Mashed Potatoes
Sweet Mashed Potatoes
Garlic Jack Grit Cake
Wheat Berry Rice
Macaroni & Cheese
Fruit Salad
Grilled Vegetables
Roasted Corn Nut Salad

Chip Substitution

Replace chips with any above side
for additional \$1.0
Popcorn \$0.50 per person.

Individual Soups

½ Bowl \$4.0 or Full Bowl \$5.0

Corn Chowder* Creamy Chicken Vegetable
Tomato Bisque* Wild Mushroom*
Chicken Tortilla (dairy free)
Lentil* (vegan, dairy free, gluten free)

*vegetarian

Individual Entree Meals



Pork Entree



Chicken Skewers

3/4 Portion

Full Portion

Almond Chicken Skewers

\$10.9

\$11.8

Almond-Rosemary Crust, Sweet Mashed Potatoes, Twin Sauces

Grilled Bourbon Steak Medallion 🍷

\$14.9

Balsamic Cabernet Reduction, Garlic Jack Grit Cake, Greens

Brown Sugar Roasted Pork Loin 🍷 🍴

\$10.9

\$12.8

Slow Roasted, Sweet Mashed Potatoes, Apricot Chutney

Coconut Curry Chicken

\$11.0

Fresh Coconut Curry Sauce, Tender Fire Grilled Chicken, Roasted Corn Peanut Relish, Wheat Berry Rice

Crispy Tenderloins of Chicken

\$9.9

\$11.6

Crispy Ale-laced Chicken, Garlic Mashed Potatoes, Honey Mustard, BBQ Sauce

Fire Grilled Chicken 🍷

\$10.9

Tender & Marinated, Wheat Berry Rice, Balsamic Cabernet Reduction

Grilled Salmon

\$11.9

\$13.9

Black Bean Orange Sauce, Greens, Roasted Corn Nut Relish, Wheat Berry Rice

Coconut Curry Salmon

\$11.9

\$13.9

Fresh Coconut Curry Sauce, Roasted Corn Nut Relish, Wheat Berry Rice

Chicken Wild Mushroom

\$13.6

Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms

Wild Mushroom Steak Medallion 🍷

\$14.9

Mushroom Cream Sauce, Garlic Mashed Potatoes, Roasted Mushrooms

Better For You Burgers

Tuna Burger

\$9.9

Ginger Scallion Studded Tuna Burger, Asian Slaw, Baby Field Greens, Whole Wheat Flat, Horseradish Aioli

Blackbean Burger

\$9.7

Black Beans, Rice, Avocado, House Pickled Jalapenos, Lettuce, Tomatoes, Corn Relish, Whole Wheat Flat Bread, Horseradish Honey Mustard Sauce

Bison Burger

\$10.9

Bison Beef Burger, Baby Field Greens, Blue Cheese Crumbles, Whole Wheat Flat, BBQ Sauce, Horseradish Aioli

We proudly serve all natural, locally sourced chicken



🍷 = Estancia Beef

We proudly serve Estancia free range, grass-fed beef.

Raised on sustainable, family owned ranches, Estancia is hormone and antibiotic free.

Ask About Our Gluten Free & Vegan Menu Options

🍷 = heart healthy 🍴 = F20 Favorite 🌱 = Vegetarian 🍷 = Estancia Beef

Mixed Platters

Variety Panini Platter - Feeds 10-12 \$86*

Add a salad bowl	\$36
Add Grilled Chicken To Salad	\$15
Add Grilled Salmon To Salad	\$24.5
Add Chicken Skewers To Salad	\$15
Add Cookie or Brownie Platter	\$22
Add Cupcake Platter	\$25
Add Fruit Bowl	\$27.9
Premium Side Instead of Chips	\$10
Add Gallon of Specialty Tea or Fresh Lemonade	\$10 each

Feeds 18-20 \$154.8*

Add a salad bowl	\$57.6
Add Grilled Chicken To Salad	\$24
Add Grilled Salmon To Salad	\$39.2
Add Chicken Skewers To Salad	\$24
Add Cookie or Brownie Platter	\$44
Add Cupcake Platter	\$50
Add Fruit Bowl	\$50.9
Premium Side Instead of Chips	\$18
Add 2 Gallons of Specialty Tea or Fresh Lemonade	\$20

*Steak And Salmon Are Extra, Ask Your Catering Director For Pricing

Appetizers

Our appetizers are the perfect choice for any event. All appetizers can be served warm or chilled for the perfect experience. Appropriate sauces are always included.

Housemade soups & dressings available by the pint & quart.

Almond Rosemary Chicken Skewers	\$3.8	Blackened Lime Shrimp	♥	\$5.0	
Almond Rosemary Crusted Tuna Steak	\$5.0	Bourbon Grilled Salmon	♥	\$5.0	
Crispy Ale-Laced Chicken Tenders	\$3.8	Bourbon Steak		\$5.0	
Fire-Grilled Chicken Breast	♥	Seared Tofu	♥	♣	\$4.0
Tender Crispy Calamari	\$4.0	Tomato Mozzarella Skewer	♣	♣	\$1.4
		Fruit Skewer	♥	♣	\$1.4

Beverages:

Locally Roasted Coffee:

Regular or Decaf
Gallon \$14.9*

Hot Chocolate:

Gallon \$12.9

House made: Vanilla Mint
Star Anise Lemonade, Sweet
Tea, Unsweet Tea, Specialty
Flavored Ice Tea & Lemonades
Gallon \$10*

Selection Of Bottled Juices,
Waters & Teas Available*

\$2.0 – \$4.0 per bottle

Filtered Cucumber Water

Gallon- \$5

Hot Teas: Selection available*

\$2.1 per person

*Available upon request complimentary
ice, sweetener & cups.

*Hot tea & Coffee served with cups,
sweetener & creamer.

Desserts:

Cookies:

Individual \$2.1 each
Platter (dozen) \$22

Brownies:

Individual \$2.1 each
Platter (Dozen) \$22

Cupcakes:

Individual \$2.3 each
Platter (Dozen) \$25

Individual Icebox Pies:

Individual \$3.5 each

Selection of energy bars, power bars
and snack cups are always available,
please ask your catering director.

Chocolate Silk Icebox Pie



Catering Reward Club

Catering Club is a free membership rewards program that rewards you, our guest 5% back in f2o bucks for every catering purchase made. Ask our catering directors about membership. You will then be placed in our tracking system that records every catering purchase made. At the end of the month you will receive the option of your rewards dollars back in a gift card or credits to be used towards future catering events. Rewards roll over allowing you to save them There is no time limit for use.

Corporate Charge Accounts

Contact a catering director about the convenience of our corporate charge accounts. With the ability to bill individual departments within a company, we take the hassle of payment & account tracking away. Simply order, receive, sign & enjoy. Contact a local Fresh To Order catering director for an application.

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