Catering FOR Good

Make Your Event A Life-Changer

Thank you for your interest in Catering for Good. We are delighted to share our catering menu and room rental information with you. We offer a variety of menu selections from morning breakfast buffets with freshly brewed coffee to business lunch buffets or elegant plated dinners. These pages are filled with fresh and contemporary menus to choose from. Our food is prepared from scratch with the highest quality and freshest ingredients which are purchased from national and local vendors who share our Chef's quality standards. All menu items are prepared by an award winning culinary team lead by Chef Jill Holland. Our experienced service staff ensures that you and your guests have an enjoyable dining experience by providing quality customer service.

Your weekday event includes one server per 50 guests and is subject to additional server charges of $25.00 per hour with a minimum of four hours. Events occurring on evenings, weekends and off-site locations will be charged additional server charges based on service needs.

A service fee of 24% and tax of 6.5% is required for all events. A contract and deposit of 25% are required to confirm your event.

For more information, or if you would like to make an appointment to take a tour of our venues, please contact us at **407-514-1048***,* email us at **ljarvis@feedhopenow.org***,* or visit our website: **www.feedhopenow.org**

All catering proceeds benefit the Second Harvest Culinary Training Program, a 14-week program for qualified, at-risk and economically disadvantaged adults in Central Florida. This program teaches employable life and culinary skills needed to pursue a sustainable career in the food and hospitality industry. 100% of the graduates of this program have been placed in higher paying jobs, helping them become self-sufficient and begin life long careers.

Second Harvest FOOD BANK OF CENTRAL FLORIDA

411 Mercy Drive Orlando, Florida 32805

The Venues at Second Harvest Food Bank of Central Florida Contact:
Lanette Jarvis - Phone: 407 514-1048/ Email: ljarvis@feedhopenow.org
Room rentals are available Monday through Saturday, 7 a.m. to 5 p.m.

In-House Food and Beverage Catering Minimums are required:

- Weekdays 10-49 guests $1000 /50-75 guests $1500/75-100 guests $2000/ 101+ guests $2500
- Weekday Evenings $3000 (Close by 11:00pm) as well as staffing fees
- Saturday Day $2000/Evenings $2500 as well as staffing fees

Off-Site Food and Beverage Minimums are required:

- Weekday Day $1000, Weekday Evenings $2500, Saturday Day $2000/Evenings $2500
- There will also be an additional venue fee based on location as well as staffing fees

Room	Capacity	Description	Half Day (Up to 4 hrs.)	Full Day (4+ hrs.)	AV support
Community Room 66'-9" x 47'-8"	Up to 150 pp.	The Community Room offers 3100 sq. feet to accommodate large or small meetings with a variety of room set-up options and picture-window views of the food distribution center. • Accommodates 150 banquet style with round tables with 10 seats each	$350	$450	Complimentary • Ceiling projector • Screen • A/V podium with presentation computer, Blue-Ray player, gooseneck microphone, wireless microphone, 2 Lavalier lapel microphones
Community Room Side A	Up to 60 pp.	Seats up to 65	$225	$300	
Community Room Side B	Up to 60 pp.	Seats up to 65	$175	$250	• AV available on request for a minimal charge
Bank of America Board Room 31 x 27'-8"	Up to 30 pp.	Modular board room tables and executive-style chairs • 24 executive-style seats • Additional banquet chairs available along the perimeter of the room to accommodate up to 40 people.	$200	$300	Complimentary • Ceiling-mounted projector • Retractable ceiling projector screen • Blu-Ray player • Presentation computer • Ceiling speakers and microphones for teleconferencing projector screen, Blue-Ray player
Front Atrium 25'-9" x 77'-5"	Up to 100 pp.	Perfect for small receptions or meetings	$150	$200	

Breakfast Menu

The following offerings are served buffet style for 2 hours and they include Freshly Brewed Coffee, Decaf Coffee and Hot Tea for the duration of your event.

Americana

Fresh Florida Orange Juice
Assortment of Fresh Fruit
Scrambled Eggs
Roasted Red Potatoes
Bacon
Fluffy Buttermilk Biscuits

16.50

Southern Comfort

Fresh Florida Orange Juice
Fresh Fruit Salad
Scrambled Eggs
Creamy Grits
Grilled Ham Steak
Buttermilk Biscuits and Country Gravy

18.50

On the Go

Fresh Florida Orange Juice
Breakfast Sandwich with Egg and Cheese
Choice of: Ham, Bacon, or Sausage
Served on choice of bread:
Croissant, Bagel or Biscuit
Crispy Hash Browns

14.00

Light Side

Fresh Florida Orange Juice
Assortment of Fresh Fruit
Frittata with Feta Cheese and Spinach
Sweet Potato Home Fries
Grilled Asparagus and Tomatoes
Flakey Croissants

18.50

Florida Continental

Fresh Florida Orange Juice
Fresh Sliced Seasonal Fruit
Assortment of Fresh Fruit Danish

12.50

Healthy Start

Fresh Florida Orange Juice
Fresh Seasonal Fruit
Assortment of Freshly Baked Muffins
Vanilla Yogurt Parfaits

14.50

Hot Grit Station 5.50
Cheese, Bacon and Scallions

Toasted Bagel Station 5.50
Butter, Jelly, Whipped Cream Cheese and a Veggie Smear

Hot Oatmeal Station 5.50
Brown Sugar, Raisins, Cinnamon and Granola

Fresh Seasonal Fruit 4.50
Assortment of Sliced and Cubed

Vanilla Yogurt Parfaits 5.50
Layers of Vanilla Yogurt, Granola and Fruit

Assorted Muffins (Blueberry, Orange Cranberry, Apple Cinnamon, and Banana Nut) 4.00
Assorted Danish 3.50
Buttermilk Biscuits served with Butter and Jelly 4.00

Break Menu

A minimum of 10 must be ordered and is served for 1 hour.

Sweet Harvest Bake
Fresh Baked Goods
Brown Butter-Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies
Chocolate Brownies and Blondies

8.95

What a Dip
House Made Dips
Spinach & Artichoke, Onion and Salsa
Wavy Potato Chips, Pretzels, Pita Chips

8.95

Healthy Energy
Fruit Kabobs with Honey Vanilla Yogurt
Fresh Granola and Dried Fruit Mix
Raspberry Lemonade

8.95

Movie Time
White Cheddar Popcorn
Chips and Pretzels
Large Bar and Box Movie Candy

8.95

Antipasti and Cheese
Assorted Italian meats and cheese, imported olives, roasted red peppers, marinated mushrooms & artichoke hearts, and crisp focaccia flat bread

8.95

Mediterranean
Display of hummus, black olive, tapenade, cucumber salad, roasted red peppers, toasted pita chips

8.95

Beverages
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Station
Served for Duration of the Meeting/Event
½ Day 3.50 or Full Day $4.50
Iced Tea or Lemonade Station
3.50

Assorted Canned Soda Station
On Consumption
3.00

Bottled Juice
Orange, Apple, Cranberry
3.00

OJ on the Go by the Gallon (offsite only)
23.00

Lunch Buffet Menu

The following offerings are served buffet style for 1.5 hours and they include Sweetened and Unsweetened Iced Tea

Mediterranean
Orzo Salad
Lemon Rosemary Chicken or Grilled Flank Steak with Chimichurri Sauce
Garlic and Oregano Roasted Red Potatoes
Roasted Vegetables
Garlic and Herb Flatbread
House Made Baklava
22.95

Southern Barbecue
Harvest Apple Slaw
Grilled Chicken Glazed with Sweet BBQ Sauce
Roasted Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Yeast Rolls and Butter
Cornbread Bread Pudding with Chantilly Cream
22.95

Latin
Roasted Black Bean and Corn Salad
Grilled Chicken or Flank Steak Fajitas with Peppers & Onions with Flour Tortillas
Sweet Plantains, Yellow Rice and Black Beans
Guacamole, Sour Cream and Cheese
Pico de Gallo
Churros
22.95

Italian
Caesar Salad with Crisp Croutons, Parmesan, and House-made Caesar Dressing
Grilled Chicken Breast
Penne Marinara and Bowtie Alfredo
Roasted Italian Vegetables
Garlic Bread
Italian Cannoli
22.95

Deli Board
Sliced Roast Beef, Turkey and Ham
Sliced Cheeses
Lettuce, Tomatoes and Pickle Spears
Mayo and Mustard
Harvest Apple Slaw
Fresh Fruit Salad
Assorted Cookie Tray
22.95

Sandwich Tray Buffet
Assortment of Ham and Cheese and Turkey and Cheese Sandwiches
Chips
Pasta Salad
Assorted Cookie Tray
17.95

Soup, Salad and Sandwich (add Grilled Chicken, Salmon or Portabella Mushroom)
Choice of One Soup – Tomato Basil, Chicken Noodle or Broccoli Cheese
Assorted Half Sandwiches- Ham & Cheese and Turkey & Cheese on Whole Wheat Bread
Garden Salad with Mixed Greens, Diced Cucumber, Tomato, Carrots, Red Onions, Radish and Boiled Egg
Served with Citrus Vinaigrette and Ranch Dressing
Yeast Rolls and Butter
Assorted Cookie Tray
22.95

Dinner Buffets

The following offerings are served buffet style for1.5 hours and they include Sweetened and Unsweetened Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea.

Taste of the Mediterranean

Mixed Baby Greens, Mandarin Orange
Segments, Walnut and Feta Cheese
With Balsamic Dressing
Orzo Salad
Lemon Rosemary Chicken
Grilled Flank Steak with Chimichurri Sauce
Roasted Tri-Colored Potatoes
Roasted Vegetables
Flatbread
House Made Baklava

33.95

Taste of Southern Barbecue

Mixed Greens, Diced Cucumber, Tomato, Carrots,
Red Onions, Radish, and Boiled Egg
Served with Citrus Vinaigrette and Ranch Dressing
Harvest Apple Slaw
Grilled Chicken Glazed with Sweet BBQ Sauce
Braised Pot Roast
Roasted Seasonal Vegetables
Award Winning Four Cheese Mac & Cheese
Yeast Rolls and Butter
Cornbread Bread Pudding with
Chantilly Cream

33.95

Taste of Mexico

Roasted Black Bean and Corn Salad
Grilled Chicken and
Flank Steak Fajitas with Peppers & Onions
Sweet Plantains
Yellow Rice and Black Beans
Roasted Vegetables
Guacamole, Sour Cream and Cheese
Pico de Gallo
Flour Tortillas and Tortilla Chips
Tres Leche Cake and Churros

33.95

Taste of Italy

Minestrone Soup
Caesar Salad with Crisp Croutons, Parmesan
and House-made Caesar Dressing
Chicken Piccata and Italian Meatballs
Penne Mariana
Bowtie Alfredo
Roasted Italian Vegetables
Garlic Bread
Italian Cannoli and Tiramisu

33.95

Catering FOR Good

Dinner Buffet Menu

The following offerings are served buffet style for 2 hours and they include Sweetened, Unsweetened Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea.

Taste of the Caribbean

Mixed Baby Greens, Pineapple, Mandarin
Orange Segments, Dried Cranberries, Cilantro
and Green onions with Honey Lime Dressing
Jerk Spiced Chicken
Blackened Salmon
Sautéed Vegetable Medley
Yellow Caribbean Rice
Yeast Rolls and Butter
Chocolate Ganache Bread Pudding

33.95

Taste of Hawaii

Mixed Greens
With Pineapple Vinaigrette
Mango Slaw
Orange Glazed Breast of Chicken
Hawaiian Pulled Pork
Stir Fried Asian Vegetable Medley
Jasmine Rice
Sweet Hawaiian Bread
Coconut Banana Cream Dessert Shooters

33.95

Chef Jill Holland's Premium Buffet

Baby Spinach Salad with Balsamic Vinaigrette and Blue Cheese Dressing

Beef Wellington

Filet Mignon prepared with a Duxelle Mushroom Sauce in a Flakey Puff Pastry

Chicken Musterdella

Grilled chicken with a rich mustard and mushroom cream sauce

Lavender and Honey Pork Chop

Tender Pork Chop prepared with a Lavender and Honey
Garlic Mashed Potatoes
Roasted Brussel Sprouts with Bacon
Chef Baked Yeast Rolls and Butter
Strawberry Trifle and Chocolate Mousse

41.95

Reception Menu

The following offerings are served on a station for **1 hour**.
Please ask for additional information if you would like any item passed.

Mediterranean Taste

Fresh-made Hummus Station
Assorted Olives, Artichokes,
Greek Summer Salad and Pita
Spanakopita
Roasted Lamb Lollipops with
Mint Cream Sauce
Fresh Bruschetta

21.95

American Taste

Sliders - Choice of:
Beef, Pulled Pork or Grilled Chicken
Deviled Eggs with Cured Bacon or Salmon
What a Dip Selection:
Dips - Onion, Ranch and
Spinach & Artichoke with Chips,
Pretzels and Pita

21.95

Asian Taste

Ahi Tuna Taco Station
Marinated Ahi Tuna Sliced,
Fresh Pineapple and Mango Slaw with
Soft Tortillas
Summer Rolls
Made with Fresh Vegetables served with
Mango Chutney
Chicken Satay with Peanut Sauce
21.95

Italian Taste

Antipasti Station
Imported Meats and Cheeses, Assorted
Olives, Marinated Mushrooms,
Artichokes and Assorted Crackers
Italian Meatballs served with Marinara
Grilled and Chilled Vegetables
Served Ranch Dip

21.95

Chef's Premiere Tasting

Baked Brie with Fruit Chutney
Brie baked in a Puff Pastry served with Assorted Crackers
Mini Beef Wellingtons
Filet Mignon prepared with a Duxelle Mushroom Sauce in a Flakey Puff Pastry
Fresh Made Crab Cakes
Crab with fresh seasonings and bread crumbs baked to perfection.
House-made Blue Cheese Chips

25.95

Thank you for taking a look at our menu. We have additional offerings to create a special menu as well. We look forward to hearing the vision of your event.

If we can offer you more information, or if you would like to make an appointment and take a tour of our venues, please contact us at **407-514-1048***,* email us at **ljarvis@feedhopenow.org** or visit our website: **www.feedhopenow.org**

Catering FOR Good — Second Harvest FOOD BANK OF CENTRAL FLORIDA