A PROGRAM OF SECOND HARVEST FOOD BANK
OF NORTHWEST NC

CATERING MENU

2023 / 2024
People are raving about Second Harvest’s Providence Catering services for corporate meetings, private parties, weddings, and other events. Whether you envision a buffet or sit-down affair, full or drop-off services, you will experience superior attention to detail in the hands of our seasoned team.

OUR STORY

Let Second Harvest’s Providence Catering serve you, and your event becomes more than a meal. All catering proceeds support Second Harvest’s Providence Culinary Training program, a nationally recognized education experience for individuals seeking to get back into the workforce or to enhance their skills for advancement in the food and hospitality industry.

OUR SERVICES

• Event planning and logistics
• Custom menus
• Full rental and linen services
• On-site facilities to accommodate groups up to 300 people
• Discounts for non-profit organizations

FEED YOUR APPETITE. NOURISH YOUR COMMUNITY.

All catering proceeds support Second Harvest’s Providence Culinary Training, which includes a production kitchen that produces ready-to-eat meals for Second Harvest Food Bank’s hunger-relief programs.
HORS D’OEUVRES, APPS & NOSHES

Feed Your Appetite. Nourish Your Community.

MEAT & POULTRY

All prices are per piece. Minimum order 25 pieces.

Peppered Beef Crisp *
Sliced rare with arugula and horseradish crema on crostini (P,D) $2.00

Braised Beef Brisket Canapes
On potato chive cake with port wine demi-glace and horseradish crema (C,P) $2.00

Black and Blue Crostini *
Sliced beef with gorgonzola, bacon, and grape tomato (P,D) $2.25

Asian Meatballs
In-house made Asian sauce with scallions (C) $1.50

Grilled Chicken Skewers
With choice of: Sweet Thai chili or housemade Asian sauce (C) $2.15

Signature Chicken Salad
On mini-buttermilk biscuit (P,D) $1.75

Mini-Chicken and Waffles
With Texas Pete hot honey (P,D) $1.75

Asian Pot Stickers
With ponzu sauce (C) $2.50

Mini Shaved Ham and Herb Buttermilk Biscuits
With arugula and apricot jam (P,D) $3.25

Mini Signature Chicken Salad
In phyllo cup (P,D) $1.50

Prosciutto Wrapped Dates gf
Stuffed with gorgonzola (P,D) $1.50

Citrus Glazed Pork Belly gf
With kimchi grits and Asian sauce on bamboo pick (P,D) $2.00

Mini Chicken Cordon Bleu
With dijon supreme sauce (P,C) $1.25

Southwest Chicken Eggroll
With chipotle ranch (C) $3.00

Beef Empanadas
With chipotle aioli (C) $3.00

Pimento Cheese Pretzel Bites
(2 per person) served with pimento cheese and spicy mustard (C) $1.75

Chicken Wings gf
With choice of: buffalo, Asian, or BBQ Served with celery and ranch (C) $2.00

Mini Tostadas
Pico, radish, and avocado crema Choice of beef barbacoa or chicken (P,D) $1.50

KEY
P = Passed    D = Displayed
C = Chafer    gf = Gluten Free

* Item is served raw or undercooked. Consuming raw or undercooked items may pose a health risk.
**VEGETARIAN**

All prices are per piece. Minimum order 25 pieces.

- **Mini Micro Greens Salad**
  In mini phyllo cup with goat cheese and pecans in maple cider vinaigrette (P,D)
  - $2.25

- **Falafel Fritters**
  With chipotle honey aioli (P,D,C)
  - $2.25

- **Southern Pimento Cheese Tarte**
  With caramelized onion and tomato (P,D)
  - $2.00

- **Bruschetta di Pomodoro**
  Italian bread crostini with roma tomato, onion, garlic, fresh basil, and balsamic reduction (P,D)
  - $1.25

- **Brie and Proscuitto Crostini**
  With fig jam
  - $2.00

- **Caprese Skewers**
  Tomato, basil, and mozzarella with balsamic glaze (P,D)
  - $2.20

- **Wild Mushroom Crostini**
  With caramelized onion and brie cheese
  - $2.00

- **Spanakopita**
  Creamy spinach filling wrapped in phyllo dough (P,D, C)
  - $2.50

- **Mini Tostas**
  With jackfruit barbacoa, pico de gallo, radish, avocado crema (P,D)
  - $3.25

- **Deviled Eggs gf**
  With choice of flavor: Southern, basil chive, chipotle (P,D)
  - $1.75

**KEY**

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- **Arancini**
  Deep fried risotto balls stuffed with cheese, marinara sauce (C)
  - $2.00

- **Asiago and Parmesan Asparagus**
  In puff pastry (P,D,C)
  - $3.25

- **Raspberry Brie Bites**
  Wrapped in phyllo (P,D)
  - $4.25

- **Smoked Gouda Mac Lolipop**
  Crispy shell with creamy mac center (P,D,C)
  - $3.00

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**SEAFOOD**

All prices are per piece. Minimum order 25 pieces.

- **Mini Maryland Style Crab Cakes**
  with cajun remoulade (P,D,C)
  - $3.50

- **Sesame Seared Ahi Tuna***
  with soy reduction, wasabi cream, and pickled ginger on wonton crisp (P,D)
  - $3.25
  (sub cucumber for gf)

- **Spicy Tuna gf**
  on cucumber with sesam, CHAI, and scallion (P,D)
  - $3.50

- **Carolina Blue Crab Salad gf**
  on Belgian endive with roasted red pepper and candied lemon (P,D)
  - $3.25

- **Smoked Salmon Tartare***
  on house crisp with pickled red onion and crème fraîche (P,D)
  - $3.50

- **Bacon Wrapped Scallops gf**
  with maple glaze (P,D,C)
  - $3.50

- **Tequila Grilled Shrimp Shooter gf**
  with lime spiked cocktail sauce (P,D)
  - $3.00

- **Tequila Grilled Shrimp**
  Shooter gf
  Low country shrimp in smoky tomato broth with white cheddar cheese grits. Served in an individual ramekin with mini spoon (P,D)
  - $3.50

* Item is served raw or undercooked. Consuming raw or undercooked items may pose a health risk.

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"Food is a pathway to a new beginning".

“We are more than just a catering service. We empower individuals to succeed in the culinary and hospitality industry. Our environment combines approachable fine dining with valuable learning opportunities, paving the way for personal growth and achievement.”

Vanessa Lanier, Executive Chef
Second Harvest’s Providence Catering
<table>
<thead>
<tr>
<th>Display</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Crudités</strong> (GF)</td>
<td>$3.75</td>
<td>cucumbers, broccoli, cauliflower, carrots, celery, and cherry tomatoes</td>
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<td></td>
<td></td>
<td>served with garden herb dip</td>
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<tr>
<td><strong>Antipasti</strong></td>
<td>$10.00</td>
<td>salumi, prosciutto, mortadella, and coppa. Served with olives, roasted</td>
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<td></td>
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<td>red peppers, and grilled marinated artichokes along with Parmigiano</td>
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<td>Reggiano, fontina, mozzarella, served with crackers</td>
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<tr>
<td><strong>Gourmet Cheese, Domestic</strong></td>
<td>$7.00</td>
<td>a variety of gourmet domestic and imported cheeses</td>
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<tr>
<td><strong>Classic Cheese</strong></td>
<td>$6.00</td>
<td>cubed cheddar, swiss, and Monterey jack with assorted water crackers</td>
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<tr>
<td><strong>Chips and Dip</strong></td>
<td>$6.00</td>
<td>choice of 2: spinach artichoke, garden herb, French onion, white queso,</td>
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<td></td>
<td></td>
<td>guacamole and salsa (all served with tortilla chips)</td>
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<tr>
<td><strong>Crab Dip</strong></td>
<td>$5.00</td>
<td>hot creamy crab dip served with tortilla chips</td>
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<tr>
<td><strong>Seasonal Fruit</strong></td>
<td>$4.00</td>
<td>An assorted selection of this season’s best fruit</td>
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<tr>
<td><strong>Marinated Grilled Vegetable Display</strong> (GF)</td>
<td>$4.50</td>
<td>squash, zucchini, asparagus, portabella mushrooms, roasted red peppers, and</td>
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<td></td>
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<td>red onions grilled in a garlic herb vinaigrette</td>
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<tr>
<td><strong>Bruschetta Bar</strong></td>
<td>$5.00</td>
<td>tomato and basil, white bean and garlic, caprese, and olive tapenade,</td>
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<td></td>
<td>crostini</td>
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<tr>
<td><strong>Mediterranean Mezze Display</strong></td>
<td>$8.00</td>
<td>stuffed grape leaves, marinated artichokes, roasted peppers, tzatziki,</td>
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<td></td>
<td></td>
<td>olives, feta cheese, garlic hummus, toasted and soft pita chips</td>
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<tr>
<td><strong>Caprese Display</strong></td>
<td>$5.00</td>
<td>sliced tomato, fresh mozzarella cheese, fresh basil, balsamic glaze</td>
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<tr>
<td><strong>Ballpark Break</strong></td>
<td>$5.00</td>
<td>miniature corn dogs, warm mini soft pretzel, and Cracker Jack popcorn.</td>
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<td>Served with ketchup, mustard, and warm cheese fondue</td>
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CUSTOM DISPLAYS

Custom Displays are Priced Per Person. Minimum 25.

Trail Mix Bar
House made granola, assorted nuts, chocolate chips, miniature marshmallows, chocolate covered pretzels, covered raisins, and toasted coconut

Trail Mix Bar $5.00

Specialty Dessert Display
mini cheesecake bites, cannoli, mini lemon curd tartlets, chocolate, caramel, and pretzel brownie bites

Specialty Dessert Display $10.00

Dessert Shot
strawberry shortcake, tiramisu, banana pudding, strawberry cheesecake, key lime pie, chocolate mousse, brownie, and apple pie

Dessert Shot $3.00

Classic Dessert Display
freshly baked chocolate chip cookies, toffee blondies, petite lemon bars

Classic Dessert Display $6.00

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Classic Dessert Display $6.00

BAKED BRIE EN CROUTE

Baked Brie en Croute
with apricot preserves, honey, and walnuts. Served with assorted crackers. Serves 40.

Baked Brie en Croute $50.00

MAKE YOUR SPECIAL EVENT EVEN MORE MEANINGFUL

Ask about including a virtual food and fund drive along with your special event.

Second Harvest Food Bank's Virtual Food and Fund Drives are a great way to make a difference in your community in a fun, engaging, and easy way. Second Harvest staff will work with you to create a custom virtual food drive website branded to your special event. From weddings to birthdays, anniversaries, and more; its never been easier to help your neighbors in need.

SecondHarvestNWNC.org/get-involved
PROVIDENCE CLASSIC

Choice of one salad, protein, sauce, and two sides. All served with assorted artisan rolls.

Entrée: Grilled Chicken Breast, Fried Chicken, Baked Chicken Breast (Bone-In, Skin-On) Sustainably Raised Salmon, Roasted Pork Loin

Classic Chicken Sauces: Carolina BBQ, Marsala, Lemon Beurre Blanc, Sundried Tomato and Basil, Picatta, Florentine, Alfredo, Provencale, Primavera, Dijonnaise, Pesto

Classic Salmon Sauces: Lemon Garlic Sauce, Maple Glazed, Creamy Dill, Lemon Beurre Blanc Puttanesca

Classic Pork Sauces: Maple Balsamic Glaze, Apple-Cranberry Relish, Marsala Sauce, Bourbon Mustard Sauce

Choice of Salad:

MIXED GREENS
shredded carrots, cucumbers, tomatoes, choice of ranch or balsamic vinaigrette

CEASAR SALAD
romaine, parmesan, buttered croutons Caesar dressing

Choice of Side:

Herb roasted potatoes, garlic mashed yukon gold potatoes, white rice, rice pilaf, brown rice, vegetable fried rice, maple roasted sweet potatoes, Southern style green beans, buttered corn and lima beans, steamed vegetable medley, steamed broccoli, peas and carrots medley, smoky collard greens, or fried cabbage, fire-roasted vegetable medley, creamy Southern coleslaw, red slaw, broccoli slaw, potato salad, classic macaroni salad, mac and cheese, homestyle basked beans

Additional sides can be added for $3.00 per person, premium sides available for $1.00 upcharge per side.

“We combine timeless hospitality with modern polished service”.

“Our team combines timeless hospitality and warmth with modern polished service. Our staff and students are hospitality-driven and love to share its joys and pleasures with our guests.”

Chef Jeff Bacon, VP and Executive Director
Second Harvest’s Providence Programs

PLATED & BUFFET LUNCH

$18.00
LUNCH BARS

$14.00 per person

DELI DISPLAY

Entrée: decorated tray of roast beef, smoked turkey, and shaved ham

Cheeses: cheddar and swiss

Served with: potato salad or pasta salad, relish tray, and condiments

Bread: fresh sandwich style rolls

Dessert: famous PCT gourmet cookies

COOKOUT

Entrée: grilled all beef hot dogs, hamburgers*

Cheeses: swiss and cheddar

Toppings: chili, slaw, lettuce, tomato, onion, and condiments

Served with: potato salad and baked beans

Dessert Gourmet Cookies add: $2.00

PASTA BAR

Choice of One Pasta: penne or farfalle (both, add $1)

Choice of One Sauce: marinara, bolognese, pesto, alfredo

Salad: caesar salad

Bread: garlic bread

Gluten Free Pasta add: $2.00

Dessert Cannolis add: $3.00

Grilled marinated chicken breast can be added to any lunch bar for $3.00 per person

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BOXED LUNCHES

SANDWICHES & WRAPS

Sandwiches and wraps are served with Kettle Chips. Add pasta or potato salad for $2.00. Add a Gourmet Chocolate Chip Cookie for $2.00. Gluten-free bread add $1.50. Orders may have a maximum of three (3) entree selections.

PREMIUM SANDWICHES

Grilled Chicken
with provolone cheese, mixed greens, tomatoes, shaved red onions, and garlic aioli on ciabatta

Grilled Chicken Bacon Ranch
with grilled chicken, hickory smoked bacon, mixed greens, bacon aioli, on ciabatta

Chicken Bruschetta
with grilled chicken breast, sliced tomatoes, fresh mozzarella, basil mayo, on ciabatta

Tuscan Turkey
with marinated tomatoes, fresh basil, provolone, mixed greens, lettuce, and basil mayo on ciabatta

Smoked Turkey with Shaved Pears
on ciabatta with arugula, pesto mayo, and gouda on a croissant

WRAPS

All wraps are served on garlic herb flour tortilla

Chicken Caesar Wrap
grilled chicken, green romaine lettuce, parmesan cheese, and creamy Caesar dressing

Southwest Chicken Wrap
with spicy grilled chicken, shredded lettuce, corn and black bean medley, jalapeno ranch, and queso fresco

Grilled Marinated Portabella
with olive tapenade, petite greens, and goat cheese

Grilled Marinated Vegetable Wrap
with feta cheese, mixed greens, and balsamic glaze

CLASSIC SANDWICHES

Shaved Ham and Brie
served with lettuce and tomato with apricot preserves on a croissant

Shaved Ham
served with rosemary aioli and provolone, served with lettuce and tomato on a croissant

Roast Beef and Harvarti
with horseradish aioli, shaved red onion, mixed greens on baguette

Smoked Turkey
with provolone cheese, arugula, marinated tomatoes, and roasted garlic aioli on ciabatta

Premium

Grilled marinated chicken breast can be added to any lunch bar for $3.00 per person
BOXED LUNCHES

GRAINS & SALAD BOWLS
Add a Gourmet Chocolate Chip Cookie for $2.00.
Orders may have a maximum of three (3) entree selections.

BOWLS

Greek Bowl
grilled chicken, chopped romaine, falafel, hummus, cucumber, red onion, feta, olives, tomato, tzatziki sauce

Vegan Bowl
superfood greens blend, avocado, chickpeas, cucumber, carrot, seared tofu, edamame, olive oil, aged balsamic vinegar

Harvest Bowl
shredded kale, roasted sweet potatoes, apples, goat cheese, toasted almonds, cranberries, balsamic vinaigrette

Southwest Bowl
chopped romaine, fire-roasted black beans and corn, avocado, tortilla strips, chipotle ranch

Ancient Grains Bowl
quinoa and brown rice, sweet potato, beets, avocado, chickpea

Asian Noodle
with onions, snow peas, chestnuts, and cashews in sesame Asian sauce

SALADS

Harvest Mixed Green Salad
$8.00
with cranberries, diced apple, goat cheese crumbles, candied walnuts and maple vinaigrette

Classic Caesar Salad
with chopped romaine, parmesan cheese, hand-cut croutons and classic Caesar dressing

Greek Salad
with romaine, kalamata olives, red onions, peppers, grape tomatoes, cucumbers, feta cheese, and feta dressing

Kale Salad
with cranberries, toasted almonds, shaved parmesan cheese, and apple cider vinaigrette

Classic Kale Caesar Salad
with parmesan cheese, hand-cut croutons, and classic Caesar dressing

Spinach Salad
with fresh strawberries, feta, shaved red onions, crispy bacon, toasted almonds and maple vinaigrette

Chef Salad
with turkey, ham, swiss cheese, and a hard-boiled egg with chipotle ranch dressing

Dressings and Vinaigrettes
Ranch, Balsamic, Caesar, Maple Vinaigrette, Poppyseed, Champagne Vinaigrette, and Italian

Seasonal salad options upon request.

Add grilled chicken breast $3.00. Shrimp or grilled marinated steak* $4.00
* Item is served raw or undercooked.
Consuming raw or undercooked items may pose a health risk.
STATIONS & CARVING BOARDS

All stations available as action style set-up with culinary staff preparing and creating custom meals based on customer specifications or as a self-serve buffet. Additional charges may apply to stations requiring a chef attendant. Minimum thirty guests.

### PASTA AND RISOTTO

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<tbody>
<tr>
<td><strong>$12.00</strong></td>
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<tr>
<td><strong>Choice of:</strong> creamy Italian herb risotto or two pastas. Pasta choices are cavatappi, penne, farfalle, or fusilli</td>
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<tr>
<td><strong>Choice of two sauces:</strong> marinara, bolognese, alfredo, or pesto</td>
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<tr>
<td><strong>Accompanying ingredients include:</strong> peppers, onions, grated cheese, mushrooms, tomatoes, and scallions</td>
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<tr>
<td><strong>Add:</strong> grilled chicken, Italian sausage, or mini-meatballs (per item)</td>
<td><strong>$3.00</strong></td>
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<td><strong>Add all three</strong></td>
<td><strong>$5.00</strong></td>
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<tr>
<td><strong>Add:</strong> shrimp or scallops (per item)</td>
<td><strong>$4.00</strong></td>
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<tr>
<td><strong>Add:</strong> lobster</td>
<td><strong>$6.00</strong></td>
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### POTATO BAR

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<tr>
<td><strong>$7.00</strong></td>
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<tr>
<td><strong>Choice of Mashed Yukon Gold or Baked Russett Potatoes</strong></td>
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<td><strong>Accompanying ingredients:</strong> peppers, onions, bacon, scallions, jalapenos, broccoli florets, sour cream, grated cheddar cheese, butter</td>
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<tr>
<td><strong>Add:</strong> diced grilled chicken, smoked spicy sausage, diced ham, or chili (per item)</td>
<td><strong>$1.00</strong></td>
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### MAC AND CHEESE TRIO

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<tr>
<td><strong>$10.00</strong></td>
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<tr>
<td><strong>Three custom creations by our culinary team.</strong></td>
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<tr>
<td><strong>Lobster:</strong> three cheese blend made with carameлизed onions</td>
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<tr>
<td><strong>Smoky pimento cheese:</strong> with applewood smoked bacon</td>
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<tr>
<td><strong>Goat Cheese:</strong> with sun-dried tomatoes</td>
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<tr>
<td><strong>Add:</strong> diced grilled chicken, deli turkey, roast beef, or ham (per item)</td>
<td><strong>$1.00</strong></td>
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<tr>
<td><strong>Add all four</strong></td>
<td><strong>$3.00</strong></td>
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<tr>
<td><strong>Add:</strong> sliced grilled marinated steak</td>
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### MIXED GREEN SALAD

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<td><strong>$5.00</strong></td>
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<tr>
<td><strong>Accompanying ingredients:</strong> peppers, red onions, bacon, jalapenos, grated cheese, cucumbers, scallions, tomatoes, hard boiled eggs, blue cheese crumbles, sunflower seeds, olives, shredded carrots, and garbanzo beans</td>
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<tr>
<td><strong>Add:</strong> diced grilled chicken, deli turkey, roast beef, or ham (per item)</td>
<td><strong>$1.00</strong></td>
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<tr>
<td><strong>Add all four</strong></td>
<td><strong>$3.00</strong></td>
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<tr>
<td><strong>Add:</strong> sliced grilled marinated steak</td>
<td><strong>$2.00</strong></td>
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TACO
$11.00
Hard shell or flour tortillas

Choice of two: grilled chicken, seasoned ground beef* or carnitas

OR

Premium proteins
chili seared shrimp or carne asada*
(add $1.00 per protein)

Accompanying ingredients:
shredded lettuce, pico de gallo, sour cream, peppers, cheddar cheese, jalapenos, lime wedges, and hot sauce

Scratch-made salsa bar add-on:
roasted corn, salsa verde, chipotle roja, chunky guacamole, and cilantro lime crema served with tortilla chips

SHRIMP AND GRITS
$12.00
Low country shrimp in smoky tomato broth with stone ground white cheddar cheese grits and andouille sausage

Accompanying ingredients: peppers, onions, shredded cheese, bacon, scallions, tomatoes, and jalapenos

SLIDER STATIONS
2 per person
$5.00

The Southerner
pulled pork with slaw and pickled okra

The Greek
falafel with shaved red onion, cucumber, hummus, tzatziki

The Cubano
shaved ham, mustard, pulled pork, pickle, swiss cheese

The Nashville
hot chicken with house pickles

The BLT
smoked bacon, lettuce, tomato, avocado

The Vegan
marinated portabella mushroom, olive tapenade, arugula, oil cured tomato

Grilled Chicken
granity smith apple chutney and brie cheese

The All-American
classic beef, lettuce, tomato, onion, ketchup, mustard and mayo, cheddar cheese

CARVING STATIONS

Carved Beef Shoulder Tenders*
with whole grain mustard and horseradish cream

Whole Turkey
deboned, smoked, and roasted with cranberry mayonnaise and orange sage compote

Whole Roasted Beef Tenderloin*
with whole grain mustard and horseradish cream

Prime Rib*
with au jus and horseradish cream

Herbed Crusted Pork Loin
with apple fennel chutney

Chipotle Stuffed Pork Loin
stuffed with collar greens and smoked gouda, wrapped in applewood smoked bacon

Pit Ham
with honey mustard and pear chutney

* Item is served raw or undercooked.
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* Market price subject to change. Please check website for current pricing.
EVERY BODY LOVES A BUFFET

Feed Your Appetite. Nourish Your Community.

BREAKFAST & BRUNCH

PCT BRUNCH

$20.00

Omelettes to Order:
Tomatoes, onions, diced ham, bacon, sausage, shredded cheese, jalapenos, and mushrooms

Accompanied by:
Applewood-smoked bacon and sausage links
Roasted red potatoes and haricot verts
French toast casserole with maple syrup

Chicken Entree
Choice of sauce: white wine cream, marsala, or lemon herb beurre blanc

CLASSIC BREAKFAST.......................$14.00
Scrambled eggs, applewood-smoked bacon and sausage links, creamy grits and home fries, fresh fruit salad, and biscuits

STANDARD....................................$11.00
Scrambled eggs, applewood-smoked bacon, creamy grits, and fresh fruit salad

EXPRESS......................................$8.00
Parfait bar: non-fat yogurt with granola, berries, and honey. Served with fresh fruit salad and assorted muffins

BOXED BREAKFAST..........................$6.00
Bagel with cream cheese and fresh fruit salad

MORNING BREAK.............................$6.00
Gourmet pastries with fresh fruit salad

AFTERNOON BREAK..........................$3.00
Bananas and apples, along with PCT famous gourmet cookies

A LA CARTE

Bagel Display Station
Served with an assortment of cream cheese, butter, and jam
$5.00

Nova Lox Tray
Served with capers, lemon, cream cheese, crumbled egg, diced red onion, and cucumber
$10.00
DINNER BUFFETS
Minimum 30 Guests

HOMESTYLE
Entree: (choose two): NC hickory-smoked pulled pork, baked chicken quarters, or Texas-style beef brisket. Choice of one salad, three sides, and Hawaiian rolls

PCT SIGNATURE*
Entree (choice of two): carved beef shoulder tenders, herb grilled marinated chicken breast, or herb grilled sustainably raised salmon. Choice of one salad, two sides, and artisan rolls

PRIME RIB*
Entree: slow roasted prime rib with horseradish sauce, au jus and grilled all-natural chicken. Choice of one salad, two sides, and artisan rolls

GRILLED*
Entree (choice of two): ribeye steaks with gorgonzola butter, grilled marinated chicken breast, or grilled mahi mahi with fresh mango salsa. Choice of one salad, two sides, and artisan rolls

SALADS
APPLE CRANBERRY SALAD
spring mix, bacon, candied walnuts, poppyseed vinaigrette

ARTISAN GREENS SALAD
blueberries, goat cheese, crispy bacon lardons, maple cider vinaigrette

ARUGULA SALAD
arugula, shaved parmesan, toasted almonds, lemon-honey vinaigrette

STRAWBERRY SPINACH SALAD
strawberries, toasted almonds, goat cheese, bacon, balsamic vinaigrette

MIXED GREENS
shredded carrots, cucumbers, tomatoes, choice of ranch or balsamic vinaigrette

CEASAR SALAD
romaine, parmesan, buttered croutons Caesar dressing

SIDES
herb roasted potatoes, garlic mashed yukon gold potatoes, white rice, rice pilaf, brown rice, vegetable fried rice, maple roasted sweet potatoes, Southern style green beans, buttered corn and lima beans, steamed vegetable medley, steamed broccoli, peas and carrots medley, smoky collard greens, or fried cabbage, fire-roasted vegetable medley, creamy Southern coleslaw, red slaw, broccoli slaw, potato salad, classic macaroni salad, mac and cheese, homestyle baked beans

Additional sides can be added for $3.00 per person.
Premium sides available for $1.00 upcharge per side.

Let Second Harvest’s Providence Catering serve you, and your event becomes more than a meal.

All proceeds from your event support Second Harvest Food Bank of Northwest NC’s Providence Culinary Training serving individuals seeking to launch a career in the food and hospitality industry or enhance their skills for advancement.

Event Planning and Logistics
Full Custom Menus
Special Dietary and Menu Consulting
Full Rental and Linen Services
On-Site Facilities to Accommodate Groups of Up to 230 Seated 300 Standing

The Complete Experience from Planning to I Do.
PLATED DINNERS

All plated dinners come with choice of salad, two premium sides, and assorted artisan rolls.

Seared Airline Chicken $26.00

Grilled Salmon $28.00
sustainably raised

Short Rib* $36.00
red wine braised short rib

Filet of Beef* MARKET PRICE

Beef Shoulder Tender and Chicken* $24.00
grilled beef shoulder tender with red wine demi-glace and grilled chicken breast
with tomato cream sauce

Seared Salmon and Grilled Chicken Duet $30.00
grilled chicken breast and seared sustainably raised salmon

Chicken Breast and Seared Prawn Duet $32.00
grilled chicken breast and seared prawns

Beef and Crab Cake Duet* $38.00
grilled beef tenderloin, wild mushroom bordelaise, and tarragon cream sauce

Ribeye and Mahi Duet* MARKET PRICE
ribeye steak with gorgonzola butter, grilled mahi mahi with fresh mango salsa

Choice of Sauce:
red wine demi glace, sundried tomato, lemon beurre blanc, piccata, Florentine,
maple balsamic glaze, pesto, marsala, mustard wine

PREMIUM SIDES

Smoked Gouda Mashed Potatoes • Boursin Cheese Mashed Potatoes • Potatoes Dauphinoise
Roasted Fingerling Potatoes • Sauteed Asparagus • Roasted Brussels Sprouts with Caramelized
Onions, Cranberries, Crispy Bacon, and Maple Syrup • Sauteed Haricot Verts • Three-Cheese Mac
and Cheese • White Cheddar Truffle Mac and Cheese • Skillet Tri-Colored Carrots

Additional sides can be added to any buffet for $3.00 per person

* Item is served raw or undercooked. Consuming raw or undercooked items may pose a health risk.
VEGETARIAN OPTIONS

$18.00

Grilled portabella filled with whole grain blend, roasted bell peppers, zucchini squash, red onion, balsamic glaze and choice of two premium sides

Soft Polenta, smoked gouda, wild mushroom fricasse, sauteed kale, shaved parmesan, toasted pine nuts

Wild mushroom ravioli, sauteed greens, light parmesan sauce, toasted pine nuts, finishing balsamic glaze

SALADS

APPLE CRANBERRY SALAD
spring mix, bacon, candied walnuts, poppyseed vinaigrette

ARTISAN GREENS SALAD
blueberries, goat cheese, crispy bacon lardons, maple cider vinaigrette

ARUGULA SALAD
arugula, shaved parmesan, toasted almonds, lemon-honey vinaigrette

STRAWBERRY SPINACH SALAD
strawberries, toasted almonds, goat cheese, bacon, balsamic vinaigrette

MIXED GREENS
shredded carrots, cucumbers, tomatoes, choice of ranch or balsamic vinaigrette

CEASAR SALAD
romaine, parmesan, buttered croutons, Caesar dressing

Beverages

Sweet Tea and Unsweet Tea......................................................................................... $1.00
Lemonade................................................................................................................... $1.00
Coffee: Regular and Decaf............................................................................................ $1.50
Assorted Soft Drinks..................................................................................................... $2.00
Bottled Water............................................................................................................... $2.00
Hot Tea........................................................................................................................ $1.00
Apple Cider.................................................................................................................. $2.50
Hot Chocolate.............................................................................................................. $2.50
Orange Juice................................................................................................................ $2.00

BARISTA TRAINING
with Second Harvest’s Providence Programs

Turn your passion for coffee into a career.

In this three-week program you’ll learn the basics of becoming a barista including customer service, station set up, espresso basics, latte art, and more!

Inquire and learn more at ProvidenceWS.org/learn

Feed Your Appetite. Nourish Your Community.
### SWEETS & DESSERTS

**PREMIUM**

$4.75 PER PERSON

- Creme Brule Cheesecake
- Triple Layer Chocolate Mousse Cake
- Warm Chocolate Lava Cake *(only sold if oven or hot box is available)*
- Chocolate Peanut Butter Cake
- NY Style Cheesecake
- Maple Sweet Potato Cheesecake
- Lemon Raspberry Cake
- Key Lime Pie

**CLASSIC**

$3.25 PER PERSON

- Three-Layer Lemon Assorted Cheesecake *(raspberry, vanilla, caramel, chocolate)*

**PIES**

- Apple | Fruit of the Forest | Pumpkin
- Blueberry | Cherry | Pecan | Peanut Butter
- Hershey Chocolate | Cookies and Cream
- Sweet Potato

**TIRAMISU**

$3.00

*(increments of 24 only)*

**BROWNIES & BLONDIES**

$2.50

**BANANA PUDDING**

$3.00

**GOURMET COOKIES**

$2.00

- Chocolate Chip | White Chocolate
- Macadamia Nut

**ASSORTED DESSERT BARS**

$2.50

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**Host Your Next Meeting with Us!**

Offering a welcoming, well-appointed, multi-purpose space, with event planning and catering services by Second Harvest's Providence Catering.

- Event Space for up to 230 seated, 300 standing
- Full state-of-the-art A/V with Video Conferencing and on-site technical support
- Break-out rooms
- Full catering services from buffet to plated
- Volunteer Team-Building Experiences
Jump start your culinary career!

Ready to explore a career in the culinary field or take your skills to the next level?

Contact us today!

336.397.7062