



**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

## MEAT & POULTRY

All prices are per piece. Minimum order 25 pieces.

<b>Peppered Beef Crisp *</b> Sliced rare with arugula and horseradish crema on crostini (P,D)	<b>\$2.00</b>	<b>Mini Signature Chicken Salad</b> In phyllo cup (P,D)	<b>\$1.50</b>
<b>Braised Beef Brisket Canapes</b> On potato chive cake with port wine demi-glace and horseradish crema (C,P)	<b>\$2.00</b>	<b>Prosciutto Wrapped Dates <i>gf</i></b> Stuffed with gorgonzola (P,D)	<b>\$1.50</b>
<b>Black and Blue Crostini *</b> Sliced beef with gorgonzola, bacon, and grape tomato (P,D)	<b>\$2.25</b>	<b>Citrus Glazed Pork Belly <i>gf</i></b> With kimchi grits and Asian sauce on bamboo pick (P,D)	<b>\$2.00</b>
<b>Asian Meatballs</b> In-house made Asian sauce with scallions (C)	<b>\$1.50</b>	<b>Mini Chicken Cordon Bleu</b> With dijon supreme sauce (P,C)	<b>\$1.25</b>
<b>Grilled Chicken Skewers</b> With choice of: Sweet Thai chili or housemade Asian sauce (C)	<b>\$2.15</b>	<b>Southwest Chicken Eggroll</b> With chipotle ranch (C)	<b>\$3.00</b>
<b>Signature Chicken Salad</b> On mini-buttermilk biscuit (P,D)	<b>\$1.75</b>	<b>Beef Empanadas</b> With chipotle aioli (C)	<b>\$3.00</b>
<b>Mini-Chicken and Waffles</b> With Texas Pete hot honey (P,D)	<b>\$1.75</b>	<b>Pimento Cheese Pretzel Bites</b> (2 per person) served with pimento cheese and spicy mustard (C)	<b>\$1.75</b>
<b>Asian Pot Stickers</b> With ponzu sauce (C)	<b>\$2.50</b>	<b>Chicken Wings <i>gf</i></b> With choice of: buffalo, Asian, or BBQ Served with celery and ranch (C)	<b>\$2.00</b>
<b>Mini Shaved Ham and Herb Buttermilk Biscuits</b> With arugula and apricot jam (P,D)	<b>\$3.25</b>	<b>Mini Tostadas</b> Pico, radish, and avocado crema Choice of beef barbacoa or chicken (P,D)	<b>\$1.50</b>
		<b>KEY</b> P = Passed      D= Displayed C = Chafer <i>gf</i> = 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.

<b>Mini Micro Greens Salad</b> In mini phyllo cup with goat cheese and pecans in maple cider vinaigrette (P,D)	<b>\$2.25</b>	<b>Falafel Fritters</b> With chipotle honey aioli (P,D,C)	<b>\$2.25</b>
<b>Bruschetta di Pomodoro</b> Italian bread crostini with roma tomato, onion, garlic, fresh basil, and balsamic reduction (P,D)	<b>\$1.25</b>	<b>Southern Pimento Cheese Tarte</b> With caramelized onion and tomato (P,D)	<b>\$2.00</b>
<b>Caprese Skewers</b> Tomato, basil, and mozzarella with balsamic glaze (P,D)	<b>\$2.20</b>	<b>Brie and Prosciutto Crostini</b> With fig jam	<b>\$2.00</b>
<b>Spanakopita</b> Creamy spinach filling wrapped in phyllo dough (P,D, C)	<b>\$2.50</b>	<b>Wild Mushroom Crostini</b> With caramelized onion and brie cheese	<b>\$2.00</b>
<b>Deviled Eggs <i>gf</i></b> With choice of flavor: Southern, basil chive, chipotle (P,D)	<b>\$1.75</b>	<b>Mini Tostas</b> With jackfruit barbacoa, pico de gallo, radish, avocado crema (P,D)	<b>\$3.25</b>
<b>Arancini</b> Deep fried risotto balls stuffed with cheese, marinara sauce (C)	<b>\$2.00</b>	<b>KEY</b> P = Passed      D= Displayed C = Chafer <i>gf</i> = Gluten Free	
<b>Asiago and Parmesan Asparagus</b> In puff pastry (P,D,C)	<b>\$3.25</b>		
<b>Raspberry Brie Bites</b> Wrapped in phyllo (P,D)	<b>\$4.25</b>		
<b>Smoked Gouda Mac Lollipop</b> Crispy shell with creamy mac center (P,D,C)	<b>\$3.00</b>		

# SEAFOOD

All prices are per piece. Minimum order 25 pieces.

<b>Mini Maryland Style Crab Cakes</b> with cajun remoulade (P,D,C) \$3.50	<b>Sesame Seared Ahi Tuna*</b> with soy reduction, wasabi cream, and pickled ginger on wonton crisp (P,D) \$3.25 (sub cucumber for <i>gf</i> )	<b>Tequila Grilled Shrimp Shooter <i>gf</i></b> with lime spiked cocktail sauce (P,D) \$3.00
<b>Spicy Tuna <i>gf</i></b> on cucumber with sesame, CHA!, and scallion (P,D) \$3.50	<b>Smoked Salmon Tartare*</b> on house crisp with pickled red onion and crème fraîche (P,D) \$3.50	<b>Shrimp and Grits <i>gf</i></b> Low country shrimp in smoky tomato broth with white cheddar cheese grits. Served in an individual ramekin with mini spoon (P,D) \$3.50
<b>Carolina Blue Crab Salad <i>gf</i></b> on Belgian endive with roasted red pepper and candied lemon (P,D) \$3.25	<b>Bacon Wrapped Scallops <i>gf</i></b> with maple glaze (P,D,C) \$3.50	

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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





# DISPLAYS, BOARDS & SPREADS

## CUSTOM DISPLAYS

Custom Displays are Priced Per Person. Minimum 25.

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



# 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

\$5.00

## Specialty Dessert Display

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

\$10.00

## Dessert Shot

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

\$3.00

## Classic Dessert Display

freshly baked chocolate chip cookies, toffee blondies, petite lemon bars

\$6.00

# BAKED BRIE EN CROUTE

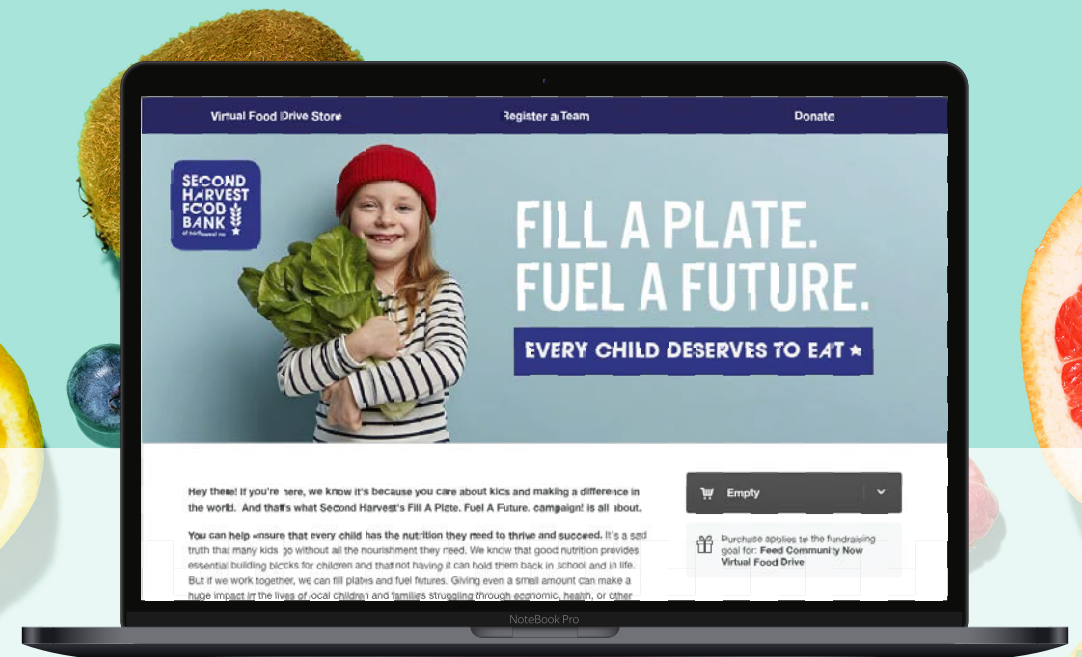
with apricot preserves, honey, and walnuts.  
Served with assorted crackers. **Serves 40.**

\$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](https://SecondHarvestNWNC.org/get-involved)



LET'S

DO

LUNCH



# PLATED & BUFFET LUNCH

## PROVIDENCE CLASSIC

\$18.00

*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 baked 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



# 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

## 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

## 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



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

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

# 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

\$12.00

#### 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

### CLASSIC SANDWICHES

\$10.00

#### 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

#### 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

\$10.00

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



# 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

\$9.00

#### Harvest Mixed Green Salad

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

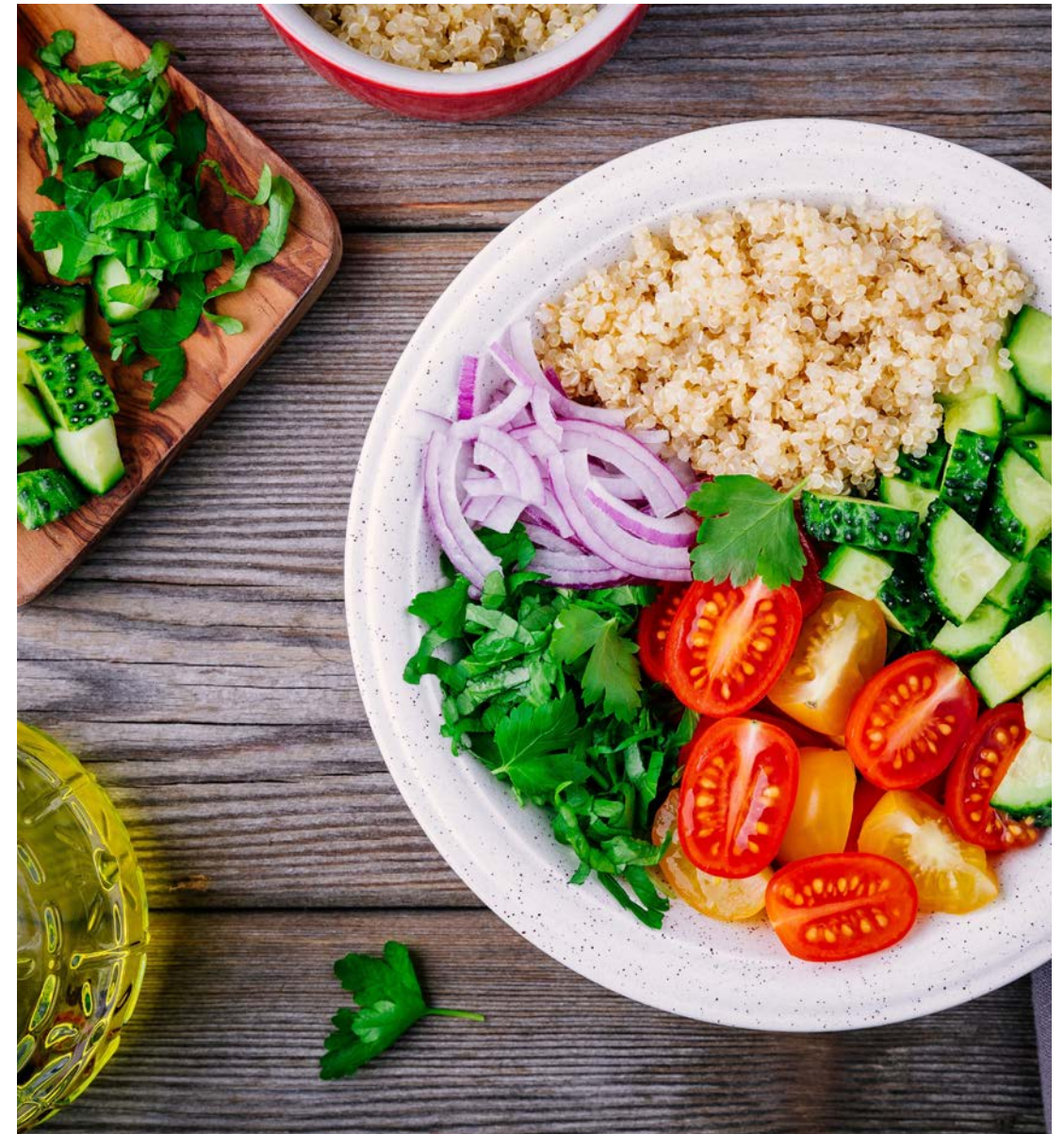
Ranch, Balsamic, Caesar, Maple Vinaigrette, Poppyseed, Champagne Vinaigrette, and Italian

Seasonal salad options upon request.

Add grilled chicken breast \$3.00. Shrimp or grilled marinated steak\* \$4.00

\* Item is served raw or undercooked.

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# STATIONS & CARVING BOARDS

## 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

\$12.00

**Choice of:** creamy Italian herb risotto or two pastas. Pasta choices are cavatappi, penne, farfalle, or fusilli

**Choice of two sauces:** marinara, bolognese, alfredo, or pesto

**Accompanying ingredients include:** peppers, onions, grated cheese, mushrooms, tomatoes, and scallions

**Add: grilled chicken, Italian sausage, or mini-meatballs** (per item)..... \$3.00  
**Add all three**..... \$5.00  
**Add: shrimp or scallops** (per item)..... \$4.00  
**Add: lobster**..... \$6.00

### MAC AND CHEESE TRIO

\$10.00

**Three custom creations by our culinary team.**

**Lobster:** three cheese blend made with caramelized onions

**Smoky pimento cheese:** with applewood smoked bacon

**Goat Cheese:** with sun-dried tomatoes

### POTATO BAR

\$7.00

**Choice of Mashed Yukon Gold or Baked Russett Potatoes**

Accompanying ingredients: peppers, onions, bacon, scallions, jalapenos, broccoli florets, sour cream, grated cheddar cheese, butter

**Add: diced grilled chicken, smoked spicy sausage, diced ham, or chili** (per item)..... \$1.00

### MIXED GREEN SALAD

\$5.00

**Accompanying ingredients:** peppers, red onions, bacon, jalapenos, grated cheese, cucumbers, scallions, tomatoes, hard boiled eggs, bleu cheese crumbles, sunflower seeds, olives, shredded carrots, and garbanzo beans

**Add: diced grilled chicken, deli turkey, roast beef, or ham** (per item)..... \$1.00  
**Add all four**..... \$3.00

**Add: sliced grilled marinated steak** ..... \$2.00



# STATIONS & CARVING BOARDS

## 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

\$7.00



## 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



# STATIONS & CARVING BOARDS

## 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

granny 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\*** \$12.00  
with whole grain mustard and horseradish cream

**Whole Turkey** \$8.00

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

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

**Prime Rib\*** MARKET PRICE  
with au jus and horseradish cream

**Herbed Crusted Pork Loin** \$10.00  
with apple fennel chutney

**Chipotle Stuffed Pork Loin** \$14.00  
stuffed with collar greens and smoked gouda, wrapped in applewood smoked bacon

**Pit Ham** \$6.00  
with honey mustard and pear chutney

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# EVERY BODY LOVES A BUFFET

## 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

**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**

**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





# DINNER BUFFETS

Minimum 30 Guests

**HOMESTYLE** **\$26.00**

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\*** **\$29.00**

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\*** **MARKET PRICE**

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\*** **MARKET PRICE**

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.*

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

**LET PROVIDENCE CATER YOUR**

# Dream Wedding

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

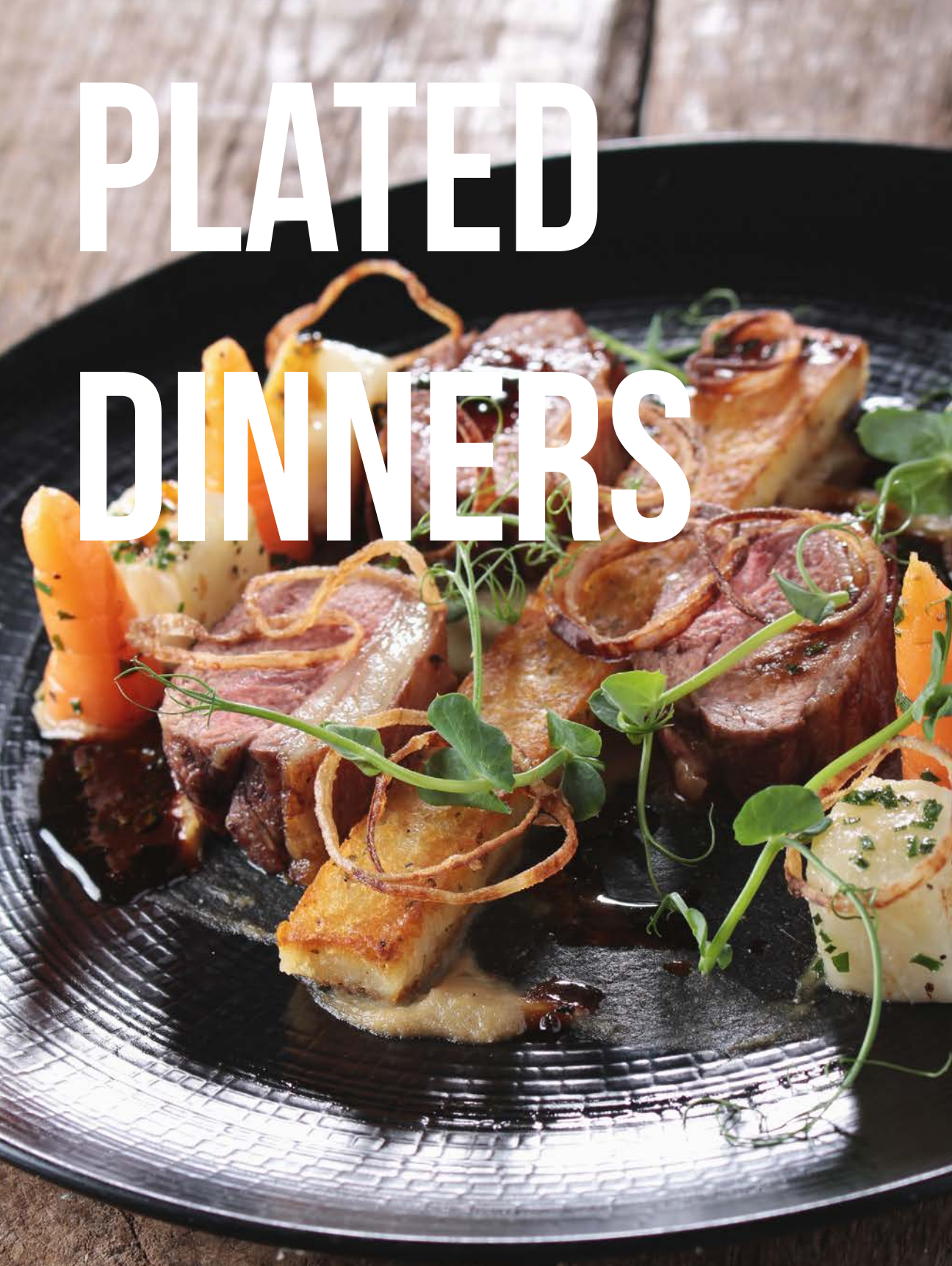
Full Rental and Linen Services

On-Site Facilities to Accommodate Groups of Up to  
230 Seated 300 Standing

**The Complete Experience from  
Planning to I Do.**



# PLATED DINNERS



## PLATED DINNERS

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

<b>Seared Airline Chicken</b>	<b>\$26.00</b>
<b>Grilled Salmon</b> sustainably raised	<b>\$28.00</b>
<b>Short Rib*</b> red wine braised short rib	<b>\$36.00</b>
<b>Filet of Beef*</b>	<b>MARKET PRICE</b>
<b>Beef Shoulder Tender and Chicken*</b> grilled beef shoulder tender with red wine demi-glace and grilled chicken breast with tomato cream sauce	<b>\$24.00</b>
<b>Seared Salmon and Grilled Chicken Duet</b> grilled chicken breast and seared sustainably raised salmon	<b>\$30.00</b>
<b>Chicken Breast and Seared Prawn Duet</b> grilled chicken breast and seared prawns	<b>\$32.00</b>
<b>Beef and Crab Cake Duet*</b> grilled beef tenderloin, wild mushroom bordelaise, and tarragon cream sauce	<b>\$38.00</b>
<b>Ribeye and Mahi Duet*</b>	<b>MARKET PRICE</b>

**Choice of Sauce:** red wine demi glaze, 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.



## 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

## 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



# 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!

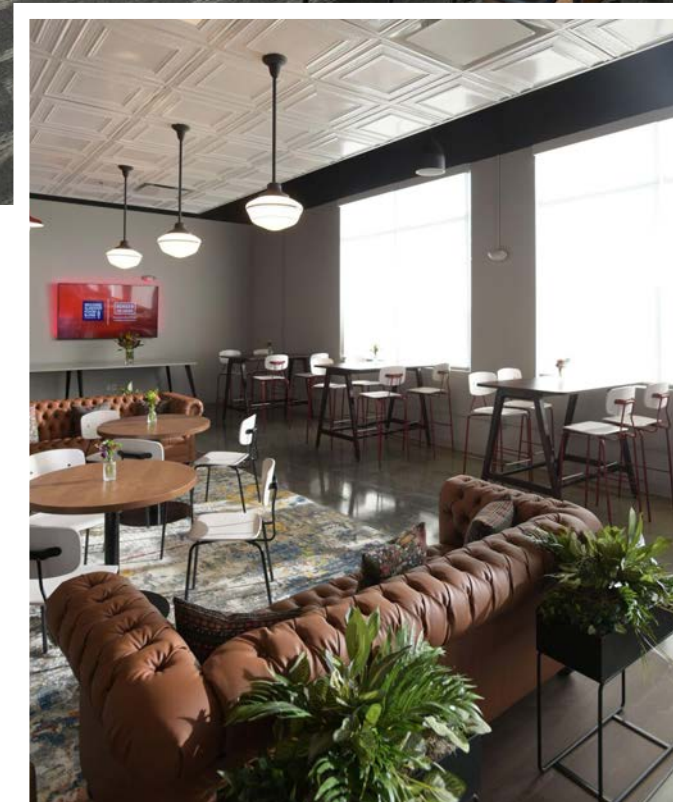
[Inquire and learn more at ProvidenceWS.org/learn](https://ProvidenceWS.org/learn)







# 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

## 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**

- **CAKES**
- Chocolate | Red Velvet | Coconut
- 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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**CONTACT US**

## LET'S TALK ABOUT YOU EVENT

Choose Second Harvest's Providence Catering and you're guaranteed experience, capability and fabulous fare, plus the satisfaction of knowing your event is helping to change lives and nourish our community.

## LET'S GET STARTED

If you have questions, or if you are ready to place your order, please contact us. We would love the opportunity to make your event shine!

### Second Harvest's Providence Catering

catering@providencews.org  
336-397-7062

3330 Shorefair Drive  
Winston-Salem, NC 27105

