



**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

Minimum order 25 pieces.

Peppered Beef Crisp *

Sliced rare with arugula and horseradish crema on crostini (P,D)

Braised Beef Brisket Canapes

On potato chive cake with port wine demi-glace and horseradish crema (C,P)

Black and Blue Crostini *

Sliced beef with gorgonzola, bacon, and grape tomato (P,D)

Asian Meatballs

In-house made Asian sauce with scallions (C)

Grilled Chicken Skewers

With choice of: Sweet Thai chili or housemade Asian sauce (C)

Signature Chicken Salad

On mini-buttermilk biscuit (P,D)

Mini-Chicken and Waffles

With Texas Pete hot honey (P,D)

Asian Pot Stickers

With ponzu sauce (C)

Mini Shaved Ham and Herb

Buttermilk Biscuits

With arugula and apricot jam (P,D)

Mini Signature Chicken Salad

In phyllo cup (P,D)

Prosciutto Wrapped Dates *gf*

Stuffed with gorgonzola (P,D)

Citrus Glazed Pork Belly *gf*

With kimchi grits and Asian sauce on bamboo pick (P,D)

Mini Chicken Cordon Bleu

With dijon supreme sauce (P,C)

Southwest Chicken Eggroll

With chipotle ranch (C)

Beef Empanadas

With chipotle aioli (C)

Pimento Cheese Pretzel Bites

(2 per person) served with pimento cheese and spicy mustard (C)

Chicken Wings *gf*

With choice of: buffalo, Asian, or BBQ
Served with celery and ranch (C)

Mini Tostadas

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

KEY

P = Passed

D = Displayed

C = Chafer

gf = Gluten Free

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

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)

Bruschetta di Pomodoro

Italian bread crostini with roma tomato, onion, garlic, fresh basil, and balsamic reduction (P,D)

Caprese Skewers

Tomato, basil, and mozzarella with balsamic glaze (P,D)

Spanakopita

Creamy spinach filling wrapped in phyllo dough (P,D, C)

Deviled Eggs *gf*

With choice of flavor: Southern, basil chive, chipotle (P,D)

Arancini

Deep fried risotto balls stuffed with cheese, marinara sauce (C)

Asiago and Parmesan Asparagus

In puff pastry (P,D,C)

Raspberry Brie Bites

Wrapped in phyllo (P,D)

Smoked Gouda Mac Lolipop

Crispy shell with creamy mac center (P,D,C)

Falafel Fritters

With chipotle honey aioli (P,D,C)

Southern Pimento Cheese Tarte

With caramelized onion and tomato (P,D)

Brie and Prosciutto Crostini

With fig jam

Wild Mushroom Crostini

With caramelized onion and brie cheese

Mini Tostas

With jackfruit barbacoa, pico de gallo, radish, avocado crema (P,D)

KEY

P = Passed

D = Displayed

C = Chafer

gf = Gluten Free

SEAFOOD

All prices are per piece. Minimum order 25 pieces.

Mini Maryland Style Crab Cakes

with cajun remoulade (P,D,C)

Spicy Tuna *gf*

on cucumber with sesame, CHA!, and scallion (P,D)

Carolina Blue Crab Salad *gf*

on Belgian endive with roasted red pepper and candied lemon (P,D)

Sesame Seared Ahi Tuna*

with soy reduction, wasabi cream, and pickled ginger on wonton crisp (P,D)

(sub cucumber for *gf*)

Smoked Salmon Tartare*

on house crisp with pickled red onion and crème fraîche (P,D)

Bacon Wrapped Scallops *gf*

with maple glaze (P,D,C)

Tequila Grilled Shrimp Shooter *gf*

with lime spiked cocktail sauce (P,D)

Shrimp and Grits *gf*

Low country shrimp in smoky tomato broth with white cheddar cheese grits. Served in an individual ramekin with mini spoon (P,D)

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.



"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."

Charlie Sellers, Sr. Director of Culinary Training and Catering



DISPLAYS, BOARDS & SPREADS

CUSTOM DISPLAYS

Custom Displays are Priced Per Person. Minimum 25.

Crudités *gf*

cucumbers, broccoli, cauliflower, carrots, celery, and cherry tomatoes served with garden herb dip

Antipasti

salumi, prosciutto, mortadella, and coppa. Served with olives, roasted red peppers, and grilled marinated artichokes along with Parmigiano Reggiano, fontina, mozzarella, served with crackers

Gourmet Cheese, Domestic

a variety of gourmet domestic and imported cheeses

Classic Cheese

cubed cheddar, swiss, and Monterey jack with assorted water crackers

Chips and Dip

choice of 2: spinach artichoke, garden herb, French onion, white queso, guacamole and salsa (all served with tortilla chips)

Crab Dip

hot creamy crab dip served with tortilla chips

Seasonal Fruit

An assorted selection of this season's best fruit

Marinated Grilled Vegetable

Display *gf*

squash, zucchini, asparagus, portabella mushrooms, roasted red peppers, and red onions grilled in a garlic herb vinaigrette

Bruschetta Bar

tomato and basil, white bean and garlic, caprese, and olive tapenade, crostini

Mediterranean Mezze Display

stuffed grape leaves, marinated artichokes, roasted peppers, tzatziki, olives, feta cheese, garlic hummus, toasted and soft pita chips

Caprese Display *gf*

sliced tomato, fresh mozzarella cheese, fresh basil, balsamic glaze

Ballpark Break

miniature corn dogs, warm mini soft pretzel, and Cracker Jack popcorn. Served with ketchup, mustard, and warm cheese fondue

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

Classic Dessert Display

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

Specialty Dessert Display

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

Dessert Shot

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

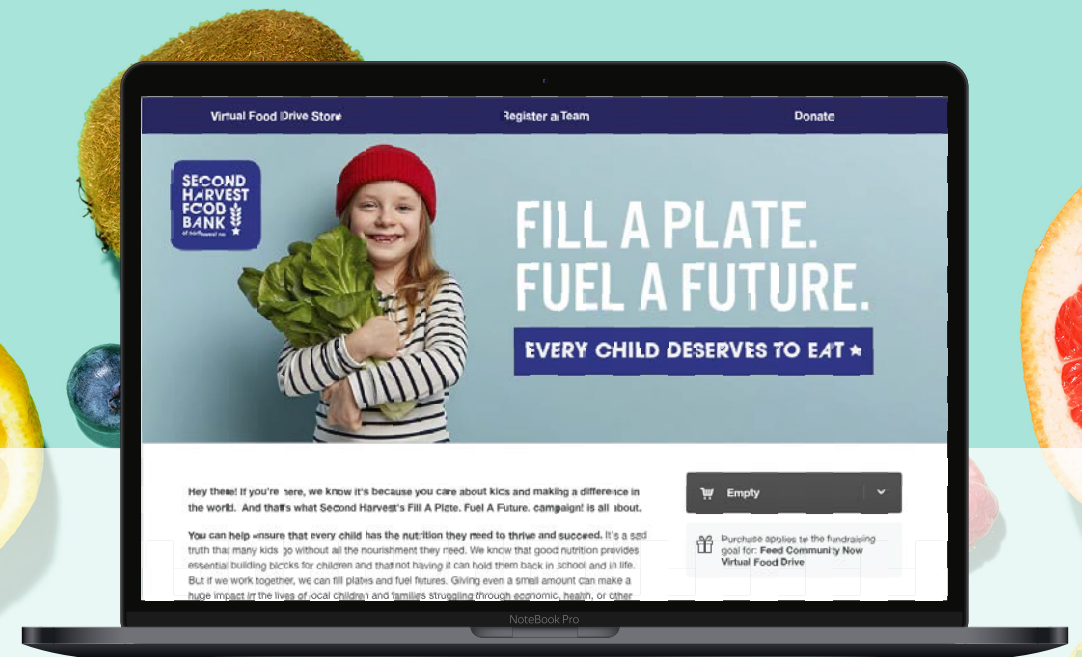
BAKED BRIE EN CROUTE

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



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

LET'S

DO

LUNCH

PLATED & BUFFET LUNCH

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 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."

Heather Martin, VP of Workforce
Development and Innovation

LUNCH BARS

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 additional fee)

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

Salad: caesar salad

Bread: garlic bread

Gluten Free Pasta available for additional fee

Dessert Cannolis available for additional fee

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 available for an additional fee.



Grilled marinated chicken breast can be added to any lunch bar for an additional charge.

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

BOXED LUNCHES

SANDWICHES & WRAPS

Sandwiches and wraps are served with Kettle Chips. Add pasta or potato salad (+\$) Add a Gourmet Chocolate Chip Cookie (+\$). Gluten-free bread add. 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

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

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

BOXED LUNCHES

GRAINS & SALAD BOWLS

Add a Gourmet Chocolate Chip Cookie (+\$)
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

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

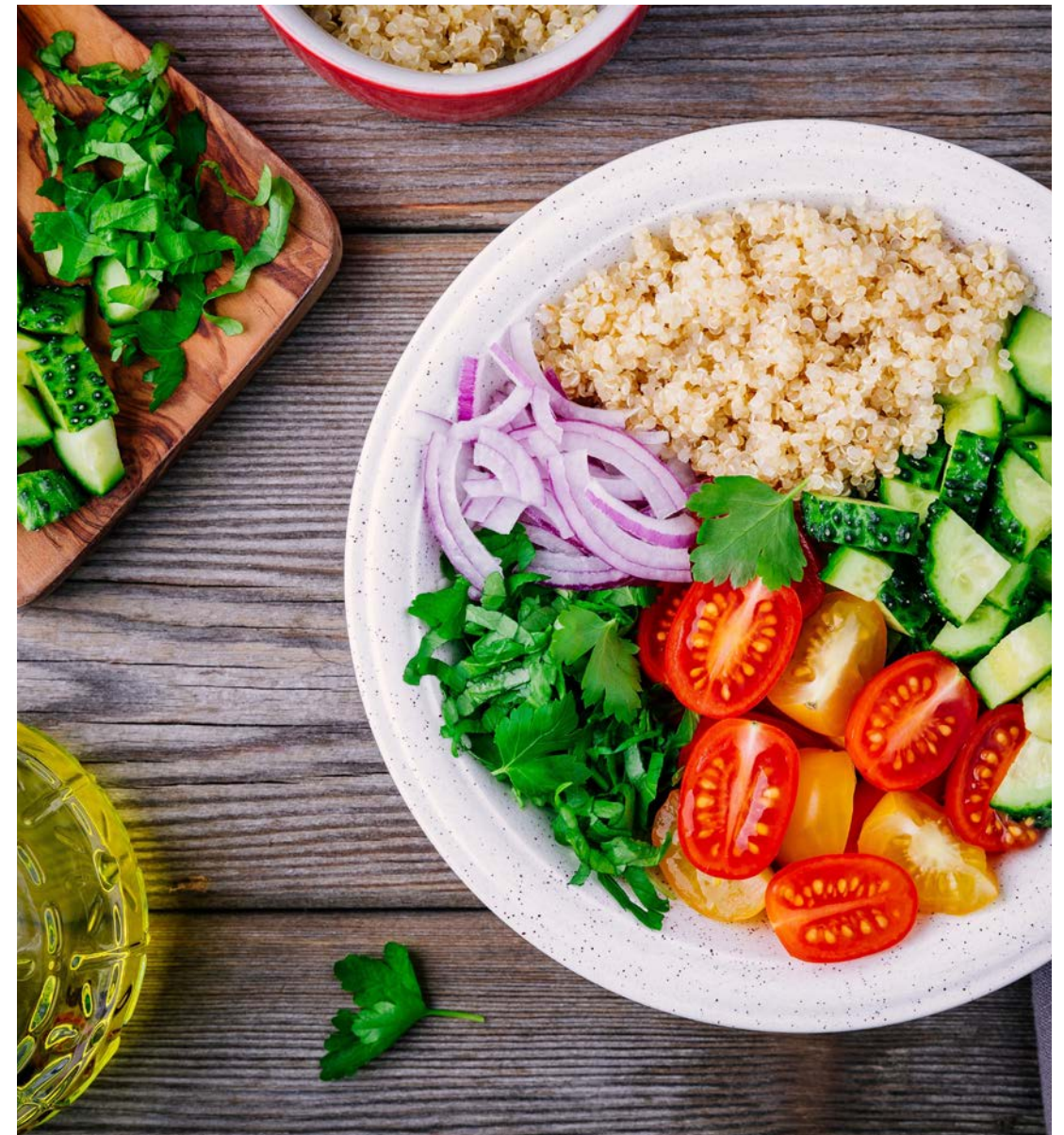
Dressings and Vinaigrettes

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

Seasonal salad options upon request.

Add grilled chicken breast (+\$). Shrimp or grilled marinated steak* (+\$)

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.





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

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, mini-meatballs, or all three for an additional fee.

Add: shrimp, scallops, or lobster for an additional fee.

MAC AND CHEESE TRIO

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

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).....

MIXED GREEN SALAD

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, ham, or all four for an additional fee.

Add: sliced grilled marinated for an additional fee.

STATIONS & CARVING BOARDS

TACO

Hard shell or flour tortilla

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

OR

Premium proteins

chili seared shrimp or carne asada* (additional fee 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

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

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*

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

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

EVERY BODY LOVES A BUFFET

BREAKFAST & BRUNCH

PCT BRUNCH

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

Bagel with cream cheese and fresh fruit salad

MORNING BREAK

Gourmet pastries with fresh fruit salad

AFTERNOON BREAK

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

Nova Lox Tray

Served with capers, lemon, cream cheese, crumbled egg, diced red onion, and cucumber

CLASSIC BREAKFAST

Scrambled eggs, applewood-smoked bacon and sausage links, creamy grits and home fries, fresh fruit salad, and biscuits

STANDARD

Scrambled eggs, applewood-smoked bacon, creamy grits, and fresh fruit salad

EXPRESS

Parfait bar: non-fat yogurt with granola, berries, and honey. Served with fresh fruit salad and assorted muffin



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, fi e-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 a fee per person.

Premium sides available for an upcharge per side.

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

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.

Seared Airline Chicken

Grilled Salmon
sustainably raised

Short Rib*
red wine braised short rib

Filet of Beef*

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

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

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

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

Ribeye and Mahi Duet*
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 a fee per person

* Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

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

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

Lemonade

Coffee: Regular and Decaf

Assorted Soft Drinks

Bottled Water

Hot Tea

Apple Cider

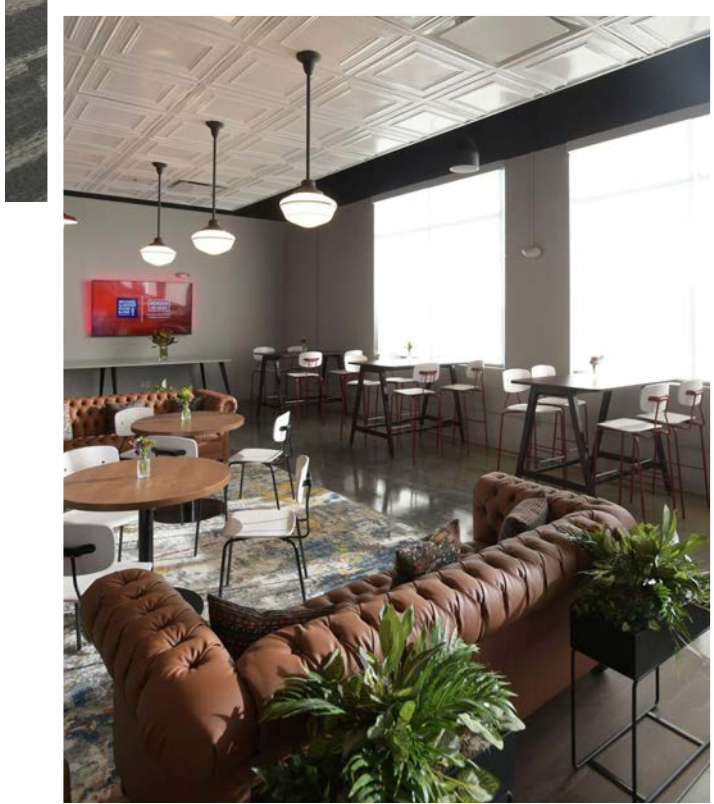
Hot Chocolate

Orange Juice





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

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

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

(increments of 24 only)

BROWNIES & BLONDIES

BANANA PUDDING

GOURMET COOKIES

- Chocolate Chip | White Chocolate
- Macadamia Nut

ASSORTED DESSERT BARS



**SECOND
HARVEST
FOOD
BANK**
of northwest nc



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

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

