



PROVIDENCE

CATERING

A SOCIAL ENTERPRISE OF SECOND HARVEST FOOD BANK
OF NORTHWEST NC



2026 / 2027 CATERING MENU



Every event you host helps someone build a new career.

CONTENTS

About Providence Catering

Hors D'Oeuvres

Grazing

Your Dream Wedding

Themed Stations

Carving Station

Salad Bar

Host Your Next Meeting

Entrées

The Providence Buffet

Boxed Lunches

Desserts

Providence Culinary

Training Breakfast

Let's Talk About Your Event

Second Harvest's Providence Catering

Second Harvest's Providence Catering has set the standard that discerning hosts rely on to assess all other catering choices – yet beneath its refinement lies a meaningful purpose. Providence Catering operates as a program of Second Harvest Food Bank, and every event we cater supports our Culinary Workforce Development Program, which trains future culinary professionals while delivering an unmistakably polished experience. Our kitchen is driven by precision: each corporate event, private party, and wedding is treated not just as a service to be offered, but as a carefully crafted experience – created by a team that is continuously sharpening its skills as they serve you.

Whether your event requires a beautifully arranged buffet or a fully plated meal, full-service staff or a smooth drop-off, our experienced team applies the same dedicated attention to detail – from the first bite to the last cleared glass. When you book with us, you're not only hosting an outstanding event; you're investing in careers, community, and the mission that empowers it all.

“We combine timeless hospitality with modern, polished service — our team and students are hospitality-driven and love sharing that joy with our guests.”



01

SECTION

HORS D'OEUVRES

Passed & displayed bites to open the evening

SECTION ONE

HORS D'OEUVRES

Passed or displayed. All selections below may be served either way unless noted.

PASSED OR DISPLAYED

Oysters on the Half Shell GF

Seasonal mignonette, cocktail sauce
4 dozen minimum

Pepper Jelly Glazed Meatballs

Southern Style Deviled Eggs GF

Short Rib Croquette GF

Horseradish aioli, pickled red onion

Tea Sandwiches

Cucumber, egg salad, pimento cheese, confit chicken salad

Smoked Salmon Cakes

Preserved lemon, dill

Crab Cakes

Citrus aioli

Wild Mushroom Tartlets V

Caramelized onions, gruyère cheese

Chicken Confit Tartlets

Pepper jelly, chive

Glazed Pork Belly Skewers GF

Spicy Tuna Crispy Rice GF

Crispy rice, tuna, spicy mayo, avocado

Mini Tostada

Braised beef or chicken, mole, pickled red onion, cotija

Caviar Potato Chip GF

Crème fraîche, chives

Duck Confit Egg Roll

Blueberry confit, onion jam, radish

Bacon & Scallop GF

Porcini seared scallop, black garlic purée, bacon dust
Market selection

Hot Honey Chicken & Waffle

Brined chicken thigh, Texas Pete hot honey, pimento cheese, Belgian waffle

SOUTHERN MINI BISCUITS

Country Ham & Apricot Jam

Chicken Salad

Pimento Cheese V

SOFT POTATO ROLL

BLT

Duke's mayonnaise, arugula, green tomato chowchow

Chicken Salad

Pulled Pork

Chowchow, root beer BBQ

Prime Rib

Horseradish aioli, pickled red onion, arugula

Chilled Shrimp

Citrus aioli, pickled fennel and celery

ON A CROSTINI

Pimento Cheese

Duck Breast

Aleppo pepper, peach harissa

Beef Medallion

Roquefort, caramelized onion, vincotto

Beef Tartare

Truffle aioli, shaved parmesan

Prosciutto

Chèvre, fig jam

Bruschetta

Burrata, pesto, tomato

Blueberry Duck Confit

GF = Gluten Free V = Vegetarian Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



02

SECTION

GRAZING

Boards, dips & displays built for sharing

SECTION TWO

GRAZING

Boards and displays priced per person or by the pound — ask your event planner for details.

Cheese & Charcuterie

Pickles, fruit, jam, olives, bread

Mezze Board

Hummus, olive tapenade, marinated artichokes, roasted peppers, tzatziki, seasonal vegetables, toasted and soft pita

Pickled NC Shrimp

Citrus and spices, cocktail sauce

Smoked Wings

Bleu cheese, buttermilk ranch, or root beer BBQ

Spinach Artichoke Dip

Served with pita chips

Warm Pimento Chorizo Dip

Served with blue corn tortilla chips

Crudité

Cucumbers, broccoli, cauliflower, carrots, celery, cherry tomatoes, garden herb dip

Seasonal Fruit Tray

Burrata Platter

Grilled vegetables, greens, crostini, olive oil, balsamic

Oyster Rockefeller

Stump Sound oyster, creamy spinach gratin



"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

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03

SECTION

THEMED STATIONS

Interactive, chef-attended stations built around a theme

SECTION THREE

THEMED STATIONS

Chef-attended stations, minimums apply. Ask your event planner about staffing requirements.

LOW COUNTRY SEAFOOD BOIL

NC shrimp, sausage, corn, potato

BACKYARD GRILL

All-beef hot dogs and burgers, American cheese, lettuce, tomato, red onion, diced onion, ketchup, mustard, mayonnaise, potato salad, broccoli salad, chocolate chip cookies

STREET TACO BAR

Flour or corn tortilla, grilled chicken, grilled flank steak, grilled onions, cilantro, pico de gallo, salsa verde, salsa roja, crema, lime wedges, churros, Mexican rice and black beans

Pork carnitas and barbacoa available upon request

HIBACHI BAR

Hoisin beef with broccoli and carrots, Hunan chicken with zucchini and peppers, white rice, yum yum sauce, fried sugar doughnuts

Sweet & sour pork loin with pickled carrots available upon request

SMOKE HOUSE

Lexington-style pulled pork shoulder, chicken quarters, potato salad, broccoli salad, slaw, Hawaiian rolls, banana pudding or peach sonker

Texas-style brisket available as an add-on or substitution



04

SECTION

CARVING STATION

Carved to order, served by our culinary team

SECTION FOUR

CARVING STATION

Carved to order in 6oz portions by a dedicated chef attendant.

Smoked Turkey

Pepper jelly, mustard aioli

NY Strip Loin

Sauce verde

Pit Ham

Grainy honey mustard

Prime Rib Loin

Horseradish aioli

Herb Crusted Pork Loin

Grilled Bistro Tender

Carved Beef Tenderloin

Veal jus



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05

SECTION

SALAD BAR

Signature salads or build-your-own

SECTION FIVE

SALAD BAR

Choose a signature salad, or build a combined salad bar from the options below.

SIGNATURE SALADS

Cobb Salad

Local greens, romaine, grilled & chilled chicken, bacon, boiled egg, bleu cheese crumbles, tomato, cucumber, red onion, avocado ranch and bleu cheese dressings

Chef's Salad

Local greens, romaine, ham, turkey, cheddar, boiled egg, tomato, cucumber, carrots, red onion, ranch dressing, balsamic vinaigrette

COMBINED SALAD BAR — BUILD YOUR OWN

Local Greens

Tomato, cucumber, carrot, ranch or balsamic

Caesar

Dressed romaine, croutons, shaved parmesan

Little Gem Wedge

Tomato, bacon, pickled red onion, ranch or bleu cheese

Arugula

Seasonal garnish (strawberry, blueberry, poached pear, or beet), goat cheese, sliced almonds, lemon poppyseed



**SECOND
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of northwest nc



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

06

SECTION



ENTRÉES

Available plated or family style, includes bread service

SECTION SIX

ENTRÉES

Available plated or family style. All entrées include bread service.

Low Country Shrimp & Grits **GF**

Old Mill of Guilford stone-ground grits with fresh corn, fire-roasted tomato broth, nduja, garlic, shallot, white wine, lemon butter

Duck Confit Gnocchi

Confit duck leg, brown butter gnocchi, butternut squash, spinach, shiitake mushroom, pickled fennel, shaved parmesan

Red Wine Braised Short Rib **GF**

Creamy polenta, glazed carrots, red wine jus, herb pistou

Korean BBQ Pork Loin **GF**

Sliced roasted pork loin, sweet potato purée, wilted greens, radish slaw

Peppercorn Seared Salmon **GF**

Confit fingerling potato, charred broccolini, maple bourbon glaze

Smoked Chicken Thigh **GF**

Confit fingerling potato, brussels sprouts, root beer BBQ

Stuffed Airline Breast **GF**

Spinach artichoke stuffed airline breast, mashed potato, haricot verts, demi

Seared Beef Shoulder Tender **GF**

Garlic mashed potato, haricot verts, bordelaise

Seasonal White Fish **GF**

"Hoppin' John" Carolina gold rice & black-eyed peas, green tomato chowchow

Cast Iron Seared Filet **GF**

Confit fingerling potato, roasted asparagus, bordelaise



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07

SECTION

THE PROVIDENCE BUFFET

One simple, satisfying way to feed the whole room

SECTION SEVEN

THE PROVIDENCE BUFFET

Includes salad, two entrées, chef's choice of seasonal starch and vegetable, and dessert.

CHOICE OF SALAD

Local Green Salad or Caesar Salad

CHOICE OF TWO ENTRÉES

Low Country Shrimp & Grits, Korean BBQ Pork Loin, Smoked Chicken Thigh, Grilled Chicken Breast, Peppercorn Seared Salmon, Seared Beef Shoulder Tender

Red Wine Braised Short Rib available as an upgrade

SIDES

Paired with chef's choice of seasonal starch and vegetables

DESSERT

Chocolate chip cookies, brownies, blondies, lemon bars

Dessert upgrades available upon request



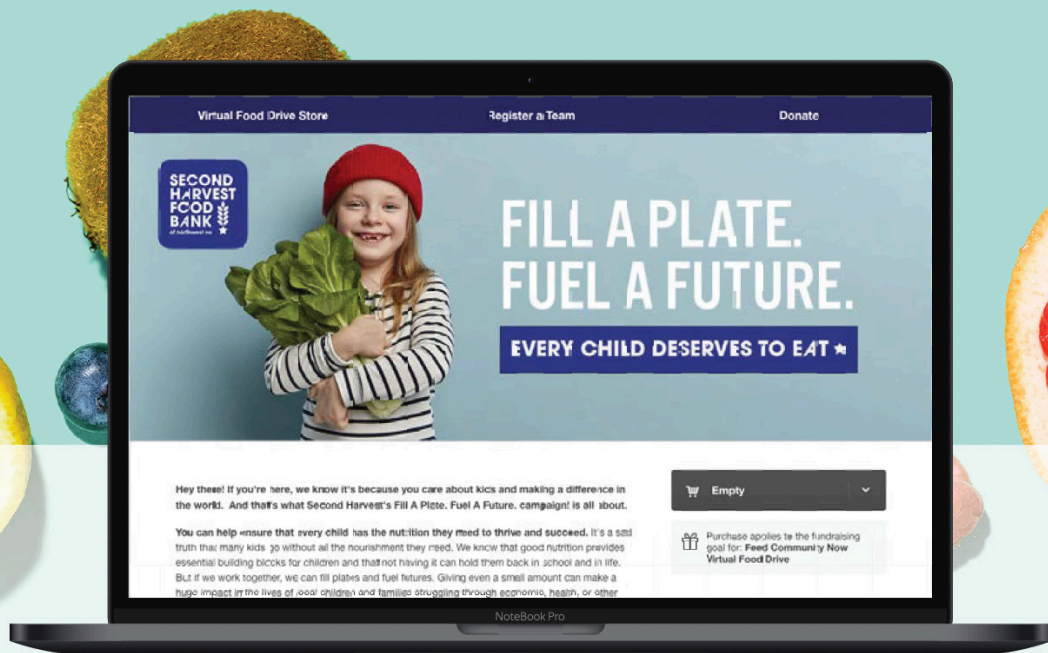
"We combine
timeless hospitality
with modern polished service".

"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

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

EVERYONE DESERVES TO EAT ★



08

SECTION

BOXED LUNCHES

Grab-and-go, made for meetings on the move

BOXED LUNCHES

All boxed lunches accompanied by kettle chips, fresh fruit, and a cookie. Add pasta salad or broccoli salad.

CLASSIC

Ham & Cheddar

Grainy mustard, lettuce, tomato

Turkey & Swiss

Cranberry aioli, lettuce, tomato, ciabatta

House-Made Chicken Salad

Lettuce, tomato, croissant

Chicken Caesar Wrap

Sliced grilled chicken, romaine, Caesar dressing, parmesan

Grilled Portobello Wrap V

Boursin, spinach, roasted tomato, pickled red onion

PREMIUM — SERVED ON BAGUETTE

Italia

Ham, genoa salami, white American, lettuce, tomato, onion, sweet pepper aioli

Roast Beef

Horseradish crema, white American, arugula, pickled red onions

Turkey Avocado

Swiss, avocado spread, lettuce, tomato, pickled red onion

Caprese Chicken

Sliced grilled chicken, mozzarella, pesto, tomato, balsamic

Club

Ham, turkey, bacon, cheddar, lettuce, tomato

DELI LUNCH DISPLAY

Choice of 3 sandwiches (above), plus choice of 2: house chips, broccoli salad, potato salad, fresh fruit. Served with cookies.



V = Vegetarian

09

SECTION

DESSERTS

A sweet finish, crafted with local partners

SECTION NINE

PLATED DESSERT

Crafted in partnership with local dessert makers.

DJ'S CHEESECAKE

Original, butter pecan, banana pudding, or cookies and cream

CAKES BY SHEILA

Pound Cake

Seasonal fruit garnish, chantilly cream

TREAT ME SWEET BY LIV

Cookies and Cream Chocolate Cake

KEY LIME KID

Key lime pie, raspberry coulis, chantilly cream





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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

10

SECTION

BREAKFAST

Start the morning off right

SECTION TEN

BREAKFAST

All American Breakfast

Scrambled eggs, bacon, sausage, grits, breakfast potatoes, fruit, biscuits

Biscuits & Gravy

Biscuits, sausage gravy, scrambled eggs, breakfast potatoes, grits, fruit

Pancakes & Sausage

Fresh griddle cakes, sausage patties, strawberry compote, blueberry jam, chantilly, syrup

Skillet Frittata

Spinach, mushrooms, tomato bruschetta, swiss cheese. Served with breakfast potatoes, grits, fruit

Omelet Station

Toppings: ham, bacon, cheddar, tomato, spinach, mushroom, green onion. Served with bacon, sausage links, breakfast potatoes, grits

Continental Breakfast

Assorted pastry, fruit salad

Bagel & Muffin Display

Assorted bagels, English muffins, cream cheese, butter, preserves

Grace Muffins

Lemon crumble, blueberry, chocolate chip, sweet potato brown sugar

Parfait Bar V

Non-fat Greek yogurt, granola, berries, honey





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LET'S TALK ABOUT YOUR EVENT

GET STARTED

Choose Providence Catering, a social enterprise of Second Harvest, 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.

catering@providencews.org

336.397.7062

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