



Make Your Event A Life-Changer

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

Your event includes one server per 50 guests and is subject to additional server charges of \$20.00 per hour with a minimum of four hours for additional guests.

A service fee of 22% and tax of 6.5% is required for all events. A contract and deposit of 25% are required to confirm your event.

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

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



The Venues at Second Harvest Food Bank of Central Florida

411 Mercy Drive Orlando, FL 32803

Contact: Lanette Jarvis

407 514-1048 / ljjarvis@feedhopenow.org

Room rentals are available Monday through Saturday, 7 a.m. to 5 p.m.

- **In-House Food and Beverage Catering Minimums are required :**
 - Weekday Day 10-49 guests \$500 /50-100 guests \$1000/101-200 guests \$1500
 - Weekday Evenings \$1000 (Close by 11:00pm)
 - Saturday Day \$1500/Evenings \$1500
- **Off-Site Food and Beverage Minimums are required:**
 - Weekday Day \$1250, Weekday Evenings \$1500, Saturday Day \$2000/Evenings \$2500

Room	Capacity	Description	Half Day (Up to 4 hrs.)	Full Day (4+ hrs.)	AV support
Community Room	Up to 150 pp.	The Community Room offers 3100 sq. feet to accommodate large or small meetings with a variety of room set-up options and picture-window views of the food distribution center. <ul style="list-style-type: none"> • Accommodates 150 banquet style with round tables with 10 seats each 	\$250	\$350	Complimentary <ul style="list-style-type: none"> • Ceiling projector • Screen • A/V podium with presentation computer, Blue-Ray player, gooseneck microphone, wireless microphone, 2 Lavalier lapel microphones
Community Room Side A	Up to 60 pp.	Seats up to 65	\$175	\$300	
Community Room Side B	Up to 60 pp.	Seats up to 65	\$150	\$250	<ul style="list-style-type: none"> • AV available on request for a minimal charge
Bank of America Board Room	Up to 30 pp.	Modular board room tables and executive-style chairs <ul style="list-style-type: none"> • 24 executive-style seats • Additional banquet chairs available along the perimeter of the room to accommodate up to 40 people. 	\$175	\$300	Complimentary <ul style="list-style-type: none"> • Ceiling-mounted projector • Retractable ceiling projector screen • Blu-Ray player • Presentation computer • Ceiling speakers and microphones for teleconferencing projector screen, Blue-Ray player
Front Atrium	Up to 100 pp.	Perfect for small receptions or meetings	\$125	\$175	

Breakfast Menu

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

Americana

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

Southern Comfort

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

On the Go

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

Light Side

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

Florida Continental

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

\$9.50

Healthy Start

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

\$10.00

Hot Grit Station

Cheese, Bacon and Scallions

Toasted Bagel Station

Butter, Jelly, Whipped Cream Cheese
and a Veggie Smear

Hot Oatmeal Station

Brown Sugar, Raisins, Cinnamon
and Granola

Fresh Seasonal Fruit

Assortment of Sliced and Cubed

Vanilla Yogurt Parfaits

Layers of Vanilla Yogurt, Granola and Fruit

Assorted Muffins (Blueberry, Orange Cranberry, Apple Cinnamon, and Banana Nut)

Assorted Danish

Buttermilk Biscuits served with Butter and Jelly

Bagel Bar displayed with Toaster and served with Butter, Vegetable Smear and Cream Cheese

Break Menu

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

Sweet Harvest Bake

Fresh Baked Goods

Brown Butter-Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies
Chocolate Brownies and Blondies
Milk

What a Dip

House Made Dips

Spinach & Artichoke, Ranch and Onion
Wavy Potato Chips, Pretzels, Pita Chips
Assorted Sodas

Healthy Energy

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

Movie Time

White Cheddar Popcorn
Chips and Pretzels
Large Bar and Box Movie Candy
Assorted Sodas

Antipasti and Cheese

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

Mediterranean

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

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Station

Served for Duration of the Meeting/Event

½ Day or Full Day

Iced Tea or Lemonade Station

Assorted Canned Soda Station

On Consumption

Bottled Juice

Orange, Apple, Cranberry

OJ on the Go by the Gallon

(offsite only)

Lunch Buffet Menu

The following offerings are served buffet style for 2 hours and they include
Sweetened and Unsweetened Iced Tea.

Mediterranean

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

Southern Barbecue

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

Latin

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

Italian

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

Deli Board

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

Off the Grill

Grilled Hamburgers and Hot Dogs
Sliced Cheeses
Old Fashion Potato Salad
Harvest Apple Slaw
Lettuce, Tomatoes, and Pickle Spear
Relish, Mayo and Mustard
Fruit Display and Assorted Cookie Tray

Soup, Salad and Sandwich (add Grilled Chicken, Salmon or Portabella Mushroom)

Choice of One Soup – Tomato Basil, Chicken Noodle or Broccoli Cheese

Assorted Half Sandwiches- Ham & Cheese and Turkey & Cheese on Whole Wheat Bread

Garden Salad with Mixed Greens, Diced Cucumber, Tomato, Carrots, Red Onions, Radish and Boiled Egg

Served with Citrus Vinaigrette and Ranch Dressing

Yeast Rolls and Butter

Assorted Dessert Shooters



Boxed Lunch Menu

All Boxed Lunches include a Fresh Baked
Assorted Cookie Tray
Bottled Water or Soda

Sandwiches

Served with Harvest Apple Slaw
Tomato, Lettuce and Pickle Spear
Fresh Baked Cookie

Turkey and Cheddar

Honey Roasted Turkey Breast Stack and Cheddar
Cheese
On Honey Wheat Bread

Ham and Swiss

Smoked Ham and mild Swiss Cheese
On Honey Wheat Bread

Roast Beef and Cheddar

Roast Beef Stack and Cheddar Cheese
On Multi Grain Bread

Grilled Portabella

Portabella Mushroom with Mozzarella
Roasted Red Pepper Coulis
Fresh Herbs and Spring Mix
On Focaccia Bread

Salads

Served with
Citrus Vinaigrette Dressing
Yeast Roll and Butter
Fresh Baked Cookie

Garden Salad

Mixed Greens, Diced Cucumber, Tomato, Carrots,
Red Onions, Radish and Boiled Egg
Served with Citrus Vinaigrette and Ranch Dressing

Caesar Salad

Crisp Croutons, Parmesan, and House-made
Caesar Dressing



Wraps

Served with Harvest Apple Slaw, Pickle Spear and Fresh Baked Cookie

Chicken Caesar

Grilled Garlic Chicken, Creamy Caesar Dressing,
Julienne Romaine and Shaved Parmesan
In a Whole Wheat Wrap

Turkey Aioli

Honey Roasted Chicken, Swiss Cheese, Tomatoes
Diced Sweet Green Peppers and a Mustard Aioli
In a Whole Wheat Wrap

Mediterranean Vegan and Gluten Free Wrap

House-made Hummus, Olive Tapenade, Red Onion
Tomatoes and Fresh Greens
In a Gluten Free Wrap

Dinner Buffet Menu

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

Taste of the Mediterranean

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

Taste of Southern Barbecue

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

Taste of Mexico

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

Taste of Italy

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



Dinner Buffet Menu

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

Taste of the Caribbean

Mixed Baby Greens, Pineapple, Mandarin Orange Segments, Dried Cranberries, Cilantro and Green onions with Honey Lime Dressing

Jerk Spiced Chicken

Blackened Salmon

Sautéed Vegetable Medley

Yellow Caribbean Rice

Yeast Rolls and Butter

Chocolate Ganache Bread Pudding

Taste of Hawaii

Mixed Greens

With Pineapple Vinaigrette

Mango Slaw

Orange Glazed Breast of Chicken

Hawaiian Pulled Pork

Stir Fried Asian Vegetable Medley

Jasmine Rice

Sweet Hawaiian Bread

Coconut Banana Cream Dessert Shooters

Chef Jill Holland's Premium Buffet

Baby Spinach Salad with Balsamic Vinaigrette and Blue Cheese Dressing

Beef Wellington

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

Chicken Musterdella

Grilled chicken with a rich mustard and mushroom cream sauce

Lavender and Honey Pork Chop

Tender Pork Chop prepared with a Lavender and Honey

Garlic Mashed Potatoes

Roasted Brussel Sprouts with Bacon

Chef Baked Yeast Rolls and Butter

Strawberry Trifle and Chocolate Mousse

\$35.00



Reception Menu

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

Mediterranean Taste

Fresh-made Hummus Station
Assorted Olives, Artichokes,
Greek Summer Salad and Pita

Spanakopita

Roasted Lamb Lollipops with

Mint Creak Sauce

Fresh Bruschetta

Baklava Bites

American Taste

Sliders - Choice of:

Beef, Pulled Pork or Grilled Chicken
Deviled Eggs with Cured Bacon or Salmon

What a Dip Selection:

Dips - Onion, Ranch and
Spinach & Artichoke with Chips,
Pretzels and Pita

Assorted Fresh Baked Cookies

Asian Taste

Ahi Tuna Taco Station

Marinated Ahi Tuna Sliced,
Fresh Pineapple and Mango Slaw with
Soft Tortillas

Summer Rolls

Made with Fresh Vegetables served with
Mango Chutney

Chicken Satay with Peanut Sauce

\$18.00

Italian Taste

Antipasti Station

Imported Meats and Cheeses, Assorted
Olives, Marinated Mushrooms,
Artichokes and Assorted Crackers

Italian Meatballs served with Marinara

Grilled and Chilled Vegetables

Served Ranch Dip

Cannoli

\$18.00



Chef's Premiere Tasting

Baked Brie with Fruit Chutney

Brie baked in a Puff Pastry served with Assorted Crackers

Mini Beef Wellingtons

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

Fresh Made Crab Cakes

Crab with fresh seasonings and bread crumbs baked to perfection.

House-made Blue Cheese Chips

Assorted Dessert Shooters

Raspberry Trifle, Key Lime and Espresso Chocolate Mousse



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

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

