

## Harvest Time Buffet

**\$22.95 per person**

*Buffet includes (1) one entree with mashed potatoes, roasted vegetables, and garden salad*

*Add an additional Entrée for \$6 or Side for \$5*

*All buffets include dinner rolls, plates, napkins, and plastic ware*

### Entrées

*(Choose 1)*

Chicken Piccata  
Pot Roast  
Garlic & Pepper Pork Loin  
Mediterranean Chicken  
Chicken Balsamico  
Cheesy Lasagna

### Sides

Caesar Salad  
Mediterranean Salad  
Rice Pilaf  
Mashed Potatoes  
Mashed Sweet Potatoes  
Roasted Sweet Potatoes  
Southern Collard Greens

Roasted Rosemary Potatoes  
Chef's Choice Roasted Vegetables  
Chef's Choice Steamed Vegetables

## Boxed Lunches

**\$10.00**

*All sandwiches served on flaky croissant with lettuce, condiment packs, chips, and a cookie*

### Ham & Swiss

Smoked ham and swiss

### Mediterranean Salad

Mixed greens with grilled chicken, feta cheese on the side, tomato, kalamata olives, bermuda onions, served with honey balsamic dressing

### Garden Salad *Vegan available*

Mixed greens, tomato, cucumber, bermuda onion, turkey and cheddar on the side, served with honey balsamic dressing

### Turkey & Cheddar

Smoked turkey and cheddar

### Chicken Salad Croissant

Roasted Chicken, Cranberry, Golden Raisins, Honey, and Tarragon

## Order Now!

Contact Lanette Jarvis:

407-514-1048

[LJarvis@FeedHopeNow.org](mailto:LJarvis@FeedHopeNow.org)

6.5% tax (unless tax exempt) and a service fee will be applied to all orders.

Delivery available. Ask for a quote.



Proceeds from catering benefit Second Harvest Food Bank of Central Florida's **Culinary Training Program**, which provides qualified, economically challenged adults with the culinary and life skills training needed to pursue a sustainable career in the food industry.

## Breakfast

### Americana - \$14

Fresh Florida Orange Juice  
Seasonal Fresh Fruits  
Skillet Russet Potatoes, Scrambled Eggs, Bacon and Fluffy Buttermilk Biscuits with Butter and Jam

### Florida Continental - \$12.50

Fresh Florida Orange Juice  
An assortment of Seasonal Fresh Fruit  
Freshly Baked Selection of Assorted Danish Pastry

### Coffee, Decaffeinated Coffee, and Hot Tea Station - \$4

## Desserts

### Dessert Shooters - \$5

Chocolate Espresso Mousse, Key Lime, Strawberry Trifle, S'more, Banana Cream, and Chocolate Brownie Ganache

### Cornbread Bread Pudding with Chantilly Cream - \$5

### Fresh-Baked Cookies - \$4

Brown Butter Chocolate Chip, Peanut Butter, and Oatmeal Raisin

## Beverages

Ice Tea, Sprite, Gingerale, Coke, and Diet Coke - \$3

## Reception Trays

### Antipasti Board - \$90

Cured meats, imported cheeses, marinated olives, mushrooms, artichoke hearts, and grape tomatoes served with crackers

### Cheese, Fruit, and Nuts - \$90

Includes a pimento cheese spread, goat cheese with pistachios, an assortment of domestic and imported cheeses, nuts, and fresh fruit

### Dips and Spreads - \$60

Artichoke spinach dip, garlic hummus, summer Greek salad, and olive tapenade, served with toasted pita

### Chicken Salad on Mini Croissant - \$60

Fresh chef made chicken salad served on a mini croissant

### Grilled & Chilled Vegetables - \$40

Fresh vegetables grill marked and served cold with ranch dipping sauce and hummus

### Deviled Eggs - \$40

Topped with your choice of bacon or smoked salmon

### Summer Rolls - \$60

Fresh Julienne vegetables wrapped in rice paper served with mango chutney



Vegetarian



Gluten Free



Vegan

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