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 weekday 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. Events occurring on evenings, weekends and off-site locations will be charged additional server charges based on service needs.

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 Contact:
Lanette Jarvis - Phone: 407 514-1048/ Email: ljarvis@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:
- Weekdays 10-49 guests $1000 /50-75 guests $1500/75-100 guests $2000/ 101+ guests $2500
- Weekday Evenings $3000 (Close by 11:00pm) as well as staffing fees
- Saturday Day $2000/Evenings $3000 as well as staffing fees

Off-Site Food and Beverage Minimums are required:
- Weekday Day $2000, Weekday Evenings $3000, Saturday Day $2500/Evenings $3500 There will also be an additional venue fee based on location as well as staffing fees

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Description</th>
<th>Half Day (Up to 4 hrs.)</th>
<th>Full Day (4+ hrs.)</th>
<th>AV support</th>
</tr>
</thead>
</table>
| 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.  
  • Accommodates 150 banquet style with round tables with 10 seats each | $300              | $400            | Complimentary  
  • 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                                                             | $225        | $300          |  
| Community Room Side B    | Up to 60 pp. | Seats up to 65                                                             | $175        | $250          |  
  • 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  
  • 24 executive-style seats  
  • Additional banquet chairs available along the perimeter of the room to accommodate up to 40 people. | $200        | $300          | Complimentary  
  • 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                                     | $150        | $200          |  |
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.

**American**
- 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
- 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

**Healthy Start**
- Fresh Florida Orange Juice
- Fresh Seasonal Fruit
- Assortment of Freshly Baked Muffins
- Vanilla Yogurt Parfaits

**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
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

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

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

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

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
*Bottled Juice*
*OJ on the Go by the Gallon*
*On Consumption*
*Orange, Apple, Cranberry*
*(offsite only)*
Lunch Buffet Menu

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

### Sandwich Tray Buffet
- Assortment of Ham and Cheese and Turkey and Cheese Sandwiches
- Chips
- Pasta Salad
- 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 Cookie Tray
The following offerings are served buffet style for 2 hours and they include Sweetened, Unsweetened Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea.

<table>
<thead>
<tr>
<th>Taste of the Mediterranean</th>
<th>Taste of Southern Barbecue</th>
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<tbody>
<tr>
<td>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 &amp; Oregano Roasted Red Potatoes Roasted Vegetables Garlic &amp; Herb Flatbread House Made Baklava</td>
<td>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 &amp; Cheese Yeast Rolls and Butter Cornbread Bread Pudding with Chantilly Cream</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Taste of Mexico</th>
<th>Taste of Italy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Black Bean and Corn Salad Grilled Chicken and Flank Steak Fajitas with Peppers &amp; 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</td>
<td>Minestrone Soup Caesar Salad with Crisp Croutons, Parmesan and House-made Caesar Dressing Chicken Piccata and Italian Meatballs Bowtie Alfredo Roasted Italian Vegetables Garlic Bread Italian Cannoli and Tiramisu</td>
</tr>
</tbody>
</table>

Catering for Good
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

39.95
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

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

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

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

Chef’s Premiere Tasting
Baked Brie with Fruit Chutney
Brie baked in a Puff Pastry served with Assorted Crackers
Mini Beef Wellontons
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
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 ljarvis@feedhopenow.org or visit our website: www.feedhopenow.org