



CATERING GUIDE

PROVIDED BY
SECOND HARVEST FOOD BANK
OF MIDDLE TENNESSEE

SECOND HARVEST
FOOD BANK
CULINARY
ARTS CENTER



Second Harvest Food Bank of Middle Tennessee's Culinary Arts Center can cater your next event on or off site! Our experienced chefs offer extensive fresh and flavorful breakfast, lunch and dinner menus.

Our Culinary Arts Center is a state-of-the-art food preparation facility located at our Martin Distribution Center in MetroCenter. The purpose of the center is to educate the public on issues related to nutrition and food preparation.

Proceeds from our facility and catering services provide funding for the programs and services of Second Harvest Food Bank of Middle Tennessee. Buffet menu options are based on orders exceeding \$300 or groups of 25 or more. Groups smaller than 25 will be served Chef's choice of breakfast, lunch and entrée buffet menus.

VIEW OUR FACILITIES GUIDE

Second Harvest Food Bank of Middle Tennessee offers the ideal environment for meetings and events, providing comfort and service for groups of all sizes.



BREAKFAST BUFFETS

Breakfast buffet options based on orders exceeding \$300 and groups of 25 or more.

Morning Coffee Service

Regular and decaf coffees, creamer, sugar and assorted low calorie sweeteners
Iced water with lemon
\$2.50 per person

Coffee and Danish

Fresh assortment of pastries from the local bakers at Charpier's
(Fruit Danishes: lemon, cherry, blueberry and cinnamon apple; cinnamon swirl and pecan rolls)
Full coffee service
\$5.00 per person

The Swiss Way

Locally baked pastries, sliced fresh fruit salad, granola and Greek yogurt
Full coffee service, orange juice and milk
\$7.50 per person

Continental

Locally baked pastries, bagel and cream cheese, fresh fruit salad, granola and Greek yogurt
Full coffee service, orange juice and milk
\$8.50 per person

The Country Way

Scrambled eggs, applewood smoked bacon, buttermilk biscuits, loaded breakfast potatoes
Full coffee service, orange juice and milk
\$11.00 per person

The Italian Way

Frittatas: sausage with cheese and./or spinach, mushroom with cheese, Applewood smoked bacon, locally baked pastries, fresh fruit salad, granola and Greek yogurt
Full coffee service, orange juice and milk
\$13.00 per person

À la Carte Enhancements

Applewood smoked bacon \$2.50/person
Whole hog sausage links \$2.50/person
Buttermilk biscuits with honey and preserves \$1.50/person
Fresh fruit salad \$2.75/person
Bagels and cream cheese \$1.75/person

HOT LUNCH BUFFETS

Hot lunch buffets are \$12.00 per person with a minimum order of 25 people.

Santa Fe Chuck Wagon Fajita

Garden salad with chipotle ranch

Chicken fajitas

(Add \$3.00/person for pork carnitas or \$4.00/ for Sante Fe dry rubbed flank steak)

Vegetarian refried chili beans and Mexican rice

Caramelized peppers and onions

Nachos, salsa, sour cream, guacamole and shredded cheese

Key lime bars

Tuscan Holiday

Caesar salad

Angel Hair pasta with Swiss chard, raisins and pine nuts

Ziti Rustica with sausage, eggplant and diced tomato

(Add \$3.00/person for choice of Chicken Marsala or Chicken Piccata)

Asiago cheese bread

Tiramisu

Cajun Salute

Tossed salad with Mardi Gras dressing

Chicken Creole

(Add \$3.00/person for shrimp, okra, and Andouille smoked sausage gumbo)

Green beans almandine

Jasmine Rice

Bourbon Street bread pudding

American Road House

Cole slaw

Macaroni and cheese

Sautéed zucchini and onions

Choice of apple butter BBQ glazed pork loin or friend chicken (add \$3.00/person for both) Peach cobbler

Mediterranean Rim

Greek salad

Vegetarian Eggplant Moussaka

Choice of Chicken Tagine or orange glazed chicken

Jeweled rice

Warm pita bread

Baklava

SANDWICHES & WRAPS

All sandwich & wrap lunches are served with kettle chips, fruit salad and a cookie.

Roasted Vegetable Wrap

Yellow squash, zucchini, red pepper and portobello mushroom with spinach, shredded mozzarella cheese and complimented with pomegranate vinaigrette

\$13.00 per lunch

Smoked Ham and Cheese Sandwich or Wrap

Choice of Swiss or cheddar cheese, honey whole grain mustard, lettuce, tomato and shaved red onion on rye

\$12.00 per lunch

Grilled Chicken Caesar Wrap

Chiffonade romaine, house made Caesar dressing, Parmesan cheese, wrapped in a whole wheat tortilla

\$12.00 per lunch

Roast Beef and Provolone Sandwich

Lettuce, tomato, shaved red onion and creamy horseradish sauce on ciabatta

\$12.00 per lunch

Turkey Club Sandwich

Smoked turkey, Swiss and cheddar cheeses, Applewood smoked bacon, lettuce, tomato, and mayo on wheat berry bread

\$12.00 per lunch

CAFÉ SALADS

All salads are served with house bread and a cookie. Add grilled chicken breast to any salad for \$3 per person

Strawberry Pecan

Strawberries, pickled purple onion, bacon, bleu cheese, pecans, mix of baby greens, sweet and sour vinaigrette.

\$9.00 per lunch

Caesar

House made Caesar dressing, romaine, Parmesan cheese and croutons

\$11.00 per lunch

Fuji Apple Crisp

Fuji apples, Applewood smoked bacon, red seedless grapes, candied pecans, baby greens, honey shallot vinaigrette

\$11.00 per lunch

Turkey Club

Smoked turkey, bacon, Colby jack cheese, grape tomato, romaine, shaved red onion, croutons and roasted garlic vinaigrette

\$12.00 per lunch

Dinner Buffets

All dinner buffets come with a choice of one salad, one entrée and the Chef's dessert selection.
Minimum order of \$600.

Salads

Roast Beet

Mix of red and gold beets, mandarin orange segments, candied pecans, bleu cheese crumbles and baby greens

Classic Caesar

Served with homemade Caesar dressing

Mediterranean Rim Salad

Baby greens with feta cheese, Kalamata olives and purple onion rings with a Greek salad dressing.

Entrées

Escape to Rome \$20 per person

Chicken Scaloppini with choice of Parmesan style, Picatta or Marsala sauces
Served with angel hair pasta tossed with Swiss chard

Modern American \$22 per person

Chicken breast sautéed and offered with choice of one topping or sauce:

Apricot and sage sauce

Kale and corn with a smoked roasted pepper velouté

Wilted spinach with bacon and a Gruyere cheese sauce

Served with Chef's fresh seasonal vegetables and rice pilaf

New South Pork Loin Buffet \$22 per person

Sorghum glazed pork loin with side of peach chutney

White cheddar grit soufflé

Chef's choice of vegetable

Pacific Rim Buffet \$26 per person

Asian glazed salmon

Basil fried rice and green beans infused with Thai flavors

Cattleman's Dinner \$32.00 per person

Tenderloin of beef oven roasted and sliced with a caramelized onion and cremini mushroom demi-glaze

Roasted Yukon fingerlings tossed with cipollini, garlic and fresh thyme

Chef's seasonal vegetables

Hors d'oeuvres

Minimum order of \$600

Trio of Dips and Chips \$2.50/person

Garlic parmesan dip, olive tapenade, mushroom duxelle, soft pita and crackers

Grilled Vegetable Display \$3.95/person

Summer squash, zucchini, portobello, roasted red pepper and roasted purple onion

Artisan Cheese Display \$5.95/person

Imported and domestic cheese garnished with fresh berries

Artisan Fresh Vegetables Display \$4.50/person

Served with a chipotle sour cream dip and avocado ranch

Stone Ground Grits Bar \$5.95/person

Local stone ground grits infused with cheddar cheese and roasted peppers offered with the following toppings: garlic shrimp, spicy Sausage and tomato gravy, roasted butternut squash and bean chili

Hummus Dip with Pita Triangles \$2.00/person

Mideast favorite with a twist of lime and roasted garlic

Lamb Kebobs \$3.00/each

Served with Middle East spices and served with tzatziki sauce

Classic Deviled Egg \$1.95/each

Stuffed classics. Need no change.

Johnny Cakes \$11.00 per half dozen

Topped with BBQ pork and a Jack Daniel's mango or peach BBQ sauce

Sweet Potato Wontons \$1.95/each

Pureed sweet potato, pomegranate molasses, cinnamon and five spice sugar

Tuna Ceviche \$3.25/each

Ahi tuna, wonton cracker, grapefruit-lime vinaigrette, black sesame seed

Goat Cheese & Apple Stuffed Belgian Endive \$2.75 each

Chèvre, Fuji apples, toasted walnuts, green onion, Belgian endive, balsamic drizzle

Jumbo Shrimp Market Price

Served with pineapple cocktail sauce

Beef Tenderloin Crostini \$3.50 each

Filet, creamy horseradish, brie, dried cranberry

Cuban Pork Sliders \$3.25 each

Cuban oven roasted pork, pickle chip, mustard, bib lettuce, swiss cheese, warm roll

BLT Bruschetta \$1.95 each

Bruschetta topped with Roma tomatoes, applewood smoked bacon, arugula and housemade mayo

Arancini \$1.75 each

Italian stuffed rice balls. Choice of sausage or cheese

Mini Brisket Sliders \$12.00 per half dozen

Brisket slider topped with creamy horseradish, caramelized onions and tomato jam

Coconut Prawns \$3.50 each

Panko, coconut flakes, Thai chili sauce

Carved Meat Platters

Carved Roasted Turkey \$3.95 per person

Cranberry aioli, spicy mustard, fresh baked rolls

Carved Beef Tenderloin \$4.95 per person

Creamy horseradish, spicy mustard, fresh baked rolls

Carved Pork Loin \$3.95 per person

Apple butter BBQ sauce, peach chutney, spicy mustard, fresh baked rolls

Turn any Carved Meat Platter into a carving station \$100 Chef Fee