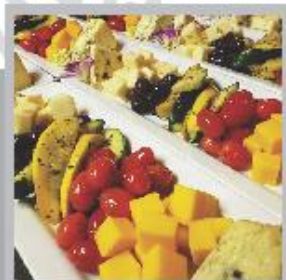


THE GIVING
Wedding
 RECEPTION



**While you give your hand in marriage...
 give someone else a hand up!**

Catering for Good offers full service catering at our venue or yours.

Proceeds benefit Second Harvest'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.

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The Giving Wedding Reception

Second Harvest Venue	\$125.00 per person
Other Venues	\$135.00 per person

All inclusive of food, non-alcoholic beverages, A Sparkling Toast, 22% service fee, and 6.5% tax.

Ask about our Bar Service

Buffet Menu includes:

Appetizer Station, Passed Hors D'oeuvres, Salad, Two Entrées, 2 Sides, and Bread.

Appetizer station: Choose 1

- **Antipasti Board**
Cured meats and salamis, imported cheeses, and marinated olives, mushrooms, artichoke hearts and grape tomatoes
- **Baked Brie Trio**
Three giant wheels of Brie individually filled with apricot preserves; brown sugar and pecans; and pesto, artichoke and sundried tomatoes all wrapped in luxurious puff pastry
- **Cheese, Fruit, and Nuts**
Spectacular specialty cheeses including Chef Jill's semi-famous pimento cheese spread, goat cheese with pistachios and Palmetto Honey for Good, cranberry Stilton, Irish Cheddar, Double Gloucester, Bleu, pecans, walnuts, Granny Smith apple slices, red seedless grapes, pineapple, and seasonal figs
- **Dips and Spreads**
Crawfish artichoke spinach dip, garlic hummus, summer Greek salad, olive tapenade, and Pico de Gallo with tortillas and toasted pita
- **Smoked and Cured Sides of Salmon**
Two varieties of salmon smoked and/or cured in-house with bagel chips, whipped cream cheese, chives, dill, and capers

Passed Hors D'oeuvres: Choose one 1

- **Spicy Cured Salmon on a Crispy Wonton**
Topped with crème fraiche and fresh brunoised cucumbers
- **Caprese Salad Skewers**
Herb marinated grape tomatoes, mozzarella pearls, Queen olives, Kalamata olives, and fresh cucumber
- **Tuna Tacos**
Sesame seared Ahi tuna with Asian confetti slaw in a flour tortilla
- **Deviled Eggs**
Whole grain mustard and Wildflower Honey for Good topped with your choice of candied bacon crumbles or house-cured salmon
- **Candied Pork Belly Bites**
Palmetto Honey for Good candied pork belly on a bed of pineapple mango slaw in a mini cornbread muffin
- **Thai Chicken Satay**
Bites of juicy chicken marinated in Thai peanut sauce

Salad: Choose 1 (served with 2 house-made dressings)

- **Roasted Apple Salad**
Romaine, Dried Cranberries, Pistachio, Goat Cheese, and Roasted Red Delicious Apples with Shallot Vinaigrette and Bleu Cheese Dressing
- **Baby Spinach Salad**
Red grapes, Almond Slivers, Toasted Pumpkin Seeds, Feta, Fresh Raspberries with Raspberry Vinaigrette and Creamy Balsamic Dressing
- **Caesar Salad**
Romaine Lettuce, Parmesan, Croutons, and dressed with house-made Caesar Dressing
- **Harvest Cobb Salad**
Mixed Greens, Diced Tomatoes, Avocado, Crumbled Bacon, Danish Bleu Cheese Crumbles, Hard Boiled Egg, Croutons with Citrus Vinaigrette and Bleu Cheese Dressing
- **Florida Chopped Salad**
Mixed Greens, Tomatoes, Red Peppers, Cucumber, Red onions, Hard Boiled Eggs, Sliced Radishes, Croutons with Citrus Vinaigrette and Creamy Ranch Dressing

Entrees: Choose 2

- **Beef Wellington**
Beef tenderloin and mushroom duxelle wrapped in a flaky puff pastry
- **Chicken Cordon Bleu**
Chicken breast, gruyere, and prosciutto wrapped and coated in buttery bread crumbs with a garlic cream sauce
- **Chicken Mustardella**
Pan seared chicken and artichokes with a rich mustard and mushroom cream sauce
- **Bourbon and Honey Glazed Pork Chop**
Marinated in our own special blend using Wildflower Honey for Good, bourbon, and lavender
- **Slow Cooked Beef Tips**
Tender cuts of beef slow cooked in a bath of red wine and an herbaceous bed of veggies and seasonings
- **Whole Roasted Pork Loin**
With caramelized onions and apples

Sides: Choose 2 (recommended 1 starch, 1 vegetable):

- **Vegetable paella**
- **Classic risotto**
- **Garlic Mashed potatoes**
- **Roasted tri-color potatoes**
- **Seasonal roasted vegetables**
- **A blend of 7 different seasonal summer, spring, or winter vegetables**
- **Wilted Kale**
- **Roasted Brussel Sprouts**
- **Sautéed Spinach**
- **Grilled asparagus**

Bread Basket: Choose 1

- **European Dinner Rolls**
Brioche, French, and Ciabatta Rolls
- **Mini Croissants**
Butter, multi-grain, and pretzel croissants
- **Parker House Rolls**
Plain and Potato Parker House Rolls
- **Mediterranean Style Breads**
Grilled Flatbread and Herbed Focaccia