



All proceeds go to empowering homeless, disadvantaged individuals and families to achieve self-sufficiency through job training, personal development and employment in the food service industry.

breakfast buffet menu

*Breakfast buffet includes freshly brewed coffee & juices
All buffet requests require a 15 person minimum order*

Continental • \$7.50 per person

Seasonal fruit
Bagels and cream cheese
Assorted freshly baked pastries

Healthy Start • \$8.00 per person

(choice of 3)

Low fat yogurt and granola
Oatmeal with accoutrements
Seasonal whole fruit
Seasonal sliced fruit
Whole wheat blueberry muffins

Signature • \$13.00 per person

Entrées (choose 2)

Lemon Ricotta Pancakes
with roasted strawberries and
maple syrup

Breakfast Strata
with spinach, fontina,
and peppered bacon

Scrambled Eggs
with Chevre, roasted
red peppers and chives

French Toast
with Nutella, raspberries
and whipped cream

Sides Included (choose 2)

Peppered Bacon

Breakfast Potatoes
with onions, garlic,
and chili powder

Grilled Tomatoes
with basil, oregano and
extra virgin olive oil

Seasonal Fruit

Assorted Pastries
and warm cinnamon rolls

signature boxed

lunches

All sandwiches are served with house made potato chips, homemade dessert and a beverage.

\$11.00 per person

Turkey

oven roasted turkey breast, bacon, avocado, chipotle mayo, mixed greens on pasilla rye bread

Muffuletta

capicola, hard salami, ham, provolone, kalamata tampanade, spicy pepper relish on focaccia

Salami & Pesto:

hard salami, pastrami, pesto, goat cheese, mixed greens on herb focaccia

BLT

peppered bacon, vine ripened tomatoes, arugula and lemon aioli on sourdough

Grilled Vegetable:

grilled squash, roasted red peppers, goat cheese, sundried tomato pesto, arugula on focaccia

sandwich platters

Priced per person and served with assorted beverages.

Standard • \$12.00 per person

choice of 3 sandwiches from above, with salad and house made potato chips.

Premier • \$14.00 per person

choice of 3 sandwiches from above, with salad, house made potato chips, and fruit salad.

Add 18% Gratuity.

entrees

All entrees require a 15 person minimum order.

Specialty items available upon request.

Standard • Choice of 1 entrée, 1 salad and 1 side • \$13 per person

Premier • Choice of 2 entrées, 1 salad and 2 sides • \$16 per person

Signature • Choice of 2 entrées, 2 salads and 2 sides • \$20 per person

Pasta Marinara

with roasted garlic tomato sauce
or fresh pomodoro sauce

Pesto Pasta

with sundried tomatoes and
parmesan cheese

Three Cheese Tortellini

with sage cream sauce with
prosciutto and parmesan

Roasted Vegetable Bowtie Pasta

with seasonal roasted vegetables

Chicken Picatta

with lemon and caper
white wine sauce

Grilled Chicken

with arugula, shaved parmesan
and charred tomato sauce

Lemon Roasted Chicken

with rosemary and thyme

Chicken Saltimbocca

with sage, prosciutto,
and fontina cheese

Pork Loin

with rosemary, thyme,
and apple jus

Braised Short Ribs

with caramelized onions
and a chianti reduction

Beef Medallion

with portobello mushrooms
and marsala sauce

Grilled Salmon

with kalamata olive and
tomato relish

Poached Salmon

with wilted leeks and
lemon beurre blanc

accompaniments

Not to be ordered individually, only as a side to entrée items.

Salads

Mixed Green Salad

with grape tomatoes, cucumber,
olives, focaccia croutons and
red wine vinaigrette

Red Leaf Salad

with gorgonzola, grilled bosc pears,
walnuts and sherry vinaigrette

Harvest Salad

with cranberries, goat cheese,
roasted butternut squash and
cider vinaigrette

Caesar Salad

with shaved parmesan,
focaccia croutons and
lemon caesar dressing

Sides

Roasted Seasonal Vegetables

with balsamic vinegar and garlic

Grilled Asparagus

with lemon zest and shaved
parmesan cheese

Roasted Broccolini

with spicy red pepper flakes,
garlic and extra virgin olive oil

Roasted Garlic Mashed Potatoes

with marscapone and rosemary

Crispy Roasted Potatoes

with paprika, coriander,
cumin and oregano

Crispy Polenta Cakes

with marscapone and parmesan

Add 18% Gratuity.

nosh menu

Priced per person

Cheese Plate • \$6.00

domestic and imported cheeses, fruit, nuts,
olives and crostini

Vegetable Crudités • \$1.50

seasonal vegetables with caramelized onion dip

Meatballs • \$2.95

Italian sausage, spicy tomato sauce

Spinach Artichoke Dip • \$3.00

with pita chips

Mediterranean Hummus • \$2.95

with pita chips

Stuffed Mushrooms • \$2.50

with goat cheese and rosemary

Fresh Fruit Salad • \$1.50

Lemon Bars or PB&J Bars • \$1.25

Assorted Cookies • \$1.25

beverages

Coffee • \$1.50 per person

regular & decaf

Iced Tea • \$1.50 per person

Bottled Water • \$1.00 each

Soft Drinks • \$1.25 each

Coca-Cola, Diet Coke, Sprite

Bottled Juices • \$2.50 each

orange, cranberry, apple

Add 18% Gratuity.

COMMUNITY KITCHEN



SERVING UP SKILLS FOR A BRIGHTER FUTURE

The Community Kitchen Program at St. Mary's Food Bank Alliance provides food service training to adults struggling with poverty and unemployment. During the 16 week course students learn culinary and life skills from a team of experienced instructors and chefs. The ultimate goal is to place the graduates in viable positions with opportunities for advancement within the food service industry.

The students learn food service skills through hands-on cooking and classroom studies. Our students turn their lessons and learned skills into preparing hot meals for St. Mary's Kids Cafe program. Since its inception in 2000, the Community Kitchen has provided hundreds of thousands of meals to children in after-school programs. Our students are dedicated to improving their lives, the lives of their families, and helping countless hungry children in our community.



St. Mary's
Food Bank
ALLIANCE®

For more information please contact us.

Phone: (602) 343-3158

Fax: (480) 287-8728

Email: communitykitchen@firstfoodbank.org

Offsite setup and delivery charges may apply
Add 18% Gratuity.
