

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 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



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



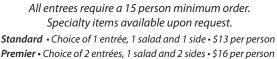
Priced per person and served with assorted beverages.

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.



entrees

Signature • Choice of 2 entrées, 2 salads and 2 sides • \$10 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



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



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

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.



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.