



## Chef Susan Goss

Second Harvest Executive Chef

A chef for more than 30 years, Susan is a graduate of the prestigious New York Restaurant School.

After owning and operating award-winning restaurants in Indianapolis and Chicago, Susan and her husband relocated to New Orleans. Susan joined Second Harvest in 2013 as a volunteer and assumed leadership of our 8,500 square-foot Community Kitchen in 2016. An avid gardener and passionate cook, she is an advocate for local food production, sustainability, and sensible use of our natural resources.

### About Second Harvest Food Bank

Second Harvest Food Bank is leading the fight against hunger by providing food access, advocacy, education, and disaster response. Second Harvest provides more than 34 million meals annually to 700+ partners and programs across 23 parishes. With help from our communities, we can make food security a reality for every household in South Louisiana.

#### OUR INITIATIVES

##### Neighborhood Partner Network

Distributing food and providing assistance to those in need through our community partners, SNAP outreach, and Harvest Markets

##### Every Child, Every Day

Ensuring that children are fed through programs like Kids' Café, Summer Feeding, Backpack, and School Pantry

##### Pathways to Health

Teaching how food relates to overall health through nutrition education, hospital/clinic-based partnerships, community gardens, and health fairs

##### Connecting Seniors

Providing access to food and assistance to seniors through mobile pantries, Harvest Market, and Senior Café program

Visit [no-hunger.org/catering](http://no-hunger.org/catering) or call 504.729.6354 for more information. Your order supports Second Harvest Food Bank.

#### WAYS YOU CAN HELP

- **Donate food and/or dollars.**
- **Volunteer your time at Second Harvest or at our special events.**
- **Get your company or business involved with Second Harvest.**

Visit [no-hunger.org](http://no-hunger.org) for more information.

Food used for Second Line Catering is purchased or sourced separately from product donated to Second Harvest Food Bank.



SECOND LINE  
CATERING  
SECOND HARVEST FOOD BANK

*Delicious, Healthy Meals for Community-Minded Groups*

# Catering Menu

Specializing in Breakfast  
and Lunch events  
for organizations in the  
Greater New Orleans area.

All proceeds from  
Second Line Catering  
benefit  
Second Harvest  
Food Bank

To order, contact  
Brandon Jaffe, Catering Manager  
504.729.6354  
or [bjaffe@secondharvest.org](mailto:bjaffe@secondharvest.org)  
[no-hunger.org/catering](http://no-hunger.org/catering)



**SECOND LINE  
CATERING**  
SECOND HARVEST FOOD BANK

## INFORMATION & ORDERING:

Contact Brandon Jaffe at 504.729.6354  
or [bjaffe@secondharvest.org](mailto:bjaffe@secondharvest.org)  
for information and ordering.

Flat delivery and set-up fee of \$25 (one-way) in Orleans and Jefferson Parishes. Additional fee for break-down and pick-up.

## Breakfast

### Fruit

Fruit Salad with Honey and Lime (Serves 10) \$29.75

### Yogurt

Yogurt – NonFat, Plain or Vanilla (Serves 10) \$14.95

### Breakfast Bread Pudding

Cheddar-Herb Breakfast Bread Pudding

- Small (serves 16) \$26.95
- Large (serves 32) \$49.95

Ham, Cheddar, and Herb Breakfast Bread Pudding

- Small (serves 16) \$29.95
- Large (serves 32) \$52.95

### Muffins

Fresh Blueberry, Lemon Poppy Seed,  
or Cranberry Walnut \$24/doz

### Cinnamon Rolls

\$36/doz

### Croissants

- Plain \$30/doz
- Lemon Custard, Dark Chocolate,  
Toasted Almond, or Mixed \$36/doz

### Breakfast Sandwiches

- Whole-Grain Croissant with Egg and Cheddar \$33/doz
- Whole-Grain Croissant with Egg, Cheddar,  
and Turkey Sausage \$36/doz

### Business Breakfast Box

Choice of Pastry, Yogurt, Fresh Fruit Salad,  
and Chilled Water \$ 9.25 each

## Lunch

**Salads** (serves 16 or 32) - with choice of dressing: *Buttermilk Ranch, Lemon Vinaigrette, or Balsamic Vinaigrette*

Garden Kale, Roasted Sweet Potato,  
and Date Salad \$23.95/\$47.75

Garden Green Salad \$18/\$32

Roasted Red-Skinned Potato Salad \$18/\$32

Macaroni Salad \$18/\$32

### Sandwiches/Boxed Lunches

**Hunger-Buster Sandwiches** \$ 7.49 each

- Roast Beef and Cheddar on Organic Grain Bread
- Chicken Salad on Whole Grain Croissant
- Baked Ham and Swiss on French Bread
- Smoked Turkey, Avocado, and Spring Greens in Spinach Wrap
- Roasted Sweet Pepper, Fresh Mozzarella, Basil, and Balsamic  
on Whole Grain Wrap

**Business Box Lunch** \$ 9.95 each

*Choice of Sandwich, Pickle, Chips, and Sweet Treat*

**Executive Box Lunch** \$12.75 each

*Choice of Sandwich, Green or Fruit Salad, Pickle,  
Chips, Sweet Treat, and Water*

## Party Trays (Small or Large unless indicated)

**Crudité** – Bite-sized Seasonal Fresh Vegetables with Roasted Red Pepper Hummus Dip \$24.95/\$44.95

**Seasonal Fresh Fruits** with Honey-Yogurt Dip \$37.95/\$79.95

**Cheese and Cracker Tray** \$39.95/\$79.75

**Assorted Cheeses, Crackers, and Grapes**

**Finger Sandwich Tray** (20 pieces vs. 40 pieces) \$39.95/\$79.75

## Sweet Treats

Chocolate Chip-Walnut Cookies \$12/doz

Oatmeal-Raisin-Pecan Cookies \$12/doz

Lemon Bars \$12/doz

Cheesecake Bites \$10/doz

Blueberry-Oat Bars \$14/doz

Outrageous Brownies \$32/doz

## Beverages

Coffee with Sweetener and Creamer (serves 10) \$9.99

Iced Tea / Lemonade \$12.75

Bottled Water (16 oz) \$8/doz