



*Bacon Wrapped Raspberry Jelly Glazed Pork Loin



Catering With A Purpose

Overview of CENTER TABLE, Catering with a Purpose

CENTER TABLE, Catering with a Purpose is a catering and culinary training component of Brighton Recovery Center for Women to help individuals achieve self-sufficiency. The Brighton Recovery Center for Women (BRC), located in Florence, Kentucky, is a program department of Brighton Center, Inc. and is a part of the State's Recovery Kentucky Initiative to help end chronic homelessness and combat substance abuse. CENTER TABLE provides BRC with unrestricted income to help support the operational budget and enhances the ability to serve eligible populations in the future.

How Center Table, Catering with a Purpose Works

CENTER TABLE's catering and training program provides residents in Phases I and II of the Brighton Recovery Program with educational training and life skills, as well as food service curriculum in order to gain work in the food service industry after completion. Residents in the training program can begin upon completion of Phase I of the recovery component. The culinary training curriculum provides a full understanding of the food service industry, is designed for hands-on training, and includes food preparation and classroom participation totaling 34 hours a week for 6 - 10 weeks.

About Our Garden

We only use fresh produce at CENTER TABLE, which is grown in our very own backyard. During the growing season, we harvest all of our own fruits and vegetables from our 50x50 garden and five raised beds.

Eco-Friendly

We strive to be environmentally conscious. We use green products whenever possible and compost most of our kitchen waste on a daily basis. Our eco-friendly practices allow us to utilize all of our resources from garden to plate. GO GREEN!



Fine Dining

14.95 per person

Choose One Entree & Two Sides *All Dinners Include, Bread and House Salad *Alternate Salads Available for 2.00 Additional *Dinner Menu Available after 5pm daily

Bacon Wrapped Raspberry Jelly Glazed Pork Loin

Trimmed Pork Loin Wrapped in Bacon, Seared and Glazed with Raspberry Jelly.

<u>Beef Roulade</u>

Flank Steak Rolled with Spinach and Cheese.

<u>Seared Salmon</u>

Seared Salmon with Zucchini Sauce.

Beef Caprese

Seared Flank Steak Served with Tomato, Mozzarella and Balsamic Reduction.

<u>Lasagna</u>

Cheesy Meat Lasagna with a Béchamel Sauce. VegeTABLE Also Available.

<u>Pasta Vongole (v)</u>

Light Pasta Made with a Garlic Sauce and Grape Tomatoes. Add Shrimp for .50 cents.

<u>Seared Flank Steak</u>

Seasoned and Seared Whole Flank Steak.

Chicken with Avocado Salad

Seared Chicken with an Avocado, Grape Tomato and lime salad

<u>Herb Seared Chicken</u>

6oz Chicken Seared with Herbs from our House Garden



*Chicken with Avocado Salad



*Seared Flank Steak

Fine Dining (Cont.)

Choose One Entree & Two Sides *All Dinners Include, Bread and House Salad *Alternate Salads Available for 2.00 Additional *Dinner Menu Available after 5pm daily

<u>Penne Bolognese</u>

Italian Pasta Sauce, with Beef over Penne Noodles.

Bacon wrapped Chicken

Chicken Wrapped and Seared, with Pork Belly and Sage.

Eggplant Parmesan (v)

Fried Eggplant with Pomodoro Sauce, Basil and Mozzarella.

<u>Lasagna</u>

Cheesy Meat Lasagna, with a Béchamel Sauce (VegeTABLE also available)

Chicken with Avocado Salad

Seared Chicken with an Avocado, Grape Tomato and lime salad.

House Made Stuffed Peppers (v)

Meat or Vegetarian Rice Stuffed Peppers.

Slow Roasted BBQ Pork

Braised BBQ Served with a Bun

Hand Breaded Fried Chicken

White and Dark meat spiced and Breaded



*House Made Stuffed Peppers

Seared Herb Chicken 60z Chicken Seared with Herbs from our House Garden

<u>Spiral Ham</u>

Spiral Cut Ham Glazed with Brown Sugar, Orange Zest, and Clove.



*Eggplant Parmesan

Salads

House Salad Salad Straight from our House Garden

Arugula with Citronette and Nuts Peppery Arugula Paired with a Subtle Citronette

<u>Classic Greek</u> Fresh and Light <u>VegeTable</u> Filled Salad w/Feta

<u>House Made Caesar</u> Homemade Croutons and Hand Shaved Parmesan Top our Crispy Caesar

Harvest Spinach Salad Spinach Paired with Seasonal Harvest

Soups

Tomato Basil

Zucchini Garlic

<u>VegeTable</u> Soup

Broccoli & Cauliflower

Chicken Noodle

Potato Leek

Gazpacho



Sides

Macaroni & Cheese

Pasta Salad

Mashed Potato

Asparagus

Corn on the Cob

Roasted potato

Green beans with mint and feta



*Corn on the Cob



*Classic Greek



Beverages A La Carte

WaterBottled.50Cucumber.50Thinly Sliced Cucumbers in a Pitcher of Ice Water.Citrus.50Thinly Sliced Citrus fruits in a Pitcher of ice water.

Coffee 1.00

Regular or Decaffeinated

Tea .50 Sweetened or Unsweetened

Hot Tea .50

Soft Drinks 1.00

Orange Juice .50

Lemonade .50

Priced per person

A La Carte

Hors d'oeuvre Caprese Skewers 1.50 Beef Caprese Skewer 2.50 Cheese tray 2.50 Shrimp Caprese Skewers 3.00 Stuffed Zucchini 2.50 Stuffed Mushrooms 2.50 Prosciutto Wrapped Asparagus 3.50 VegeTABLE Crudité 2.50



*Stuffed Zucchini

<u>Picnic Ideas</u>	
Cheese tray	2.50
Grilled Cheese	3.00
Hot Dogs	3.00
Hamburgers	4.00
Taco Bar	4.50



*Grilled Cheese

Desserts Fresh Strawberry Tart 3.00 Chocolate Covered Strawberries Cookies 1.00 Brownies 1.00

2.50



*Fresh Strawberry Tart

*All A La Carte items at additional cost. Prices listed

ORDERING INFORMATION

At least 48-hours notice is preferred for all orders

We make all of our meals fresh per order and appreciate advanced notice to accommodate all orders.

Order via email or phone

Our catering team is ready to help you choose just the right meal for your event or choose from our menu online at www.centertable.com. Then email your order to us at rsmith@brightoncenter.com or call in your order at (859) 292-5492 or (859) 801-2769

Delivery is available

Our catering team will coordinate your delivery. Delivery charges may apply for events over (30) miles from our facility. See our website for more details.

