



(805) 776-3717

[www.twocookscateringonline.com](http://www.twocookscateringonline.com)

### **SAMPLE APPETIZER MENU**

Prices based on a minimum of 100 people

#### **Priced at \$10/person (choose 5, 10 pieces/person)**

*Prices quoted for food only. Prices listed do not include: rentals, labor, tax or gratuity.*

#### **Rosemary Marinated Chicken Breast Skewers**

Finished with a Meyer Lemon Infused Olive Oil

#### **Roasted Tuscan Vegetable Canapé**

Farmer's Market Vegetables Roasted with Garlic & Herbs, on Crispy Flat Bread

#### **Stuffed Button Mushrooms**

Caramelized Shallots, Gorgonzola Cheese and Fresh Thyme

#### **Smoked Salmon**

Thinly Sliced with Goat Cheese & Cilantro Sprouts Over Victoria Milk Toasts

#### **Vegetable Empanadas**

Fresh Masa Dough, Black Beans, Sweet Corn, Onion, Garlic, Fresh Cilantro, Chipotle-Lime Sour Cream

#### **Heirloom Tomato Bruschetta**

Peacock Farms' Heirloom Tomatoes, Fresh Basil, Garlic, Local Olive Oil, Victoria Milk Toasts

#### **Pumpkin and Caramelized Onion Tartlet**

Roasted Pumpkin, Curry Spice, Homemade Tart Shell

#### **Pancetta & Sweet Onion Canapé**

Fresh Mozzarella, Baby Arugula, Warm Flatbread

#### ***A Note Regarding Buffet Food:***

*We always prepare a percentage more than your final count. Your guests are invited for seconds until we run out or it is obvious that we can close the buffet. Any leftovers remain the property of Two Cooks Catering. We will pack a couple of to-go boxes if it has been previously arranged.*

*Prices subject to change. Prices quoted for food only. Prices listed do not include: rentals, labor, tax or gratuity. All events are charged a 21% service charge in addition to CA sales tax. Should you need rentals for your event, we would be happy to assist you with this. All rental orders are charged a rental coordination fee of 21% and CA sales tax.(Updated 6/2011).*



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program, and uses fresh, local produce and other ingredients in the food we make.*



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#### **Stuffed Button Mushrooms**

Caramelized Shallot, Point Reyes Blue Cheese, Balsamic Reduction

#### **Slow Braised Beef Canapé**

Pasilla Chilies, Fresh Garlic, Onion Cilantro, Chyote Lime Relish, Toasted Pepitas, Tortilla Crisps

#### **Pan Seared Pork Tenderloin**

Thinly Sliced Pork, Roasted Kabocha Squash, Caramelized Onion, Fresh Basil Oil

#### **Crispy Spring Rolls**

Daikon Radish, Green Family Farms' Asparagus, Wild Mushrooms, Carrot, Avocado, Cilantro, Fresh Mint, Vietnamese Lime Dipping Sauce

#### **Sliced Tombo Tuna Canapé**

Green Papaya & Lemongrass Salad with Carrot and Ginger, Sriracha Aioli, Crispy Won Ton Skin

#### **Arancini**

Fried Risotto & Cheese

#### **Crab Cakes**

Fresh Tarragon-Lemon Aioli

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#### **Priced at \$35/person, (choose 5, 10 pieces/person)**

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#### **Fresh Butter Poached Alaskan Snow Crab**

Oyster Mushroom Cream, Crisp Puff Pastry

#### **Soba Noodle Spring Roll**

Farmer's Market Vegetables, Umeboshi Plum Dipping Sauce

#### **Wrapped Tenderloin of Beef**

Chinese Mustard Green, Baby Asparagus, Reduced Shallot-Balsamic Vinegar

#### **Muscovy Duck Breast**

Thin Sliced, Persimmon Chutney, Crispy Brioche

#### **Lamb Loin Canapé**

Roasted Garlic, Fresh Mint Chutney, Preserved Lemon, Warm Flat Bread

#### **Pan Seared Diver Scallops**

Sliced Over Crisp Potato, Lemon-Shallot Crème Fraiche

#### **Local Sablefish Ceviche**

Marinated in Lime & Lemon Juices, Cumin, Coriander, Garlic, Red Onion, Fresh Herbs, Pita Crisps

#### **Lamb Kebabs**

Honey Dip

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