



(805) 776-3717

www.twocookscateringonline.com

SAMPLE APPETIZER MENU

Priced at \$10/person

- Rosemary marinated chicken breast skewers finished with a Meyer lemon infused olive oil
- Roasted Tuscan vegetable tartlets: Farmer's market vegetables roasted with garlic and herbs served warm on fresh puff pastry
- Button mushrooms stuffed with caramelized shallots, gorgonzola cheese and fresh thyme
- Smoked salmon thinly sliced over Victoria milk toasts with goat cheese and cilantro sprouts
- Vegetable empanadas: fresh corn dough stuffed with black beans, sweet corn, onions, garlic, cilantro and spices
- Tomato bruschetta: Peacock Farms' heirloom tomatoes diced with fresh basil and garlic with olive oil and sea salt served on Victoria milk toasts

Priced at \$20/person

- Stuffed mushrooms with caramelized shallots and Point Reyes blue cheese with a balsamic reduction
- Slow braised beef with pasilla chilies, fresh garlic, onions, and cilantro. Served on tortilla crisps with a fresh choyote lime relish and toasted pepitas
- Pan seared pork tenderloin thinly sliced over roasted Kabocha squash and caramelized onions with a fresh basil oil
- Crispy spring rolls with daikon radish, Green Family Farms' asparagus, wild mushrooms, carrot, avocado, cilantro and fresh mint served with a Vietnamese lime dipping sauce
- Tombo tuna sliced over a green papaya and lemongrass salad with carrot, and ginger. Finished with a sriracha aioli on crispy spinach won ton skins

Priced at \$35/person

- Fresh butter poached Alaskan snow crab with an Oyster mushroom cream on crisp puff pastry
- Soba noodle spring rolls filled with farmer's market vegetables and served with an Umeboshi plum dipping sauce
- Tenderloin of beef wrapped around Chinese mustard green and baby asparagus and reduced shallot-balsamic vinegar
- Thin sliced Muscovy duck breast over brioche and persimmon chutney
- Seared lamb loin sliced over warm flat bread with roasted garlic and fresh mint chutney with preserved lemon
- Pan seared diver scallops sliced over crisp potato with a lemon-shallot crème fraiche

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 21% service charge and CA sales tax.(Updated 1/2010)



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.