



(805) 776-3717

www.twocookscateringonline.com

SAMPLE BBQ MENU

\$18/person

- BBQ Tri Tip **
- BBQ Chicken **
- Bread for sandwiches
- BBQ sauce (regular and spicy)
- Green salad with red onions, cucumbers, tomatoes, Ranch & Italian dressings
- Macaroni and cheese
- Texas ranch beans
- Corn bread

** 8 oz per person

\$25/person

- Roasted Vegetable Platter: Seasonal Farmer's Market Vegetables, Roasted with Olive Oil and Syrah Vinegar
- Fresh Chips and Salsas: Tomatillo and Pico de Gallo
- Baby Lettuce Salad: Jicama, Shaved Red Onion, Tomatoes, Cucumber, Cilantro Sprouts, and Toasted Cumin Lime Dressing
- Cole Slaw: Green & Red Cabbage, Carrot, Sweet Onion, Dry Mustard, Rice Wine Vinegar & Mayonnaise
- BBQ Tri-Tip **
- BBQ Chicken ** With a Dry Rub
- BBQ Sauces (Regular & Spicy)
- Texas Ranch Beans: Pinto Beans, Bacon, Onion, and Garlic
- Jalapeno Corn Bread
- Local Artisan Breads for Sandwiches

** 8 oz per person

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.