



(805) 776-3717

www.twocookscateringonline.com

SAMPLE BBQ MENU 1 – \$19.00/person

Prices based on a minimum of 100 people

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

Appetizers

Fresh Chips & Salsas (*choose two salsas*)

Tomatillo, Pico de Gallo, Grilled Sweet Corn, Mango, Spicy Guajillo Salsa (Smoky Red)

Char Sui Pork Canapé

Slow Braised with: Garlic, Five Spice, Honey, Soy Sauce. Julienne Carrots, Green Onions, Crispy Wonton Skins

Entrée

BBQ Prime Top Sirloin & BBQ Chicken

Grilled Over Aged Red Oak

House Made BBQ Sauce

House Made Artisan Bread for Sandwiches

Green Salad

Red Onions, Cucumbers, Tomatoes, Ranch & Italian dressings

Homemade Macaroni and Cheese

Cheddar, Jack, & Gruyere Cheeses, Sour Cream, Bread Crumb Topping

Texas Ranch Beans

Pinto Beans, Bacon, Onion, and Garlic

Regular or Jalapeno Corn Bread or Garlic Bread

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.



(805) 776-3717

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SAMPLE BBQ MENU 2 – \$28.00/person

Prices based on a minimum of 100 people

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Appetizer

Mac-n-Cheese

Bite Size Servings, Elbow Macaroni, Bread Crumbs on Top

Vegetable Skewers

Marinated & Grilled, Japanese Eggplant, Sweet Onion, Artichoke Hearts, Caramelized Onion Dipping Sauce

Fresh Chips & Salsas (*choose two salsas*)

Tomatillo, Pico de Gallo, Grilled Sweet Corn, Mango, Spicy Guajillo Salsa (Smoky Red)

Entrée

BBQ Tri-Tip & BBQ Chicken

Grilled Over Aged Red Oak

House Made BBQ Sauce

House Made Artisan Breads for Sandwiches

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

Texas Ranch Beans

Pinto Beans, Bacon, Onion, and Garlic

Regular or Jalapeno Corn Bread or Garlic Bread

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