



(805) 776-3717

www.twocookscateringonline.com

BOXED LUNCH MENU

\$16/person - minimum order & \$25/delivery fee on every order

Each box lunch comes with a sandwich, salad, dessert, and disposable napkin/silverware bundle.

SANDWICHES:

All served with choice of cheese (Jarlsberg, Sharp Cheddar, Monterey Jack, and Provolone)

- *Vegetarian:* roasted red bell peppers with grilled portabella mushrooms, sweet red onion, vine ripe tomatoes, and market sprouts, roasted garlic aioli or plain mayonnaise
- *Vegetarian:* herbed Vidalia onion with radish, cheese and lemon mayonnaise
- *Roasted turkey breast:* vine rip tomatoes, romaine lettuce, sweet red onions, whole grain mustard, and mayonnaise
- *Roast beef or ham:* vine ripe tomatoes, romaine lettuce, sweet red onions, prepared horseradish, whole grain mustard, and mayonnaise
- *Prosciutto* with port fig butter
- *Sesame crusted chicken salad sandwich*

SALADS:

- Baby lettuce salad with a Meyer lemon and roasted garlic vinaigrette
- Baby lettuces with Mahon cheese, candied walnuts, shaved Fuji apple, fresh raspberry-shallot vinaigrette
- Caesar salad with garlic croutons, sun dried tomatoes, market romaine lettuce, shredded parmesan, and Caesar dressing
- Island style macaroni salad
- Potato salad with dill pickle, red bell peppers, sweet red onion
- Israeli Cous Cous with roasted seasonal vegetables and a fresh basil pesto
- Tropical Fruit Salad

DESSERTS:

- Bars:
Linzer torte bars-raspberry jam baked with a hazelnut crust
Lemon bars-fresh lemon curd baked atop shortbread cookie
- Cookies:
Lemon
Chocolate chip
Peanut butter
Gingersnap
Mini white and dark chocolate cookies

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.