



(805) 776-3717

www.twocookscateringonline.com

BREAKFAST MENU

CONTINENTAL (\$13.50/person):

- Fresh Croissants, Bread & Danish – Served with Whipped Butter, Olaliberry & Apricot Preserves and Fresh Fruit Chutney
- Yogurt & Granola – Cherry, Almonds, Oats
- Fresh Fruit & Berries – Chef's Choice from Farmer's Market
- Fresh Squeezed Orange **OR** Grapefruit Juice
- Coffee with Cream & Sugar
- Water & Lemon

BRUNCH (\$30/person):

- Quiche – Smoked Ham, White Cheddar Cheese, Roasted Red Peppers and Caramelized Onions **OR**
- Scrambled Egg Station - Canadian Bacon, Fresh Bell Peppers, Cheddar Cheese
- Homemade Breakfast Sausage
- Thick Cut Niman Ranch Bacon
- Silver Dollar Pancake Station (Chef Attended) – Chocolate Chip, Banana or Strawberries (Guest Choice) with Syrup, Butter and Whip Cream on the Side
- Wild Mushroom Lasagna – Wild Mushrooms, Spinach, Ricotta, Fresh Basil and Fresh Garlic Parmesan Bread
- Green Salad – Balsamic Vinegar, Red Onions, Cucumber, Carrot
- Seasonal Roasted Vegetables – Fresh Seasonal Market Selection
- Fresh Fruit & Berries – Chef's Choice from Farmer's Market
- Fresh Squeezed Orange
- Grapefruit Juice
- Coffee with Cream & Sugar
- Water & Lemon

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.