



(805) 776-3717

www.twocookscateringonline.com

SAMPLE BUFFET MENU

\$22/person

Appetizers-passed or stationary

- Oyster Mushroom Tartlets with Gremolata
- Chicken Gyoza with Napa Cabbage, Garlic, Ginger, Sweet Sour Dipping Sauce

Main Course-Buffer

- Baby Lettuces, Red Onion, Cucumber, Fuyu Persimmon, Pecans, Roasted Shallot Vinaigrette
- Roasted Chicken with Lemon-Sage Beurre Blanc
- Linguini with Clams, Pesto, Baby Potatoes
- Seasonal Farmers Market Vegetables and Roasted fingerling potatoes
- Artisan Foccacia Bread

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.