



(805) 776-3717

[www.twocookscateringonline.com](http://www.twocookscateringonline.com)

**SAMPLE BUFFET MENU 1 – \$20.00/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**

**Peacock Farms Heirloom Tomato Bruschetta**

Fresh Basil, Garlic, Local Olive Oil, Sea Salt, Victoria Milk Toasts

**Fruit Platter**

Local Market Fruits: Peaches, Plums, Strawberries, Melons, Grapes, Citrus

**Plantain Tortes with Mango Salsa**

Fresh Chilies, Cilantro, Lime

**Malaysian Style Chicken Satay**

Lemon Grass Ginger Glaze: Brown Sugar, Soy Sauce, Turmeric

**Entrée**

**Baby Lettuce Salad**

Jicama, Avocado, Tomatoes, Toasted Cumin Lime Dressing

Feta Cheese on the side

**Israeli Couscous Salad**

Roasted Sweet Peppers, Green & Yellow Zucchini, Eggplants, Oyster Mushrooms, Gold Beets, Carrots, Asparagus, Red Onions, Bright Yellow Squash Blossoms for Color, and Fresh Basil Pesto

**Dhal**

Yellow Lentils, Cumin, Black Mustard Seeds

Whole Wheat Chapatti, Rice Tortillas, Basmati Rice

**Roasted Chicken**

Sri Lankan Style Coconut Curry

**Homemade Yam and Sage Gnocchi**

Roasted Tomato-Garlic Broth, Fresh Herbs

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**SAMPLE BUFFET MENU 2 – \$22.00/person**

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**Appetizers**

**Tuscan Vegetable Tartlets**

Extra Virgin Olive Oil, Puff Pastry

**Black Bean Empanada**

Fresh Corn Masa Dough, Black Beans, Sweet Corn, Onions, Garlic, Cilantro, Spices, Chipotle Sour Cream Dip

**Vegetable Platter with Baba Ganoush**

**Entrée**

**Pesto Chicken**

Grilled Boneless Chicken Marinated in Fresh Basil with Garlic, Lemon Juice, Local Olive Oil

**Israeli Couscous (Vegetarian)**

Roasted Sweet Peppers, Green & Yellow Zucchini, Eggplants, Oyster Mushrooms, Gold Beets, Carrots, Asparagus, Red Onions, Bright Yellow Squash Blossoms for Color, and Fresh Basil Pesto

**Heirloom Tomato Salad**

Opal Basil, Mozzarella, Local Olive Oil

**Seasonal Market Vegetables**

Grilled with Fresh Herbs, Local Olive Oil

**House Made Artisan Bread & Butter**

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[www.centralcoastgrown.org](http://www.centralcoastgrown.org)

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**SAMPLE BUFFET MENU 3 - \$22.50/person**

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**Appetizers**

**Peacock Farms Heirloom Tomato Bruschetta**

Fresh Basil, Garlic, Local Olive Oil, Sea Salt, Victoria Milk Toasts

**Stuffed Button Mushrooms**

Caramelized Shallots & Gorgonzola

**Cheese, Fruit & Cracker Platter**

Selection of Cheeses, Fresh Market Fruit & Crackers

**Entrée**

**Top Sirloin**

Syrah Reduction

**Roasted Chicken**

**Honeyed Butternut Squash**

Red Onion, Local Olive Oil, Honey, Toasted Almonds

**Baby Lettuce Salad**

Mahon Cheese, Candied Walnuts, Shaved Apple, Raspberry-Shallot Vinaigrette

**Roasted Vegetables**

Fresh Market Vegetables, Herbs, Balsamic Vinaigrette

**House Made Artisan Bread & Butter**

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**SAMPLE BUFFET MENU 4 - \$22.50/person**

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**Appetizers**

**Oyster Mushroom Tartlets** with Gremolata

**Chicken Gyoza**

Napa Cabbage, Garlic, Ginger, Sweet Sour Dipping Sauce

**Hummus and Flatbread**

Lemon, Tahini, Fresh Garlic, Extra Virgin Olive Oil, Smoked Paprika

**Entree**

**Grilled Chicken**

Lemon-Sage Beurre Blanc

**Linguini**

Clams, Pesto, Baby Potatoes

**Baby Lettuce Salad**

Red Onion, Cucumber, Fuyu Persimmon, Pecans, Roasted Shallot Vinaigrette

**Seasonal Farmers Market Vegetables and Roasted Fingerling Potatoes**

**House Made Artisan Bread & Butter**

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### **SAMPLE BUFFET MENU 5 – \$22.50/person**

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#### **Appetizers**

##### **Rustic Pizzas off the Grill**

- 1) Fontina Cheese, Garlic Red Sauce
- 2) Fresh Herbs & Goat Cheese
- 3) Eggplant, Red Onion, Kalamata & Black Olives

#### **Entrée**

##### **Grilled Skirt Steak**

Grilled over Mesquite, Tomato Cumin Sauce

##### **Grilled Rosemary Marinated Chicken Skewers**

Chicken Breast, Meyer Lemon Infused Olive Oil

##### **BLT Salad**

Baby Lettuce, Heirloom Tomato, Thick Sliced Bacon, Homemade Croutons, Green Goddess Dressing

##### **Israeli Couscous Salad (Vegetarian)**

Roasted Sweet Bell Peppers, Fennel, Oyster Mushrooms, Red Onion, Baby Carrot, Yellow Squash, Fresh Herbs

##### **House Made Artisan Bread & Butter**

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**SAMPLE BUFFET MENU 6 – \$27.00/person**

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**Appetizers**

**Mini Smoked Fish Tacos**

Fish , Corn Tortillas, Cilantro Cream, diced See Canyon apples

**Market Vegetable Platter**

Chef's Choice Fresh Vegetables (Such as: Baby Carrots, Broccoli, Red Bell Pepper, Cauliflower), Homemade Hummus Dip, Fresh Dill & Lemon Crème Fraiche Dip

**Peacock Farms Heirloom Tomato Bruschetta**

Fresh Basil, Garlic, Local Olive Oil, Sea Salt, Victoria Milk Toasts

**Entrée**

**Grilled Tri Tip & BBQ Chicken with Dry Rub**

**BBQ Sauces** (Regular & Spicy)

**House Made Artisan Bread**

**Bautista Farms Baby Lettuce Salad**

Red Onion, Cucumber, Tomato, Ranch & Italian Dressings (on the side)

**Potato Salad**

Sweet Red Onion, Parsley, Salt & Pepper

**Israeli Couscous**

Roasted Sweet Peppers, Fennel, Oyster Mushrooms, and Fresh Basil Pesto

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**SAMPLE BUFFET MENU 7 – \$27.00/person**

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**Appetizers**

**Nigiri Sushi Variety**

With One Vegetarian Option

**Black Bean & Sweet Corn Empanada**

Fresh Garlic, Cilantro, Chipotle Lime Dipping Sauce

**Peacock Farms Heirloom Tomato Bruschetta**

Fresh Basil, Garlic, Local Olive Oil, Sea Salt, Victoria Milk Toasts

**Entrée**

**Chicken Breast**

Roasted With Toasted Cumin Tomato Coulis

**Pan Seared Halibut**

Ginger Mango Sauce

**Arugula & Baby Mixed Green Salad**

Shaved Cucumber, Red Onion, Snap Peas and Tangerine Vinaigrette

**Bengali Spiced Fingerling Potatoes**

**Fresh Market Vegetables**

Chef's Choice Fresh Market Vegetables Roasted with Herbs

**House Made Artisan Bread**

Local Olive Oil

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**SAMPLE BUFFET MENU 8 – \$25.00/person**

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**Appetizers**

**Black Bean Empanada**

Fresh Masa Dough, Black Beans, Onion, Garlic & Herbs, Chipotle-Lime Dipping Sauce

**Olive Platter with Cheese, Crackers and Roasted Market Vegetables**

**Fresh Vegetable Platter with Hummus**

**Entree**

**Skirt Steak**

Carne Asada with Tomato-Cumin Sauce, Grilled Over Hard Wood

**Salmon**

Roasted with Market Fennel, Tomatoes, Red Onion, Garlic, Lemon and Local Olive Oil

**Pesto Tortellini (Vegetarian)**

Fresh Basil Pesto, Cherry Tomatoes, and Grated Parmesan Cheese

**Baby Lettuce Salad**

Meyer Lemon and Roasted Garlic Vinaigrette

**Roasted Farmer's Market Vegetables**

Red & Green Bell Peppers, Carrots, Baby Green & Yellow Zucchini, Squash Blossoms, Local Olive Oil, Fresh Cracked Pepper

**House Made Artisan Garlic Bread**

Fresh Herbs, Thin Slices of Parmesan Cheese, Olive Oil

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**SAMPLE BUFFET MENU 9 – \$27.00/person**

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**Appetizers - Passed**

**Pork Tenderloin**

Sautéed Shallots, Fresh Basil Pesto, Victoria Milk Toast

**Diver Scallop Ceviche**

Vietnamese Cucumber Salad on Crispy Won Ton with Lemongrass, Chilies, Green Onion, Mint & Cilantro

**Mini Rustic Italian Pizzas**

Fresh Dough with Fontina Cheese, Garlic & Red Sauce  
Herbs and Goat Cheese; Mozzarella-Basil; Eggplant-Red Onions

**Entrée**

**Beef Fillet**

With Oven Roasted Market Shallots and Cabernet Reduction

**Butternut Squash Ravioli (Vegetarian)**

Local Olive Oil and Parmesan Cheese

**Roasted Potatoes & Fresh Market Vegetables**

Roasted with Local Olive Oil, Sea Salt, Fresh Cracked Pepper

**Classic Caesar Salad, Mixed Greens & Baby Lettuces**

Garlic Croutons and Shaved Parmesan Cheese

**Heirloom Tomato Salad – Individually Stacked**

Thin Sliced Torpedo Onions, Fresh Mozzarella, Local Olive Oil, Sea Salt, Cracked Pepper & Fresh Basil

**House Made Artisan Focaccia**

Parmesan with Herbs

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